



# 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.



**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.



Carpi Care kit



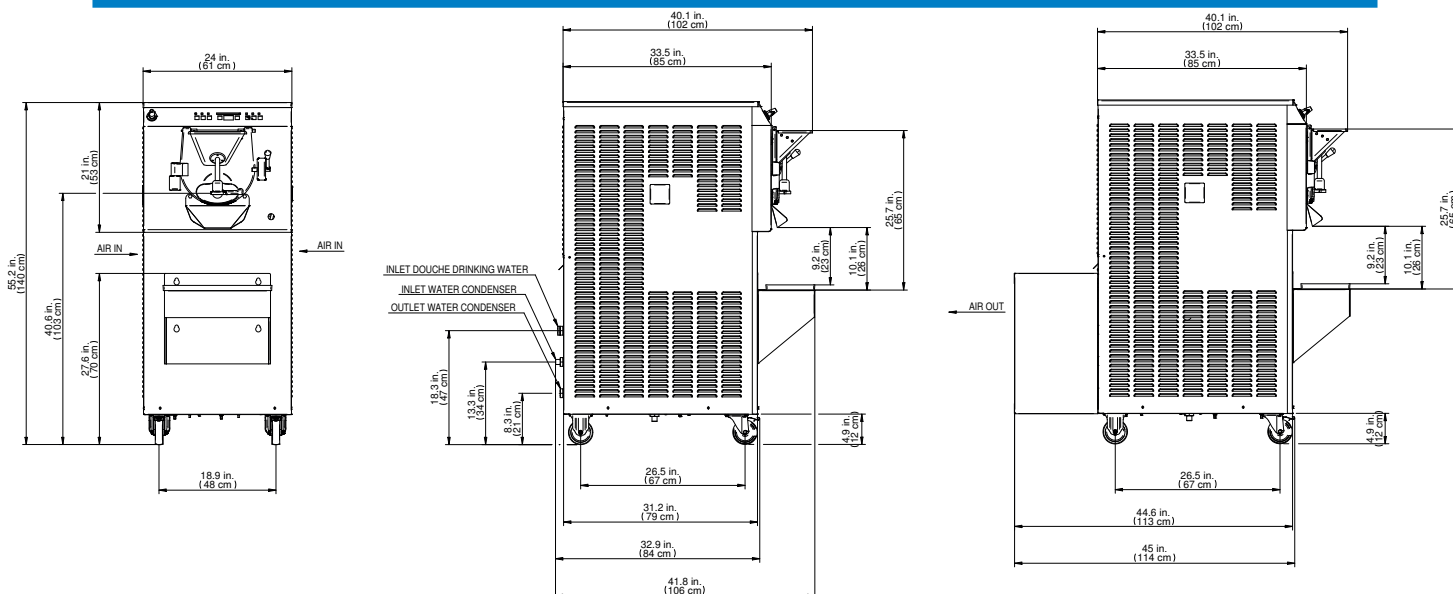
Carpi Clean kit\*



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

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

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|                    | WATER             |                          | AIR                 |        |
|--------------------|-------------------|--------------------------|---------------------|--------|
| Weights            | lbs.              | kgs.                     | lbs.                | kgs.   |
| Net                | 648               | 294                      | 648                 | 294    |
| Crated             | 749               | 340                      | 760                 | 345    |
|                    | cu. ft.           | cu. m.                   | cu. ft.             | cu. m. |
| Volume             | 50                | 1.39                     | 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 | Poles (P) Wires (W) |        |
| 208-230/60/3 W / A | 40A               | 33A                      | 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.

### Beater Motor

3 HP

### Refrigeration System

R449A

### 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. Check name plate for exact electrical data. \* Room temperature 68 °F (20 °C).

### Bidding Specs

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

Options \_\_\_\_\_



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Dealer