



SAVAGE
BROS. CO.
SINCE 1855

1125 Lunt Avenue
Elk Grove Village, IL 60007-5023 USA

Phone: 847-981-3000
USA Fax: 800-2-SAVAGE
World Fax: +847-981-3010

E-mail: info@savagebros.com
Web: www.savagebros.com



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

50 LB / 20 KG TABLE-TOP SEMI-AUTO CHOCOLATE TEMPERER



Features

- All stainless steel construction
- Water jacketed double-wall tank
- Water jacketed guillotine valve for 'never plug' chocolate draw-off
- Electric immersion heater
- 12 RPM removable agitator
- Dual Digital temperature controllers with memory for melt and cool or temper points
- 24 hour "overnight" melt cycle timer
- Sensors in water & chocolate
- Controlled cold water cooling from outside water source
- Counter or table top convenience
- Standard single phase electric

NEW CONTROLS!



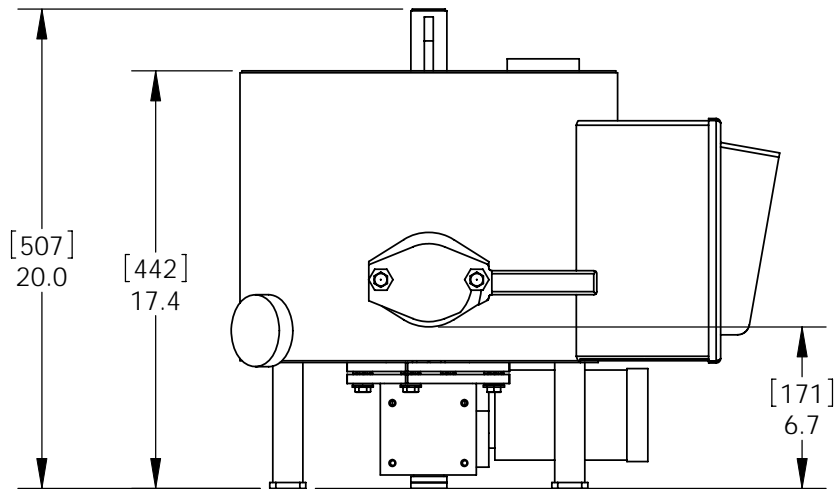
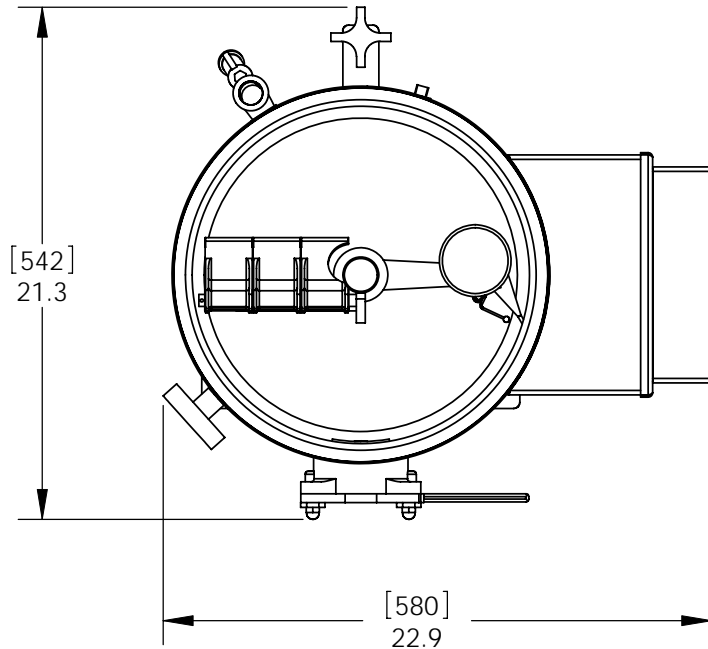
Control cover features 24 hour melt timer and two digital temperature controllers for accurate water & chocolate control



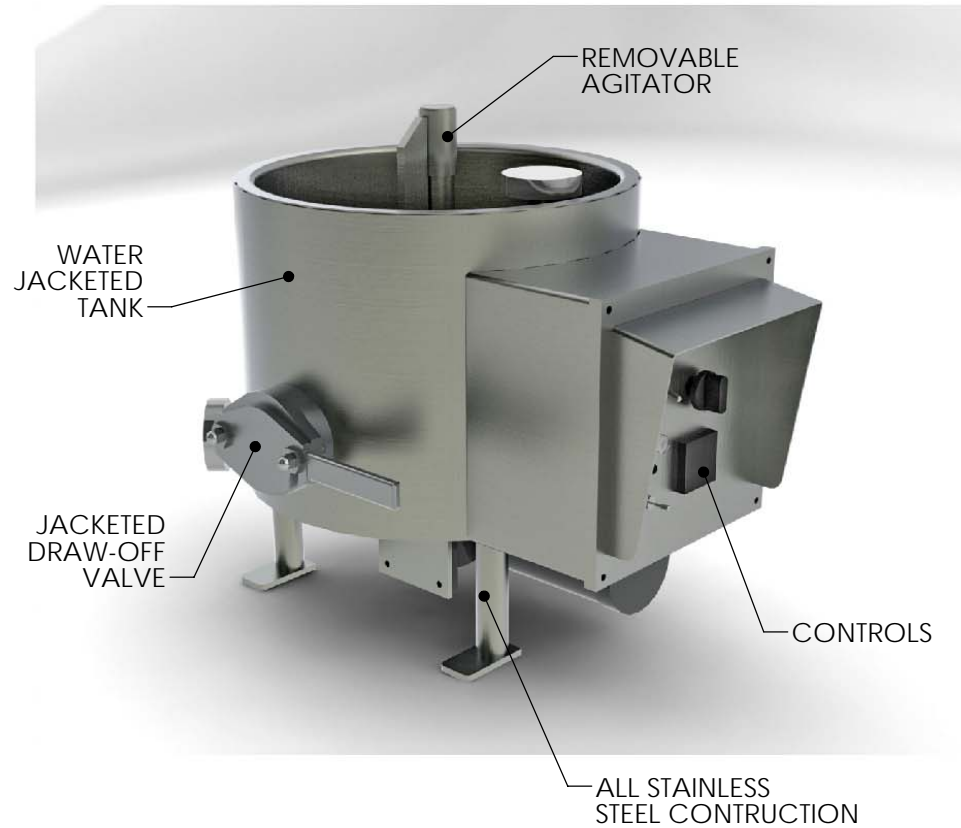
View of agitator with spring-loaded scrapers Easily removed for cleaning without tools



Gas & Electric Stoves ♦ Copper & Stainless Kettles ♦ Fire Melder Cooker-Mixers ♦ Carousel Line ♦ Bowl & Kettle Lift/LTruks ♦ Cooling Tables ♦ Chocolate Tempering ♦ Depositing & Transfer Systems



UNITS: [MILLIMETERS]
INCHES



QUOTATION

FOR QUOTATIONAL PURPOSES ONLY

ALL DESIGNS SUBJECT TO FINAL APPROVAL BEFORE MANUFACTURE

UNLESS OTHERWISE SPECIFIED ALL DIMENSIONS ARE INCHES

DO NOT SCALE DRAWING



SAVAGE BROS. CO.

1125 W. Lunt Ave
Elk Grove Village, IL 60007 U.S.A.
Phone: (847) 981 - 3000
USA Fax: (800) 2 - SAVAGE
World Fax: (847) 981 - 3010

**50LB CHOCOLATE MELTER
OVERALL DIMENSIONS**

DWG. NUM. SD-0934-40

DRAWN BY MP	DATE 04-30-09	SCALE SCALE: 1:8	SHEET 1 OF 1
----------------	------------------	---------------------	-----------------