



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

W.C. Smith Chocolate Bottomer

Pre-Bottom pieces before enrobing

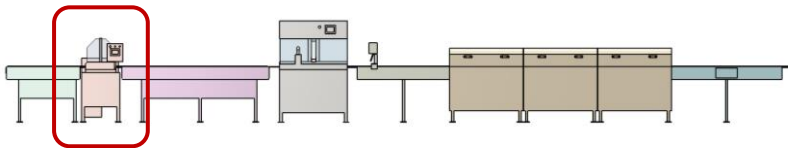


Stainless Steel WIRE MESH BELT with variable speed; 2 to 6 feet per minute



Entire top tilts back for easy cleaning

Temperature controlled water jacketed chocolate reservoir



ADDITIONAL FEATURES

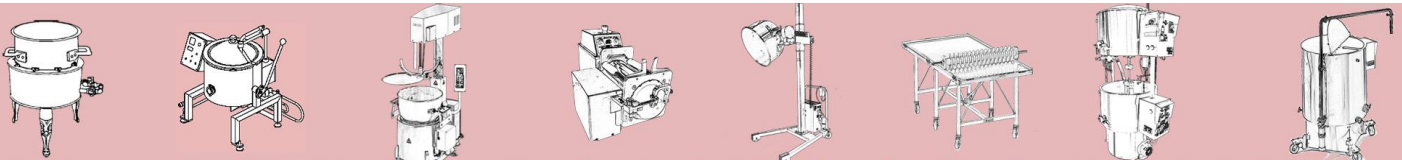
- ◆ All Stainless Steel Construction
- ◆ 1,500 RPM DETAILER
- ◆ Optical level sensor to control incoming chocolate from external source tank
- ◆ BOTTOMER roller drum
- ◆ Temperature controlled cabinet
- ◆ 208-240 VAC, 1 Phase standard 3 Phase electric available

Other items in the WC SMITH ENROBING LINE:

Available in following sizes: 16", 24"
Chocolate Enrober In-Feed Table 48" long
Cold Plate 96" long Out-Feed Packing Table 72" long
Cooling Tunnel 96" long sections, combinable for longer runs



All process functions individually controlled via PLC Touch Screen control panel



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

COMPONENTS OF WC SMITH ENROBING LINE

