



**SAVAGE
BROS. CO.**
SINCE 1855

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

125 LB / 55 KG & 200 LB / 90 KG CHOCOLATE CONDITIONER



View of 125 LB / 55 KG Tank



View of agitator with scrapers
Easily removed for cleaning without tools

Features

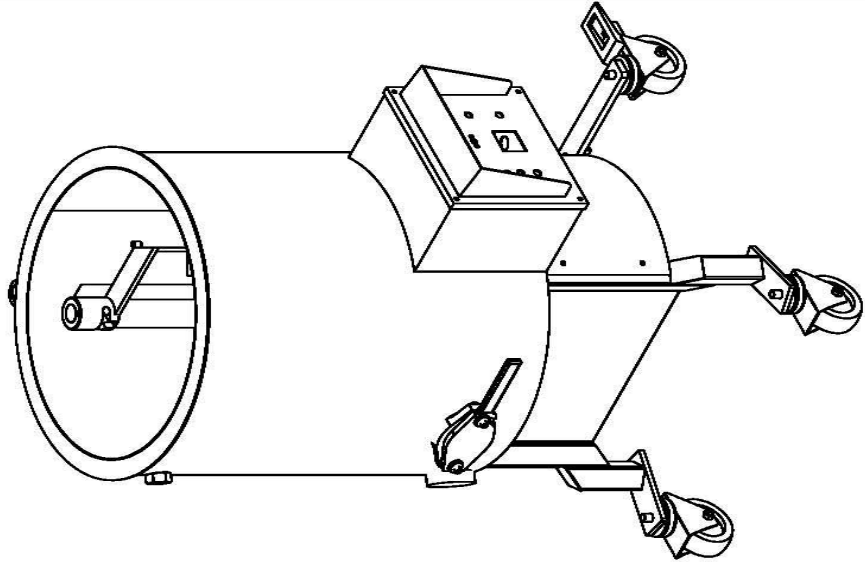
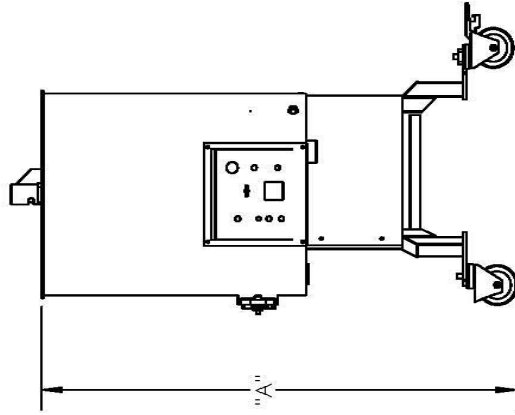
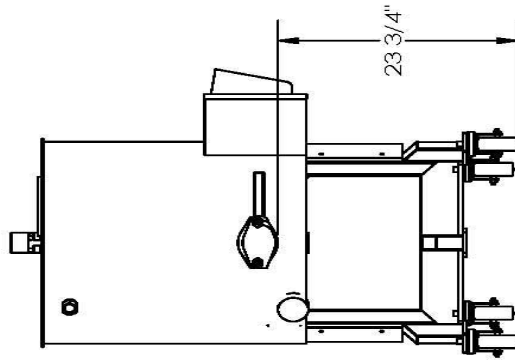
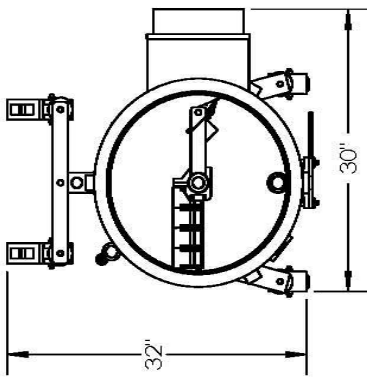
- All stainless steel construction
- Water jacketed double-wall tank
- Water jacketed guillotine valve for 'never plug' chocolate draw-off
- Electric immersion heater
- 12 RPM removable agitator
- Digital temperature controllers with memory for high melt and work temperatures
- 24 hour "overnight" melt cycle timer
- Temperature sensor in water jacket
- Output opening to add depositing or transfer pump
- Standard single phase electric and on casters for flexible mobility



Control cover features 24 hour melt timer and digital temperature controller for accurate water jacket control



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



MAT. -
AS PER PART
FIN. -

UNLESS OTHERWISE SPECIFIED
ALL DIMENSIONS ARE IN INCHES
TOLERANCES ARE
.X = ±.03
.XX = ±.01
.XXX = ±.005
ANGLES = ±0.5°
SURFACE FINISH = 125 MIC. IN
BREAK AND DEBURR ALL EDGES

"A"

125LB UNIT - 38"
200LB UNIT - 47"

DO NOT SCALE DRAWING

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CHOCOLATE MELTER
125/200 LB FOOTPRINT

DWG. NUM. SD-200# FOOTPRINT

DRAWN BY	ML	DATE	03.21.04	SCALE	SCALE: 1:16	SHEET	1 OF 1
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