

CARPIGIANI

LB-202 G RTX



All-New
Patented
Hard-O-Dynamic
Technology

Carpigiani Corporation of America proudly introduces the all new LB-202 G Batch Freezer. This machine incorporates the latest in state-of-the-art Batch Freezer technology, allowing you even more versatility than earlier models. Highlights are the possibility to make reduced quantities of your favorite gelato, american ice cream, sorbet, sherbet, water ice and so on, without compromising quality - thanks to our recently patented Hard-O-Dynamic programming, that results in perfectly consistent finished product even when used at the lowest cylinder capacity. Cycle times have been reduced, and power consumption is among the *lowest* in the industry.

Features Include:

- Patented Hard-O-Dynamic technology allows you to make batches as small as 2 quarts!
- Fully automatic operation with unequalled electronic consistency control
- Unique cylinder design means faster production and smoother finished product
- Maximum extraction results in minimal flavor overlap
- Audible alarm signals when product is ready for extraction
- Built-in faucet with flex hose makes cleaning fast and easy
- Ready for remote diagnostics and repairs



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!

