



**LB-1002 RTX, LB-1002G RTX,
LB-1002G RTX TRU-2**

**Single and Two Speed
Batch Freezer – Floor Model**



PERFECT GELATO, ICE CREAMS, & SORBETS WITH EVERY BATCH!

The all new LB-1002G RTX Batch Freezers incorporate the latest in state-of-the-art Batch Freezer technology, offering a greater range of batch sizes with precision control of product quality. Make large or small quantities of your favorite Gelato, Ice Cream, Sorbet, Sherbet, Water Ice and more, with consistent results. Our patented Hard-O-Dynamic system produces a consistent finished product, regardless of batch size, with greater stability and better storage characteristics. Carpigiani batch freezers offer the lowest power consumption in the industry while providing some of the quickest batch times.

Features Include:

- Patented Hard-O-Dynamic technology achieves consistency with any batch size
- Patented Automatic Control provides unparalleled flexibility and ease of operation
- TRU-2 model provides the greatest flexibility in the industry to create the widest range of products
- Audible alarm signals when product achieves desired consistency
- Electronic controls automatically maintain consistency until extraction begins
- Maximized extraction results in minimal flavor overlap with less frequent rinsing
- Built-in faucet with flex hose makes cleaning fast and easy
- Ready for remote diagnostics and repairs



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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

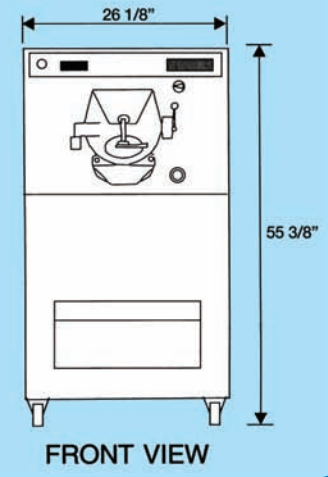
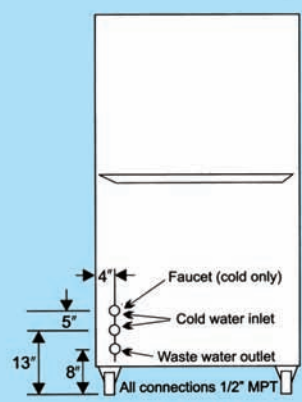
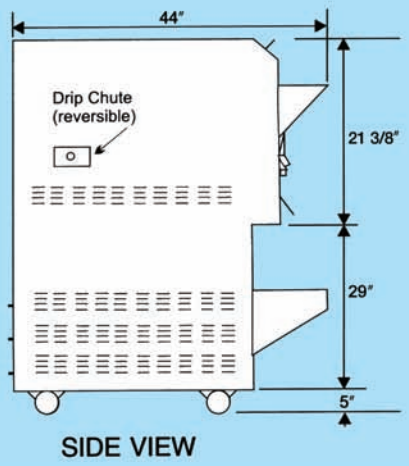
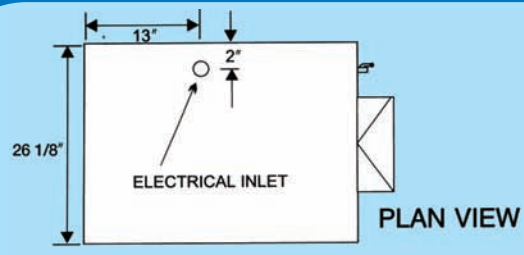
SPECIFICATIONS

MODEL LB-1002 RTX, MODEL LB-1002G RTX & MODEL LB-1002G RTX Tru-2






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



Models LB-1002 RTX, 1002G RTX & 1002G RTX Tru-2 Description		
Cylinder Capacity (w/beater)	37 Qts	
Cylinder Refrig. Control System	Electronic	
Cylinder Type	Helicoidal Path	
Compressor Motor	7.5 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	
Beater Design	Unibody w/ Replaceable Blades	
5" Casters	Standard	
Dimensions		
Width	Depth	Height (w/casters)
26 1/8" (662 mm)	45" (1143 mm)	55 3/8" (1412 mm)

Models LB-1002 RTX Beater			
Drive Motor	Design		
7.5 H.P.	Unibody w/ Delrin Blades		
Weight			
Gross		Net	
1052 lbs (478 kg)		990 lbs (450 kg)	
Electrical Requirements			
Voltage	Phase	Cycle	Breaker Size
208-230	3	60 Hz	70 Amps
Running Amps: 50		Number of Feeders: 1	

Models LB-1002G RTX & LB-1002G RTX Tru-2 Beater			
Drive Motor	Design		
5 / 10 H.P.	Unibody w/ Delrin Blades		
Weight			
Gross		Net	
1350 lbs (614 kg)		1290 lbs (587 kg)	
Electrical Requirements			
Voltage	Phase	Cycle	Breaker Size
208-230	3	60 Hz	80 Amps
Running Amps: 57		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...

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Something for Everyone!

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