Emery Thompson

BEST BUILT BATCH FREEZERS SINCE 1905

CB-200

Up to 3 quarts per batch

The CB-200 is the ultimate game-changer for innovative businesses—perfectly tailored for bustling start-ups, pizzerias, restaurants, caterers, specialty ice cream parlors, health-focused retailers, and mobile push carts alike.

Effortlessly craft ultra-premium ice cream, rich gelato, creamy dairy-free treats, Italian ices, velvety cream ices, vibrant fruit sorbets, and refreshing frozen lemonade—all by mixing real, whole ingredients directly into the batch freezer.

Engineered to fit seamlessly on any countertop, the CB-200 delivers unmatched flexibility for every frozen dessert vision.

Plus, with dishwasher-safe components and easy clean-up, it's as convenient as it is versatile.

SPECIFICATIONS

Production
3 quarts per batch
3 gallons per hour

Condensing Unit
1 HP

Dasher Motor
.3 HP

Electrical
115/1/60 - 20 AMP Breaker
208-230/1/60 - 20 AMP Breaker
50 HZ available at additional cost

Dimensions
14" W x 24" H x 25" D
Requires 12" clearance

Shipping Weight
175 lbs

Cooling System
Air Cooled

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