

# Emery Thompson

BEST BUILT BATCH FREEZERS SINCE 1905

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**12/24 QT**

**12QT: 12 quarts (11 liters) per batch**

**24QT: 24 quarts (22 liters) per batch**



## Specifications:

**12/24QT:**

**Dasher Motor: 3 H.P.**

**Condensing Unit: 3-1/4 H.P.**

**Electrical:**

♦ 208-230/1/60

40 AMP Breaker

♦ 208-230V/3/60

30 AMP Breaker

♦ 380/3/50

20 AMP Breaker

♦ 440/3/60

20 AMP Breaker

**Dimensions:**

23-1/2" W x 36-1/2" D x 50" H

**Water Cooled or Air Cooled**

**Shipping weight: 635 lbs**

The 24QT machine is ideal for large-scale ice cream production, as well as for ice cream shops with multiple locations. It can be used for filling pints, quarts, and small wholesale production.

This machine is often referred to as the "Rolls Royce" of batch freezers. It is capable of making a variety of frozen treats 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.

You can add cookies, candies, fruits, or any other ingredient directly into the machine to incorporate fresh flavors into your ice cream mix, resulting in the best quality ice cream.

The machine's IOC feature allows you to control the amount of overrun in your product. You can choose from 11 different presets or run it at a manual speed to achieve your desired texture.

If smaller quantities are needed, the 12QT machine, built with the same components as the 24QT, is available. It comes in air cooled or water cooled options, and can be single or three phase.

## IOC ( Infinite Overrun Control )

The IOC offers 11 different presets to help you choose the right dasher speed for creating the perfect overrun and texture for your frozen dessert creations. It also includes a manual speed setting that allows you to select the exact dasher speed you prefer.

Set-up, operation, maintenance and troubleshooting slideshow tutorials built within the IOC touch screen. Using these tutorials to train your staff will ensure consistent practices throughout your operation and increase efficiency by addressing questions to keep your machine running smoothly.

