

CARPIGIANI

LB-202 G RTX



All-New
Patented
Hard-O-Dynamic
Technology

Carpigiani Corporation of America proudly introduces the all new LB-202 G Batch Freezer. This machine incorporates the latest in state-of-the-art Batch Freezer technology, allowing you even more versatility than earlier models. Highlights are the possibility to make reduced quantities of your favorite gelato, american ice cream, sorbet, sherbet, water ice and so on, without compromising quality - thanks to our recently patented Hard-O-Dynamic programming, that results in perfectly consistent finished product even when used at the lowest cylinder capacity. Cycle times have been reduced, and power consumption is among the *lowest* in the industry.

Features Include:

- Patented Hard-O-Dynamic technology allows you to make batches as small as 2 quarts!
- Fully automatic operation with unequalled electronic consistency control
- Unique cylinder design means faster production and smoother finished product
- Maximum extraction results in minimal flavor overlap
- Audible alarm signals when product is ready for extraction
- Built-in faucet with flex hose makes cleaning fast and easy
- Ready for remote diagnostics and repairs



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

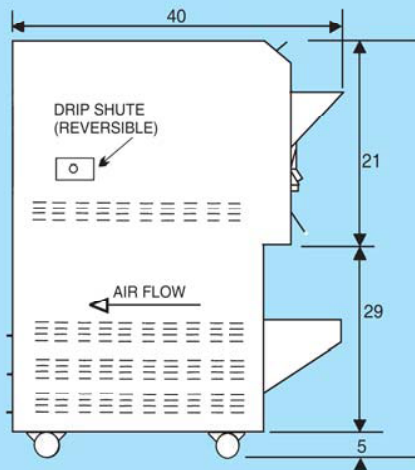
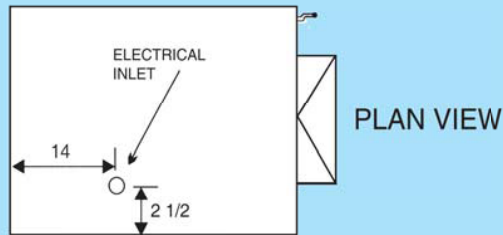
Something for Everyone!

SPECIFICATIONS

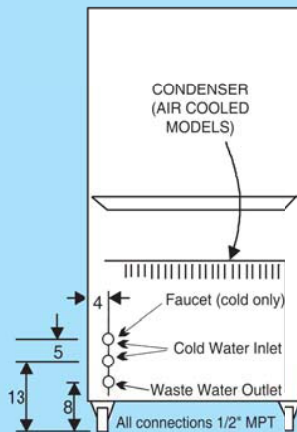
MODEL LB-202 G



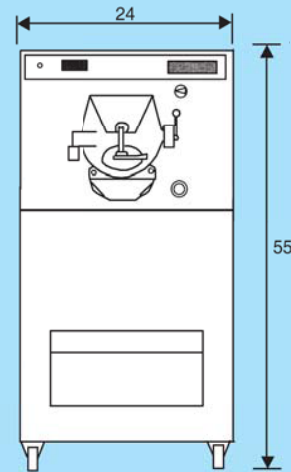
Two-speed Floor model, designed for small to medium volume requirements.



SIDE VIEW



REAR VIEW



FRONT VIEW

Model LB-202 G Description:

Cylinder Capacity (w/beater) _____ 10 Qts
 Cylinder Refrig. Control System _____ Electronic
 Cylinder Type _____ Helicoidal Path
 Compressor Motor _____ 2 H.P.
 Water Connections _____ 1/2" MPT
 Condenser Cooling _____ Air or Water
 Refrigerant Type _____ R-404A
 Frame Type _____ Floor Model
 Frame Construction _____ Welded Steel
 Outer Panels _____ Stainless Steel
 Faucet with Flex Hose _____ Standard
 Width _____ 19 3/4 inches (504 mm)
 Depth _____ 35 inches* (889 mm)
 Height (w/casters) _____ 55 3/8 inches (1412 mm)
 5" Casters _____ Standard
 Beater Drive Motor _____ 4/2 H.P.

Model LB-202 G (continued)

Beater Design _____ Unibody w/Replaceable Blades
 Net Weight _____ 560 lbs. (258 kgs)
 Gross Weight _____ 645 lbs. (293 kg)
 Three Phase, 60 Hz _____ 208/230 V
 Max Breaker / Fuse size _____ 30 Amps
 Running Amps _____ 23 Amps
 Number of Feeders _____ 1
 Nema # _____ L15-30



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