



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)



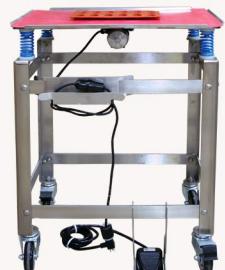
1250 lb (550 kg)

## 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



LiftILTruks Models B, C, D & E

## • MID-SIZE LIFTERS •



Hobart Straps Used On  
Savage LiftILTruks



Rubbermaid Brute Nest  
Fits Savage LiftILTruks



Custom Pouring Vessels

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 2025, we proudly celebrated 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, LiftILTrucks 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**  
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