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A 21st Century Company . . . with 19th Century Craftsmanship

12KW Electric FireMixer™



Hydraulic Lift Mechanism Completely clears the kettle at the touch of a button.

Control Panel

Conveniently located for easy operation – panel and controls are described on next page

Variable Speed Drive ...

Can vary agitator speeds from 30 to 60 RPM

Spring-Loaded Scrapers

They wipe the entire heated bowl surface ... helps prevent localized hot spots to give you maximum control of batch cooking even at highest temperatures.

Kettle Holder System

Locates kettle accurately and keeps handles clear for easy lifting ... including the easiest lifting using Savage's LifTIL Truk .

Stainless Steel Stove Cover

Stove swings over, and cover fits on top, to protect element, and cover heat source.

Copper or Stainless Steel Kettles

Uses 24" diameter Savage Spun kettles, in depths from 12.5" to 18" maximum working capacities from approximately 12 to 24 gallons for non-foaming products

Percentage Timer

Variable heat intensity control to control rate at which batch is cooked



Agitator for Double action, counter-rotating Chief is shown here.

Double U-shaped center hooks provide extra stirring and blending action required for various candy types.

Everything you need for high batch production, superior control, and maximum flexibility in use.

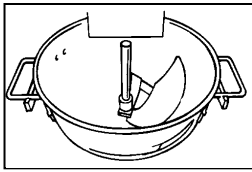
If you'd rather have a GAS COOKER, ask about our S-92 Standard FireMixer Also Available: High-Speed S-92 FireMixer, with *infra-red heat* .



Gas & Electric Stoves ♦ Copper & Stainless Kettles ♦ FireMixer Cooker-Mixers ♦ Hi-Speed Cookers ♦ Bowl & Kettle LifTIL Truks ♦ Cooling Tables ♦ Chocolate Tempering ♦ Depositing & Transfer Systems

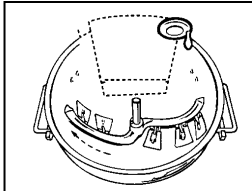


- * Large, bright temperature read-out can be seen from across the room – gives accurate temperature read-out to +/- 1 degree F.
- * Digital temperature control – Enter your required temperature set-point on the control panel ... FireMixer takes batch up to this temperature and then “cycles” heat on and off to maintain the set-point temperature.
- * Large, illuminated push /pull switches control power and burner ignition
- * Raise or lower the agitator at the touch of a button
- * Audible alarm can be set to “beep” automatically when alarm temperature point is reached.
- * You get fast, push-button agitator control!



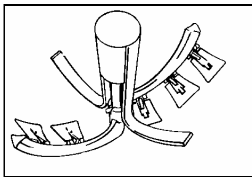
Nut-Stirrer / Agitator

Plow-type blade gives efficient “roll-over” or “folding” action for roasting or glazing nuts.



Single-Action Agitator

Standard on all FireMixers; only agitator on Warrior model. Spring-loaded dairy metal scrapers on variable speed arm.



Double-Action Agitator

Chief model adds a unique double hook counter-rotating inner agitator. For high torque applications, upgrade to 3-hook anti-shear inner agitator.



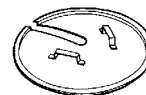
FireMixer Models:	S-92 Chief Electric	S-92 Warrior Electric
Part Number	#3310	#3320
Agitator	Dual counter-rotating agitators - Spring-loaded scrapers - Double U-shaped inner stirrer	Single agitator with spring-loaded scrapers
Heat & Temp Adjustment	Percentage Timer & Programmable Digital Controller	
Heat Type	Coiled Electric Heating Element	
Heat Range	180 – 350 degrees Fahrenheit	
Electrical Voltage & Phase	208 Volt 3-Phase / 240 Volt 3-Phase	
Amperage & Max Output	28 Amps at 9.8 KW / 32 Amps at 12.0 KW	
Brim Full Kettle Capacity	17-30 Gallons (65-114 liters)	
Working Kettle Capacity	13.5 – 24 Gallons (50-91.2 Liters) (80% Brim Full)	
Kettle Sizes	24 in. Diameter x 12.5”, 14”, 16”, or 18 in Deep (60 cm Diameter x 31, 35, 40, or 46 cm Deep)	
Options, Priced separately	Copper or Stainless Kettles, Kettle Cover, Cream Can, Nut Stirrer, Breaker Bar, NEMA-4 Washdown, Heavy Duty Drive, torque limiter, Teflon scrapers, triple hook inner stirrer.	

Note: Savage Bros. Co. may change specifications. Confirm specifications when ordering.



Cream Can Assembly

Stainless steel can with valve on articulated arm to drip feed milk products into the batch.



Kettle Cover

Stainless steel cover with slot; can operate agitator with cover on kettle.

Stainless Steel Stove Cover
Attached to side of FireMixer, to cover stove element after cooking is complete.

