



Savage FireMixers® — Gas or electric

The FireMixer's dependability had made it a leader in the industry... it is designed and built to last and last. It cooks and mixes simultaneously or independently and can accommodate large batches of caramel, peanut brittle, peanut candies, fudge, nougat, or gum work. The double action agitator is ideal for coconut candies and heavy batches.

Both electric and gas FIREMIXERS® lead the industry in simplicity of operation, ease of quality control, versatility and year after year durability. All models incorporate the following features:

- Heavy duty construction—polished aluminum body with stainless steel top, guard, backplate and outer shell of stove.
- Electric safety switch—prevents accidental operation.
- Fast, high, uniform heat output—cuts time to prepare each batch.

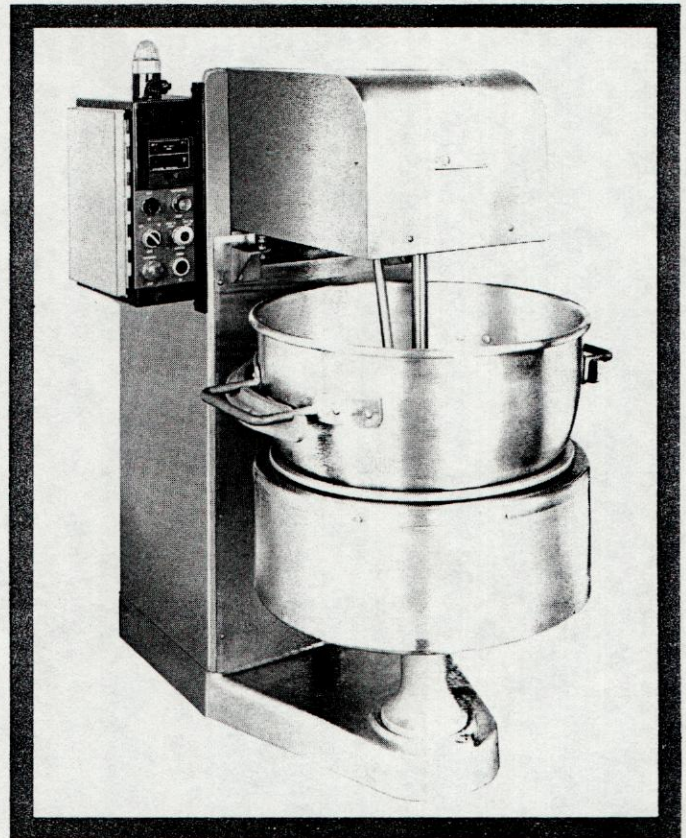
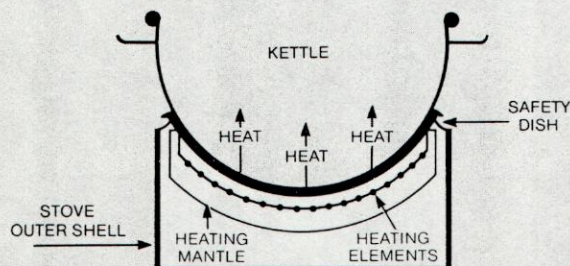
Electric FireMixer®

- Electronic package modulates heat output, prevents temperature overshooting, assures accurate temperature control at all times.
- Electrical regulator continuously proportions power to maintain exact temperature. It eliminates need to continuously open and close contactor.
- Over 95% of heat is transferred to the batch thus reducing BTU's per batch and allowing for cooler kitchen room temperature.
- Water-tight electrical system
- Maximum output—12 kw
- 208 or 230 volt, 3 phase
- Amp requirements—31 at 230 volts

Gas FireMixer®

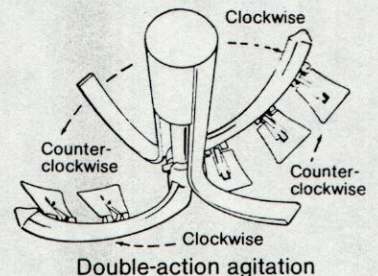
- All gas models are complete with gas safety pilot and pressure regulators.
- BTU rating—110,000 to 286,000
- Standard voltage—220 VAC
- Can be used with natural or LP gas

Three kettles are available to fit the FireMixer® models... 24" diameter by 12½", 14" and 16" depths in either stainless steel or copper. (Kettles are not included in the price of the FireMixer.®)



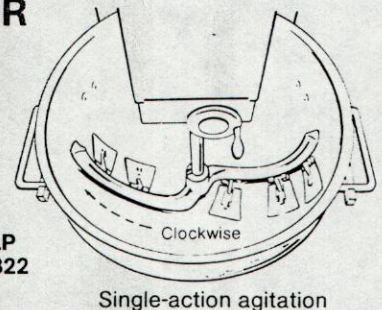
The CHIEF

- Electronic temperature control
 - Variable speed—30 to 60 rpm
 - Double-action agitation with scraping action
- Gas—Order No. 0310 NG, 0311 LP
Electric—Order No. 0312



The WARRIOR

- Electronic temperature control
 - Variable speed—30 to 60 rpm
 - Single-action agitation with scraping action
- Gas—Order No. 0320 NG, 0321 LP
Electric—Order No. 0322



The WORKHORSE

- Choice of 30, 45 or 60 rpm
 - One speed agitation with scraping action
- Gas—Order No. 0330 NG
Gas—Order No. 0331 LP

Electric—Order No. 0332

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FireMixer™ options meet your special requirements

- **Stainless Steel Drip Pan** swings underneath agitator blades before removal of kettle. Saves product, prevents dripping on burner.
- **Stainless Steel Cream Can** meters cream into batches being processed.
- **Bell** reminds you that the batch is ready.
- **Stainless Steel Kettle Cover** fits over kettle without removing agitator.
- **Peanut Stirrer** coats nuts and other solids. It is easily interchangeable with the standard agitator.

Stainless steel drip pan with assembly.
Order No. 0301

Stainless steel cream can with assembly.
Order No. 0302

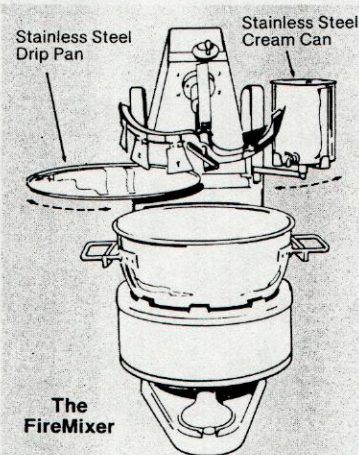
Peanut stirrer
 Stainless steel:
Order No. 0303

Bronze:
Order No. 0303-1

Bell
Order No. 0304

Stainless steel kettle cover
Order No. 0305

Single-phase motor in lieu of 3-phase
Order No. 0306



Electronic temperature control kit

(Present on all gas FireMixers now being built, except The Workhorse.)
 The all modular construction includes temperature control, thermocouple, stainless steel pipe, and housing
 Electronic temperature control kit: **Order No. 0307**
 Electronic temperature control only: **Order No. 0307-1**

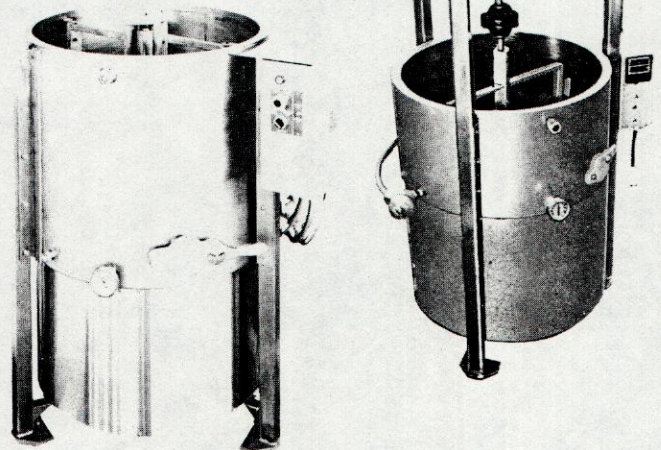
FireMixer® scrapers

All scrapers, whether bronze or stainless steel, are equipped with stainless steel spring and pin.

	Type	Order No.
S-48 FireMixer Scrapers	Bronze S/S	0340 0341
S-3 FireMixer Scrapers	Bronze S/S	0342 0343
B-25 FireMixer Scrapers	Bronze	0344
B-27 FireMixer Scrapers	Bronze	0345

Savage all stainless steel chocolate melters

(single or double-deck)



Melt and temper 'round the clock with exact temperature control!

Savage engineering know-how and a wealth of good common sense are combined in the manufacturing of the chocolate melter to produce a heavy duty, compact machine that is fully equipped to prepare chocolate correctly.

- Stainless steel tanks, fittings, agitators, and cover
- Water-jacketed tanks
- Thermostatic controls for each tank
- Heavy duty gear motor drive
- Cover for top tank

Single tank melters

- This tank melts ingredients quickly and maintains ingredients at desired temperature for optimum use.
- Tank is equipped with
 - Heating element or elements
 - Thermostat switch and control (Temperature can be raised to 120° F.)
 - Side draw-off valve
 - Agitators with spring loaded scrapers (unless otherwise specified)

	Order No.
50 lb. capacity (without agitators)	0930
250 lb. capacity (with agitators)	0950
400 lb. capacity (with agitators)	0980

Double-deck melter

- The melting tank (top tank) provides fast melting of ingredients
 - The tempering tank (bottom tank) maintains ingredients at desired temperature for optimum usage.
 - A bottom-mounted draw-off valve on the melting tank allows melted chocolate to pass down to the tempering tank.
 - Each tank is equipped with:
 - Heating element or elements
 - Thermostat switch and control (Temperature can be raised to 120° F.)
 - Side draw-off valve
 - Stainless steel agitators with teflon scrapers
- 250 lb. capacity per tank—**Order No. 0920**