EMERY THOMPSON BATCH FREEZER INSTALLATION

OPERATING, MAINTENANCE
AND CLEANING MANUAL

MODEL CB-350 COUNTERTOP

EMERY THOMPSON
Best Built Batch Freezers for Over 100 Years
15350 Flight Path Drive, Brooksville, FL 34604
718-588-7300
www.emerythompson.com ~ steve@emerythompson.com

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 / / /

CB-350 COUNTERTOP BATCH FREEZER

/ / / 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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YOUR FROZEN DESSERTS
(FREEZING UP YOUR MACHINE)
What you did wrong!

When our customers first run their new Emery Thompson CB-200 or CB-350, what we too often hear is how they froze the machine up solid and got an error code on the CB-350 or the machine just stopped spinning on the CB-200.

Here is a list of what went wrong:

1. They did not read the instruction manual. Unlike a cell phone (that does not come with an instruction manual), your $10,000.00 investment comes with a very comprehensive manual. Your new batch freezer is not “Intuitive.” You must read and understand the entire instruction manual – and especially read the warnings! It’s a lot of money to spend and not operate it properly.

2. If the scraper blades (the two long pieces of Delrin plastic) are not installed properly, the machine will start making noise in a few minutes and either freeze up or take three times as long to make a batch. The curved tip of the blade goes to the back of the machine and the other tip of the blade which is cut off on a 90 degree angle goes to the front of the machine. We have added a "dimple" to the very front of each blade.

After the dasher is in place, you should be able to see the "dimple" on each of the two blades BEFORE you put the front door in place (see photo). If this is wrong the machine will not operate properly. You need to be aware of this Each and Every time you assemble the machine.

3. You cannot do “test” half batches. You must have three and a half to four quarts of product in the freezing cylinder for the CB-350 and two quarts for the CB-200 in order to make a batch. Less than this will freeze up the machine! Do not turn on the refrigeration switch with only water in the machine. Water is not a dairy blend nor is it a water ice. No sugar or no dairy and your machine will freeze up solid.

4. YOUR BLEND: You’re going to have to trust me on this one – I’ve been building and running Emery Thompson Batch Freezes since I was sixteen years old. Your “blend” which came from a magazine, cookbook or you made it up will work fine in your home ice cream freezer or a cheap Italian or Chinese machine. Why? Because it takes a very long time to freeze – 40 minutes or more as compared to ¼ of that time in your new Emery Thompson. And it has little or no freezing capabilities beyond your home refrigerator. Your Emery Thompson has tremendous freezing ability. But without the

proper level of solids, your recipe is going to freeze up in a modern piece of dairy equipment. Solids come in the form of sugars, cream and some nuts like cashews. Splenda, Stevia and Xylitol have no solids.. Milk does not have enough solids. Coconut water has virtually no solids. Cream of Coconut does. While you can use all these products in your formula, they alone will not freeze. You are welcome to call us and we can discuss your formula with you… but physics and the laws of freezing cannot be changed. Water and flavor do not alone make a sorbet and milk alone does not make an ice cream.

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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.

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 CONNECTION: The model CB350 machine comes with a 72 inch long flexible power cord that has an L14 - 20 locking male plug installed on it. It MUST ONLY be connected to a matching receptacle which has been wired to a dedicated and fused 20-amp circuit. 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.

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.

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 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.

INFINITE OVERRUN CONTROL

The Infinite Overrun Control is our latest technology designed to give you the finest possible artisan gelato, old-fashioned super-premium hard ice cream, sorbet, sherbet, sorbetto, frozen custard, frozen lemonade, frozen yogurt and Italian ice.....all in one machine!

All of these products have different air contents, or as the dairy industry calls it: "overrun". Gelato has the lowest air content of any dairy product and thus it is produced at a lower beater speed - usually around 140 rpm's. Water ices, which have no dairy product in them and won't take on much air, are run at a high speed of around 234 rpm's.
All of the other products that your Emery Thompson can produce fall within this range.

Our I.O.C. allows you to select the product by name that you want to make, and will start the machine at our recommended speed, which will be displayed as rpm's. Any desired change in rpm can be made using the "up" or "down" arrows on that screen. You have full manual control of the speed in any of the "Recipe Run" screens. You also can choose MANUAL, and run the speed anywhere from 130 rpm's up to 234 rpm's. You are then in control! If you wish to add more speed or subtract speed while making any product, just push the up or down arrows, and the speed will change in increments of 5 rpm's per push.

The I.O.C. display will illuminate as long as power is applied to the machine. There is a safety "time-out" feature that makes the Recipe screens and Recipe Run screens revert back to the "Logo" screen after 60 seconds of no selection being made.

The normal sequence of operating the controls of the machine would be as follows:

1) Touch the BEGIN button on the *ET Logo* screen.	

2) Select and touch the name of the product you wish to make. The display will change to the *Recipe Run* screen for that product, but will not start the machine.

If you advance to the Recipe Run screen to a product you didn't want, touch the STOP button to go back one screen, and make a new selection.

3) Touch the START button, and the machine will start and accelerate up to the pre-programmed speed for that product.

Remember that any desired change in rpm can be made using the "up" or "down" arrows on that screen.

4) Turn ON the refrigeration rocker switch on the right hand side of the machine. **Note that the refrigeration WILL NOT start without the beater running!**

5) When the product has frozen to the desired stiffness, immediately turn OFF the refrigeration switch, and begin to discharge the product.

6) When the product is fully discharged from the machine, close the gate, and touch the STOP button.

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 undissolved sugar into the machine. Touch the "Italian Ice" button, then the START button. 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.

Section 4: OPERATION (cont'd)

INFINITE OVERRUN CONTROL

"You control the machine – it doesn't control you!"

"Manual" Mode	130-234 rpm's
All-American Homemade Ice Cream	234 rpm's
Super Premium Ice Cream	165 rpm's
Italian Ices	234 rpm's
Artisan Gelato	140 rpm's
Frozen Yogurt	160 rpm's
Cream Ices	200 rpm's
Frozen Custard	135 rpm's
Sorbet/Sorbetto	234 rpm's
Sherbet	170 rpm's
Frozen Lemonade	234 rpm's

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.

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 **(see Attachment 1, page 25)**. 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.

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. Stera-Sheen Food Safe Machine Lube): 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:

Diagram 8-1B	approx. life
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

Section 6: CARE and MAINTENANCE (cont'd)

Diagram 8-1A		approx. life
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 undissolved 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).

Section 7: RECIPES (cont'd)

Bordeaux Wine Sorbet

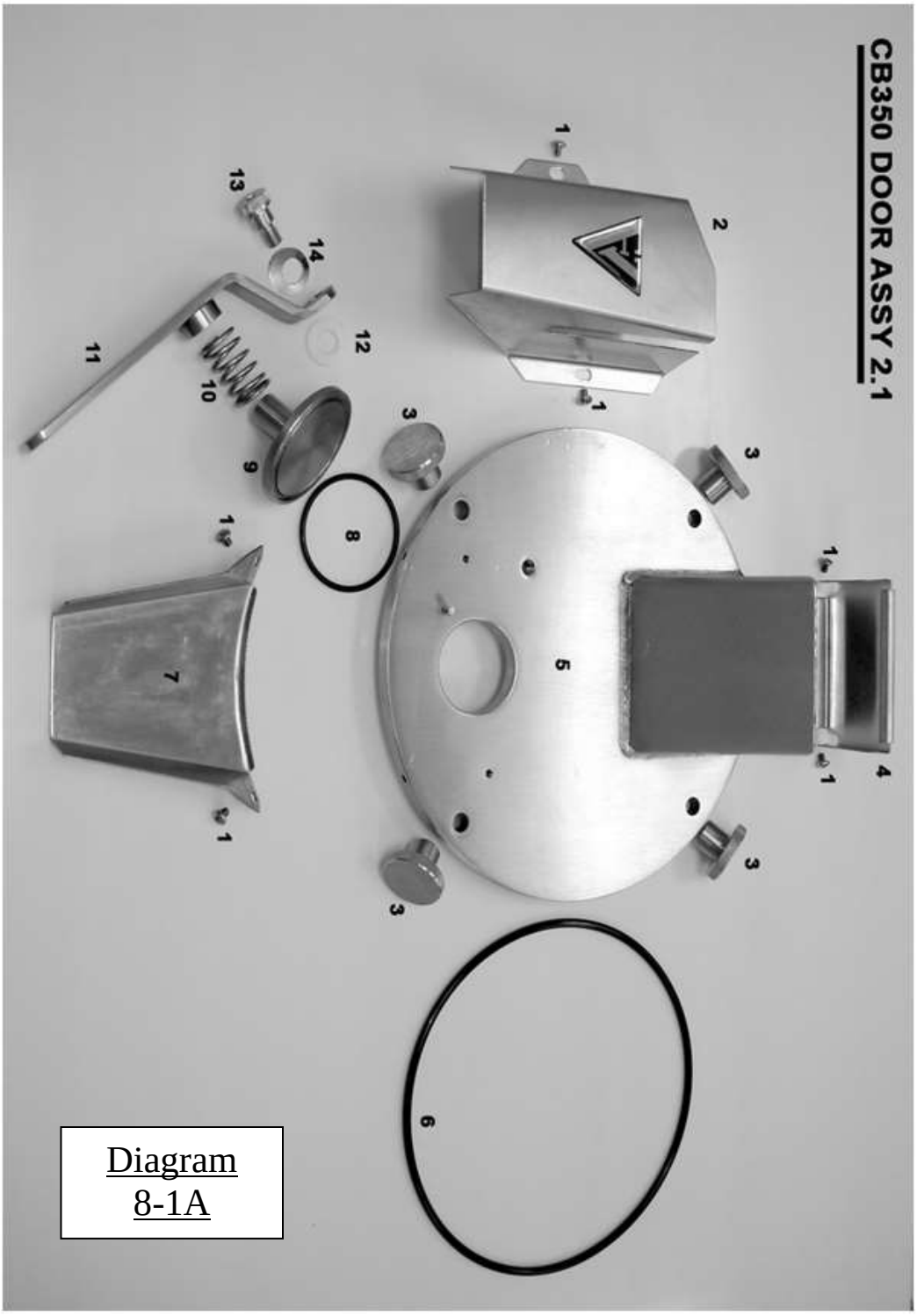
- 2 pounds of sugar
- 2 bottles (750 ml) red Bordeaux wine
- Two 750 ml bottles of tap water
- Three 12 ounce Bags red raspberries
- (optional) 4 grams of stabilizer

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 ¾ of a batch)

Fresh Mango Sorbet

- 2 pounds of sugar
- 4 Quarts 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.



1	FAST025	screw, #10-24 x1/4" long, 18-8 SS Phillips head **(6X PER DOOR)**	8	SEAL007	o-ring, CB350 gate
2	STML005	guard, door discharge, 18 ga. 304 sheet metal	9	MECH007	discharge cover, sliding (gate)
3	FAST015	knob, knurled ss, 3/8"-16 blind threaded **(4X PER DOOR)**	10	SPRG004	spring, discharge cover pressure, CB350, SS
4	STML004	cover, spout inlet guard, 18 ga stainless steel	11	MECH010	handle, discharge cover sliding, 303 ss
5	MECH008	door, w/spout, polished 303 ss	12	FAST024	washer, Teflon, door handle swivel
6	SEAL008	o-ring, CB350 door seal	13	FAST011	shoulder bolt, door handle, 1/2" diam. 18-8 stainless steel
7	STML012	chute, discharge, 12 and 24 quart and CB350	14	FAST071	washer, spring pressure

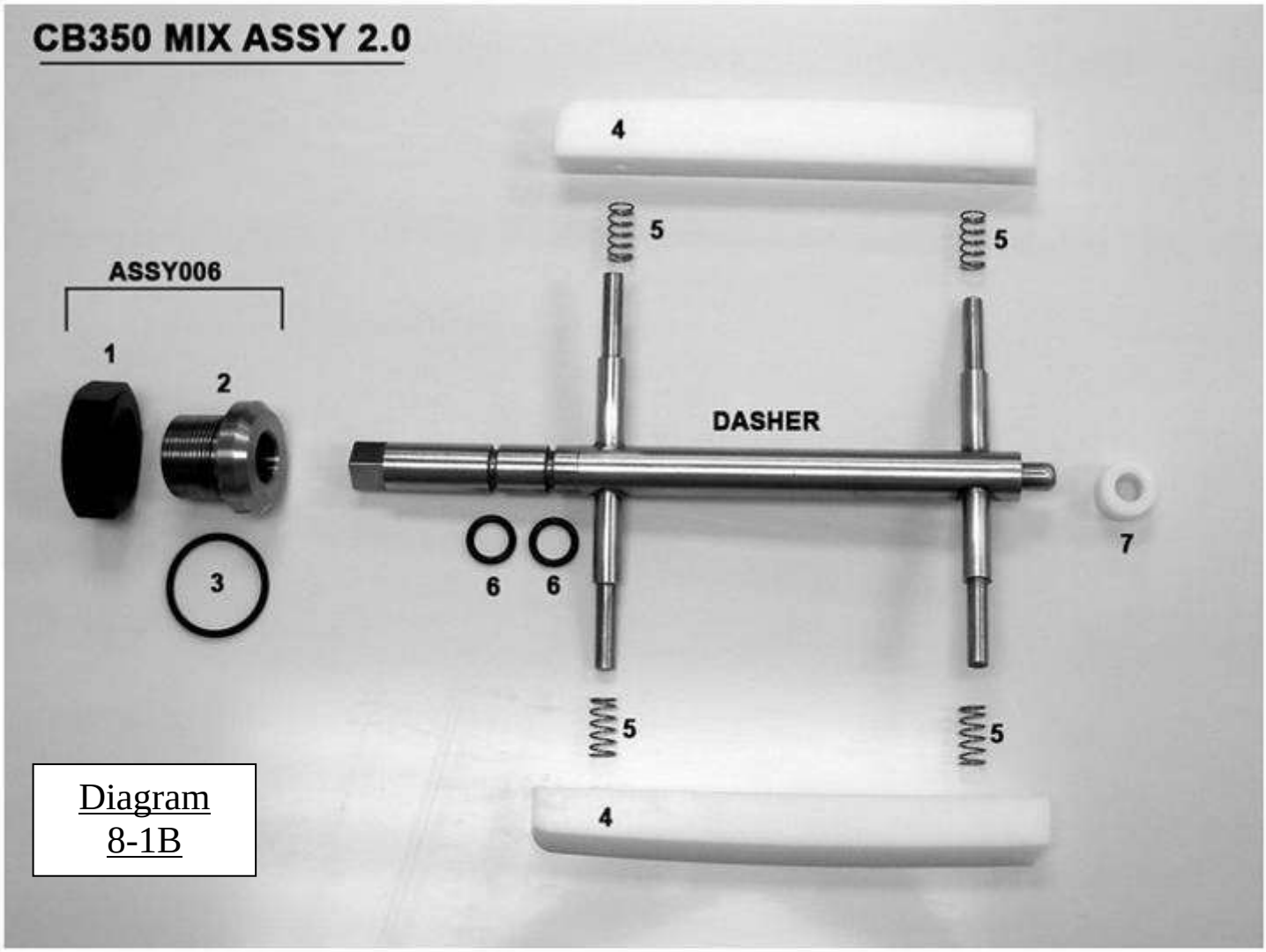


Diagram
8-1B

	ASSY006	kit, CB350 back jacket bushing replacement
1	FAST009	nut, 1 1/2"-12 left-hand, black Delrin, CB350
2	BUSH009	bushing, back jacket, CB350
3	SEAL005	"Not Serviceable" - Part of BUSH009
4	BLAD001	blade, solid Delrin, 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 delrin, CB350
7		
7		
8		
9		
10		

Section 9: TROUBLESHOOTING

Also see our online Help Desk at http://www.emerythompson.com/HelpDesk.htm for instant access, or call 718-588-7300.

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

Problem	Solution
Dasher not spinning	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. (refrigeration 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.
Door is leaking around edge(s)	Door seal O-ring uneven/not fully seated in its groove. Remove and reinstall

Section 10: Description of Function

The purpose of this document is to explain how the CB-350 is supposed work so that anyone working on the machine will have a thorough understanding, which should make troubleshooting easier. Please refer to the electrical drawing on the next page for the reference numbers in parentheses.

With main power present at the machine, the touchpad (1) should be lighted, and the refrigeration switch (2) should be in the off position.

When a product is selected on the touchpad, the Infinite Overrun Controller (3) sends power to the dasher motor (4) and the dasher motor runs at the speed pre-programmed for that product.

With the dasher motor running and the refrigeration switch turned on, the solenoid valve (5) on the high-pressure side of the refrigeration system is energized and the refrigeration switch lights up.

When the solenoid valve opens, and the pressure builds above 40 psi on the low-pressure side, the low-pressure switch (6) closes. (The high-pressure switch (7), which, is in series with the low-pressure switch, will be closed and will only open if the pressure goes above 400 psi, which is the set point of the high-pressure switch.)

When the low-pressure switch closes, the coil (8) to the motor contactor (9) is energized and the condensing unit and cooling fan (10) begin to run.

As the condensing unit runs, the refrigeration coils wrapped around the product cylinder begin to get cold.

Ideally the low-pressure side should drop to 28 to 32 psi and the high-pressure side should run at 275 to 325 psi. During the last several minutes of a batch you may see the low-pressure side drop again by about 2 psi.

When the product is ready, the refrigeration switch is turned off and the solenoid valve closes.

The compressor continues to run until the low-pressure side of the refrigeration system drops below 10 psi and the low-pressure switch opens.

When the low-pressure switch opens, the coil is no longer energized and the motor contactor opens causing the condensing unit and cooling fan to stop.

When the "STOP" icon on the touchpad is pressed, the Infinite Overrun Controller stops sending power to the dasher motor and the motor stops.

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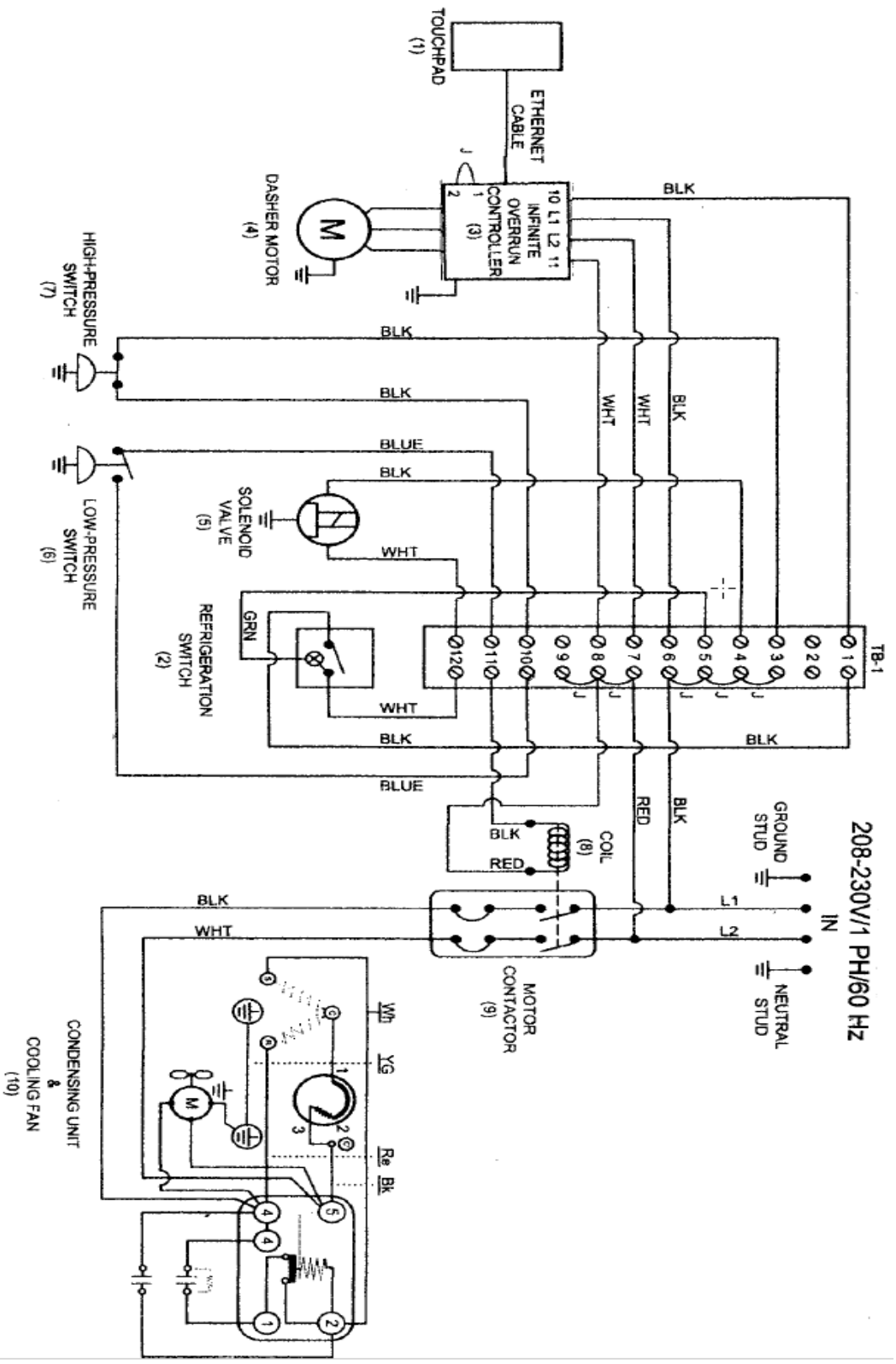
Section 11: Electrical Diagram

CB350
HIGH VOLTAGE SCHEMATIC



Section 12: WARRANTY

Emery Thompson Machine and Supply Company, Inc.
12 Month Limited Warranty On New Freezers

Notice: The machine warranty starts when you receive your machine.

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 Emery Thompson Machine and Supply Company or person or persons directly authorized by Emery Thompson to perform the necessary repairs. Emery Thompson can be reached at 718-588-7300-factory, 352-796-0720-fax or **STEVE@EMERYTHOMPSON.COM** electronic mail.

Definitions. The term "original purchaser" as used herein, shall be deemed to mean that person, firm, or association, or corporation for whom the equipment referred to herein is originally sold to. The term "Company and or Factory" shall mean the plant of the company located at 15350 Flight Path Drive, Brooksville, FL 34604 U.S.A.

Labor and Transportation Charges. Emery Thompson Machine and Supply 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 by the Purchaser.

Use and Care of 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 of the Company, nor for any defect 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 owner's failure to: (1) clean, lubricate and assemble per the Operator's Manual; (2) replace damaged or worn "wear items", including but not limited to o-rings, gaskets, front bearing, rear bearing, scraper blades, drive shaft, 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 shall be no liability of Emery Thompson Machine and Supply Company if any of same shall occur.

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 plant 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 replacement date.**

WARNING: The use of alternate refrigerants will void your warranty. Use only the refrigerant specified on this unit's data plate (located on rear panel of machine).

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.

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Attachment 1
Installation of CB350 product discharge handle

Install metal spring washer onto shoulder bolt so it will have a spring effect on the handle, install shoulder bolt with spring washer through pivot hole on the product discharge door handle, install nylon washer onto shoulder bolt.	
Screw shoulder bolt and handle assembly 1 to 1 ½ turns into threaded hole on door.	
Assemble discharge cover, O-ring and spring. With discharge gate and O-ring in place, lubricate plate and O-ring combination with sanitary lubricant.	

Slide discharge cover assembly into position underneath discharge door handle.	

Press down on product discharge handle, ensuring the discharge cover and discharge handle are aligned with each other.

Fully tighten shoulder bolt onto door assembly.