



LB-100B

Counter Model
Batch Freezer



Ideal for chefs and others
with limited space



Features

Electronic control

Cylinder

Design minimal

Timer alerts

Cleaning

Portions

Heavy-duty drive system

Benefits

Electronic consistency control

Unique cylinder design provides fast production and smooth, creamy product

Auger ejection design leaves minimal residual product
Less flavor overlap
Saves money

Adjustable timer alerts you when product is ready

Few parts and lightweight door. Easy cleaning

Process up to 2 quarts per batch

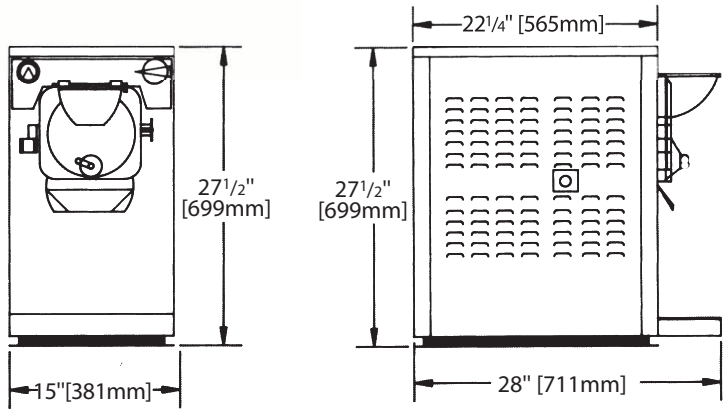
Heavy-duty drive system means longer machine life

LB-100B

Compact professional technology processes ice cream, gelato, and sorbet. Less than 3 square feet of counter space needed. Gourmet custom frozen desserts in minutes from your countertop Carpigiani batch freezer.

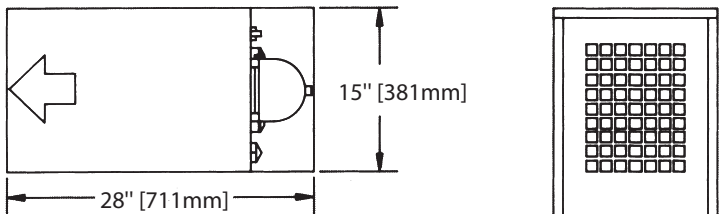
The same quality, durability, and production standards as Carpigiani's larger models. Simply pour in mix and flavorings and wait for the timer.

PLAN VIEW



FRONT VIEW

SIDE VIEW



REAR VIEW

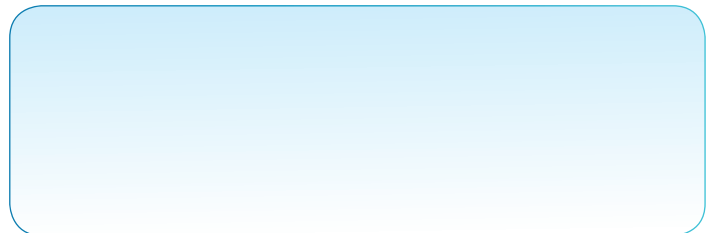
Technical features

MODEL	LB-100B
Cylinder Capacity (without beater)	4 Quarts
Cylinder Refrig. Control System	Electronic H.O.M.
Cylinder Type	Helicoidal Path
Compressor Motor	1 Hp
Water Connections	None
Condenser Cooling	Air Only
Refrigerant Type	R-404A
Frame Type	Counter Model
Frame Construction	Welded Steel
Outer Panels	Stainless Steel
Dimensions to the base W x D v H / in (mm)	15 (381) x 28 (711) x 27.5 (699)
Beater	Drive Motor: 3/4 Hp Design: Unibody 3E Type
Weight / lb (kg)	Gross: 253 (115) Net: 210 (95)
Electrical specifications / Volt / Hz / Ph	208-230 / 1 / 60
Max fuse size / Amps	20

LB-100B are made by Carpigiani according to a Certified Quality System UNI ENI ISO 9001 and are cULus and NSF listed.



Dealer



Carpigiani.
The Chef's
best friend.



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