



LB 1002 RTX

Classic high capacity
Carpigiani machine allows
you to create both high
overrun frozen products
such as Ice Cream, Sherbet,
Water Ice and more...
Ideal for high volume Ice
Cream production.



Performance and Quality

Patented Hard-O-Dynamic technology achieves desired consistency with any batch size. Electronic controls automatically maintain product until extraction begins. Beater resists extreme hot and cold temperatures and includes auto-adjusting scrapers for complete extraction. Includes separate Ice Cream and Gelato beaters for both high & low overrun Frozen Desserts.



Convenience

Automatic Control provides unparalleled flexibility and ease of operation. Audible alarm signals when product achieves desired consistency. Maximized extraction results in minimal flavor overlap with less frequent rinsing. Optional shelf mat designed to hold trays & tubs during extraction.



Savings

Lowest power consumption in the industry while providing some of the quickest batch freezing times. Self-adjusting scraper can be replaced without needing a new beater. Air-cooling option available.



Safety

Automatic defrost starts during power outages to avoid damage to beater. Rounded corners reduce risk of injury to operator. Operations are done standing up for user comfort.



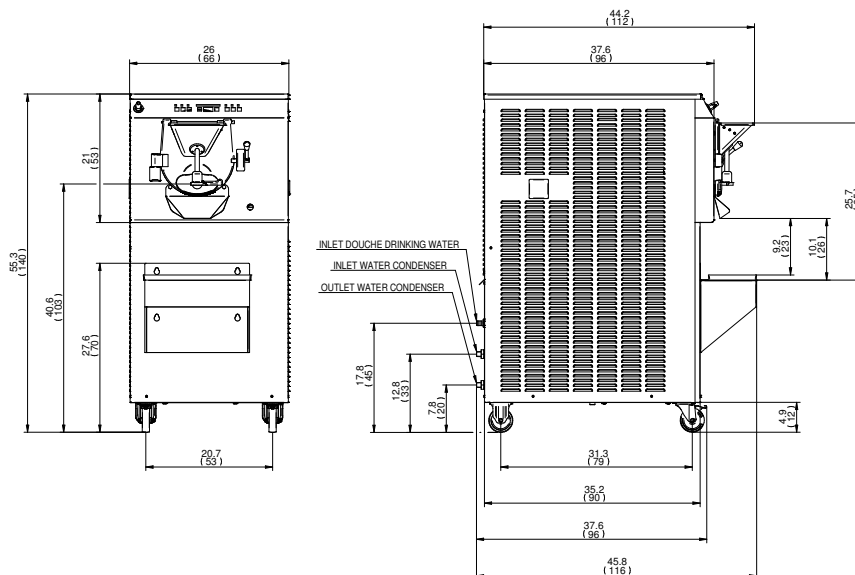
Hygiene

Built-in faucet with flex hose makes cleaning fast and easy. Removable extraction chute for easy cleaning. Scotch-Brite treated steel is resistant to stains and fat residues. Ask your Carpigiani Sales Representative for the "Carpi Care Kit" to best maintain equipment.



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

icecream.carpigiani.com



SPECIFICATIONS

WATER

Weights	lbs.	kgs.	
Net	992	450	
Crated	992	450	
	cu. ft.	cu. m.	
Volume	64.6	1.83	
Dimensions	in.	cm.	
Width	26	66	
Depth	45.8	116	
Height	55.3	140	
	Quart	Liter	
Liquid Mix per Batch (min - max)	7.40 - 20.08	7 - 19	
Frozen Ice Cream per Batch (min - max)	12.2 - 34	11.55 - 32.18	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Water	70A	50A	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

1,5 HP

Refrigeration System

R404A

Water Cooled

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

Cylinder Capacity

37 quarts (35 liters)

Production

34 quarts per batch, 51 gallons (193 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).