



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

1825 Greenleaf Avenue
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A 21st Century Company . . . with 19th Century Craftsmanship

50 LB / 20 KG TABLE-TOP CHOCOLATE CONDITIONER



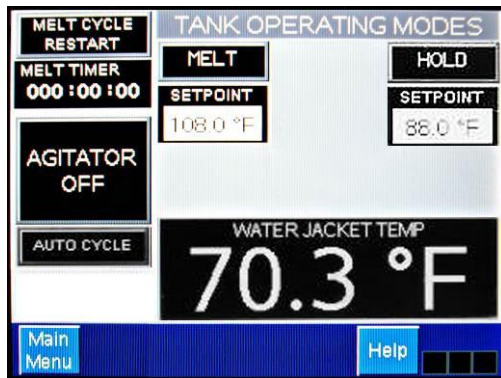
Warming, Mixing, or Holding...
Chocolate * Compound * Icing



Scrapers at tank bottom & side for complete coverage

Features

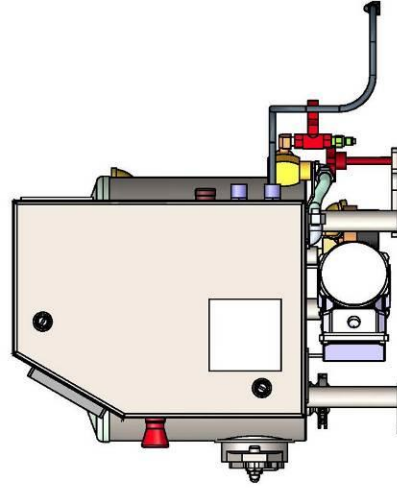
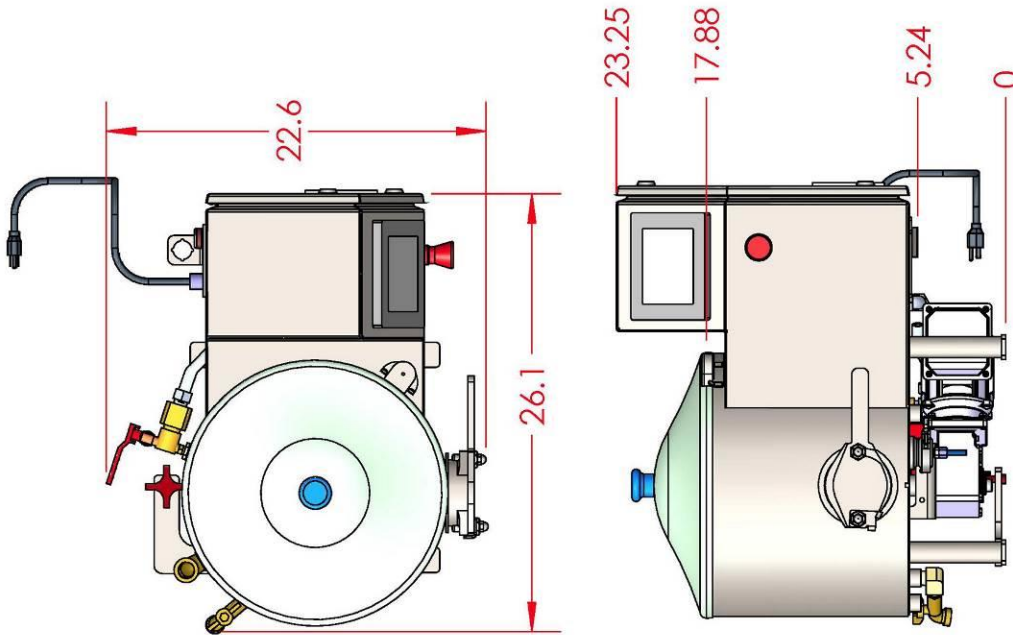
- All stainless steel double wall jacketed tank construction
- Removable stainless steel lid
- Lid-Off agitator safety stop
- Bottom driven agitator
- Agitator and scrapers removable
- Water-jacketed guillotine valve
- PLC TOUCH SCREEN CONDITION CONTROL
- Full visual temperature control
- Programmable 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 ♦ FireMixer Cooker-Mixers ♦ Hi-Speed Cookers ♦ Enrobing Lines ♦ Bowl & Kettle Lift/TL Trucks ♦ Cooling Tables ♦ Chocolate Tempering ♦ Depositing & Transfer Systems



DO NOT SCALE DRAWING

QUOTATION

FOR QUOTATIONAL PURPOSES ONLY

ALL DESIGNS SUBJECT TO FINAL APPROVAL BEFORE MANUFACTURE

UNLESS OTHERWISE SPECIFIED ALL DIMENSIONS ARE INCHES

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**50LB CHOCOLATE MELTER
 OVERALL DIMENSIONS**

DWG. NUM. SD-0934-60

DRAWN BY B.H. DATE

SCALE

SCALE: 1:10

SHEET

1 OF 1