SAVAGE BROS. CO.
SINCE 1855

CALCULATOR FOR SIZING COOLING TABLE FOR BATCH

1. Determine size of standard batch from cook kettle, in liquid gallons.
2. Determine ***least thick*** finished product.
3. In TABLE A, locate surface area required. It may be necessary to combine cell totals for actual gallons per batch.
4. In TABLE B, locate smallest table that will accommodate surface area required.
5. Multiple tables may be required; tables can be butted together end-to-end.
5. Loose slab bars may be used to reduce table surface area for thicker batches.

TABLE A - COOLING SURFACE AREA REQUIRED - in Square Inches

Poured Candy Thickness		Batch Size in U.S. Gallons								
		1	2	3	4	5	10	15	20	25
1"	1.00	231	462	693	924	1,155	2,310	3,465	4,620	5,775
3/4"	0.75	308	616	924	1,232	1,540	3,080	4,620	6,160	7,700
1/2"	0.50	462	924	1,386	1,848	2,310	4,620	6,930	9,240	11,550
1/4"	0.25	924	1,848	2,772	3,696	4,620	9,240	13,860	18,480	23,100

TABLE B - TABLE SURFACE AREA

Surface Area (sq in) 3/4" perimeter slab bars	Cooling Table	Order # (10ga top)*
1,667	30" x 60"	0811-60
2,009	30" x 72"	0811-72
2,432	36" x 72"	0813
3,260	36" x 96"	0814

Example:

1. 20" x 11" kettle yields about 40 lb / 5 gallons of caramel.
2. Desire to pour 3/4" thick slab.
3. Table A - cell 3/4" and 5 gallons = 1,540 sq in required.
4. Table B - select 30" x 60" table with 1,667 sq in.

* 1/4" top plates available on special order