



# LB 1002 RTX

Classic high capacity  
Carpigiani machine allows  
you to create both high  
overrun frozen products  
such as Ice Cream,  
Sherbet, Water Ice  
and more...  
Ideal for high volume Ice  
Cream production.



**Performance and Quality** Patented Hard-O-Dynamic technology achieves desired consistency with any batch size. Electronic controls automatically maintain product until extraction begins. Beater resists extreme hot and cold temperatures and includes auto-adjusting scrapers for complete extraction. Includes separate Ice Cream and Gelato beaters for both high & low overrun Frozen Desserts.



**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.

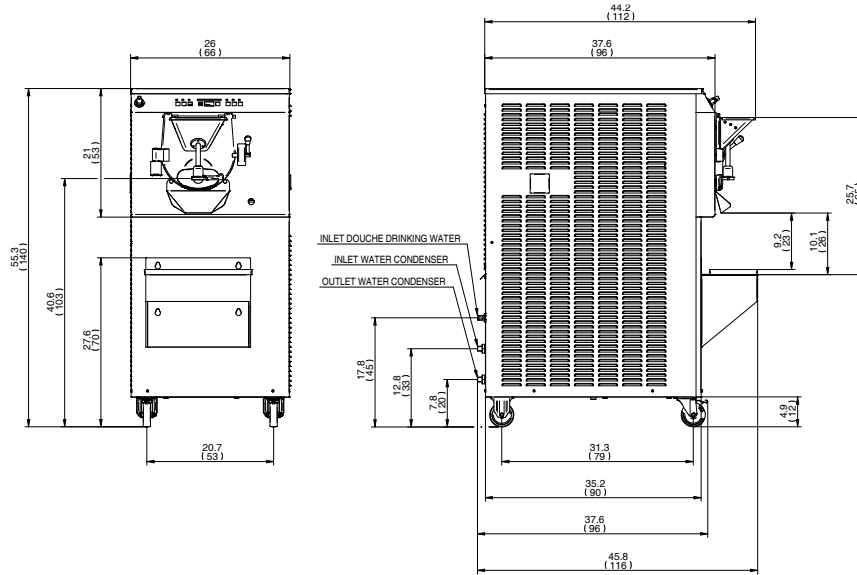


**Safety** Automatic defrost starts during power outages to avoid damage to beater. Rounded corners reduce risk of injury to operator. Operations are done standing up for user comfort.



**Hygiene** Built-in faucet with flex hose makes cleaning fast and easy. Removable extraction chute for easy cleaning. Scotch-Brite treated steel is resistant to stains and fat residues. Ask your Carpigiani Sales Representative for the "Carpi Care Kit" to best maintain equipment.





### WATER

Weights		lbs.	kgs.
Net		992	450
Crated		992	450
Volume		cu. ft.	cu. m.
Volume		64.6	1.83
Dimensions		in.	cm.
Width		26	66
Depth		45.8	116
Height		55.3	140
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Water	70A	50A	3P, 3W

## Specifications

### 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

1,5 HP

### Refrigeration System

R404A

### Water Cooled

Water inlets and drain connections in the rear 1/2" MPT

### Cylinder Capacity

37 quarts (35 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 \_\_\_\_\_



Distributed by:

GTI Designs  
35 Trade Zone Court  
Ronkonkoma, NY 11779

Tel: 800-896-4484

631-981-2100

CustomerService@gtidesigns.com

www.gtidesigns.com