

Savage Bros

This recipe features our most popular cooker-mixer, FireMixer-14 (FM-14) equipment.

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.

INGREDIENTS

10 lbs Peaches

5 lbs Sugar

0.08 lbs Pectin



Peach Jam



DIRECTIONS

1. Add fruit to kettle. Cook to temperature of 68° Fahrenheit.
2. Add sugar reserving a small amount to mix with the pectin.
3. Bring to boil.
4. Mix the reserved sugar with the pectin. Add to kettle.
5. Slowly boil to either the total level of sugar measured by refractometer at 68° Fahrenheit, 42<brix>48 or 217°-219° Fahrenheit.
6. The final temperature will be determined by how thick or thin the jam will be.

CHECK OUT

FireMixer-14 Equipment Details at <https://bit.ly/3LrWuf4>