



## FRESH FROZEN FAST

60 FLAVORS • 60 LITERS • **60 MINUTES** 

Advanced Gourmet Equipment - 555 Birch Creek Road - McLeansville NC 27301









## IMPRESSIVE ENGINEERING AND PERFORMANCE

The all-new chef-inspired Versa Pro 360 system is an advanced frozen dessert production system. With enhanced technology built-in, operators can expect huge production capacity while maintaining maximum quality for their signature recipes and more. In addition to frozen desserts, the VP 360 functions as a microprocessor of vegetables, herbs, fish, or meats. It is as simple as filling the beakers, freeze, & process.



Unlike our competitors, minimum freezing temperatures are flexible due to the VP 360 superior blade construction and an advanced internal auger driven mechanism. The advanced technology built into the VP 360 allows users to control;

blade rotation, descent repetition, air injection, & processing times





## A MUSCULAR PRESENCE IN ANY SIZE KITCHEN

The VP360 weighs 59 pounds & stands at 22" high, 18" deep, and 9" wide. The portability and unassuming counter presence of the aesthetically pleasant machine conceal the muscular performance-driven from underneath the hood of this workhorse. The advanced beakers and lids allow scanning for inventory maintenance and stack-ability for easy storage, plus they are interchangeable with other similar processing systems.









(336) 856-2919



www.VersaPro360.com











- Processing Speed—Up to 60 Liters Finished Product Per Production Hour
  - Advanced Auger—Blade System For Sturdy Production Superiority
- No Waste Food System—Simply Freeze Unused Portions For Later Production
- Rapid Process Avoids Crystallization and Assures Higher Quality Final Product

Machine Dimensions	22" H x 17 1/2" D x 9" W
Machine Weight	59 LB
System Shipping Dimensions	26" H x 23" D x 13" W
System Shipping	67 lbs
Electrical	120 V, 60 Hz, max 1200 W (15 AMP)
Freezing Temperature	0°F / -18°C
Air Pressure	Up to 1.8 bar
Beaker Size	1 Liter / 1.06 Quarts











