

CARPIGIANI

LB-100B

Batch Freezer Counter Model



This compact batch freezer offers the same quality and durability of our larger models but fits on your counter. In a matter of minutes, you can create high quality ice cream, fine sorbets and much more. Chefs, fine restaurants, bakeries, and coffee shops across the nation choose Carpigiani for the finest batch freezers in the world.

Features Include:

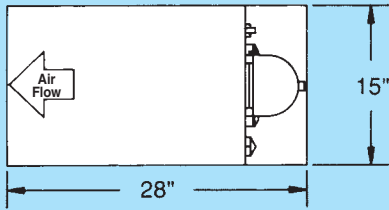
- Electronic consistency control offers semi-automatic operation
- Heavy duty drive system results in a firmer product and longer machine life
- Cylinder design provides faster production and smoother product
- Auger design results in maximum clean-out with minimal flavor overlap
- Adjustable timer alerts you when product is ready
- Cleans and sanitizes in minutes

CARPIGIANI

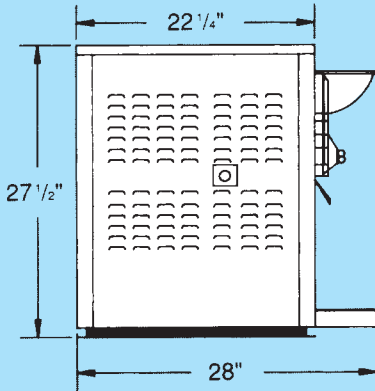
Carpigiani-USA manufactures a complete line of ice cream production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Whipped Topping Dispensers, Granita Machines, Frozen Custard Freezers, Mix Processing Equipment and Display Cabinets...

Something for everyone!

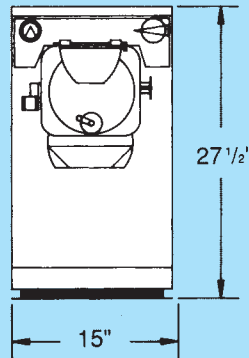
SPECIFICATIONS



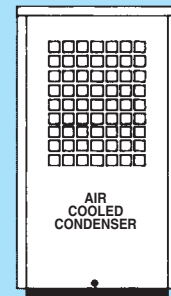
Plan View



Side View



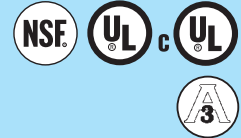
Front View



Rear View

MODEL LB-100B

Single speed counter model for low volume requirements.



Model LB-100B Description:

Production Per Hour _____ 4-1/2 Gal.
 Cylinder Capacity with Beater _____ 4 Qts.
 Cylinder Length _____ 6-1/8 inches
 Cylinder Diameter _____ 7 inches
 Cylinder Refrigeration _____
 Control System _____ Electronic H.O.M.
 Evaporator Type _____ Helicoidal Path
 Refrigerant Type _____ R-404A
 Beater Construction _____ Unibody - DELPRIN Blade
 Beater Motor _____ 3/4 H.P.
 Compressor Motor _____ 1.0 H.P.
 Condenser (Cooling System) _____ Air Only
 Water Connections _____ None
 Frame Type _____ Counter Model
 Frame Construction _____ Welded Steel
 Outer Panels _____ Stainless Steel
 Width _____ 15 inches
 Depth _____ 28 inches

Depth without Drip Tray _____ 22-1/4 inches
 Height _____ 27-1/2 inches
 Net Weight (w/o accessories) _____ 210 Lbs.
 Gross Weight (w/o accessories) _____ 253 Lbs.

Electrical Requirements

Voltage Single Phase, 60 Cycle _____ 208/230 V
 Fuse/Breaker Size _____ 20 Amp Max.
 Nema # _____ L5-30

A small, compact, professional, quality constructed counter model Batch Freezer. Carpigiani's advanced technology now makes it possible to produce delicious desserts such as Italian Gelato, Sorbetto (Fruit Flavored Water Ice), and gourmet quality ice cream on your counter top. All you need is 2-1/2 sq. ft. of space. Simply pour your mix and flavor into the cylinder and switch on. It takes only minutes to complete a batch.



All technical data, pictures, and drawings contained in this document are not binding on the manufacturer, nor can the manufacturer be held liable for any modification of the machine in part or completely.



Distributed by:
 GTI Designs
 35 Trade Zone Court
 Ronkonkoma, NY 11779

Tel: 800 896-4484
 Fax: 631 981-3509
 info@gtidesigns.com
 www.gtidesigns.com