



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

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

1125 Lunt Avenue
Elk Grove Village, IL 60007-5023 USA

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

NEW!

Full-Automatic Chocolate Temperer with PLC Touch Screen Control

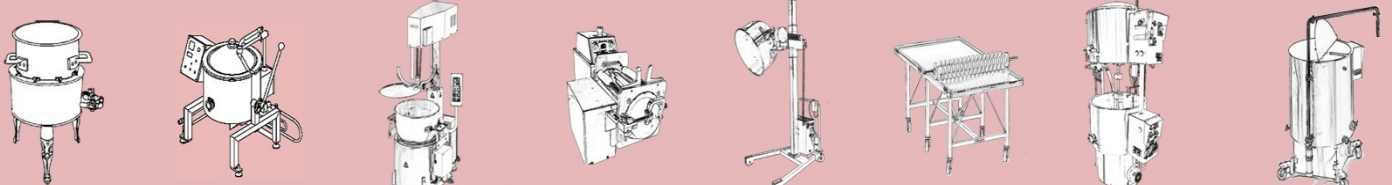


Features

- Tank capacities of 125, 200, 300, 450 & 1,250 LBS
- All stainless steel construction for years of trouble-free use
- Visual touch-screen control of Melting, Cooling & Tempering cycles – perfect repeatable tempering!
- Continually monitor water jacket and chocolate temperatures
- Variable ON/OFF cycles for agitator
- Cooling cycle utilizes external water source, drains heat away from chocolate and out of your chocolate room

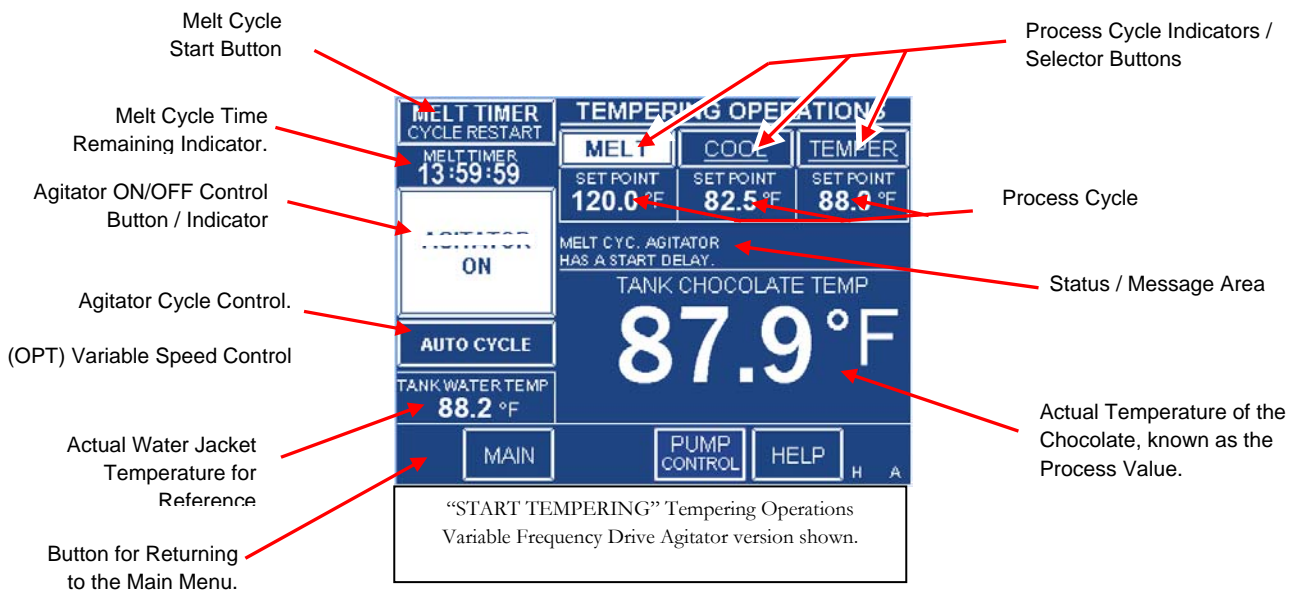
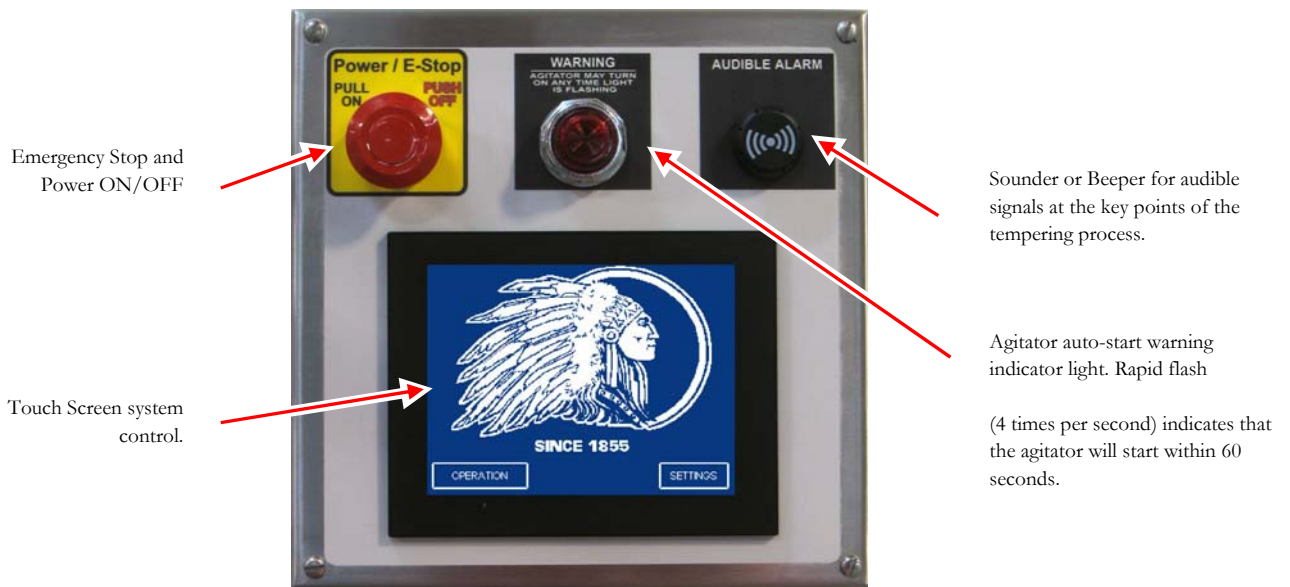
Add-On for Productivity

- CASTERS available for mobility
- Add TRANSFER PUMP to automatically meter & move tempered chocolate to enrober or depositor
- Add DEPOSITING PUMP to fill moulds or shells – multiple nozzle heads available
- Add PRE-TEMPER MELT TANK to increase tempered through-put



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

COMPONENTS & FUNCTIONS OF THE SAVAGE TOUCH-SCREEN PLC CONTROL





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CHANGE SETTINGS (2 of 2)

AGITATOR CONTROL
-CYCLE SELECTED-
DUTY CYCLE TIME
ON: 0 m15s
(4 sec minimum)
OFF: 0 m45s

When Not Operating
-HOLD WARM-
Water Jacket Temp
95.0 °F

**EXTERNAL WATER
RECIRCULATION
DISABLED**

**CHANGE
TO °C**

MAIN PREV NEXT HELP

Change Settings Screen (2) Help

- The agitator's duty cycle timer will not function in the cooling cycle or the rewarm portion of the temper cycle. During this time the agitator must operate non-stop.
- Hold warm controls the water jacket temperature.

RETURN

ADVANCED SETTINGS (1 of 2)

Chocolate Temp Calibration
88.2 °F **0.1 °F**
ACTUAL CALIBRATION OFFSET

Water Jacket Temp Calibration
88.2 °F **-0.9 °F**
ACTUAL CALIBRATION OFFSET

AGITATOR CONTROL
MELT CYCLE AUTO
START MINIMUM
WATER TEMP.
95.0 °F

**CHANGE
TO °C**

SET
TIME

**COOLING CYCLE
2-POINT COOLING
ENABLED**

TRIGGER POINT
CHOCOLATE TEMP
84.5 °F

2nd TEMP POINT
WATER COOL MIN.
80.0 °F

**POWER LOSS
RESUME OPERATION**

MAIN PREV NEXT HELP

Advanced Screen (1) Help

- Do not adjust the calibration offset without your supervisor's authorization.

The purpose of the calibration offset is to compensate for the signal from the respective temperature sensor to provide an accurate display of the "actual" temperature as compared against your trusted hand held thermometer.

- 2-Point cooling allows for a faster cool down with a longer residence at the crystallization temperature.
- Agitator start minimum water jacket temperature allows for a solid mass to be agitated sooner.

RETURN

ADVANCED SETTINGS (2 of 2)

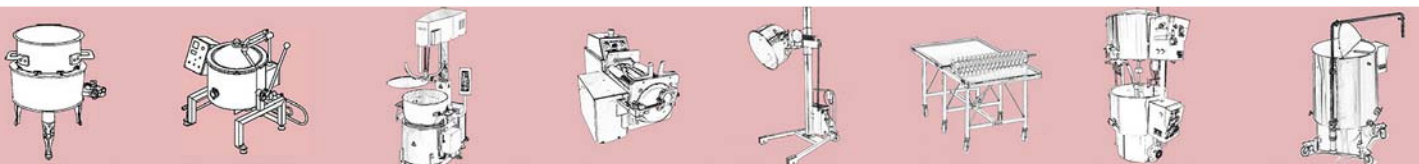
MELT WATER UPPER LIMIT TEMP OFFSET 3.0 °F RELATIVE TO CHOC	COOL WATER UPPER LIMIT TEMP OFFSET 1.0 °F RELATIVE TO CHOC	TEMPER WATER UPPER LIMIT TEMP OFFSET 0.2 °F RELATIVE TO CHOC
MELT WATER LOWER LIMIT TEMP OFFSET -0.5 °F RELATIVE TO CHOC	COOL WATER LOW LIMIT 73.0 °F WATER COOL MIN.	TEMPER WATER LOWER LIMIT TEMP OFFSET -2.5 °F RELATIVE TO CHOC

MAIN PREV NEXT HELP

Advanced Screen (2) Help

- The tank heating and cooling is controlled by the chocolate temperature setpoint.
- The tank water jacket temperature offsets limit how far above (when heating) or below (when cooling) the water jacket will get away from the chocolate temperature setpoint.
- The cool water low limit temperature is absolute and not relative to the chocolate temperature.

RETURN



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89.5

7	8	9	ESC
4	5	6	DEL
1	2	3	.
0	BS	CLR	ENT

← Press ESC to return without changes.

Press ENT to accept new value.

MAINTENANCE

Status

LID OPEN

TANK HEATER TEST	AUDIBLE ALARM TEST	AGITATOR LIGHT TEST
TANK WATER FLUSH OFF	External Water Recirculation Valve TEST	AGITATOR TEST

CHOC TFMP **88.2 °F** WATER TFMP **88.2 °F**

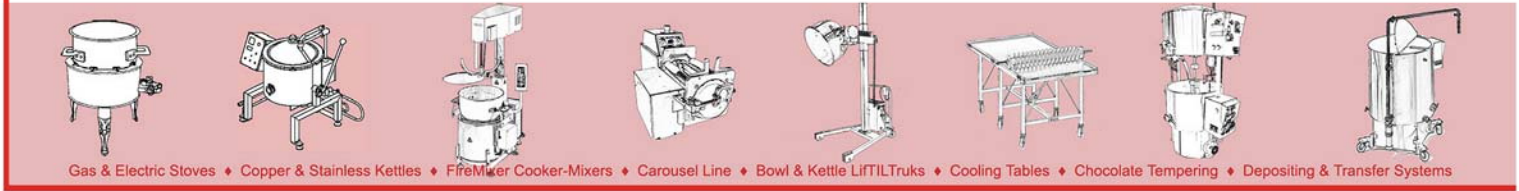
MAIN

HELP

Maintenance Screen Help

- Do not start agitator if chocolate is solid in the tank. Wait until the tank water temperature is above 95°F.
- If lid switch is installed, agitator will not start if lid is open.
- Tank water flush valve control allows you to toggle on to facilitate the initial filling of the water jacket.
- Do not operate heaters without water in the tank. Damage to the heaters will occur.

RETURN



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