

ROOTED IN TRADITION

In 1855 brothers Richard and William Savage founded Savage Brothers Company, laying the foundation for a legacy that would span generations. They committed themselves and succeeding generations to designing and manufacturing the finest machinery for the artisan candy maker. From the humble beginnings of wood-burning and coal-fired candy stoves to the efficiency of our present-day gas and electric models, the Savage family owned and operated the company until 1976. A new era began with the transition to the capable hands of our present ownership group.

In 2024, we proudly celebrate nearly 170 years of unwavering dedication to serving candy makers worldwide. Today, Savage Brothers Company continues to honor the commitment made by the founding brothers in 1855. We actively listen to and collaborate with our customers, designing equipment that enhances productivity while maintaining uncompromising quality.

Create your own legacy with Savage equipment and become part of one of the best-kept secrets of the candy making industry.



This image is from a Savage machinery catalog published shortly after the start of the 20th century, depicting the Chicago factory used for nearly 100 years.



INDUSTRIES

Savage Bros. equipment is widely used for candy making. Beyond that, our cookers, LiftILTruks and melting tanks can also be used in the following industries:

- Confectionery
- Baking & Pastry
- Food Processing
- Pharmaceutical R&D
- Artisan Candles & Soaps
- Artisan Cosmetics
- R&D Lab
- Cannabis

FAQ'S

Q: Do we lease our equipment?

A: While we do not have in-house leasing or financing, we would be happy to refer you to a list of companies who have worked with our customers in the past who understand our equipment and our customer's needs.

Q: Does Savage customize equipment?

A: Absolutely. You will find that if you need equipment to meet your unique situation, our engineers will customize Savage equipment to ensure a seamless solution to your needs.

Q: Can we come and see the equipment?

A: Of course! Not only that, but if you want to see the equipment in action, we will test it with you using your exact formulas.

SAVAGE KITCHEN

Experience the possibilities in person at our on-site test kitchen! Book a session in the Savage Test Kitchen where you can explore our extensive range of equipment and get hands-on experience with your own recipes.



BOOK OUR KITCHEN | REQUEST QUOTE

Visit our website to book our kitchen. Our Confectionery Experts are ready to help you find the best equipment and techniques specific to your recipes.

SAVAGE
BROS CO.

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SAVAGEBROS.COM



COMPLETE
PRODUCT LINE

CANDY EQUIPMENT

Savage Bros offers a wide range of candy making equipment designed for both small and large scale production.

STOVES & ACCESSORIES



#20 Gas Stove



Digital Temperature
& Portable Agitator



ElectroStove-20
Electric Stove

FIREMIXERS



FireMixer-14 Tabletop
Electric Cooker



S-217 FireMixer Cooker-Mixer
Gas or Electric

PROCESSING

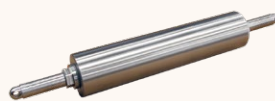


Caramel Cutter

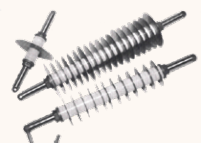


Cream Beater

ADDITIONAL EQUIPMENT



Drum Sizer



Adjustable Roller Cutter



Product Leveler



Stainless Steel
Cooling/Heating Tables



Copper & Stainless Steel Kettles



Kettle Dolly

CHOCOLATE EQUIPMENT

Savage Bros offers a wide range of melting and tempering tanks, as well as ancillary equipment to meet your production needs.

TANKS

Ranging from 50 lbs (22 kg) to 2,000 lbs (900 kg)



50 lb (22 kg)



125 lb (55 kg)



450 lb (200 kg)



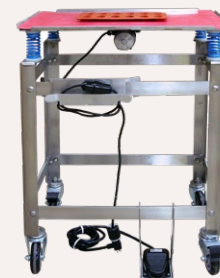
1250 lb (550 kg)

WORKSTATIONS



Molding Workstation

VIBRATING TABLE



Vibrating Table

ADDITIONAL EQUIPMENT



Depositing Pumps



Precision
Depositing Head



Transfer Pumps
& Jacketed Piping



Chocolate Depositing
Heads / Panning Drizzle
Heads / Dispensing
Heated Spray Heads

LIFTING EQUIPMENT

Savage Bros offers LifTILTruk lifters that are designed to make pouring a mixing bowl or other container a safe and easy operation for one person. Our equipment efficiently streamlines and facilitates the precise transfer of heavy ingredients and mixtures into various containers.

SMALL LIFTERS



LifTILTruk - Model A



Confectioner LifTILTruk

MID-SIZE LIFTERS



LifTILTruks Models B, C, D & E

ADDITIONAL ACCESSORIES



Hobart Straps Used On
Savage LifTILTruks



Rubbermaid Brute Nest
Fits Savage LifTILTruks



Custom Pouring Vessels