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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:

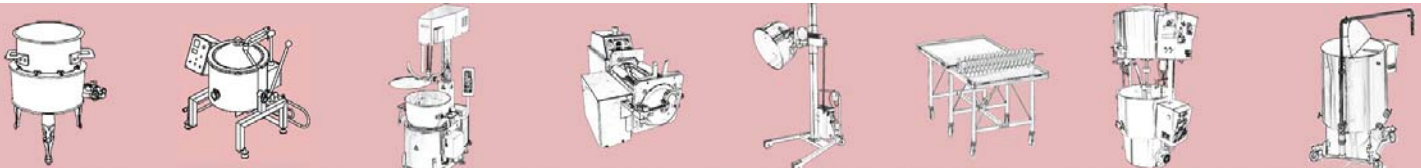
- Emergency Stop and Power ON/Off
- Sounder/Beeper for Audible signals at key points of tempering process
- Agitator Auto-Start warning indicator light

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
- 12 RPM removable sweep agitator with bottom drive gearmotor
- Visual touch-screen control of Melting, Cooling & Tempering cycles – perfect repeatable tempering!
- Variable ON/Off Cycles for agitator
- Continually monitor water jacket and chocolate temperatures
- Cooling cycle utilizes external water source, drains heat away from chocolate and out of your chocolate room
- Counter or table top convenience
- Standard single phase electric



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



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