

# CARPIGIANI

## 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

# CARPIGIANI

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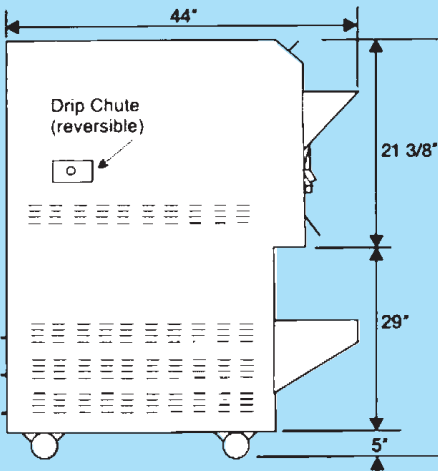
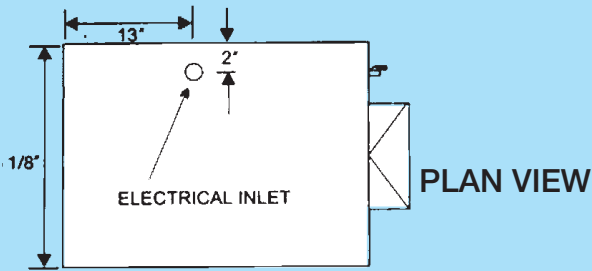
Carpigiani is also the world's leading provider of hands-on frozen dessert instruction.  
Find out more at [www.gelatouniversity.com](http://www.gelatouniversity.com)

# SPECIFICATIONS

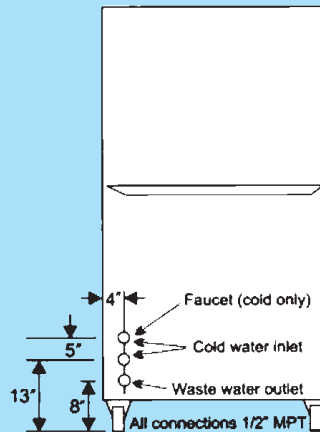
MODEL LB-1002 RTX,  
MODEL LB-1002G RTX &  
MODEL LB-1002G RTX *Tru-2*



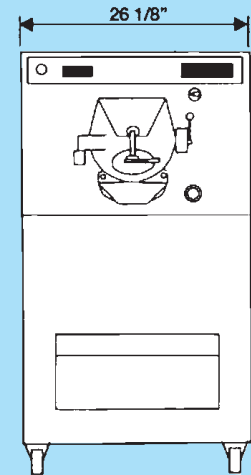
Single/two speed floor model. Designed for medium to high volume requirements.



**SIDE VIEW**



**REAR VIEW**



**FRONT VIEW**

| 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 HP                        |
| Water Connections   | 1/2" MPT                      |
| Condenser Cooling   | Water cooled                  |
| 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                         |
| HT (w/casters)  |                               |
| 26-1/8" (662 mm)  | 45" (1143 mm)                 |
|   | 55-3/8" (1412 mm)             |

| Model LB-1002 RTX       |             |                         |
|-------------------------|-------------|-------------------------|
| Beater                  | Drive Motor | 1.5 HP                  |
|                         | Design      | Unibody w/Delrin Blades |
| Weight                  | Gross       | 1052 lbs (478 kg)       |
|                         | Net         | 990 lbs (450 kg)        |
| Electrical Requirements |             |                         |
| Voltage                 | Phase       | Cycle                   |
| 208-230                 | 3           | 60 Hz                   |
| Running Amps: 50        |             | Breaker Size            |
|                         |             | 70 Amps                 |
|                         |             | Number of Feeders: 1    |

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

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