

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.

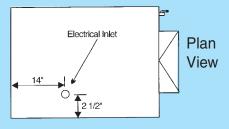
Features Include:

- 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
- Our new Tru-2 Model 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-302, MODEL LB-302G & MODEL LB-302G Tru-2

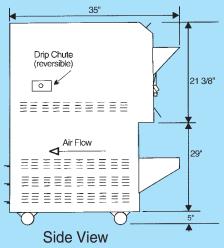


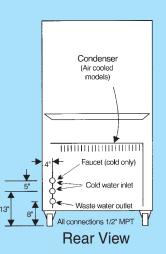


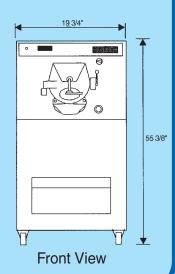


Single/Two speed Floor model, designed for medium to high volume requirements.









Models LB-302, 302G & 302G Tru-2 Description:

Cylinder Capacity (w/beater)	15 Qts
Cylinder Refrig. Control System	Electronic
Cylinder Type	Helicoidal Path
Compressor Motor	3 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

IVI	oaei	LB-302	(continued)

Net Weight	520 lbs. (236 kg)
Gross Weight	580 lbs. (263 kg)
Single Phase, 60 Hz	208/230 V
Max Breaker / Fuse size	30 Amps
Running Amps	24 Amps
Three Phase, 60 Hz	208/230 V
Max Breaker / Fuse size	20 Amps
Running Amps	14 Amps
Number of Feeders	1
Nema #	L15-30
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LB-302

Beater Drive Motor	2 H.P.
Beater Design	Unibody w/Delrin Blades
* Water Cooled	•

Models LB-302G & 302G *Tru-2*

Beater Drive Motor	4/2 H.P.
Beater Design	_Unibody w/Replaceable Blades
Net Weight	580 lbs. (263 kg)
Gross Weight	660 lbs. (300 kg)
Three Phase, 60 Hz	208/230 V
Max Breaker / Fuse size	30 Amps
Running Amps	23 Amps
Nema #	L15-30





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