

**fusion Chef**<sup>TM</sup>  
by **Julabo**



# ***FRESH FROZEN FAST***

**60 LITERS**

**60 FLAVORS**

**60 MINUTES**



[www.fusionchef.us](http://www.fusionchef.us)



[sales@julabo.us](mailto:sales@julabo.us)



610-231-0250



## ***SUPER FAST PROCESSING***

Operators can produce ***one portion every six seconds*** or up to ***60 liters and 60 flavors per production hour***. That is ***4 times faster than any competitor***. The super-fast processing cycles ensure that the molecular structure of frozen ingredients are rapidly transformed to guarantee quality remains intact. The results - excellent mouthfeel, locked in flavors, and the smoothest consistency that comes along with the superior production capabilities of the VP360. No ingredient or food waste. ***Unused portions may be refrozen and processed at a later time.***

## ***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.

 610-231-0250

 [www.fusionchef.us](http://www.fusionchef.us)

 [sales@julabo.us](mailto:sales@julabo.us)

**fusion Chef**<sup>™</sup>  
by **Julabo**

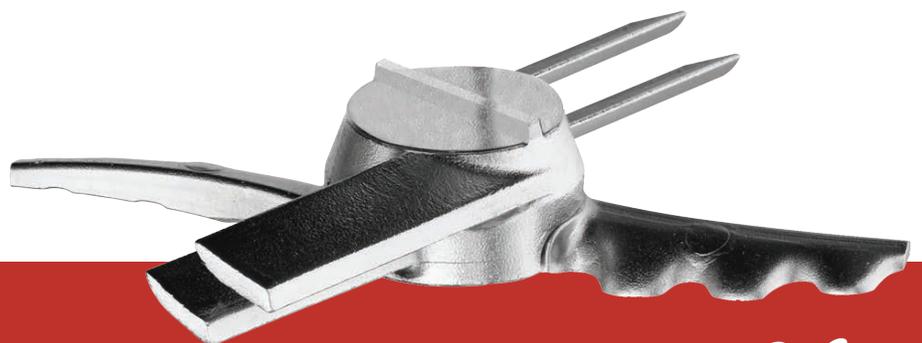
# IMPRESSIVE ENGINEERING AND PERFORMANCE

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**



610-231-0250

[www.fusionchef.us](http://www.fusionchef.us)

[sales@julabo.us](mailto:sales@julabo.us)

**fusion Chef**™  
by **Julabo**



- **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



[www.fusionchef.us](http://www.fusionchef.us)



[sales@julabo.us](mailto:sales@julabo.us)



610-231-0250