



BEST BUILT BATCH FREEZERS SINCE 1905

44BLT/44BLT-A-IOC

Up to 44 quarts per batch



The 44QT batch freezer stands as the gold standard for high-volume frozen dessert production—renowned for its unmatched power, durability, and effortless operation for more than a century.

Push the boundaries of your menu by crafting homemade and super-premium ice creams, gelato, frozen yogurt, custard, dairy-free creations, cream ices, sorbets, frozen lemonade, Italian ice, and sherbet.

With its extra-large ingredient chute, you can include everything from chunky cookies and candies to fresh fruits, letting you infuse every batch with bold, authentic flavor.

Give your customers a taste experience your competitors simply can't rival—and elevate your production.

SPECIFICATIONS

Production

11 gallons per batch

44 gallons per hour

Condensing Unit

5 HP

Dasher Motor

4 HP

Electrical

Water Cooled

208-230/3/60 - 50 AMP Breaker

380/3/50 - 30 AMP Breaker

440/3/60 - 20 AMP Breaker

*50HZ available at additional cost

Air Cooled Single Phase

Condensing unit: 60 AMP
Breaker

44BLT: 40 AMP Breaker

Air Cooled Three Phase

Condensing unit: 40 AMP Breaker

Dimensions

27" W x 50" H x 53.5" D

Shipping Weight

44BLT: 935 lbs

44BLT-LC Air Cooled: 765 lbs

Remote Condensing Unit: 360 lbs

Cooling System

Water Cooled or Air Cooled