

Emery V Thompson

BEST BUILT BATCH FREEZERS SINCE 1905



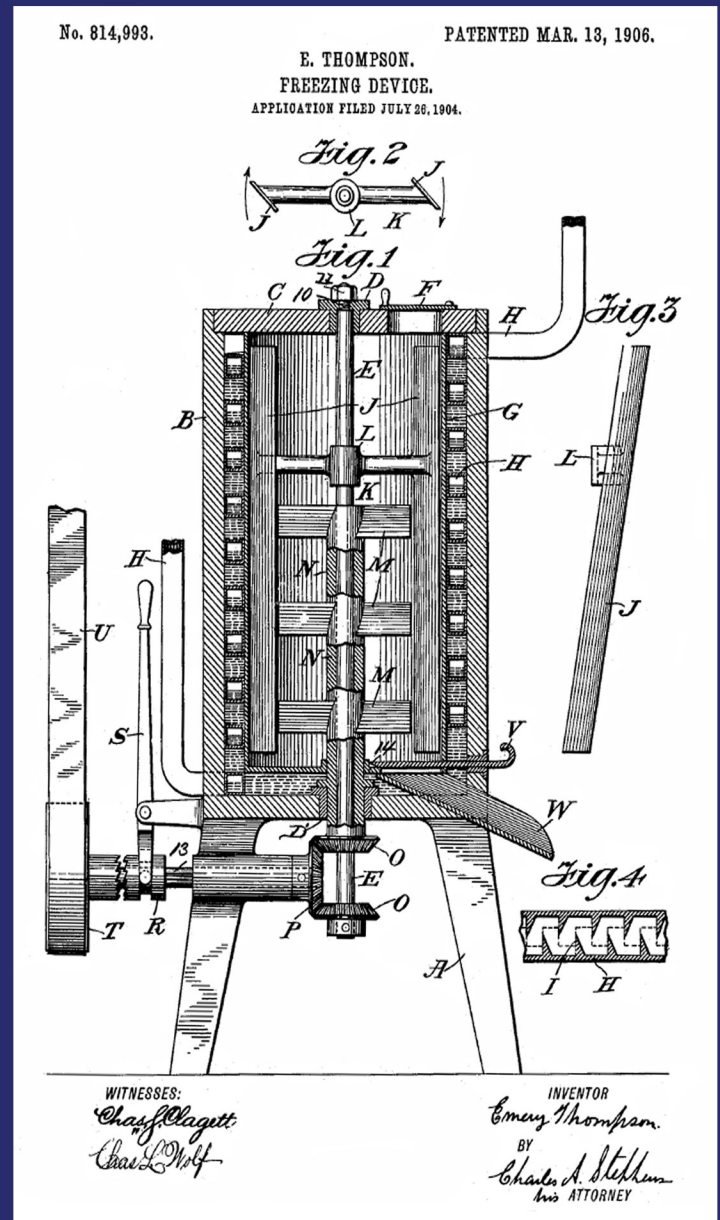
In 1903 a young Emery Thompson was in his early 20's working at The Siegal-Cooper Department Store in lower Manhattan, NY making ice cream by hand using the old ice and rock salt method. Working long hours and exhausted

from trying to keep up with the demand for ice cream, he knew there had to be a better and more efficient way to produce larger quantities. He went home to his garage in New Rochelle, NY after another long day at work and started to design and create a machine that would make the process of making ice cream easier. Within that year, he invented the world's first mechanized batch freezer that changed the production of ice cream as we know it today. Emery Thompson opened his first factory in lower Manhattan in 1904 and his family continued to make his batch freezers to sell to the public for the next 100 years in New York. After moving to sunny Florida in 2005 our family-owned business is still providing the world with the highest quality batch freezers to produce all types of hard ice cream. We have continued Emery Thompson's legacy and reputation with new innovations and an unparalleled commitment to quality.

Steve Thompson
Grandson of Emery Thompson

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The CB-100 is perfect for home use, test kitchens, bakery shops, pastry shops, or chocolate shops! The possibilities are endless!

Built using the same design standards and materials as our larger machines and with the oversized condensing unit, you can continue to make frozen desserts hour after hour and day after day for years!

The CB-100 can make super premium ice cream, gelato, dairy free, Italian ice, fresh fruit sorbets, frozen custard and frozen lemonade.

The CB-100 plugs into regular household current and features a removable freezing cylinder. Want to make a new flavor? Just drop in the optional spare stainless steel freezing cylinder and continue to make frozen desserts with no down time and no clean up as all the parts are dishwasher safe.

The CB-100 is lightweight with a small footprint and can fit comfortably on any counter for easy use!

CB-200

Up to 3 quarts per batch

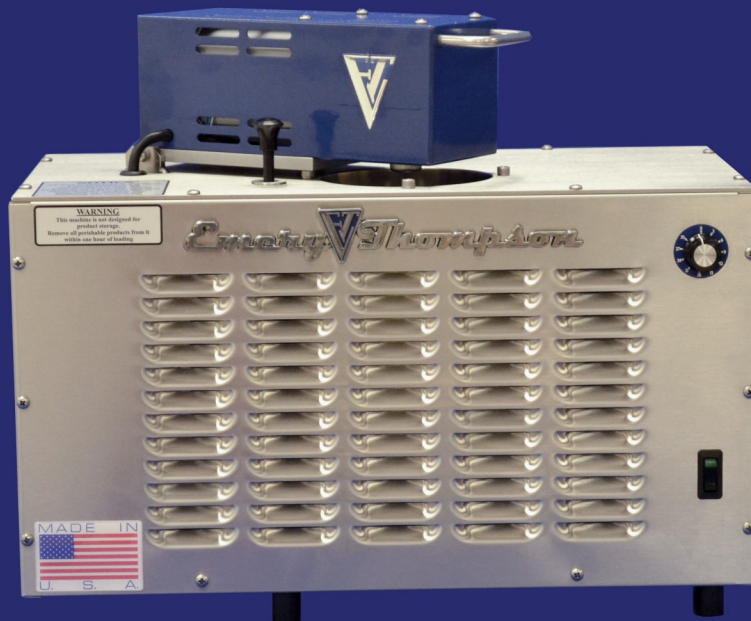
4.5 gallon (17 liters) per hour of ice cream

2.5 gallons (9.5 liters) per hour of fresh fruit sorbets



CB-100

Up to 2 quarts per batch
1.5 gallons (5.7 liters) per hour



The CB-200 is perfect for pizzerias, restaurants, catering businesses, specialty ice cream shops, diet friendly retail shops, push carts and so many more!

The CB-200 can make super premium ice cream, gelato, dairy free, Italian ice, cream ices, fresh fruit sorbets, frozen custard and frozen lemonade.

As the head chef you can make any recipe you desire by making your products in-house with the CB-200. You not only gain control over the quality of your desserts but also save money by sourcing fresh ingredients directly. From handpicking the freshest fruits from your local market, the finest gourmet chocolates from your favorite confectioner, and the richest cream from nearby farmers.

The CB-200 is designed with convenience in mind. Its compact size fits perfectly on any countertop, and it plugs into a regular household outlet, making it accessible for a variety of business setups. Cleanup is quick and easy, with all parts being dishwasher-safe, so you can spend less time on maintenance and more time on what matters-creating exceptional desserts. Whether you're looking to expand your menu or elevate your existing offerings, the CB-200 provides everything you need to stand out from the competition.

World's Largest Counter Top Batch Freezer

The CB-350 Batch Freezer is the perfect choice for ice cream shops, parlors, larger restaurants, ice cream trucks, food trailers, and any establishment looking to offer irresistible frozen desserts. Its versatility and reliability make it a valuable asset for businesses of all sizes, whether you're starting out or expanding your menu.

Known in the industry as the workhorse behind countless successful ice cream ventures, the CB-350 is designed to run day in and day out with minimal maintenance. Its ease of use makes it a favorite among operators, with simple assembly, effortless operation, quick disassembly, and hassle-free cleaning. It's a machine that works as hard as you do, helping you keep up with customer demand without breaking a sweat.

With the CB-350, you can create an impressive variety of frozen desserts, including homemade ice cream, super premium ice cream, gelato, frozen yogurt, custard, dairy-free ice cream, cream ices, fresh fruit sorbets, frozen lemonade, Italian ice, and sherbet. Unlike competitors, our machines encourage you to add mix-ins like cookies, nuts, candies, and fresh fruits directly into the batch. This unique feature ensures you can craft frozen desserts that stand out, offering a superior product that keeps customers coming back for more.

The CB-350 is an air-cooled machine, requiring just 20 amps of 208-230/1/60 or 50, making it ideal for various business setups. Whether you're serving from a truck, a trailer, or a storefront, the CB-350 provides the flexibility and power to support your frozen dessert dreams.

CB-350

6 quarts per batch

7.5 gallons (28.4 liters) per hour of ice cream

6 gallons (22.5 liters) of fresh fruit sorbets per hour



The CB-350, 24NW/LA, and 44BLT Batch Freezers come with our exclusive IOC (Infinite Overrun Control). This advanced system gives you full control over the texture and overrun of your frozen desserts, ensuring perfect results every time.

The IOC offers 11 preset dasher speeds to match different dessert types, including a manual speed setting so you can customize it exactly to your needs.

An easy-to-use touchscreen that features helpful training videos for setup, operation, maintenance, and troubleshooting. These videos make it simple to train your staff, ensuring consistent practices and efficient operations.

With the IOC, you'll save time, keep your machine running smoothly, and produce desserts your customers will love!

The 24QT Batch Freezer is ideal for large production ice cream stores, ice cream shops with multiple locations, and businesses that need to fill pints, quarts, or manage small wholesale production. Known as the “Rolls Royce” of batch freezers, the 24QT produces top-quality frozen desserts, including homemade ice cream, super premium ice cream, gelato, frozen yogurt, custard, dairy-free ice cream, cream ices, fresh fruit sorbets, frozen lemonade, Italian ice, and sherbet.

One of the standout features of the 24QT is the ability to add ingredients like cookies, candies, and fresh fruits directly into the machine. This ensures your ice cream is made with the freshest, real ingredients, elevating the flavor and quality of every batch.

With Infinite Overrun Control (IOC), you have the power to adjust the overrun in your products. You can select from 11 preset options or manually control the speed for the perfect texture every time.

The 24QT is available in both air-cooled and water-cooled models, with options for single-phase or three-phase power.

24QT

24QT: 24 quarts (22 liters) per batch



WORLD'S LARGEST BATCH FREEZER

44QT

44 quarts (42 liters) per batch



The 44QT is the perfect machine for high-production needs, whether you're filling bulk containers or handling wholesale orders. When speed and capacity are your top priorities, the 44QT delivers outstanding results.

For over a century, the 44QT has been a trusted leader in the industry, known for its rugged durability, reliability, and ease of use. This machine is built to last, yet it's simple to operate, making it ideal for businesses with high-volume production demands.

With the 44QT, you can create a variety of frozen treats with our Infinite Overrun Control (IOC) including homemade ice cream, super premium ice cream, gelato, frozen yogurt, custard, dairy-free ice cream, cream ices, fresh fruit sorbets, frozen lemonade, Italian ice, and sherbet.

Its oversized throat allows you to easily add fresh ingredients like fruits, cookies, and candies directly into the machine, ensuring your ice cream mix absorbs real, fresh flavors throughout the batch. This ability to customize your recipes gives you an edge over the competition, ensuring perfect results every time.

The 44QT is available in:

Water-cooled, three-phase only

Air-cooled, with a remote condensing unit, available in single or three-phase