

GUIDE TO FINDING THE CORRECT BATCH FREEZER FOR YOUR CUSTOMER'S NEEDS



Key questions:

- **How many gallons of ice cream do they expect to sell per day?**
- **How many flavors do they want to produce?**
- **How will you pack the finished product? 5, 7 or 10 liter pans, 3 or 4 gallon tubs?**
- **Do they need TRU 2 version for both gelato and ice cream?**
- **Do they want Air or Water cooled (quieter)?**
- **Do they have single or 3 phase available?**
- **What is their budget?**



BATCH FREEZER MODEL MATRIX

Model	Max Liquid in (Qts.)	Approx Qts. Out volume ** with overrun	Designed for Gelato (30-50%) overrun	Designed for Ice Cream (50-70% overrun)	Tru-2	RTX Controls for remote diagnostics	Hard-O-Dynamic	Built-in Faucet	Air Cooled	Water Cooled	Single Phase	Three Phase	Counter Top Model	Floor Model	Castors Standard	Hot Gas Technology
LB 100B	2	3	✗	✗					✗		✗		✗			
LB 200 GT	5	7	✗						✗	✗	✗		✗			
LB 202 G RTX	5	7	✗			✗	✗	✗	✗	✗		✗			✗	✗
LB 302 RTX	8	12		✗		✗	✗	✗	✗	✗	✗	✗		✗	✗	✗
LB 302 G RTX	8	11	✗			✗	✗	✗	✗	✗		✗		✗	✗	✗
LB 302 G RTX Tru2	8	12	✗	✗	✗	✗	✗	✗	✗	✗		✗		✗	✗	✗
Maestro (also for pastry)	8	11	✗	✗			✗	✗	✗	✗		✗		✗	✗	✗
LB 502	10	15		✗				✗	✗	✗	✗	✗		✗	✗	✗
LB 502 RTX	10	15				✗	✗	✗	✗	✗	✗	✗		✗	✗	✗
LB 502 G RTX	10	14				✗	✗	✗	✗	✗		✗		✗	✗	✗
LB 502 G RTX Tru2	10	14/15	✗	✗	✗	✗	✗	✗	✗	✗		✗		✗	✗	✗
LB 1002 RTX	20	29		✗		✗	✗	✗		✗		✗		✗	✗	✗
LB 1002 G RTX	20	27	✗			✗	✗	✗		✗		✗		✗	✗	✗
LB 1002 G RTX Tru2	20	27/29	✗	✗	✗	✗	✗	✗		✗		✗		✗	✗	✗

- Countertop models can be placed on counter, Customized Carpigiani carts or Nordika 100
- Dispenser Door accessory is available for all electronic and RTX models

BATCH FREEZER MODEL NOMENCLATURE DEFINITIONS

- **“G” models**
 - Designed for gelato, premium ice cream, custard and hard pack yogurt due to lower overrun
 - Lower overrun (30-50%) is accomplished by the special wider beater with replaceable scraper blades which fold the mix as it freezes, allowing less air to be incorporated into the finished product.
- **Base models (non- G)**
 - Designed for American style ice cream
 - High overrun (50-70%) with the one piece beater which whips more air into product
 - The production RPM is much higher (about 225 rpm’s)
- **Tru 2**
 - Comes with gelato and ice cream beater to produce low and high overrun product
- **RTX - Reception Transmission Data**
 - Allows operators to download data from machine
- **Hard-o-Dynamic/Hot Gas Technology**
 - Allows for smaller batches of product with consistency



Model

Typical Applications

Low Volume	LB 100 B	Upscale restaurants, resorts, school systems for training, large industrial accounts for recipe development—low volume requirements Used in upscale operations to complement their pastry offerings and for sorbets for intermittent.
Low-Med Volume	LB 200 G Tronic	Countertop model so can be put on counter, customized stand, or on Nordika-100. True gelato or low overrun machine, with 1 PH electrical requirements. Small gelato shop. Sometimes used for restaurants where the LB 100 is too small.
	LB 200 G RTX	Floor model, 3 PH electrical requirements. Small gelato shop.
Med-High Volume	LB 302	Ice Cream Shop
	LB 302 G RTX	Gelato shop
	LB 302 G RTX/TRU 2	Shop that does both ice cream and gelato
High Volume	LB 502	Ice Cream Shops
	LB 502 G	Operators that usually make maximum batch sizes. Budget model with limited features.
	LB 502 RTX	Ice Cream operations that want to be able to make small batches and have the latest technology. High volume production
	LB 502 G RTX	Gelato or Super Premium Ice Cream shops that want to produce high volumes
	LB 502 G RTX Tru-2	High volume operations that make both gelato and ice cream.
High-Industrial Volume	LB 1002 RTX	Very Large Producers of Ice Cream or Italian Ices for retail or wholesale. This model comes in 3 phase and water cooled only.
	LB 1002 G RTX	Very large production of low overrun products, such as Mario Batalli's Eatily
	LB 1002 G RTX Tru-2	Very large production of both high and low overrun products for large operations including wholesaling.

