



SINCE 1855

SAVAGE
BROS CO.



FireMixer-14

Temperature-Controlled Cooker-Mixer
For Food Service Kitchens

FireMixer-14

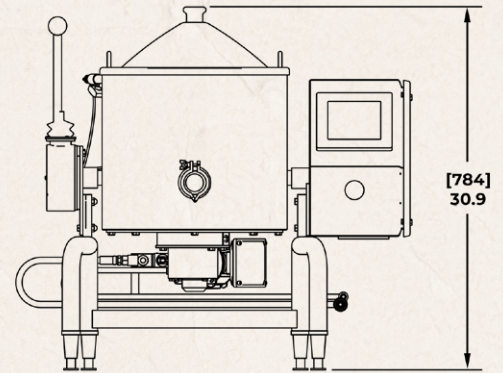
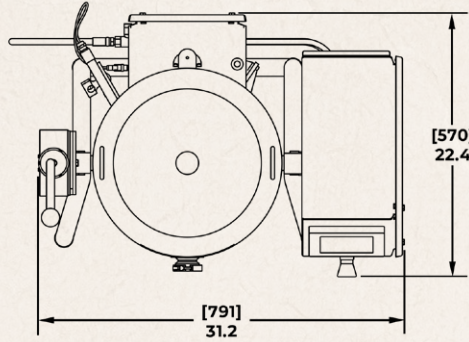
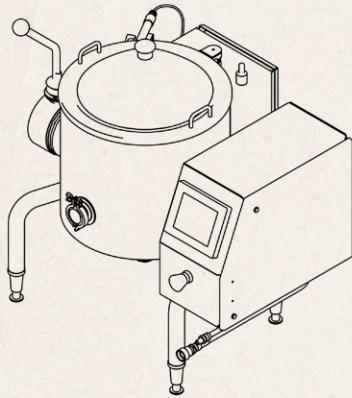
Temperature-Controlled Cooker-Mixer System

The FireMixer-14 is an automatic tabletop cooker-mixer built for small-batch food service and confectionery production. High-precision temperature controls let you set and monitor exact cooking temperatures with confidence. Built for demanding recipes, it delivers powerful high-heat performance up to 350°F, providing the versatility and control needed for everyday cooking as well as specialized, high-temperature applications. The removable agitator with adjustable speed ensures consistent, hands-free mixing for even results while you focus on other tasks.

Offering the versatility of a tilt kettle—and more—the FireMixer-14 easily handles soups, stocks, pastas, rice dishes, toppings, candy, and specialty confections, helping you stay flexible, expand your menu, and do more without adding extra equipment.



Dimensional Drawings



Optional Add-Ons

Additional Accessories (Not Included)



Standard Valve
Perfect for dispensing liquids and semi-liquid recipes efficiently.



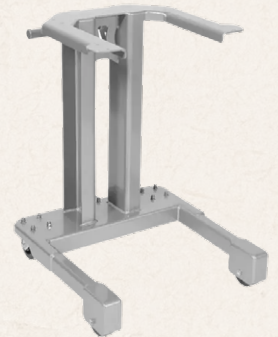
Ball Valve
Perfect for dispensing liquids and mixtures containing larger chunks.



Splash lid



Cream Can Assembly



Mobile Base

PRODUCT SPECIFICATIONS

Dimensions
31.2" width x 30.9" height x 22.4" depth

Body
Brushed stainless steel

Voltage
208-240VAC

Electrical
1-Phase / 60Hz / 14-15.5 Amps

Certification
ETL Listed and ETL Sanitation Listed

Capacity
Up to 40 lb / 18.1 kg / 18 quarts batches

Product Temperature
Up to 350° Fahrenheit

Unit Weight
160 lbs

Warranty
1 year limited product warranty

KEY FEATURES

- Easy 1-person operation
- Automatic product mixing
- All stainless steel construction
- Advanced touchscreen control
- Separate product and kettle temperature control
- Removable agitator
- Tilting kettle
- Water-flush cooling

Food Service Applications

Culinary Applications



Soups



Stocks



Sauces



Pasta



Rice Dishes



Savory Toppings

Confectionery Applications



Brittle



Caramel



Fudge



Gummies



Ganache



And More

Production-Ready Formulas



Mac and Cheese



Risotto



Butternut Squash Soup



Tomato Basil Soup

To demonstrate the full potential and precise operation of the FireMixer-14, we partnered with culinary expert Chef Beth Kaszniak of Sea Salt and Sage to develop four recipes that can be fully prepared in the FireMixer-14.

Each recipe is designed to highlight the full step-by-step process, variable mixing speeds, and exceptional thermal control of the FireMixer-14. Use these recipes to see exactly how the FireMixer-14 integrates into your production workflow.



Scan the QR Code to access the complete, detailed recipes and full production instructions.

Enjoy!
- Chef Beth





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FIREMIXER - 14

Why You Need It



1

Advanced Temperature Controls

The FireMixer-14's touchscreen control panel lets you set the exact temperature you need and holds it throughout cooking, ensuring even, reliable results every batch.

2

Advanced Temperature Monitoring

Real-time product and kettle temperature readouts give you the insight needed for precise, repeatable cooking—without guesswork.

3

High-Heat Capability (Up to 350°F)

The FireMixer-14 safely reaches temperatures up to 350°F, supporting high-temperature cooking and mixing processes required for sauces, confections, and specialty preparations.

4

Automatic Mixing with the Removable Agitator

The FireMixer-14 features a removable agitator and automatically mixes your product, with adjustable rotation speed for precise control.

5

More Than Your Average Tilt Kettle

The FireMixer-14 does everything a traditional tilt kettle can—and more. Beyond soups, stocks, and pasta, it also handles confectionery products with precision and consistency, giving you unmatched versatility in one compact unit.



Chef-Tested, Production-Proven

Tomato Basil Soup

Cooked in the FireMixer-14



Ingredients

4 Cans (26.5 lbs) San Marzano Tomatoes #10 Cans	65 Whole Cloves (0.5 lbs) Peeled Garlic
8 pcs (4.5 lbs) Yellow/Sweet Onions	4 tbsp (1.42 oz) Kosher Salt
1 lb Fresh Basil Leaves	1 tbsp Crushed Red Pepper Flakes
1 qt Vegetable Stock	¼ cup (0.12 lb) Olive Oil or Neutral Oil

Directions

1. **Prepare the Mise en Place:**
 - a. Destem the basil leaves, peel the garlic cloves, and large-dice the onion.
2. **Set Up Equipment:**
 - a. Turn on the equipment and attach the agitator. Set the kettle temperature to 375°F to sauté the vegetables. Begin agitator rotation.
3. **Sauté Aromatics:**
 - a. Add the oil of choice, diced onion, whole garlic cloves, 1 tablespoon salt, and crushed red pepper flakes.
 - b. Sauté for approximately 10 minutes, or until the onions are soft and lightly caramelized.
4. **Add Tomatoes and Stock:**
 - a. Reduce the temperature to 280°F. Add the San Marzano tomatoes, remaining salt, and vegetable stock.
 - b. Bring to a gentle boil for about 5 minutes.
5. **Simmer:**
 - a. Lower the temperature to 205°F and continue to simmer for an additional 15 minutes to develop flavor.
6. **Finish the Soup:**
 - a. Add the fresh basil leaves and heavy cream, and simmer for a final 5 minutes.
7. **Blend:**
 - a. Cold-flush the kettle to stop cooking. Stop the agitator and remove it.
 - b. Using an immersion blender, purée the soup until smooth and velvety.
8. **Serve:**
 - a. Adjust seasoning as needed. Serve immediately.



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