



SAVAGE
BROS. CO.
SINCE 1855

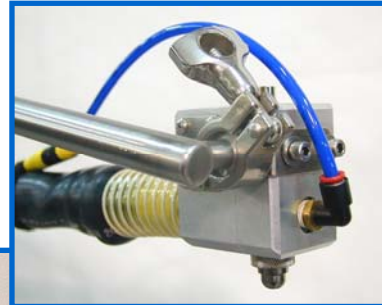
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A 21st Century Company . . . with 19th Century Craftsmanship

200 Lb Chocolate Panning Drizzle System



View of tank with removable agitator



Optional interchangeable **Spray Head** with air atomized mist



Control panel for tank and depositing pump

FEATURES

- All stainless steel jacketed tank with removable agitator
- Integrated tank digital temperature control and depositing pump control
- Easy cleanup depositing pump with adjustable volume stroke
- Timed depositing cycles with programmable limit
- Drizzle head with 25 'oozing' nozzles
- Heated throughout
- 120VAC and casters for mobility

Panning Control Concept

1. Determine total amount of chocolate to be deposited into pan.
2. Determine amount to drizzle per pump cycle. Set pump volume wheel.
3. Calculate number of cycles required by dividing #1 by #2.
4. Set limit counter for number of cycles.
5. Determine amount of time in minutes desired for batch to pan.
6. Calculate time interval between cycles by dividing #5 by #4.
7. Set timer for interval between cycles.

