



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

1825 Greenleaf Avenue
Elk Grove Village, IL 60007-5501 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 CHOCOLATE CONDITIONER

Warming, Mixing, or Holding...

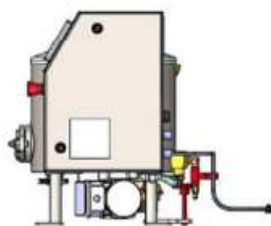
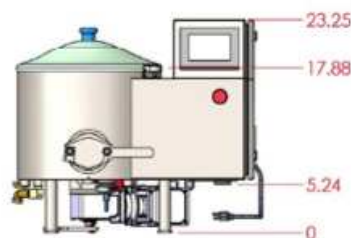
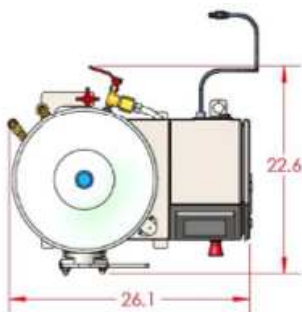
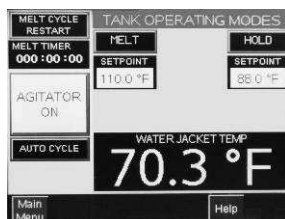
Chocolate * Compound * Icing



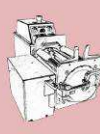
Scrapers at tank
bottom & side for
complete coverage

Features

- All stainless steel double wall jacketed tank construction
- Removable stainless steel lid
- Lid-Off agitator safety stop
- Bottom driven agitator
- Agitator and scrapers removable
- Water-jacketed guillotine valve
- PLC TOUCH SCREEN CONDITION CONTROL
- Full visual temperature control
- Programmable Melt cycle timer
- Programmable Agitator cycles
- Senses and displays water jacket temperatures
- Alarm to signal cycle set-point
- 120 Volts - 7 Amps
- Footprint 23"x 21.3"w controls



Ask about other Savage Bros chocolate systems -
Melters/Conditioners: 50lb to 2,000lb capacities,
Full-Automatic Temperers: 50lb - 1,250lb capacities,
Stacked over/under tanks: 125/125, 300/300, 450/450



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



**SAVAGE
BROS. CO.**
SINCE 1855

1825 Greenleaf Avenue
Elk Grove Village, IL 60007-5501 USA

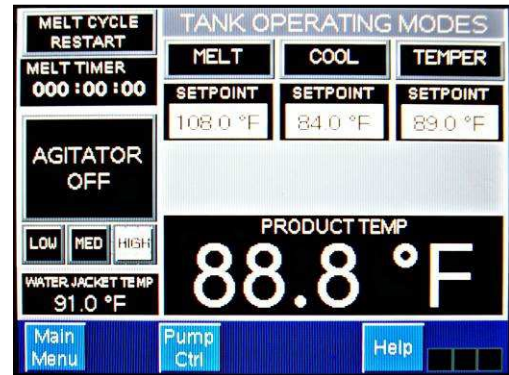
Phone: 847-981-3000
USA Fax: 800-2-SAVAGE
World Fax: +847-981-3010

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



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

50 LB / 20 KG Table-Top Full-Automatic Chocolate Temperer with PLC Touch Screen Control

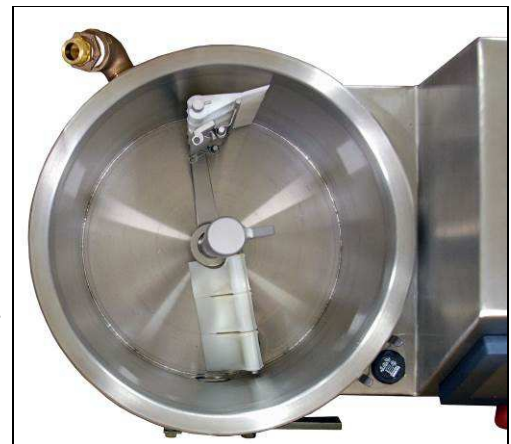


PLC Touch Screen System Controls feature:

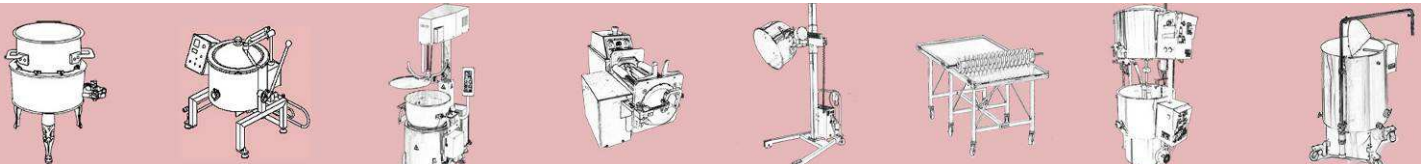
- Emergency Stop and Power ON/Off
- Sounder/Beeper for Audible signals at key points of tempering process
- Agitator Auto-Start warning indicator light

Features

- All stainless steel construction for years of trouble-free use
- Water jacketed double-wall tank
- Water jacketed guillotine valve for 'never plug' chocolate draw-off
- Electric immersion heater
- Variable speed up to 28 RPM removable sweep agitator with bottom drive gearmotor
- Visual touch-screen control of Melting, Cooling & Tempering cycles – perfect repeatable tempering!
- Continually monitor water jacket and chocolate temperatures
- Cooling cycle utilizes external water source, drains heat away from chocolate
- Counter or table top convenience
- Standard single phase electric 120 VAC



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



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