





A dynamic Carpigiani machine allows you to create both high and low overrun frozen products such as Ice Cream, Gelato, Sorbet, Sherbet, Custard, Water Ice and more.. Ideal for the startup frozen dessert business.







**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. Scoth-Brite treated steel is resistant to stains and fat residues. Ask your Carpigiani Sales Representative for the "Carpi Care Kit" to best maintain equipment.







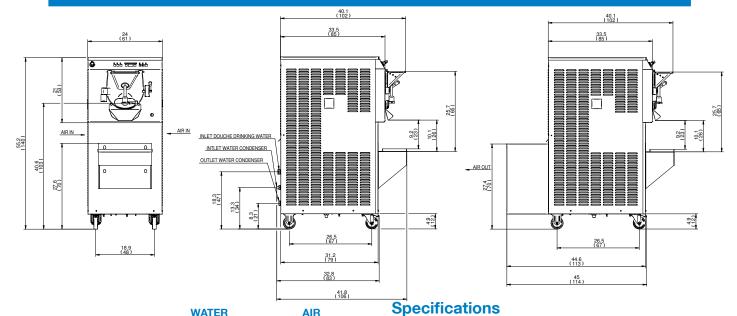






# **LB 502** RTX G TRU-2





	WA	IER	AIR		
Weights	lbs.	kgs.	lbs.	kgs.	
Net	699	317	699	317	
Crated	749	340	804	365	
	cu. ft.	cu. m.	cu. ft.	cu. m.	
Volume	45.3	1.28	50	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 Water	40A	33A	3P, 3W	
208-230/60/3 Air	40A	33A	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**

3,75/7,5 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										



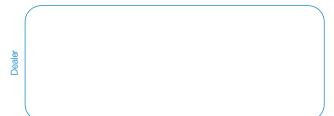












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