



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

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FireMixer-14 TABLE-TOP COOKER-MIXER

WITH NEW HMI ADVANCED TOUCH-SCREEN TEMPERATURE & FUNCTION CONTROL AND WATER COOLING FEATURE!

NEW 'SMART' PLC Touch-Screen control panel makes monitoring and controlling your processing easy and fun! Ability to monitor and control temperature of both product AND skin of kettle for no-burn processing. Unique cooling feature permits flushing of heat out of cooker at the end of the cook by flowing tap water through it, giving you time to remove the product without temperature overshoot.



NEW- User-Friendly, Touch Screen Controls, with Visual Icons



Above is SAMPLE Screen display.
In this example, the Heat is set to 225F. 'Cook To' temperature can be set to fit your product's optimum temperature.
All functions clear and easy to understand.
Maximum Product Temperature is 350°F
Maximum Heating Temperature is 435°F



Ideal for Smaller Batches and R&D Labs!

Make Fudge, Caramel, Toffee, Brittle, Creams, Hard Candy, And More!

- All Stainless Steel sanitary construction
- 3KW / Programmable Multi-Voltage 208-240VAC
- Single Phase / 50-60Hz / 16 Amps
- 16"x23" footprint / 22"x30" with controls
- Optimum cooking capacity of 20 lb / 9 kg batches
- Cycle time for full batch of most candies is 20 to 60 minutes
- Requires cold water source and drain for water-flush feature





Easy Water Hook-up
Cold Water IN / Hot Water OUT



Control Screen uses Icons, recognized as standard world-wide.

- Spring-Loaded Scraper Agitator
- Lid-Off Agitator Safety Stop (On Export Models)
- Remove agitator without tools for easy cleaning
- Programmable for Fahrenheit or Celsius scale
- Easy-Pull handle for one-hand pouring of product
- Bottom-drive agitator- Programmable Variable High/Low Speed
- Recipe and degree of tilt determines final batch size and cook time
- Locks in semi-tilted position for enhanced mixing action while cooking
- Water-Flush feature allows cooling of cooker after set-point temperature is reached - immediately stops cook and prevents overshoot
- **CE Labeled for use in European Union**

