

# CARPIGIANI

gti **DESIGNS**



## LB 502

DGT

Classic Batch Freezer for Ice Cream & Michoacana-style Helado.



### Performance and Quality

The classic Carpigiani machine used for Ice Cream, Michoacana-style Helado, Water Ice and more! Electronic controls automatically maintain product until extraction begins. Carpigiani 3-E beater provides optimal product extraction and high overrun.



### 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. 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.

**COLD IS COOL**

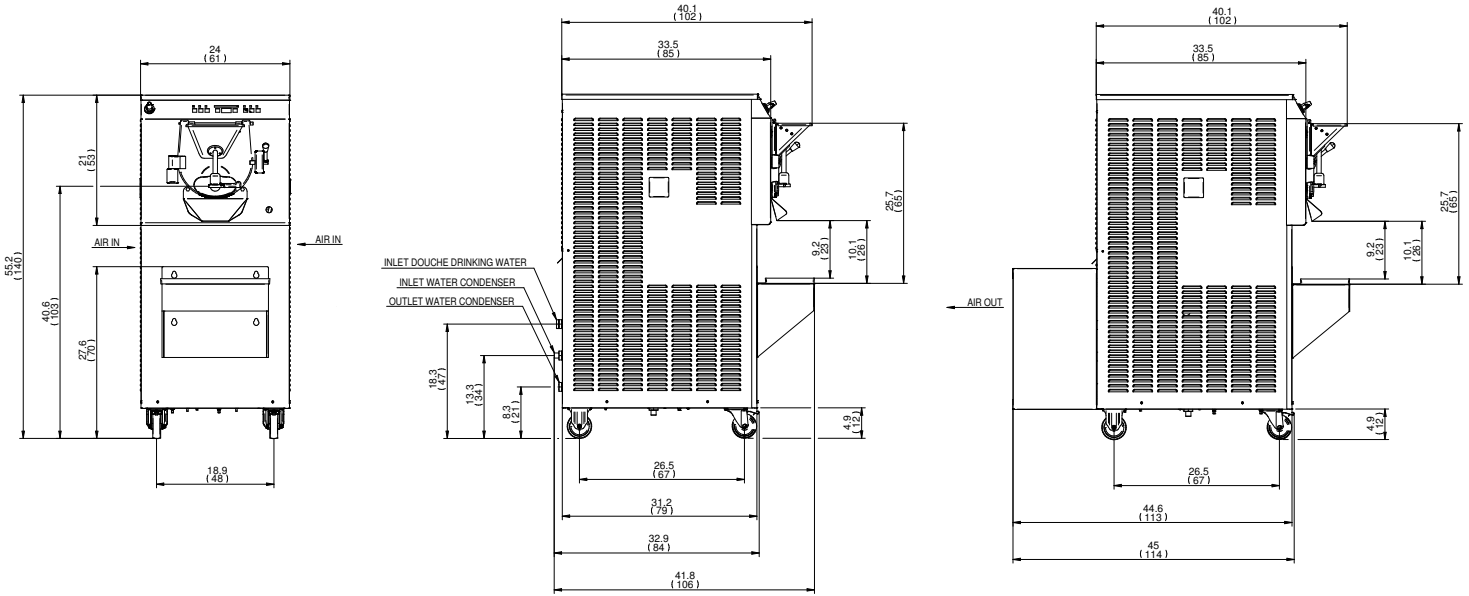


\*request the kits from your distributor to maintain your machine hygienically clean.

[www.gtidesigns.com](http://www.gtidesigns.com)

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## SPECIFICATIONS

	WATER		AIR	
	lbs.	kgs.	lbs.	kgs.
<b>Weights</b>				
Net	648	294	648	294
Crated	749	340	760	345
	cu. ft.	cu. m.	cu. ft.	cu. m.
<b>Volume</b>	50	1.39	49.1	1.39
<b>Dimensions</b>	in.	cm.	in.	cm.
Width	24	61	24	61
Depth	41.8	106	53.9	137
Height	55.2	140	55.2	140
	Quart		Liter	
Liquid Mix per Batch (min - max)	6.34 - 12.16		6 - 11.5	
Frozen Ice Cream per Batch (min - max)	10.4 - 20		9.84 - 18.92	
<b>Electrical</b>	<b>Maximum Fuse Size</b>	<b>Minimum Circuit Ampacity</b>	<b>Poles (P) Wires (W)</b>	
220/60/1 W	50A	39A	1P, 1W	
220/60/3 W / A	30A	25A	3P, 3W	

### 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

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)

### Production

20 quarts per batch, 30 gallons (113 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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