





# The Perfect Solution for Chefs and Small Operations!

This compact batch freezer offers the same quality and durability of our larger models, while fitting on your counter. In a matter of minutes, you can create the finest gelato, ice cream, sorbets, and much more! Chefs, fine restaurants, bakeries, and coffee shops across the nation choose Carpigiani, maker of the finest batch freezers in the world.

#### **Features Include:**

- Electronic consistency control offers semi-automatic operation
- Heavy duty drive system results in a firmer product and longer machine life
- Cylinder design provides faster production and smoother product
- Auger design provides maximized extraction, minimizing flavor overlap
- Adjustable timer alerts you when product is ready
- Cleans and sanitizes in minutes



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Carpigiani is also the world's leading provider of hands-on frozen dessert instruction. *Find out more at* www.frozendessertuniversity.com

# 15" 28"

# **SPECIFICATIONS**

## **MODEL LB-100B**

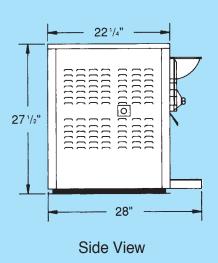
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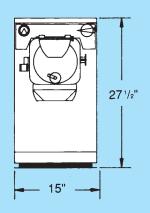


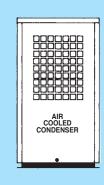
Single speed counter model for low volume requirements.





Plan View





Front View

Rear View

### **Model LB-100B Description:**

Production Per Hour	4-1/2 Gal.
Cylinder Capacity with Beater	4 Qts.
Cylinder Length	6-1/8 inches
Cylinder Diameter	7 inches
Cylinder Refrigeration	
Control System	Electronic H.O.M.
Evaporator Type	Helicoidal Path
Refrigerant Type	
Beater Construction	_Unibody - DELRIN Blade
Beater Motor	3/4 H.P.
Compressor Motor	1.0 H.P.
Condenser (Cooling System)	Air Only
Water Connections	None
Frame Type	Counter Model
Frame Construction	Welded Steel
Outer Panels	Stainless Steel
Width	15 inches
Depth	28 inches

Depth without Drip Iray	22-1/4 inches
Height	27-1/2 inches
Net Weight (w/o accessories)	210 Lbs.
Gross Weight (w/o accessories)	253 Lbs.

#### **Electrical Requirements**

Voltage Single Phase, 60 Cycle 208/230 V Fuse/Breaker Size 20 Amp Max.

A small, compact, professional, quality constructed counter model Batch Freezer. Carpigiani's advanced technology now makes it possible to produce delicious desserts such as Italian Gelato, Sorbetto (Fruit Flavored Water Ice), and gourmet quality ice cream on your counter top. All you need is 2-1/2 sq. ft. of space. Simply pour your mix and flavor into the cylinder and switch on. It takes only minutes to complete a batch.

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!

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