

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

SAVAGE BROS CO.

FireMixer_m

Everything you need for high batch production, superior control, and maximum flexibility in use.

Warrior has Single action agitator with fixed position breaker bar.

Chief Agitator has Double action, counter-rotating agitator blades (below) Control rotation speeds & direction separately.



Spring-Loaded Scrapers

wipe the entire heated bowl surface. Helps prevent localized hot spots to give you maximum control of batch cooking even at highest temperatures.

Drip Pan Assembly

Stainless steel plate on swing arm to catch drippings off agitator when kettle is removed.

FireMixer uses Savage Spun Copper or Stainless Steel Kettles 24" diameter x 14" and 16-3/4" deep, maximum working capacities approximately 16 to 22 gallons for non-foaming products

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New for 2017- **Model S-217**

Features:

Premium Efficiency Direct Drive Motor & Sealed Gearbox No more belts to watch or replace

PLC Touch-Screen for all cooking settings with easy to read graphics

Stainless Steel Frame & Electrical Enclosures Standard Sanitary & rust-free, No more painted surfaces.

NEMA Equivalent Water Friendly

Variable Speed Drive ... Speeds from 15 to 60 RPM

Hydraulic Lift Mechanism
Clear kettle with touch of a button.

Control Panel conveniently located for easy operation –

Manual Gas Throttle system – Adjust heat rate with a quarter-turn of control valve ... Flame intensity easily visible for adjustment

Ceramic insulation to minimize heat loss to room when cooking



Love the S-217 but don't have a gas supply? Then ask to see our S-217 12KW Electric FireMixer

















Gas & Electric Stoves & Copper & Stainless Kettles & FireMixer Cooker-Mixers & Hi-Speed Cookers & Bowl & Kettle LifT/LTruks & Cooling Tables & Chocolate Tempering & Depositing & Transfer Systems

Now with PLC Touch-Screen – Control temperature settings, agitator speed and agitator direction, with easy to read graphical operator interface

STANDARD AGITATORS



Warrior: Single-Action Agitator
On Warrior model. Spring-loaded
dairy metal scrapers on variable
speed arm, with breaker bar.



Chief: Double-Action Agitator
Chief model adds a unique double
hook counter-rotating outer agitator.
For high torque applications, upgrade
to 3 -hook anti-shear outer agitator.

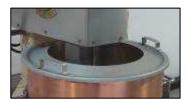
Optional Items



Cream Can
Assembly
culated arm ho

Articulated arm holds Stainless steel can with valve, to drip feed milk products into the batch. Capacity: 12 Quarts

Stainless Steel Kettle Covers





<u>Upper</u>: Splash Lid with open center. <u>Lower</u>: Cover with slot; can operate agitator with cover on kettle. Digital temperature control – Enter your required temperature set-point on the control panel ... FireMixer takes batch up to this temperature and then "cycles" heat on and off to maintain the set-point temperature.

- Large, bright temperature read- out can be seen from across the room – gives accurate temperature read- out to +/- 1 degree F.
- Large, illuminated push /pull switches control power and burner ignition
- Audible alarm can be set to "beep" automatically when alarm temperature point is reached.



FireMixer Models:	S-217 Chief	S-217 Warrior
Natural Gas (NG)	#0310	#0320
Propane Gas (LP)	#0311	#0321
Agitator	Dual counter-rotating agitators - Spring-loaded scrapers - Double U-shaped inner stirrer	Single agitator with spring-loaded scrapers
Heat Adjustment	Manual Valve	
Temperature Adjustment	PLC Touch Screen Control	
Heat Type	Cast Iron Convection Gas Burner	
Heat Range	125-150,000 BTU	
Insulation	Ceramic	
Stove Construction	Stainless Steel	
Electrical	208/230 60HZ 3-Phase 15 A, 1 HP Drive Motor	
Brim Full Kettle Capacity	20-27 Gallons (76-102 liters)	
Working Kettle Capacity	16 – 21.6 Gallons (60.8 – 81.6 Liters) (80% Brim Full)	
Kettle Sizes	24 in. Diameter x 14" or 16-3/4" in Deep (610 mm Diameter x 355 or 425 mm Deep)	
Space Requirements	36 x 52 in Footprint (92 x 132cm) 80 in (203cm) Fully Extended Height	
Shipping Weight	950 lb. (431 kg)	1000 lb. (454 kg)
Options, Priced separately	Copper or Stainless Kettles, Cream Can, Nut Stirrer, Teflon scrapers, triple blade inner stirrer.	

Note: Savage Bros. Co. may change specifications. Confirm specifications when ordering.

More Optional Items



Nut-Stirrer / Agitator Plow-type blade gives efficient "roll-over" or "folding" action for roasting or glazing nuts.



Agitator Hand Safety Guard Attached to Agitator. Raises up out of the way when agitator is raised. Standard on Chief model



Heat Deflector
Directs heat along sides of kettle. Ideal when cooking Nuts