

# CARPIGIANI

## LB-100B

### Batch Freezer Counter Model



### The Perfect Solution for Chefs and Small Operations!

This compact batch freezer offers the same quality and durability of our larger models, while fitting on your counter. In a matter of minutes, you can create the finest gelato, ice cream, sorbets, and much more! Chefs, fine restaurants, bakeries, and coffee shops across the nation choose Carpigiani, maker of the finest batch freezers in the world.

#### Features Include:

- Electronic consistency control offers semi-automatic operation
- Heavy duty drive system results in a firmer product and longer machine life
- Cylinder design provides faster production and smoother product
- Auger design provides maximized extraction, minimizing flavor overlap
- Adjustable timer alerts you when product is ready
- Cleans and sanitizes in minutes

# CARPIGIANI

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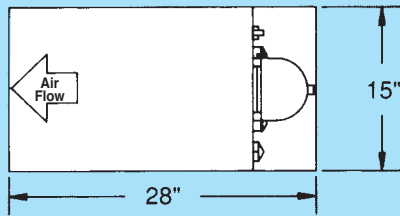
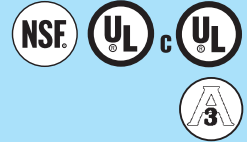
Carpigiani is also the world's leading provider of hands-on frozen dessert instruction.

Find out more at [www.frozendessertuniversity.com](http://www.frozendessertuniversity.com)

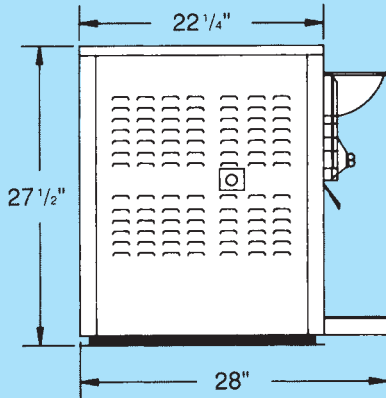
# SPECIFICATIONS

## MODEL LB-100B

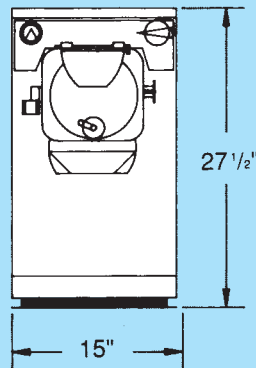
Single speed counter model for low volume requirements.



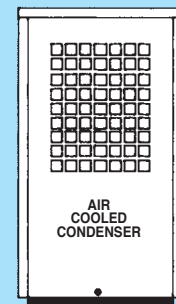
Plan View



Side View



Front View



Rear View

### Model LB-100B Description:

Production Per Hour \_\_\_\_\_ 4-1/2 Gal.  
 Cylinder Capacity with Beater \_\_\_\_\_ 4 Qts.  
 Cylinder Length \_\_\_\_\_ 6-1/8 inches  
 Cylinder Diameter \_\_\_\_\_ 7 inches  
 Cylinder Refrigeration  
 Control System \_\_\_\_\_ Electronic H.O.M.  
 Evaporator Type \_\_\_\_\_ Helicoidal Path  
 Refrigerant Type \_\_\_\_\_ R-404A  
 Beater Construction \_\_\_\_\_ Unibody - DELRIN Blade  
 Beater Motor \_\_\_\_\_ 3/4 H.P.  
 Compressor Motor \_\_\_\_\_ 1.0 H.P.  
 Condenser (Cooling System) \_\_\_\_\_ Air Only  
 Water Connections \_\_\_\_\_ None  
 Frame Type \_\_\_\_\_ Counter Model  
 Frame Construction \_\_\_\_\_ Welded Steel  
 Outer Panels \_\_\_\_\_ Stainless Steel  
 Width \_\_\_\_\_ 15 inches  
 Depth \_\_\_\_\_ 28 inches

Depth without Drip Tray \_\_\_\_\_ 22-1/4 inches  
 Height \_\_\_\_\_ 27-1/2 inches  
 Net Weight (w/o accessories) \_\_\_\_\_ 210 Lbs.  
 Gross Weight (w/o accessories) \_\_\_\_\_ 253 Lbs.

### Electrical Requirements

Voltage Single Phase, 60 Cycle \_\_\_\_\_ 208/230 V  
 Fuse/Breaker Size \_\_\_\_\_ 20 Amp Max.

A small, compact, professional, quality constructed counter model Batch Freezer. Carpigiani's advanced technology now makes it possible to produce delicious desserts such as Italian Gelato, Sorbetto (Fruit Flavored Water Ice), and gourmet quality ice cream on your counter top. All you need is 2-1/2 sq. ft. of space. Simply pour your mix and flavor into the cylinder and switch on. It takes only minutes to complete a batch.

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!**

### Distributed by:



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