

CARPIGIANI

LB-1002, LB-1002G LB-1002 *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
- The new *Tru-2* provides the greatest flexibility in the industry to create the widest range of products

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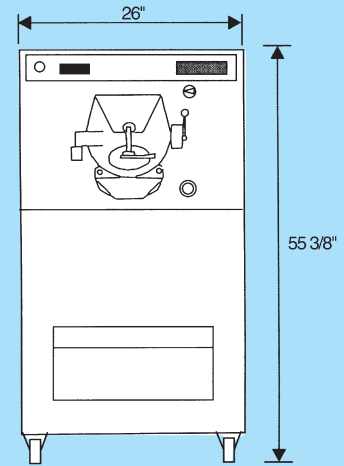
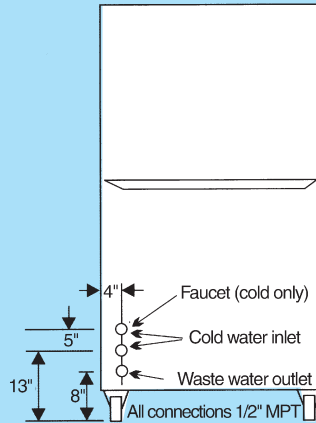
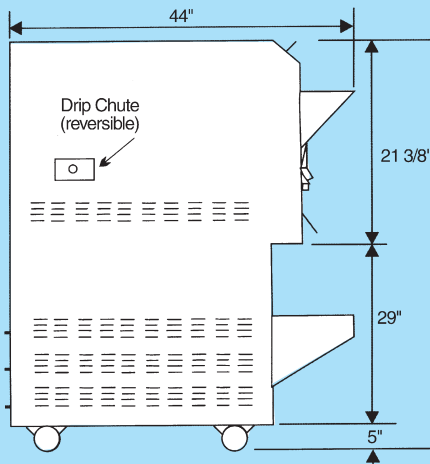
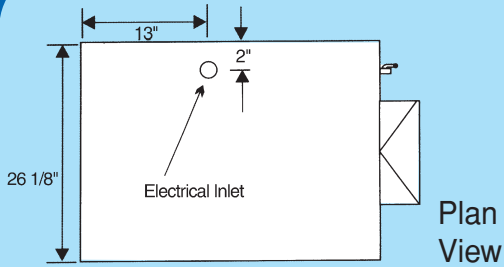
Carpigiani-USA manufactures a complete line of ice cream production equipment: Batch Freezers, SoftServe Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Whipped Topping Dispensers, Granita Machines, Frozen Custard Freezers, Mix Processing Equipment and Display Cabinets...

Something for everyone!

SPECIFICATIONS

**MODEL LB-1002,
MODEL LB-1002G &
MODEL LB-1002G Tru-2**

Designed for high volume requirements.



Models LB-1002, 1002G & 1002G Tru-2 Description:

Cylinder Capacity (w/beater) _____ 37 Qts
 Cylinder Refrig. Control System _____ Electronic
 Cylinder Type _____ Helicoidal Path
 Compressor Motor _____ 7 H.P.
 Water Connections _____ 1/2" MPT
 Condenser Cooling _____ Water
 Refrigerant Type _____ R-404A
 Frame Type _____ Floor Model
 Frame Construction _____ Welded Steel
 Outer Panels _____ Stainless Steel
 Faucet with Flex Hose _____ Standard
 Width _____ 26 1/8 inches (662 mm)
 Depth _____ 45 inches (1143 mm)
 Height (w/casters) _____ 55 3/8 inches (1412 mm)
 5" Casters _____ Standard

Model LB-1002

Beater Drive Motor _____ 7.5 H.P.

Model LB-1002 (continued)

Beater Design _____ Unibody w/Delrin Blades
 Net Weight _____ 990 lbs. (450 kgs)
 Gross Weight _____ 1052 lbs. (478 kg)
 Three Phase, 60 Hz _____ 208/230 V
 Max Breaker / Fuse size _____ 60 Amps
 Running Amps _____ 52 Amps
 Number of Feeders _____ 1

Models LB-1002G & 1002G Tru-2

Beater Drive Motor _____ 5/10 H.P.
 Beater Design _____ Unibody w/Replaceable Blades
 Net Weight _____ 1290 lbs. (587 kgs)
 Gross Weight _____ 1350 lbs. (614 kg)
 Three Phase, 60 Hz _____ 208/230 V
 Max Breaker / Fuse size _____ 70 Amps
 Running Amps _____ 59 Amps
 Number of Feeders _____ 1



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