



# LB 502

DGT G

Classic Batch Freezer for Gelato, Frozen Custard & Premium Ice Cream.



**Performance and Quality** The classic Carpigiani machine used for low overrun frozen desserts. Electronic controls automatically maintain product until extraction begins. Beater with self-adjusting scrapers help create a creamy texture.



**Convenience** Audible alarm signals when product is ready to extract. Automatic Control provides unparalleled flexibility and ease of operation. Audible alarm signals when product achieves desired consistency.



**Savings** Lowest power consumption in the industry while providing some of the fastest batch freezing times. Maximized extraction creates avoids product waste and minimal flavor overlap with less frequent rinsing. Self-adjusting scrapers can be replaced without needing a new beater. Available in water-cooled or air-cooled. Available in three-phase or single-phase power consumption.



**Safety** Operations are done standing up for user comfort. Extraction door grill reduces risk of injury to operator. Cam door latch provides quick interior access.

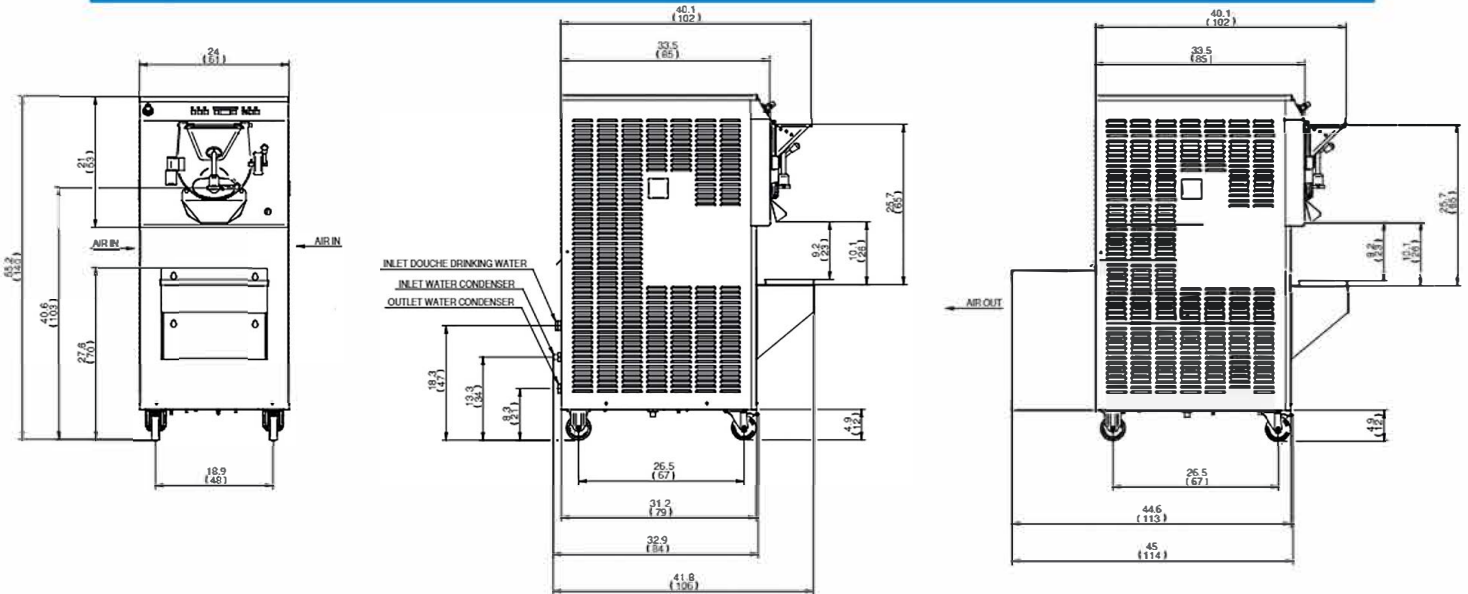


**Hygiene** Built-in faucet with flex hose makes cleaning fast and easy. Ask your Carpigiani Representative how to order the "Carpi Care kit" to best maintain equipment.



\*request the kits from your distributor to maintain your machine hygienically clean.

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## WATER AIR

Weights	lbs.	kgs.	lb.f.	kgs.
Net	648	294	648	294
Gated	749	340	760	345
Volume	cu. ft.	cu. m.	cu. ft.	cu. m.
Volume	5.1	0.39	49.1	1.39
Dimensions	in.	cm.	in.	cm.
Width	24	61	24	61
Depth	41.8	106	53.9	137
Height	55.2	140	55.2	140
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Phase (P)	Wiring (W)
208-230/60/3 W	40A	30A	3P	3W
208-230/60/3 N	40A	30A	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.

### Beate Motor

3 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

20 quarts (19 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. Consult the name plate for exact electrical data. Food storage temperature: 68 °F (20 °C).

### Bidding Specs

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

Options \_\_\_\_\_



Dealer

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