

# CARPIGIANI

## LB-202 G RTX



All-New  
Patented  
Hard-O-Dynamic  
Technology

### PERFECT GELATO, ICE CREAMS, & SORBETS WITH EVERY BATCH!

The all new LB-202G RTX Batch Freezer incorporates the latest in state-of-the-art Batch Freezer technology, offering a greater range of batch sizes with precision control of product quality. Make large or small quantities of your favorite Gelato, Ice Cream, Sorbet, Sherbet, Water Ice and more, with consistent results. Our patented Hard-O-Dynamic system produces a consistent finished product, regardless of batch size, with greater stability and better storage characteristics. Carpigiani batch freezers offer the *lowest power consumption in the industry* while providing some of the quickest batch times.

#### Features Include:

- Patented Hard-O-Dynamic technology achieves consistency with any batch size
- Patented Automatic Control provides unparalleled flexibility and ease of operation
- Unique cylinder design offers faster production and a smoother finished product
- Audible alarm signals when product achieves desired consistency
- Electronic controls automatically maintain consistency until extraction begins
- Maximized extraction results in minimal flavor overlap with less frequent rinsing
- Built-in faucet with flex hose makes cleaning fast and easy
- Ready for remote diagnostics and repairs



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

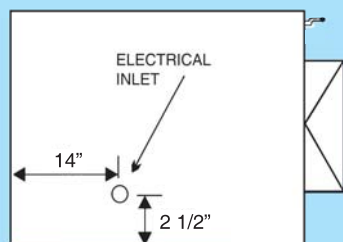
Find out more at [www.frozendessertuniversity.com](http://www.frozendessertuniversity.com)

# SPECIFICATIONS

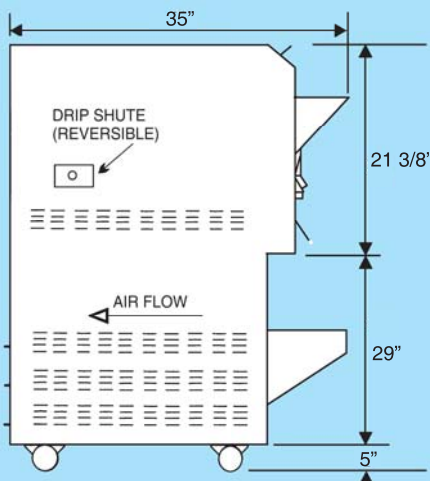
## MODEL LB-202 G



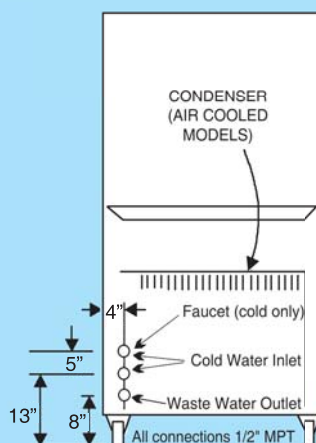
Two-speed Floor model, designed for small to medium volume requirements.



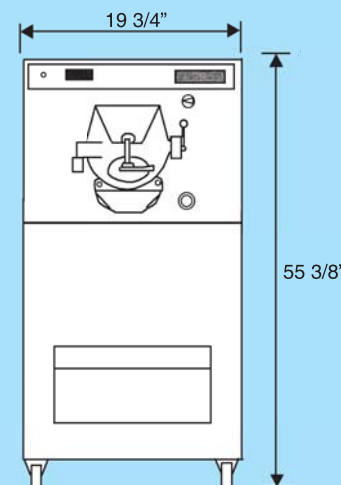
PLAN VIEW



SIDE VIEW



REAR VIEW



FRONT VIEW

### Model LB-202 G Description:

Cylinder Capacity (w/beater) \_\_\_\_\_ 10 Qts  
Cylinder Refrig. Control System \_\_\_\_\_ Electronic  
Cylinder Type \_\_\_\_\_ Helicoidal Path  
Compressor Motor \_\_\_\_\_ 2 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  
Beater Drive Motor \_\_\_\_\_ 4/2 H.P.

### Model LB-202 G (continued)

Beater Design \_\_\_\_\_ Unibody w/Replaceable Blades  
Net Weight \_\_\_\_\_ 560 lbs. (258 kgs)  
Gross Weight \_\_\_\_\_ 645 lbs. (293 kg)  
Three Phase, 60 Hz \_\_\_\_\_ 208/230 V  
Max Breaker / Fuse size \_\_\_\_\_ 30 Amps  
Running Amps \_\_\_\_\_ 23 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...

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*Something for Everyone!*

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.