



LB 100B

Counter Top Batch Freezer brings Carpigiani quality to the restaurant and catering world. Ice Cream, Gelato & Sorbet, made On Demand!



Performance and Quality

Create high-quality freshly made frozen desserts for any setting. Mechanical timer sounds bell to alert user to extract. Mechanical consistency control stops compressor when ideal consistency is achieved. Can create frozen desserts with both classic mixtures as well as modern haute cuisine recipes.



Convenience

Runs on single phase power to fit into almost any setting. One easy to use control switch for production, extraction and cleaning.



Savings

Add freshly made Ice Cream to the product offering and gain independence on choice of flavors and cost.



Safety

Isolating door with safety lock. Minimal parts and single beater make for easy cleaning.



Hygiene

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



Carpi Care kit

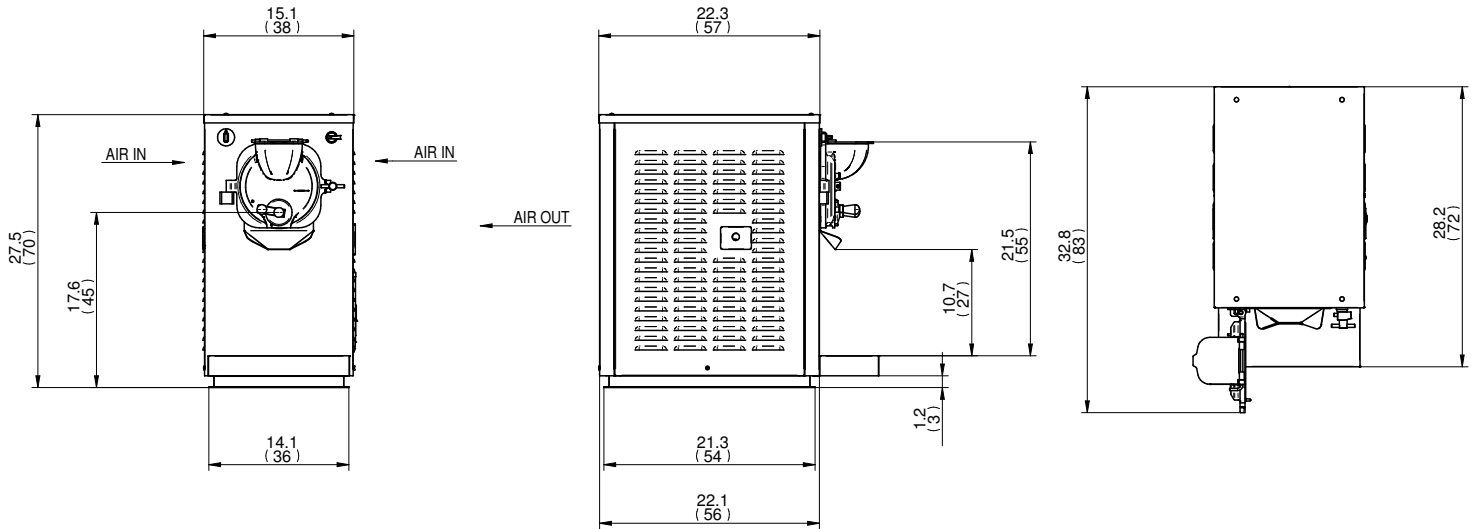


Carpi Clean kit *



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

icecream.carpigiani.com



SPECIFICATIONS

AIR

Weights	lbs.	kgs.	
Net	209	95	
Crated	242	110	
Volume	cu. ft.	cu. m.	
Volume	15.54	0.44	
Dimensions	in.	cm.	
Width	15.1	38	
Depth	28.2	72	
Height	27.5	70	
Liquid Mix per Batch (min - max)	Quart	Liter	
Liquid Mix per Batch (min - max)	1.27 - 2.43	1.2 - 2.3	
Frozen Ice Cream per Batch (min - max)	Quart	Liter	
Frozen Ice Cream per Batch (min - max)	2.3 - 4	2.18 - 3.79	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	25A	15A	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

3/4 HP

Refrigeration System

R404A

Air Cooled *

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

Cylinder Capacity

4 quarts (3.8 liters)

Production

4 quarts per batch, 6 gallons (22 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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