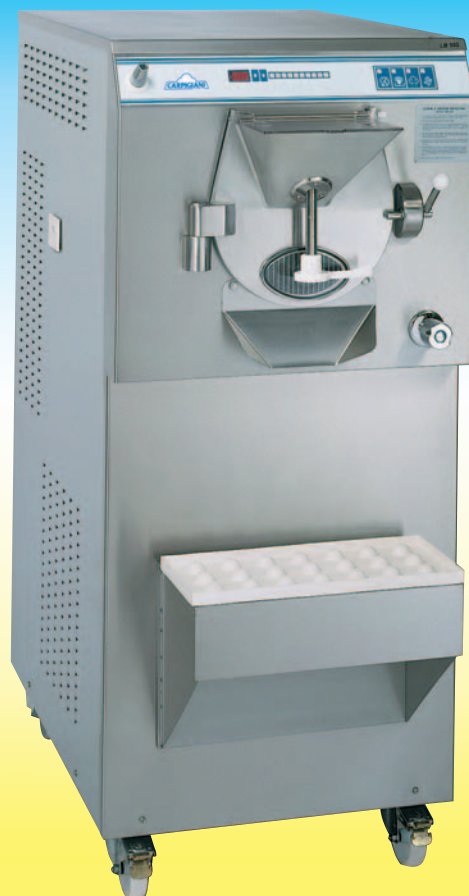


CARPIGIANI

LB-502, LB-502G, LB-502G *Tru-2*

Single and Two Speed Batch Freezer – Floor Model



Ice cream made easy! Carpigiani has the highest quality, easiest to use batch freezers on the market. Our fully automatic freezer with touchpad controls is simple to operate. A novice will achieve great results on the first try, yet the flexibility of the controls will satisfy even the most demanding expert. No other manufacturer offers this combination of quality and simplicity. In no time you will begin making great premium and gourmet ice cream, gelato, sorbet, water ice and much more.

Features Include:

- Automatic operation with electronic consistency control maintains consistency until extraction
- Unique cylinder design results in faster production and smoother finished product
- Audible alarm signals when product is ready to extract
- Cam door latch provides quick interior access
- Maximum extraction results in minimal flavor overlap
- Built-in faucet with flex hose makes cleaning fast and easy
- “G” model recommended for low overrun gourmet products, including gelato, sorbets and frozen custard
- Our new *Tru-2* provides the greatest flexibility in the industry to create the widest range of products

CARPIGIANI

800-648-4389 • 336-661-9893 • Fax: 336-661-9895 • P.O. Box 4069 • Winston-Salem, NC 27115

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Carpigiani is also the world's leading provider of hands-on frozen dessert instruction.

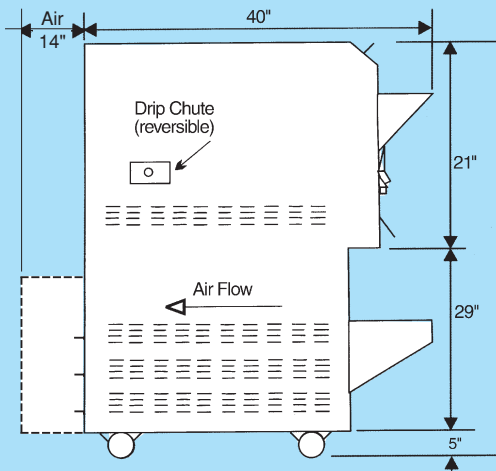
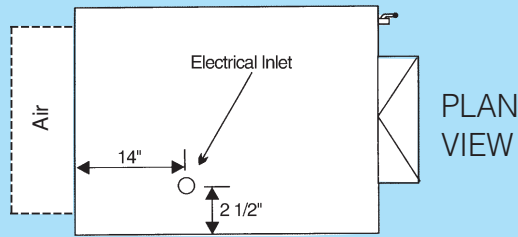
Find out more at www.frozendessertuniversity.com

SPECIFICATIONS

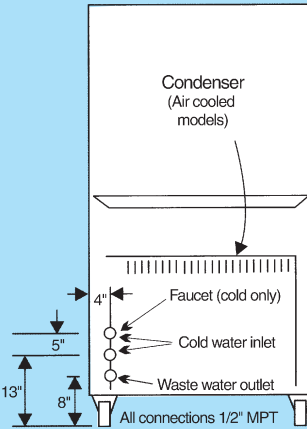
MODEL LB-502, MODEL LB-502G & MODEL LB-502G *Tru-2*



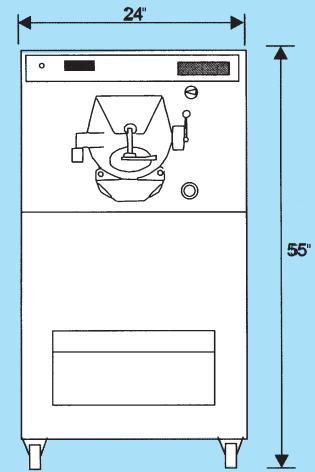
Single/two speed floor model. Designed for medium to high volume requirements.



SIDE VIEW



REAR VIEW



FRONT VIEW

Models LB-502, 502G & 502G *Tru-2* Description:

Cylinder Capacity (w/beater) _____ 20 Qts
 Cylinder Refrig. Control System _____ Electronic
 Cylinder Type _____ Helicoidal Path
 Compressor Motor _____ 3 H.P.
 Water Connections _____ 1/2" MPT
 Condenser Cooling _____ Air or Water
 Refrigerant Type _____ R-404A
 Frame Type _____ Floor Model
 Frame Construction _____ Welded Steel
 Outer Panels _____ Stainless Steel
 Faucet with Flex Hose _____ Standard
 Width _____ 24 inches (610 mm)
 Depth _____ 40 inches* (1016 mm)
 Height (w/casters) _____ 55 inches (1400 mm)
 5" Casters _____ Standard

LB-502

Beater Drive Motor _____ 3 H.P.
 Beater Design _____ Unibody w/Delrin Blades
 * Water Cooled

Model LB-502 (continued)

Net Weight _____ 635 lbs. (289 kg)
 Gross Weight _____ 693 lbs. (315 kg)
Single Phase, 60 Hz _____ 208/230 V
 Max Breaker / Fuse size _____ 40 Amps
 Running Amps _____ 36 Amps
Three Phase, 60 Hz _____ 208/230 V
 Max Breaker / Fuse size _____ 30 Amps
 Running Amps _____ 23 Amps
 Number of Feeders _____ 1

Models LB-502G & 502G *Tru-2*

Beater Drive Motor _____ 3.75 / 7.5 H.P.
 Beater Design _____ Unibody w/Replaceable Blades
 Net Weight _____ 693 lbs. (315 kg)
 Gross Weight _____ 770 lbs. (350 kg)
 Three Phase, 60 Hz _____ 208/230 V
 Max Breaker / Fuse size _____ 40 Amps
 Running Amps _____ 35 Amps
 Number of Feeders _____ 1

Carpigiani-USA manufactures a complete line of frozen dessert production equipment: Batch Freezers, Soft Serve Freezers, Yogurt Freezers, Slush Freezers, Milk Shake Machines, Granita Machines, Whipped Topping Dispensers, Frozen Custard Freezers, Specialty and Mix Processing Equipment, Display Cabinets...

Something for everyone!

Distributed by:

All technical data, pictures, and drawings contained in this document are not binding on the manufacturer, nor can the manufacturer be held liable for any modification of the machine, in part or in whole.