

Create True Cookies N' Cream at a Fraction of the Cost

Profits of Making Your Own Product with an Emery Thompson

With Emery Thompson machines, you can create true premium, homemade ice cream flavors like cookies and cream ice cream with the cookies *blended into* the product, not just tossed in.



Mix: 10-quart bladder.....	\$25.00
Oreo Cookies: 1 package.....	\$5.98
Total cost for 20 quarts of premium Cookies N' Cream	\$30.98
Cost per quart with an Emery Thompson ..	\$1.55
Retail price of a quart of Cookies N' Cream.....	\$8.99

MORE THAN 480% PROFIT!

100% Overrun = Big Profits!

**10 Quarts of Mix Yields
20 Quarts of PRODUCT!**



Truly Make Your Desserts Yours with Emery Thompson

With an Emery Thompson machine, crafting perfect batches—anywhere from 2 to 44 quarts — is efficient and easy. It couldn't be simpler or quicker!

- Pour in mix.
- Add fresh ingredients.
- Select setting.
- Press start.
- Let it work its magic, just **10-12 minutes!**
- Pack your creation into containers.
- Pop them in the freezer.

About Us

Over the last 60 years Taylor Freezer of Connecticut has provided specialty equipment and service to the world's leading food service organizations and local independent businesses.

We are an exclusive factory appointed equipment and parts distributor and factory authorized service agent for several specialty food service equipment lines including; Taylor and Flavor Burst.

Our services and products and their quality we ensure to be the best.

Come visit our facility as we have many of the Top Selling equipment(s) for viewing and tasting, (24hr notice for tasting) in our live demo area.

Come on in and chat with us, contact us to setup an appointment. We look forward to helping you and your business.



203-772-7888

taylorct.com

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EFFICIENCY • VERSATILITY • RELIABILITY

Emery Thompson batch freezers deliver exceptional reliability, versatility, and precision—empowering you to create frozen masterpieces your way.



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Why Emery Thompson

Benefits and Features

- Exceptional productivity and efficiency
- Versatility with mix-in friendly design
- Built for reliability & durability
- Great home and small-scale options

Possible Creations

- Creamy, premium homemade ice cream
- Refreshing Italian ice
- Luscious sorbet
- Silky sherbet
- Rich custard
- Authentic gelato



Infinite Overrun Control (IOC)

Experience absolute command over your frozen creations with Emery Thompson's exclusive IOC on the CB-350, 24NW/LA, and 44 QT.



Effortlessly customize your desserts' texture and overrun with 11 versatile dasher speeds—including an intuitive manual option.

Plus, the user-friendly touchscreen puts step-by-step setup, operation, and maintenance videos at your fingertips, simplifying staff training.

The Workhorses 44 BLT/44 BLT-A-IOC



44 quarts per batch

The industry's benchmark for high-volume frozen dessert production for over a century delivers unmatched performance, durability, and versatility. Its wide ingredient throat allows endless mix-ins, ensuring bold flavors your competitors can't match.

24 NW/24LA

24 quarts per batch

Elevate your dessert business with the 24QT batch freezer—built for shops and wholesalers ready to scale. Easily create a wide range of treats and mix in any ingredient for unbeatable, premium flavors.



CB-350

6 quarts per batch

Recognized as a reliable workhorse designed to work continuously with minimal maintenance. Its versatility and reliability make it an asset for businesses of all sizes, if you're starting out or expanding your menu.



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More from Emery Thompson INDUSTRIAL GRADE STANDS

For CB-200 and CB-350

Crafted with durable, powder-coated welded steel for lasting performance, this stand for the CB-200 and CB-350, features a convenient lower height for effortless dessert preparation and locking casters for smooth, easy mobility.



See Machines in Action!



Scan to get a peek at how Emery Thompson machines work



Scan to view Emery Thompson's YouTube page with recipes and seminars

100% OVERRUN



10 quarts of mix yields 20 quarts of PRODUCT!

Smaller Machines

CB-200

3 quarts per batch

Whether you're looking to expand your menu or elevate your offerings, the CB-200 is a great option - Ideal for pizzerias, restaurants, catering businesses, specialty ice cream shops and more.



CB-100

2 quarts per batch

Perfect for home use, test kitchens, bakery, pastry and chocolate shops. Plugs into regular household outlet.

