

# **LB 1002** RTX G



Classic high capacity Carpigiani machine allows you to create low overrun frozen products such as Gelato, Sorbet, Premium Ice Cream, Custard and more... Ideal for high volume Gelato production.

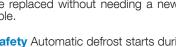






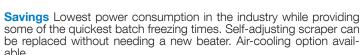






scrapers for complete extraction.

trays & tubs during extraction.



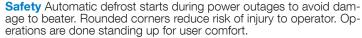
Performance and Quality Patented Hard-O-Dynamic technology achieves desired consistency with any batch size. Electronic controls

automatically maintain product until extraction begins. Beater resists extreme hot and cold temperatures and includes auto-adjusting

Convenience Automatic Control provides unparalleled flexibility and

ease of operation. Audible alarm signals when product achieves desired consistency. Maximized extraction results in minimal flavor over-

lap with less frequent rinsing. Optional shelf mat designed to hold





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







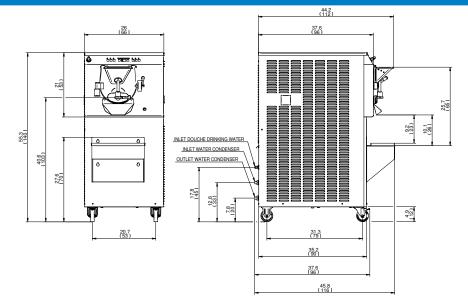






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#### WATER

Weights	lbs.	kgs.		
Net	992	450		
Crated	1036	470		
	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)		
20	08-230/60/3 Water	80A	57A	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**

5/10 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										



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