



BEST BUILT BATCH FREEZERS SINCE 1905

CB-350

Up to 6 quarts per batch



Meet the CB-350—the trusted engine powering countless ice cream success stories. Renowned for its superior reliability and efficiency, this machine is built to run nonstop with minimal upkeep.

Featuring Emery Thompson’s signature Infinite Overrun Control (IOC), the CB-350 empowers you to create everything from homemade and super-premium ice cream to gelato, frozen yogurt, custard, dairy-free delights, cream ices, fresh fruit sorbets, frozen lemonade, Italian ice, and sherbet—all with flawless consistency.

And here’s what sets the CB-350 apart: you have the freedom to add mix-ins like cookies, nuts, candies, and fresh fruits straight into the machine, unleashing your creativity and ensuring your desserts stand out from the competition.

SPECIFICATIONS

Production

6 quarts per batch
6 gallons per hour

Condensing Unit

2 HP

Dasher Moter

1 HP

Electrical

208-230/1/60 - 20 AMP Breaker
220-240/1/50 - 20 AMP Breaker
50 HZ available at additional cost

Dimensions

18.5" W x 31.5" H x 29.5" D
Requires 12" clearance from wall

Shipping Weight

300 lbs

Cooling System

Air Cooled



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