

CARPIGIANI

LB-502, LB-502G, LB-502G *Tru-2*

Single and Two Speed Batch Freezer – Floor Model



Ice cream made easy! Carpigiani has the highest quality, easiest to use batch freezers on the market. 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 the 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 maintains consistency until extraction
- 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* provides the greatest flexibility in the industry to create the widest range of products

CARPIGIANI

800-648-4389 • 336-661-9893 • Fax: 336-661-9895 • P.O. Box 4069 • Winston-Salem, NC 27115

www.carpigiani-usa.com • info@carpigiani-usa.com



Carpigiani is also the world's leading provider of hands-on frozen dessert instruction.

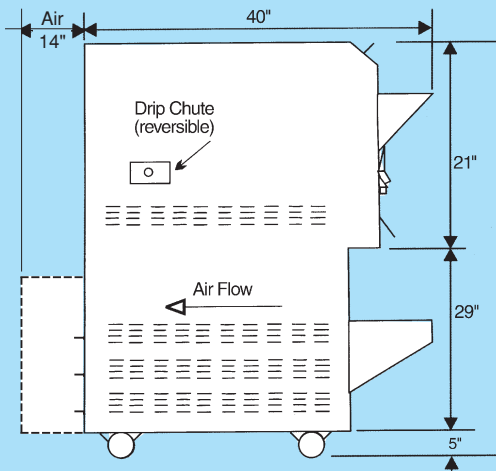
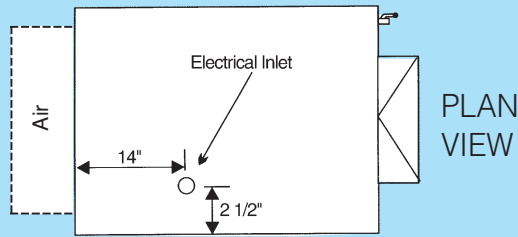
Find out more at www.frozendessertuniversity.com

SPECIFICATIONS

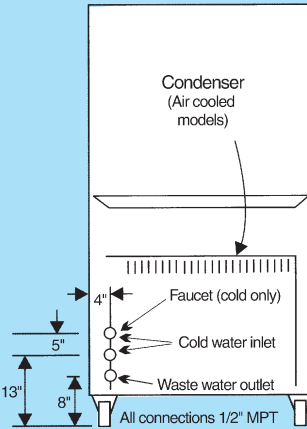
MODEL LB-502, MODEL LB-502G & MODEL LB-502G Tru-2



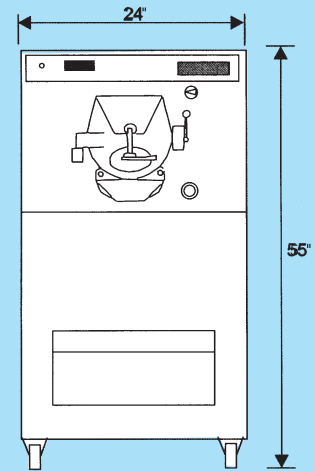
Single/two speed floor model. Designed for medium to high volume requirements.



SIDE VIEW



REAR VIEW



FRONT VIEW

Models LB-502, 502G & 502G Tru-2 Description:

Cylinder Capacity (w/beater)	20 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	24 inches (610 mm)
Depth	40 inches* (1016 mm)
Height (w/casters)	55 inches (1400 mm)
5" Casters	Standard

LB-502

Beater Drive Motor	3 H.P.
Beater Design	Unibody w/Delrin Blades

* Water Cooled

Model LB-502 (continued)

Net Weight	635 lbs. (289 kg)
Gross Weight	693 lbs. (315 kg)
Single Phase, 60 Hz	208/230 V
Max Breaker / Fuse size	40 Amps
Running Amps	36 Amps
Three Phase, 60 Hz	208/230 V
Max Breaker / Fuse size	30 Amps
Running Amps	23 Amps
Number of Feeders	1

Models LB-502G & 502G Tru-2

Beater Drive Motor	3.75 / 7.5 H.P.
Beater Design	Unibody w/Replaceable Blades
Net Weight	693 lbs. (315 kg)
Gross Weight	770 lbs. (350 kg)
Three Phase, 60 Hz	208/230 V
Max Breaker / Fuse size	40 Amps
Running Amps	35 Amps
Number of Feeders	1

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!

Distributed by:

All technical data, pictures, and drawings contained in this document are not binding on the manufacturer, nor can the manufacturer be held liable for any modification of the machine, in part or in whole.