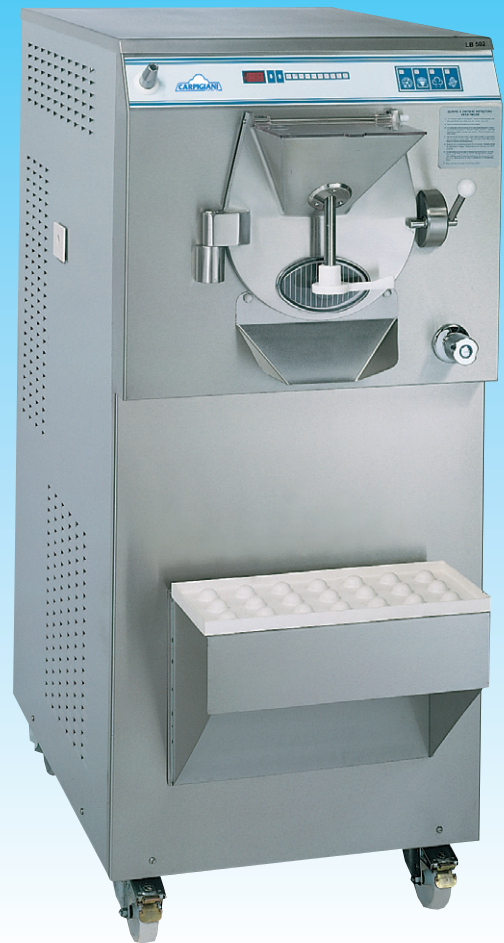




LB-302, LB-302G, LB-302G *Tru-2*

**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
- 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...

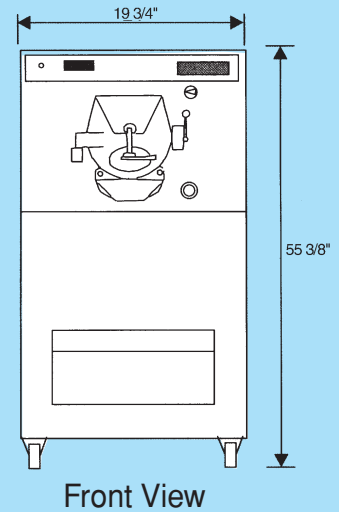
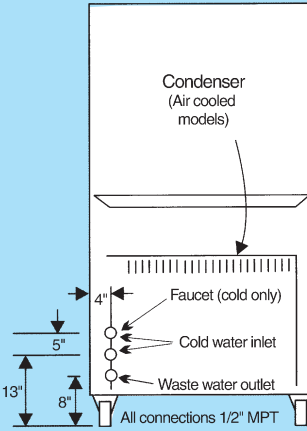
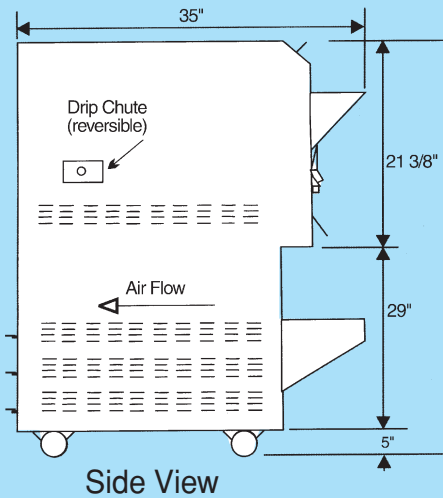
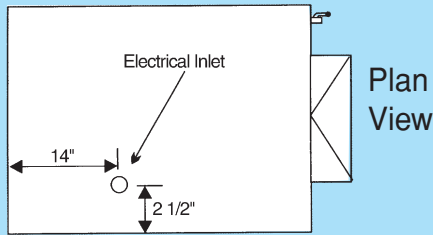
Something for everyone!

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

LB-302

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

Model 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

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
 Number of Feeders _____ 1



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