

LB-1002, LB-1002G, LB-1002G Tru-2

Single and Two Speed Batch Freezer – Floor Model





Ice cream made easy! Carpigiani has enjoyed a reputation for superior quality; now it has also built a reputation for simplicity. Our fully automatic freezer with touchpad controls is simple to operate. A novice will achieve great results on the first try, yet the flexibility of our controls will satisfy even the most demanding expert. No other manufacturer offers this combination of quality and simplicity. In no time you will begin making great premium and gourmet ice cream, gelato, sorbet, water ice and much more.

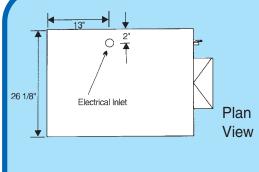
Features Include:

- Automatic operation with electronic consistency control
- Unique, cylinder design results in faster production and smoother finished product
- Audible alarm signals when product is ready to extract
- Cam door latch provides quick interior access
- Maximum extraction results in minimal flavor overlap
- Built-in faucet with flex hose makes cleaning fast and easy
- "G" model recommended for low overrun gourmet products, including gelato, sorbets and frozen custard
- The new Tru-2 provides the greatest flexibility in the industry to create the widest range of products



Carpigiani-USA manufactures a complete line of ice cream production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Whipped Topping Dispensers, Granita Machines, Frozen Custard Freezers, Mix Processing Equipment and Display Cabinets...

Something for everyone!



SPECIFICATIONS

MODEL LB-1002, NSF. MODEL LB-1002G & MODEL LB-1002G Tru-2

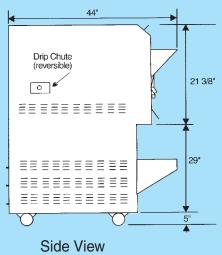


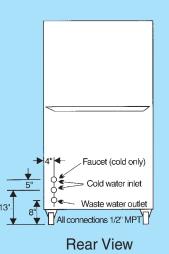


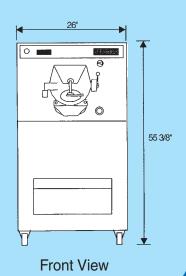


Single/two speed floor model. Designed for high volume requirements.









Models LB-1002, 1002G & 1002G Tru-2 Description:

Cylinder Capacity (w/beater)	37 Qts
Cylinder Refrig. Control System _	Electronic
Cylinder Type	Helicoidal Path
Compressor Motor	
Water Connections	1/2" MPT
Condenser Cooling	Water
Refrigerant Type	R-404A
Frame Type	
Frame Construction	Welded Steel
Outer Panels	Stainless Steel
Faucet with Flex Hose	Standard
Width	26 1/8 inches (662 mm)
Depth	45 inches (1143 mm)
Height (w/casters)	55 3/8 inches (1412 mm)
5" Casters	Standard

Model LB-1002 (continued)

model EB 100E (continued)	
Beater Design	Unibody w/Delrin Blades
Net Weight	990 lbs. (450 kg)
Gross Weight	1052 lbs. (478 kg)
Three Phase, 60 Hz	208/230 V
Max Breaker / Fuse size	60 Amps
Running Amps	52 Amps
Number of Feeders	1
Nema #	hardwired

Model LB-1002

Reater Drive Motor	7.5 H.P.

Models LB-1002G & 1002G Tru-2

5/10 H.P.
_Unibody w/Replaceable Blades
1290 lbs. (587 kg)
1350 lbs. (614 kg)
208/230 V
70 Amps
59 Amps
1
hardwired





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