



**SAVAGE
BROS. CO.**
S I N C E 1 8 5 5

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

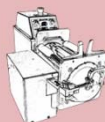
ICING & FONDANT MELTERS AND WARMERS

Our Chocolate Melters configured for Bakery Icings & Fondants

- All stainless steel with continuous weld construction
- Removable lid with Agitator-Stop safety feature
- Higher wattage heaters with higher upper temperature limit than chocolate melters
- Bottom drive agitator for full tank top access
- 12 RPM sweep agitator; variable speed available as option
- Wash-down heavy duty transmission and drive motor
- Water-friendly operator controls

Suitable for caramel, chocolate and other product melting or warming needs

Available in tank sizes from
40 Lb / 20 Qt to 1600 Lb / 800 Qt



Gas & Electric Stoves ♦ Copper & Stainless Kettles ♦ FfeMixer Cooker-Mixers ♦ Carousel Line ♦ Bowl & Kettle LiFTILTruks ♦ Cooling Tables ♦ Chocolate Tempering ♦ Depositing & Transfer Systems

Processing Icing - Productivity Ideas from Savage

Add a TRANSFER PUMP to automatically move icing from the melter to your depositor



Add an easy-to-clean sanitary valve for manually drawing-off icing



Innovative tank lid designs to make your everyday work easier!

Easy Unloaders for 5 gallon fondant pails



Workstation to flood-cover cakes

