

EMERY THOMPSON

BATCH FREEZER INSTALLATION

OPERATING, MAINTENANCE
AND CLEANING MANUAL

MODEL CB350 COUNTERTOP





EMERY THOMPSON
Machine and Supply Co.
15350 Flight Path Drive, Brooksville, FL 34604
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**STATE LAW REQUIRES THAT THE ELECTRIC POWER TO
THIS MACHINE BE INSTALLED BY A LICENSED
ELECTRICIAN – ONLY**

FAILURE TO ADHERE TO THIS WILL VOID YOUR WARRANTY

CAUTION WARNING

**YOUR COMPRESSOR WILL IMMEDIATELY START WHEN THE ELECTRIC
IS HOOKED UP.**

- 1. SECURE ALL PANELS TO THE MACHINE BEFORE TURNING ON THE ELECTRIC.**
- 2. THE OCCASIONAL CYCLING OF THE COMPRESSOR ON AND OFF IS NORMAL AND IS DESIGNED TO EXTEND THE LIFE OF YOUR CONDENSING UNIT.**



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Section 1: UNPACKAGING

Carefully inspect the pallet and shipping carton for any signs of damage during shipment; if damage is suspected, have the freight company note it on the bill of lading, and if possible take photographs.

The shipping carton is stapled to two wooden runners inside*. Using a razor knife, carefully cut through the carton all the way around its perimeter JUST ABOVE the staple line. The carton is approx. ½" thick. Once free, the carton should be lifted straight up and off of your machine. You will find a small box of parts that will be explained in subsequent sections; set them as well as all paperwork aside in a safe place.

The machine is bolted to the pallet it was shipped on from the underside. There are four hex bolts (9/16" head) that go through the upper planks of the pallet, and into the machine frame. Remove all four bolts, and also unscrew one wooden side runner from the pallet. The machine will now be free from the pallet. Save all components; they can be used at a later date to safely move the machine.

* If your machine was exported outside of North America, it will have an all wood box over it fastened to the runners with removable screws.



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Section 2: INSTALLATION

Your new machine weighs 275 pounds and has momentum when running; therefore it must be operated on a surface/stand/counter capable of supporting it. It will take a minimum of two people to safely lift it.

In the smaller carton that was included with the machine, there are 4 screw-in feet; these should be installed into the threaded holes on the underside of the machine's frame, where it was previously bolted to the shipping pallet. These allow for minor uneven surfaces. NOTE: if you also purchased the heavy-duty machine stand, you will not be using these feet; follow instruction in the kit that comes with the stand.

The stainless steel shelf clips onto the louvers on the front lower panel; it is adjustable for various height containers/trays. NOTE: The protective plastic film on most outer surfaces of the machine protects the finish during shipping. This film **MUST** be removed prior to operation of the machine to allow proper airflow and heat dissipation.

The machine **MUST** be able to pull in cool, clean room air from its rear intake. It requires a minimum of 10 inches of clear, unobstructed space on all 4 sides. Failure to allow the adequate spacing and/or not removing the protective plastic film may result in poor performance, overheating, and shutdown.

Electrical connections **MUST** be made by a licensed electrician; serious damage and the voiding of your warranty are possible if machine is connected improperly. Your machine has a wiring tag on its cord, as well as electrical specifications on its serial number tag on the rear of the machine. Your electrician can also call us for technical information if necessary during business hours.



Section 3: SAFETY

First, be sure to read and understand this machine manual, and familiarize yourself and other operators with the machine features, its operation, cleaning, and maintenance.

Your machine is equipped with several important safeguards that should never be removed or altered. DO NOT remove the following items:

- Inlet spout combination lid and gate – restricts fingers from coming in contact with moving blades/dasher.
- Door discharge guard – restricts fingers and utensils from coming in contact with moving blades/dasher.
Also, in combination with the discharge chute, funnels product into smaller containers neatly.

The sides, front, and rear section of the machine have ventilation openings in them. All but the rear panel are louvered to deflect food and splashing liquids away from the inside. Never spray water directly at/into these openings.

If your machine is set up with a plug on the end of its cord, make absolutely sure your hands are dry when plugging it in, or unplugging it.

When operating the machine, avoid distractions such as conversations, television, small children, etc.

The door and the dasher are heavy parts, and are slippery when wet. Use extreme care handling them. Keep the floor and work area neat and dry to avoid slippage. Do not use the top of the machine as a storage spot.



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Section 3: SAFETY (cont'd)

In addition to the above:

- DO NOT operate your machine unless it was wired, grounded, and properly fused by a licensed electrician.
- DO NOT put fingers, hands or any utensils in either the inlet spout or door outlet.
- DO NOT operate the machine unless it is properly assembled and all guards are in place.
- DO NOT force any of the (washable) parts together or into/on the machine. All parts should fit together easily.
- DO NOT operate the machine with the freezing cylinder empty.
- DO NOT turn on the machine's refrigeration switch with only water in the freezing cylinder.
- DO NOT let your product over-freeze during production. This is the most common mistake a new operator makes.



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Section 4: OPERATION

Your new batch freezer is very easy to operate, with only two controls on it. The machine was shipped fully assembled, and its' parts and features should be learned and understood.

On the upper left of the face of the machine, there is a digital keypad that controls the speed, or RPM's of the dasher (scraping assembly) inside the freezing cylinder. There are four functions of the keypad: "run" (green), "stop" (red), "up" (Λ), and "down" (V).

The "M" button and the "R – F" buttons are NOT used.

On the upper right of the face of the machine, there is a rocker-type switch that tips in and out vertically. This energizes the refrigeration condensing unit. Push in on the top for "on", and push in on the bottom for "off". In the "on" position, the green window in the switch will illuminate. Insure that the rocker switch is in the "off" position.

When electrical power is first applied to the machine, the compressor will immediately start, regardless of the position of the refrigeration switch. The compressor also occasionally will start and run briefly, even if the machine sits idle. This is a normal function, and actually helps prolong the life of the compressor.

With power to the machine, the keypad will show three dashes, which shows it is ready to run. Push the green "run" button – the display will ramp up to "234", which is full speed, meaning the dasher assembly is spinning 234 RPM. Now push the down arrow (V) and hold, and you'll see the RPM's drop for as long as you hold the button in. The speed can be adjusted while it's running, and also can be "pre-set" with the motor stopped.



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Section 4: OPERATION (cont'd)

Please also refer to the small white booklet covering the variable speed drive (included in this packet).

RUNNING A TEST BATCH – a simple and inexpensive trial test can be run using just cane sugar and water. Dissolve 2 pounds of sugar into 1 gallon of cold tap water, open the inlet spout lid, and slowly pour your mixture into the machine. NEVER pour raw sugar into the machine. Push the RUN button and adjust the speed all the way up to 234 rpm. Now, note the time, or preferably using a countdown timer set it for 8 minutes. Turn the refrigeration switch to ON. (note: the green window will illuminate). Start timing the batch. At 8 minutes, the mixture should be semi-frozen; the consistency of slush. It is important not to let the mixture - be it Italian ice, ice cream, etc - get so thick that it will not easily discharge from the machine. If this happens, turn off rocker switch then remove the door by removing the 4 door knobs and manually remove the product. Rocker switch must be in the "OFF" position.

See also **Section 7** for additional recipes.



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Section 4: OPERATION (cont'd)

INFINITE OVERRUN CONTROL

“You control the machine – it doesn’t control you!”

Super Premium Ice Cream	165-175 rpm's
Frozen Custard	140-150 rpm's
Artisan Gelato	140-150 rpm's
Sherbet	160-170 rpm's
Frozen Yogurt	160-170 rpm's
Cream Ices	180-200 rpm's
Italian Ices	200-234 rpm's
Sorbet	200-234 rpm's
Frozen Lemonade	200-234 rpm's
All-American Homemade Ice Cream	190-234 rpm's



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Section 5: CLEANING and SANITIZING

NOTE: Your local or state health inspector will always have jurisdiction over the methods and cleaners he/she prefers for the proper cleaning and sanitizing of this type of equipment. Our instructions are based on industry standard methods, but should be discussed with your inspector.

The first step toward insuring a clean and sanitary machine is to understand the various parts that will or could come in contact with the food product. Please see figures 8-1A (Page 16) and 8-1B (Page 17) to familiarize yourself with these parts. All of these parts are dishwasher safe and relatively small, so the easiest way to clean them is to carefully arrange them in a dishwasher, positioning them so that open holes, pockets, and internal areas face down and stand the best chance of being hit with hot soapy water.

Any of these parts can also be cleaned with liquid dish detergent and hot water, so long as they are thoroughly rinsed. The inside of the cylinder will have to be manually wiped out with warm soapy water and thoroughly rinsed.

The following list of components should be cleaned at the end of the day/shift, or if food product has sat in the machine for one hour or more:

- all parts on diagram 8 – 1A
- all parts on diagram 8 – 1B, except “ASSY006”, part 1 and 3 (these parts are inaccessible, and do not come in contact with food). Part #2 of this assembly protrudes into the freezer and should be cleaned/wiped when cylinder is cleaned.



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Section 5: CLEANING and SANITIZING (cont'd)

Prior to each use your machine must be sanitized. The purpose of sanitization is to kill any bacteria that may have grown on any food-contact part or surface.

To properly sanitize your machine, it must first be reassembled after cleaning. Before putting the dasher/blades assembly back into the machine, note the end of the dasher shaft has two o-rings in it. These two o-rings, and the circumference of the shaft just forward and rearward of the o-rings should have a generous coating of food-grade grease wiped on them (See diagram 8-1B/Dasher shaft, and Part 6 O-Rings, Page 17) . Once installed, any grease pushed off the shaft can be wiped off with a paper towel. NOTE: Before installing dasher/blade assembly into cylinder, insure that the rounded end of each scraping blade is toward the rear. (See Diagram 8-1B, Page 17.)

When the machine is fully assembled, with the door in place, and the four knobs hand tightened (do NOT use any tools), it is ready to be sanitized.

We recommend using a commercially available sanitizer/cleaner made by Purdy Products Company called “Stera Sheen Green Label”, although other brands exist as well. Carefully follow the manufacturer’s instructions on mixing and use of their product.



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Section 6: CARE and MAINTENANCE

One of the best features of an Emery Thompson batch freezer is the small amount of maintenance and the ease of care required.

The materials we use are the best available for their intended purpose, and designed for maximum longevity.

The outer casing of your machine is all heavy-gauge stainless steel, and will only require a daily wipe down, using a mild detergent and warm water. A stainless steel cleaner/polish can also be used to keep it bright.

There are two areas that regularly (daily) need to be lubricated with food-grade grease (i.e. PetroJel): the rear of the dasher shaft where the two o-rings sit (diagram 8-1B, part #6), the face of the door, and the gate o-ring, where it slides along the face (diagram 8-1A, part #8 and #9, Pg. 16)

Your machine should be operated in the cleanest environment possible, but after years may need dust or lint removed from the air intake area of the rear. This can be accomplished with a strong vacuum cleaner and soft brush attached.

The following parts are wearable, and should be inspected at least once weekly:

<u>Diagram 8-1B</u>	<u>approx. life</u>
Part #SEAL006 - O-ring, dasher shaft.....	1,000 hrs./ 1 year
Part #SPRG001 - blade spring.....	2,000 hrs./ 2 years
Part #BRNG001 - bearing, dasher front.....	2,000 hrs./ 2 years
Part #BLAD001 - blade, scraping.....	5,000 hrs./ 4.5 years



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Section 6: CARE and MAINTENANCE (cont'd)

<u>Diagram 8-1A</u>	<u>approx. life</u>
Part #SEAL007 - O-ring, gate.....	1,000 hrs./ 1 year
Part #FAST024 - washer, Teflon.....	1,000 hrs./ 1 year
Part #SEAL008 - O-ring, door seal.....	4,000 hrs./ 4 years
Part #SPRG004 - spring, gate pressure.....	4,000 hrs./ 4 years

If your batch freezer has been stored in an unheated area and is brought into a warmer area for use, allow it to sit for at least 24 hours in the warmer temperature; condensation can build up on cold surfaces, including inside the speed controller, keypad, contactor, and overload relay, which could lead to malfunctions.

Never transport, store or use your machine in any position other than upright on its feet. Oil in the refrigeration compressor could travel into areas of the machines piping where it will remain trapped.

Your machine has been tested and is rated to run in ambient air temperatures as high as 104 degrees Fahrenheit, and as low as 40 degrees Fahrenheit. Operation in temperatures at the high end of the temperature range may slightly increase the freezing time of your product, and at the low end of the temperature range may slightly decrease the freezing time of the product.



Section 7: RECIPES

The following recipes are very basic, and require few ingredients, but are a good starting point to familiarize yourself with freezing times and consistencies, as well as begin to form a production routine. Again, NEVER put raw sugar into your machine for any recipe.

Lemon Ice

- 4 quarts of cool tap water
- 2 pounds of sugar
- Zest grated from 2 large lemons
- 20 ounces of fresh-squeezed lemon juice

Mix the sugar with the water in a clean container until the sugar is dissolved. Slowly pour this into your CB350 machine. Add the lemon juice and lemon zest; start the dasher and set at 234 RPM. Then turn on the refrigeration and freeze for 8-10 minutes, depending on desired consistency. Store and serve at 16 degrees F.

Coffee Ice Cream

- 3 quarts 14% ice cream mix
- 1 ounce of vanilla extract
- 2 ounces Taster's Choice instant coffee crystals
- Hershey's chocolate syrup to taste

Pour first three ingredients into machine and start dasher. Turn on refrigeration, and freeze for 10-12 minutes. Add chocolate syrup approximately one tablespoon at a time to taste (takes away bitterness of coffee).



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Section 7: RECIPES (cont'd)

Bordeaux Wine Sorbet

- 1 pound of sugar
- 24 ounces of tap water
- 1 bottle (750 ml) red Bordeaux wine
- 12 ounces red raspberries
- (optional) 4 grams of stabilizer

Mix the sugar with the water in a clean container until the sugar is dissolved. Slowly pour this and the remaining ingredients into the machine; start dasher, then the refrigeration. Freeze for approximately 10 minutes (makes $\frac{3}{4}$ of a batch)

Fresh Mango Sorbet

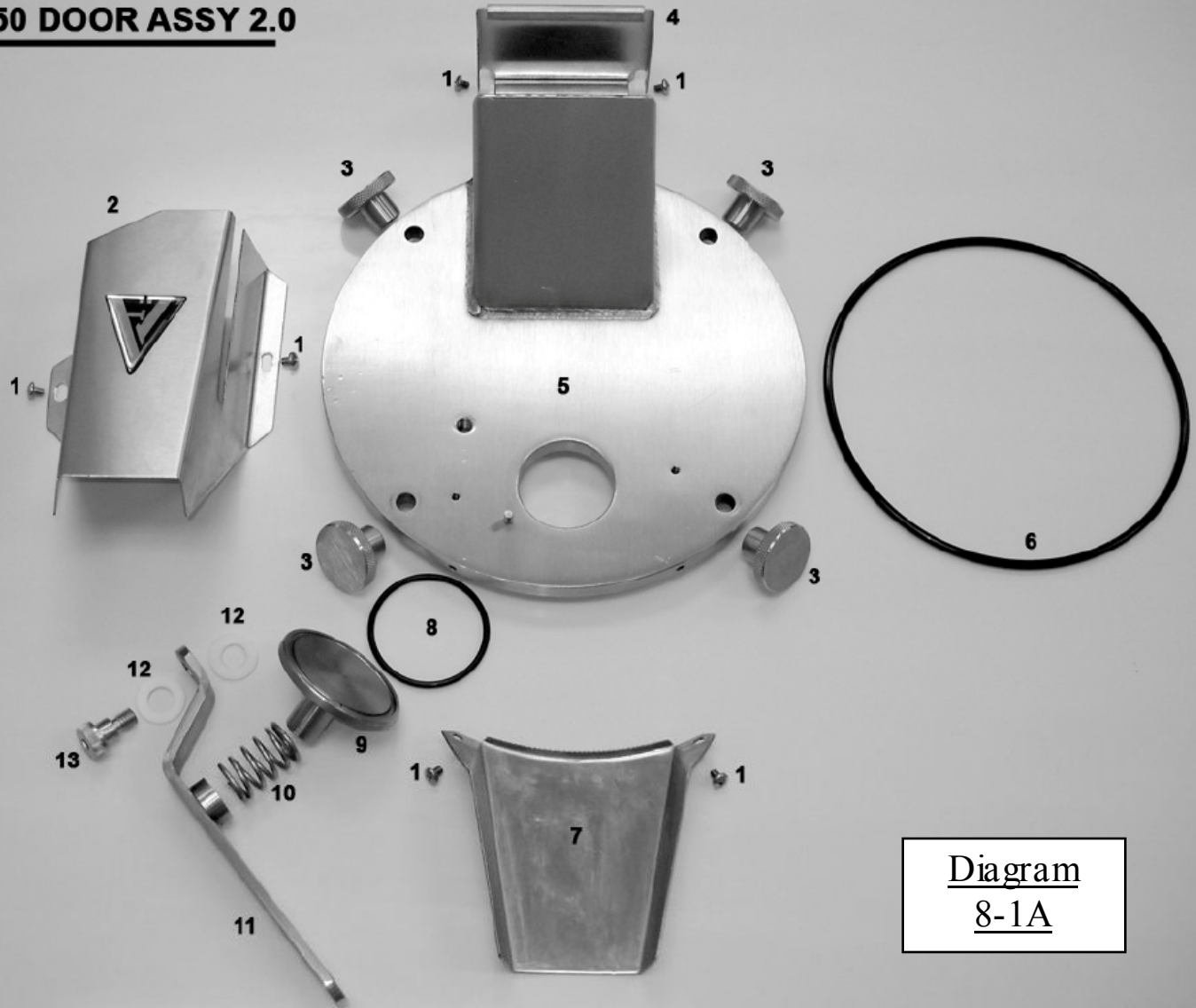
- 1 pound of sugar
- 26 ounces of tap water
- 3 pounds of fresh mango
- juice of one lemon

Mix the sugar with the water in a clean container until the sugar is dissolved. Slowly pour this and the remaining ingredients into the machine; start dasher, then the refrigeration. Freeze for approximately 12 minutes.



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CB350 DOOR ASSY 2.0



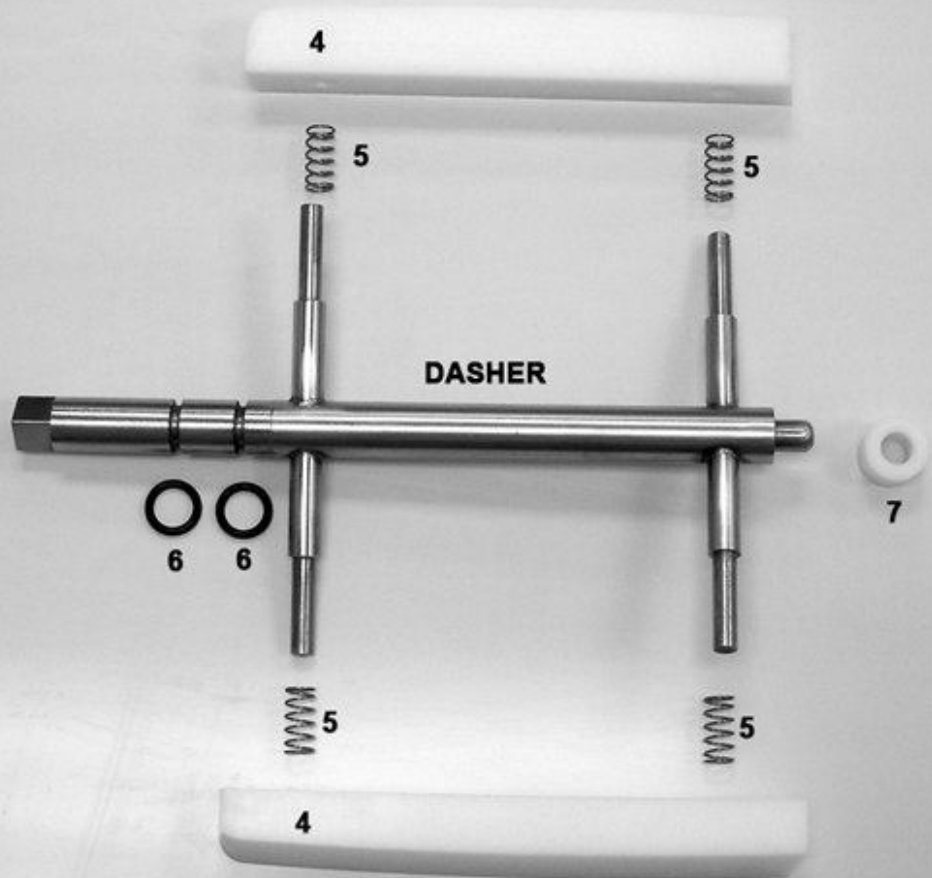
1	FAST025	screw, #10-24 x 1/4" long, 18-8 SS phillips head (6X PER DOOR)
2	STML005	guard, door discharge, 18 ga. 304 sheet metal
3	FAST015	knob, knurled ss, 3/8"-16 blind threaded (4X PER DOOR)
4	STML004	cover, spout inlet guard, 18 ga stainless steel
5	MECH008	door, w/spout, polished 303 ss
6	SEAL008	o-ring, CB350 door seal
7	STML012	chute, discharge, 12 and 24 quart and CB350
8	SEAL007	o-ring, CB350 gate
9	MECH007	discharge cover, sliding (gate)
10	SPRG004	spring, discharge cover pressure, CB350, SS
11	MECH010	handle, discharge cover sliding, 303 ss
12	FAST024	washer, teflon, door handle swivel
13	FAST011	shoulder bolt, door handle, 1/2" diam. 18-8 stainless steel



CB350 MIX ASSY 2.0



Diagram
8-1B



	ASSY006	kit, CB350 back jacket bushing replacement
1	FAST009	nut, 1 1/2"-12 left-hand, black <u>Delrin</u> , CB350
2	BUSH009	bushing, back jacket, CB350
3	SEAL005	"Not Serviceable" - Part of BUSH009
4	BLAD001	blade, solid <u>Delrin</u> , CB350 machines (2X PER MACHINE)
5	SPRG001	blade spring, CB350 machines (4X PER MACHINE)
6	SEAL006	o-ring, CB350 dasher shaft (2X PER MACHINE)
7	BRNG001	bearing, dasher shaft front, white <u>delrin</u> , CB350
7		
7		
8		
9		
10		



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Section 9: TROUBLESHOOTING

Also see our online Help Desk at <http://www.emerythompson.com/HelpDesk.htm> or scan this QR Code with your smart phone or tablet for instant access.



(Note: see also section 16 of the motor drive manual included in your packet)

Problem	Solution
Dasher not spinning; keypad reads “CL”	Contents frozen too stiff – allow to thaw and soften or remove bulk of product. Push “stop” button, and attempt restart.
Dasher spins, but refrigeration will not run. (refrig. switch illuminated)	Compressor has tripped off. Turn off switch; allow unit to cool for 1 hour minimum; attempt restart.
Unit runs, but takes too long, or longer than usual to freeze product.	Airflow restricted or coils dirty/blocked. Provide adequate airflow and/or clean coil area.
Squeaking noise when dasher runs.	Insure that dasher shaft has been lubricated properly at o-ring area.
Grinding noise while making product; build-up on cylinder walls.	Blades installed incorrectly; one or more blade springs missing.
Sliding gate is leaking	O-ring on gate is either not in gate groove or worn out; surfaces not lubricated correctly.
Door will not pull back on studs; blades sticking out beyond face.	Rear of dasher is not engaged into drive motor socket. Rotate dasher and push backward.
Machine sways/shakes while running	Feet or mounting surface uneven; adjust feet so that each has equal pressure.



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Door is leaking around edge(s)	Door seal O-ring uneven/not fully seated in its groove. Remove and reinstall
Dasher motor starts but the compressor does not come on	See "How to Reset the Pressure Control Switch" below.

How to Reset the Pressure Control Switch

In transit from our factory to your business the machine is jostled by the delivery truck. Your machine is safe and well secured for shipping but the pressure control switch might trip off. This will keep the condensing unit (freezing compressor) from turning on. It's a simple fix. Remove the lower front panel (four screws) of your CB-350 Batch Freezer. The photos below show the location of the pressure control. The control is black in color and is 5" long by 3" tall and says "Copeland" on the face of the control. Also on the face of the control are two windows looking into gauges.

FRONT VIEW





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On the top right of the pressure control is a small button. This is the reset. Push the reset button once and this will reset your compressor. *Caution* - it is possible for the compressor to start up (cycle) as soon as the button is pushed. Otherwise your compressor will start when the refrigeration switch on the front of the machine is flipped on.

TOP VIEW



Also, if your machine sits for a long time (closed for winter) and the power is turned off to the machine, you might have to follow this procedure to start your batch freezer.



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Section 10: WARRANTY

12 Month Limited Warranty on New Freezers

Except as limited and conditioned hereafter, The Emery Thompson Machine and Supply Company, Inc. (hereinafter referred to as the “Company”) warrants to the original purchaser and user only, the said machine and all parts thereof to be free from defects in material and workmanship for a period of twelve (12) months from the *date of shipment* from the company’s factory if it is proved to our satisfaction to be inoperative due to defects in material or factory workmanship. *CAUTION:* this warranty is valid only if required service is provided by an authorized agent of the Company or person or persons directly authorized by the Company to perform the necessary repairs. Emery Thompson Machine and Supply can be reached at (ph)718-588-7300, (fax)352-796-0720, or (email) ETFREEZERS@GMAIL.COM

Definitions: The term “original purchaser” used herein shall be deemed to be that person, firm, association, or corporation for whom the equipment referred to herein is originally sold to.

The term “Company” or “Factory” shall mean the plant of the company located at 15350 Flight Path Drive, Brooksville, Florida 34604 U.S.A.

Labor and Transportation Charges: the Company assumes no liability under the warranty for any transportation charges or labor expenses incident to its work under this warranty; such transportation expenses and labor costs to be assumed and paid for by the purchaser.

Use and Care of the Machine: Purchaser shall only use the machine in accordance with the operator’s manual provided by the Company and no liability under this warranty or otherwise shall attach by reason of a defect caused by negligence, abnormal use, misuse or abuse of said machine, or for any accident that may occur to said machine, or any part thereof after said machine has left the Factory, nor for any defects that may arise by placing any part in said machine which has not been manufactured or approved by the Company. Misuse of the machine includes owners failure to (1) clean, lubricate and assemble per the Operators Manual; (2) replace damaged or worn “wear items” which include but not limited to O-rings, gaskets, front bearings, rear bearings, scraper blades, drive shaft or water valve. (3) handle parts properly, resulting in breakage; or (4) use unauthorized service agencies.

Purchaser shall not remove, alter, or deface the serial number on said machine, and there will be no liability of Emery Thompson Machine and Supply Company if any of same shall occur.



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Section 10: WARRANTY (cont'd)

Repair or Replacement of Defective Parts: The Company's obligation under this warranty is limited to the repair of defective parts at the Brooksville, Florida Factory, or replacement from the Company's own inventory. In the event the Company ships a replacement part prior to the return of the defective part, payment will be required for said part and credit issued or reimbursement made *only if the defective part is returned within thirty (30) days from the replacement date.*

WARNING: The use of alternate refrigerants WILL void your warranty. Use only the refrigerant specified on this unit's data plate found on the rear panel.

Emery Thompson Machine and Supply Company, Inc. reserves the right to make design changes, or to make additions to, or improvements on its products without imposing any obligation on itself to make such changes on its products previously manufactured.

This warranty is exclusive and is in lieu of all other warranties and remedies under the law, including any implied warranty of merchantability or fitness for a particular purpose. The original owners sole remedy with respect to any Emery Thompson freezer shall be repair or replacement of defective components under the terms of this warranty. All rights to consequential or incidental damages (including claims for lost sales, lost profits, property damages, or service expenses) are expressly excluded. No distributor, dealer, or other person is authorized to make any commitment or assume any liability on behalf of Emery Thompson Machine and Supply Company, Inc. beyond this warranty. This warranty is NOT TRANSFERRABLE.