

# 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...

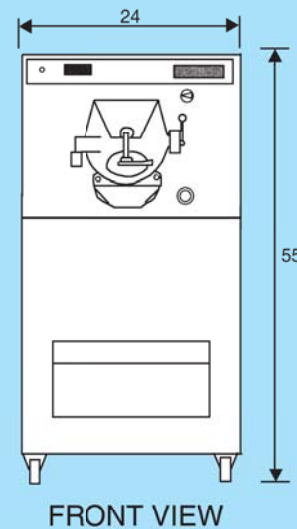
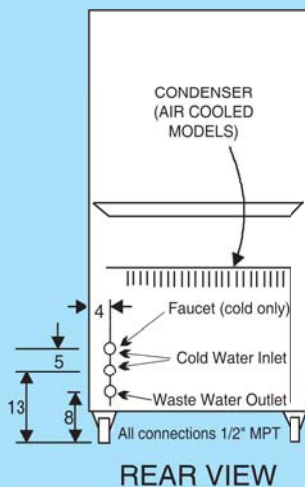
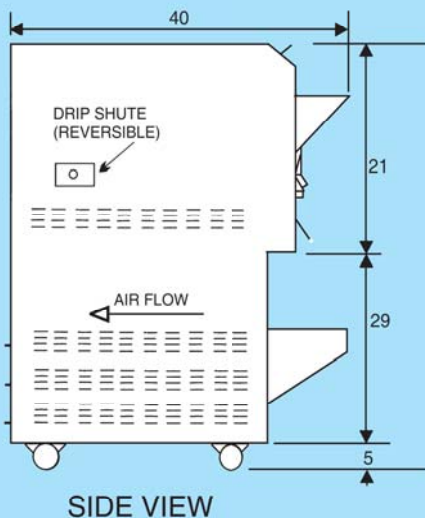
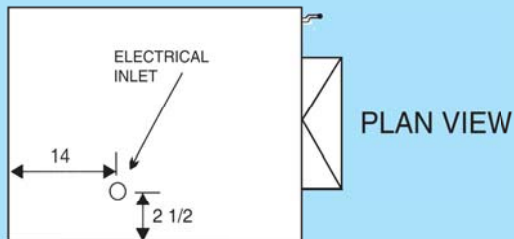
*Something for Everyone!*

# SPECIFICATIONS

## MODEL LB-202 G



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



### 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



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