



LB 200 IC

Counter Top Batch Freezer accommodates a range of production needs for Ice Cream, Dairy Free, Vegan, Sorbet, & other high overrun Frozen Desserts.



Performance and Quality

Full size freezing chamber Makes up to 9.5 quarts per batch. Adjustable electronic consistency control ensures product consistency and quality with different batch loads. Can accommodate both small and large production needs.



Convenience

Operates on single phase power to allow use in almost any setting. Counter-top, small footprint to fit most locations. Electronic touch pad control provides operational information. Easy to operate with machine automatically providing appropriate consistency regardless of the ingredients used in each flavor.



Savings

Add freshly made Ice Cream and other frozen desserts to your product offering and gain independence on choice of flavors and cost.



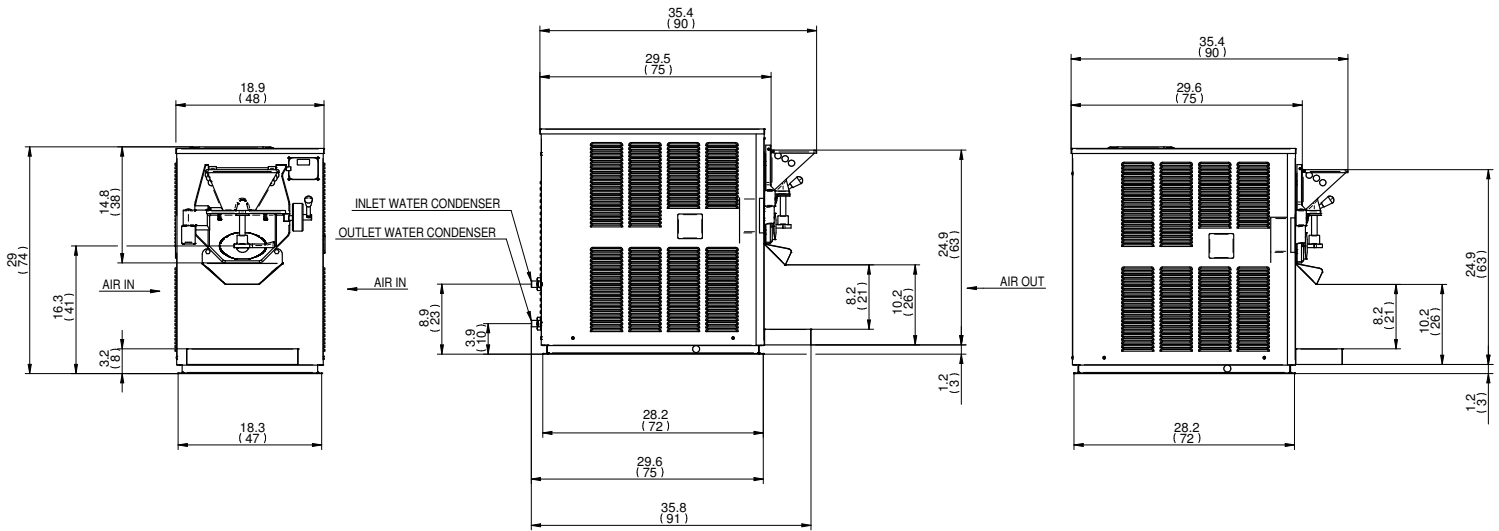
Hygiene

Door design aids in complete extraction, resulting in minimal product residue and flavor overlap.



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

icecream.carpigiani.com/us



SPECIFICATIONS

	WATER		AIR	
Weights	lbs.	kgs.	lbs.	kgs.
Net	397	180	397	180
Crated	414	188	414	188
	cu. ft.	cu. m.	cu. ft.	cu. m.
Volume	29.7	0.84	30.38	0.86
	in.	cm.	in.	cm.
Dimensions				
Width	18.9	48	18.9	48
Depth	35.8	91	37.4	88
Height	28.8	73	29	74
	Quart		Liter	
Mix per Batch (min - max)	2.85 - 5.29		2.7 - 5	
Frozen Ice Cream per Batch (min - max)	5 - 9.5		4.73 - 8.99	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)	
208-230/60/1 Water	40A	38A	1P, 1W	
208-230/60/1 Air	40A	38A	1P, 1W	

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

2 HP

Refrigeration System

R404A

Water Cooled (special order)

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

Air Cooled *

Minimum clearance: 6" (15 cm) on both side panels and 12" (30 cm) from the rear panel for proper air circulation.

Cylinder Capacity

10.5 quarts (9.8 liters)

Production

9.5 quarts per batch, 14 gallons (54 liters) of ice cream per hour.

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).



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