



**SAVAGE
BROS. CO.**
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A 21st Century Company . . . with 19th Century Craftsmanship

W.C. Smith Caramel Depositor



Now an easy way to make
Turtles



Deposit caramel right onto pan, on top of nuts, and then cover with chocolate

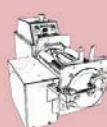
- All Stainless Steel Construction
- Water Jacketed Heated Hopper to keep caramel fluid
- Foot Pedal Activated action
- Heat Control Dial and Thermometer to monitor water temperature
- Comes with two interchangeable deposit slide plates. 8 Cavities, 3/8" diameter, 2" Center to center Also available, extra cost: Extra slide plate with 4" centers
- Stainless steel cover included
- 120 Volts, 1 Phase electric



Cover Included- Save and protect your unused caramel for later.

Requires external source of compressed air
Baking pan not included with depositor

Watch the Caramel Depositor in action at:
<http://vimeo.com/7438230>
Password: caramel



Gas & Electric Stoves • Copper & Stainless Kettles • FireMixer Cooker-Mixers • Carousel Line • Bowl & Kettle Lift/Truks • Cooling Tables • Chocolate Tempering • Depositing & Transfer Systems