



# LB 202

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Compact standing  
Batch freezer for  
Low Overrun  
frozen desserts such as  
Premium Ice Cream  
& Gelato.  
Ideal for restaurants  
and start-ups



**Performance** All of the classic Carpigiani technology in a smaller footprint. Hard-O-Tronic consistency control technology, an Exclusive patented system regulates refrigeration by measuring product viscosity to maintain consistent quality control and ensuring quick production times.



**Convenience** Audible alarm signals when product achieves desired consistency. Electronic controls automatically maintain consistency until extraction begins.



**Savings** Maximum extraction results in minimal flavor overlap with less frequent rinsing needed. Compact size uses minimal floor space.

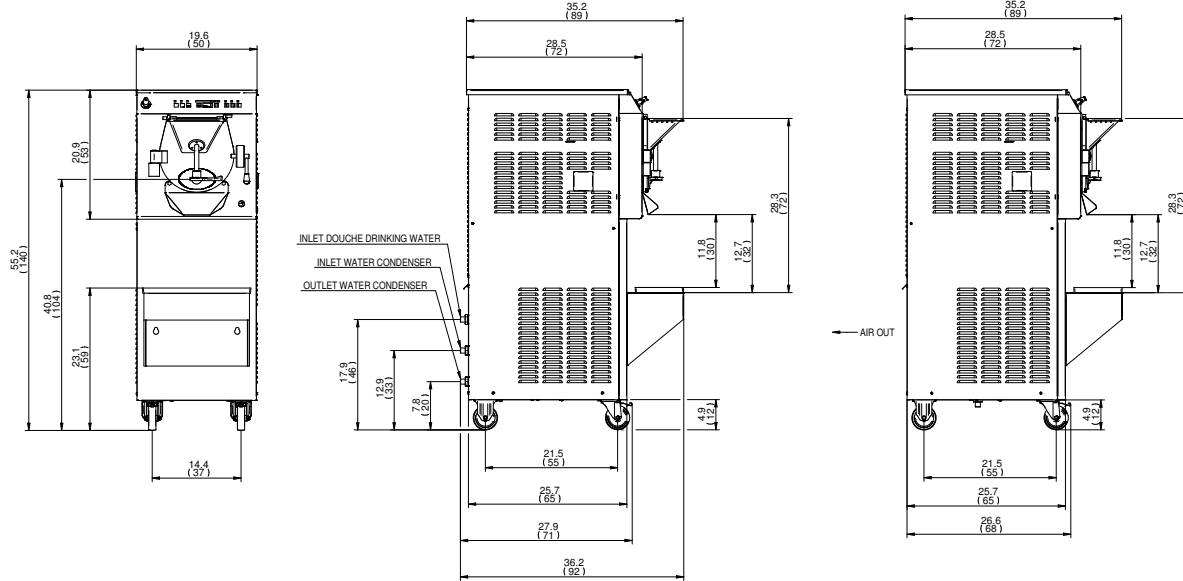


**Safety** Built in faucet with flex hose makes cleaning fast and easy.



\*Carpi Care kit: request it from your dealer to always keep your machine hygienically perfect.

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**WATER                      AIR**

Weights	lbs.	kgs.	lbs.	kgs.
Net	507	230	507	230
Crated	623	283	639	290
Volume	cu. ft.	cu. m.	cu. ft.	cu. m.
Volume	44.85	1.27	37.08	1.05
Dimensions	in.	cm.	in.	cm.
Width	19.6	50	19.6	50
Depth	36.2	92	35.7	91
Height	55.2	140	55.2	140
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P)	Wires (W)
208-230/60/3 Water	30A	25A	3P, 3W	
208-230/60/3 Air	30A	25A	3P, 3W	

## Specifications

### Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

### Beater Motor

4/2 HP

### Refrigeration System

R404A

### Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

### Air Cooled \*

Minimum clearance: 6" (15 cm) on both side panels and 24" (60 cm) from the rear panel for proper air circulation.

### Cylinder Capacity

10 quarts (9,5 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. \* Room temperature 68°F (20°C).

### Bidding Specs

Electrical    Volt \_\_\_\_\_ Hz \_\_\_\_\_ Ph \_\_\_\_\_ Neutral     Yes     No    Cooling     Air     Water

Options \_\_\_\_\_



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Dealer



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