Patented Product Handling System

- PERSON LIFTING and TILTING and MOVING

Available in several models and options





SAVAGE BROS. CO.

Savage's patented Lif*TilT*ruk™ is a tireless worker for your kitchen. When it comes to moving full kettles or bowls (including Hobart equipment), controlled pouring, and saving the backs of your workers, nothing matches the strength and versatility of the Lif*TilT*ruk.

The Lif*TilT*ruk is designed to allow one person to *safely* and easily lift mixing bowls and pour contents into depositor hoppers. Savage manufactures several models for various bowl sizes, pouring heights and frequency of use.

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

For occasional light duty use lifting to table top height, choose from the hand-crank Model A series lifter. For larger bowls lifting to higher hoppers, choose from our Models B, C or D series of 12-volt DC hydraulic lift and tilt. You can pour the bowl at any point along the vertical lift.

12-volt DC power system of the Lif*TilT*ruk allows it to be totally mobile without a limiting power cord. It moves where you want, when you want. Then just plug into a standard electrical outlet at night to recharge the battery.

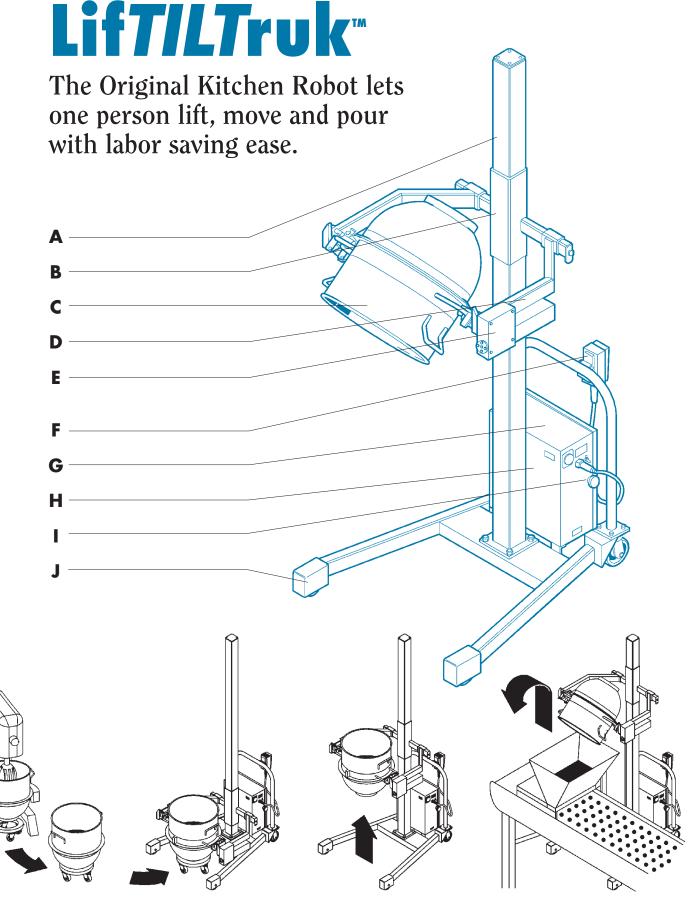
Special configurations to increase productivity are also available. An integrated digital scale can be added for on-board weighing in or out of the bowl. The Confectioner model is a compact design for working with hot kettles off the FireMixer[™] and pouring along the length of a cooling table. It even moves through standard doorways. And the fixed Floor-Mount unit can handle up to 650 lb. loads into 6-foot to 10-foot high hoppers.

Call Savage for more information on our remarkable LifTilTruk and to custom engineer machinery specifically for your kitchen.

Lif*TILT*ruk **FEATURES**

- One-person operation
- Fail-safe Lift and Tilt
- Pour at any height
- Cordless, self-contained power
- Easy to clean
- Models for pours from 2 feet to over 8 feet
- Handles bowls, kettles and other containers up to 650 lb.. capacity
- A Heavy-duty column machined 4 sides and coated with Teflon™.
- **B** Easy-slide column glide.
- **C** Bowl is held safely with self-locking mechanism which automatically engages -LifTILTruk will not lift unless properly engaged.
- **D** Different diameter bowls and kettles are held with adjustable arms.
- **E** Powered Tilt drive (hand wheel tilt available)
- **F** Stainless steel operator pendant station on 6-foot cord.
- **G** Tilt safety circuit breaker with meters to monitor amps and volts.
- **H** Fail-safe hydraulic system with on-board 12VDC power source and AC recharger.
- Emergency stop button.
- J Low profile base on heavy-duty casters.

USA Patent Nos: 3,744,825; 4,957,373; 5,199,533; 5,368,130; 5,372,470; 5.476.975: 5.626.073: 6.021.707. Canadian Patent No. 6021707





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SAVAGE BROS. CO.



Lif*TILT*ruk makes lifting, moving and pouring a one-person job... **safely**

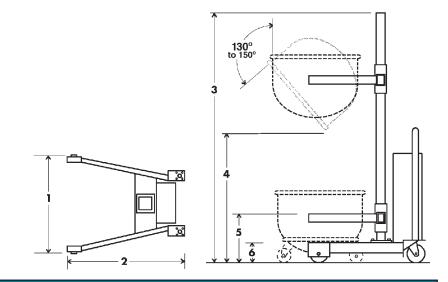
- <u>Lift</u> the kettle, vat, bowl, or other objects quickly and safely to the height you need;
- <u>Tilt</u> the load precisely electrically or manually;
- Holds load safely with patented Load Arm Locking System;
- <u>Truck</u> Move the load smoothly to any location;
- Lower the load, remove the container quickly and easily.

Lif*TILT*ruk has important features to dramatically **ease your work**:

- Patented handle locks for safety and control.
- Patented sliding mechanism for long life.
- Adjustable arm width for different sized containers.
- Tilts bowl a full 40° downward for best controllable pouring, 130° total tilt range. Tilts of up to 150° are available.
- 12V Electric/hydraulic lift-tilt power systems.
- Built-in charger, voltmeter and ammeter for deep-cycle battery.
- Wide track base and large wheels permit easy maneuverability.
- Choose the Lif*TILT*ruk model and options to suit your requirements.

LifTILTruk options:

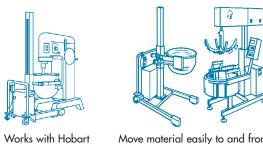
- 230-volt corded power.
- Manual hand crank tilt (worm drive).
- DrumRoll poly tub carrier.
- Integrated scale.
- Lifter/Dumper.
- Permanent installation.
- Custom container adapters.



Standard LifTILTruk Models and Specifications

	Light duty Hand Crank	Normal and Heavy Duty Low Lift Medium Lift High Lift		
Dimensions	Model A	Model B	Model C	Model D
1 Width (base)	27″ (69cm)	32″ (80cm)	39″ (97.5cm)	46″ (115cm)
2 Length (base)	32″ (81cm)	42″ (107cm)	48″ (122cm)	48″ (122cm)
3 Height (overall)	75″ (190cm)	88″ (224cm)	106″ (269cm)	136" (345cm)
4 Max Pour Height*	46″ (116.8cm)	53″ (135cm)	71″ (180cm)	101" (256cm)
5 Lowest Bowl Pickup	11″ (28cm)	14″ (36cm)	14″ (36cm)	14″ (36cm)
6 Base Height	5″ (13cm)	6″ (1 <i>5</i> cm)	6″ (15cm)	6″ (15cm)
7 Load Capacity	180lbs (80kg)	450lbs (200kg)	450lbs (200kg)	450lbs (200kg)

* Max pour height based on 140qt bowl size. Smaller bowls will raise this dimension slightly. Modifications to pouring heights are available. Contact factory with requirements. Specifications subject to change without notice. Confirm specifications upon order.

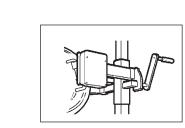


and other mixers.

Pour batch into hopper

Legs fit many systems.

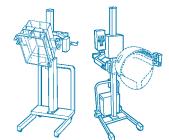
Move material easily to and from your FireMixer and around the kitchen floor.



Hand crank tilt control option.



Raise bowl from FireMixer™ or dolly and pour batch onto table.



Can be adapted or custom engineered for unique applications. Call us!



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Lift-Tilt-Truk moderate **BULK** loads using standard plastic drums. Pours with ease.

Optional addition to your LifTILTruk

Make the Lif*TILT*ruk do double-duty in your kitchen. This add-on provides you with the abilities to Lift, Tilt and Pour the new, readily available 44-gallon food grade poly drums.

Easily attached and removed, the DrumROLL holds the drum solidly and safely, even while pouring at any angle.

- All features of the Lif*TILT*ruk.
- 450 lb. capacity.
- 5-9 feet high pouring.
- Roll drum into unit, lift and dump safely.

DrumROLL option (shown) handles **44-gallon drums**. A separate add-on is available for **5-gallon pails**.

SAVAGE BROS. CO.

Lif*TILT*ryk[®] Scale

Measure into and pour right from the mixing bowl.

Accurate digital on-board scale

- Add ingredients to bowl.
- Tare, add next ingredient.
- Pour out measured weight.
- Tare and pour again.



Floor-Mount LifTi/Dump

Lift the **big BULK loads** with ease. Dedicated control increases productivity.

Fixed-in-place LifTilDump supports large capacity hoppers



Call Savage Bros. Co. with your unique production needs. We strive to engineer and build long-lasting machinery that make your kitchen more functional.

Robust construction, remote controls and a safety wall provide years of trouble-free service

LifTilDump is available as shown with the base, or without it for a more permanent installation.



LifTILTurn is a new dynamic partner to add productivity to your line.

Another engineering marvel from Savage Bros. Co.

When space is a big issue... when your production line is fixed for routine operations... the LifTILTurn is the robot of choice.

- Lift up to 15 feet high height options to meet your needs.
- Rotate up to 180° around a fixed column to accommodate any floor plan.
- Pour up to 650 pounds at one time.

Smoother workflow with money-saving safety

- Roll your bowl to and from any number of mixing stations...
- Lock into the sturdy arms of the NEW LifTILTurn...
- · Lift and rotate into position above the cooling/assembly table...
- Controlled tilt to pour into your depositor for seamless production...
- Rotate and lower the bowl to replace with one fresh from the mixer...
- Raise the arms out of the way when not in use.

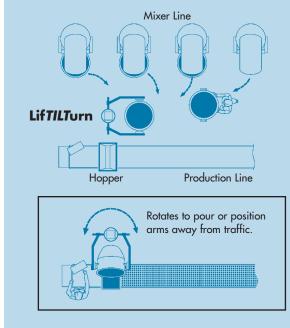
Use with other Savage equipment:

- FireMixers[™]Cookers/Mixers
- Cooling tables and accessories
- Large melting tanks
- Bowls and Kettles



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Improves fixed production line efficiency

- Wheel your mixing bowls to the Lif*TILT* urn and return for another load.
- Operator at the table controls rotation and pouring rate.
- Permanent installation helps prevent accidents, movement spills and injuries.
- Arms move out of the way when not in use.
- Ideal for limited production spaces.



When inquiring about the LifTilTurn, let us know your lifting height and weight requirements

Savage Bros. Co.

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

When Richard Savage founded the company in 1855, he and his family committed themselves to design and manufacture the finest machinery for the candymaker.

Today, after nearly 150 years of continuous service, Savage Bros. Co. remains true to that commitment.

We listen to and work with you to build equipment that will help improve productivity and make better confections.

Cooking Systems

- Candy Stoves, Gas and Electric
- Hi-Speed[™] gas infrared hard candy cookers
- Electric FireMixer[™]16 and 20 Confectioner, Nutroaster and Laboratory models
- Gas FireMixer[™] S-92 Warrior and unique Chief models, with atmospheric or Hi-Speed[™] burners
- Kettles, spun copper and stainless steel
- Portable agitators for small batch work
- Helpful thermometers and utensils

Icing Tanks and Pumps

- Icing Tanks: 50–1250 pounds capability
- Heated tank systems for melting, storing and tempering
- Mould depositors, panning sprayers and metered transfer

Product Handling Systems

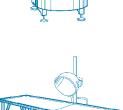
- Lif*TlLT*ruk[™] kettle and mixing bowl lifter/dumper
- Stainless Steel Cooling/Heating tables
- Adjustable Roller Cutters, Sizers and Levelers





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