

# FireMixer-14

## Temperature Controlled Cooker-Mixer System



### PRODUCT SPECIFICATIONS

Dimensions	31.0" width x 30.3" height x 22.1" depth
Body	Brushed stainless steel
Voltage	3KW / Programmable
Electrical	1-Phase / 50-60Hz / 16 Amps
Capacity	Up to 40 lb / 18.1 kg batches
Product Temperature	Up to 350° Fahrenheit
Weight of Unit	162 lbs
Warranty	1 year limited product warranty

### FAST AND EASY CANDYMAKER

The FireMixer-14 is a high-precision and automatic tabletop confectionery cooker-mixer. As Savage Bros developed this product with the artisan confectioners and entrepreneurs in mind, the FireMixer-14 has built-in features that make it fast and easy to operate, monitor, and control production.

This product is the ideal machine for crafting countless confections such as caramel, gummies, fudge, toffee, brittle, and more! FireMixer-14 is suitable for smaller batches and R&D lab production.



### KEY FEATURES

- 1 Easy one person operation
- 2 Automatic product mixing
- 3 All stainless-steel construction for longevity
- 4 Advanced touch screen control
- 5 Precision cooking with separate product and kettle temperature control
- 6 Removeable agitator for easy cleaning
- 7 Tilting kettle
- 8 Water-flush cooling

### OPTIONAL

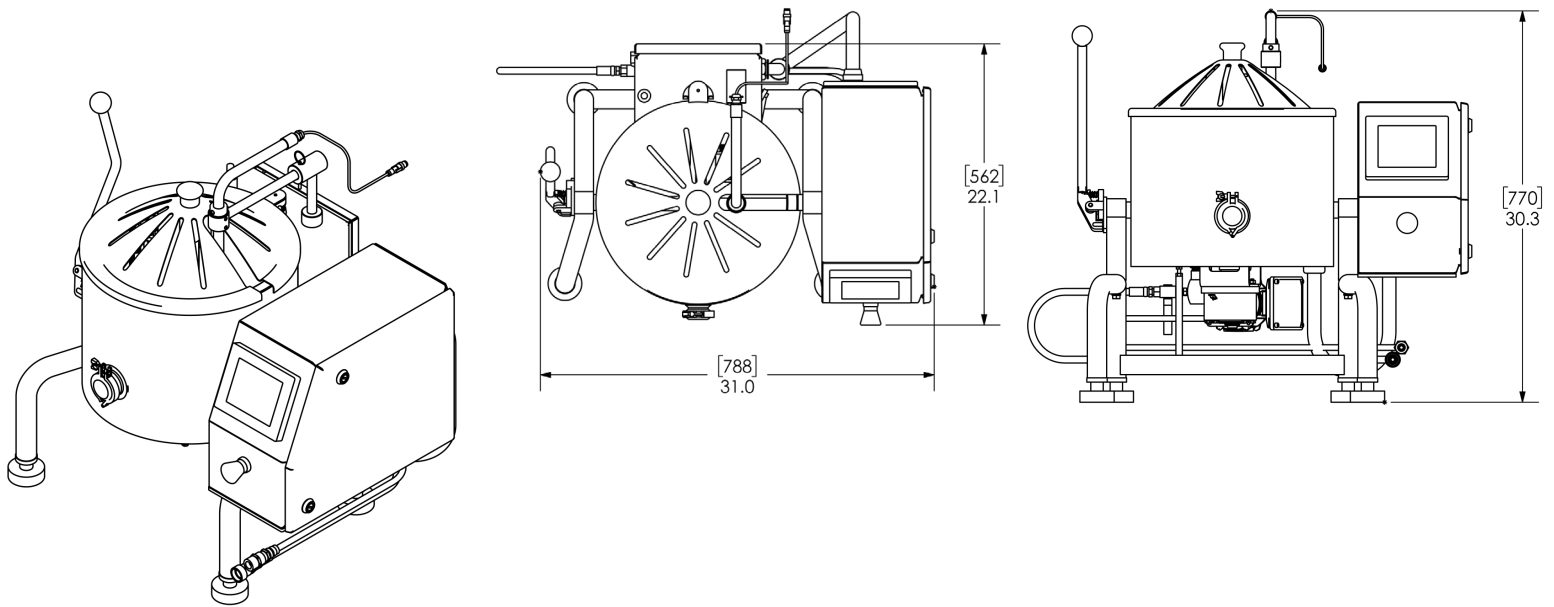
### ACCESSORIES

- Universal Depositor Table Stand
- Cream Can Assembly
- Splash-Lid Open Center
- Nut-Stirrer Agitator 2-Blade
- Mobile Base on Casters
- Draw Off Sanitary Valve

MADE  
IN USA

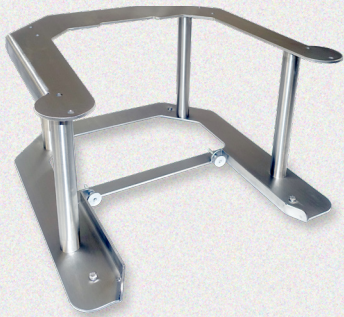


## DIMENSIONAL DRAWINGS



**ACCESSORIES:** Not included in the FireMixer-14 Pricing

### OPTIONAL ADD-ONS



Universal Depositor Table Stand



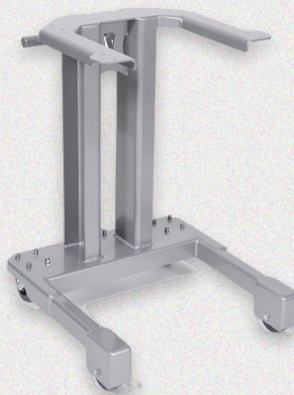
Cream Can Assembly



Splash lid



Nut-Stirrer Agitator 2-Blade



Mobile Base



Draw Off Sanitary Valve