OFFSET TILT BOWL MIXER (OTBM)

- Most robust frame and bowl design in the industry
- Offset frame design for automated dough discharge sequence and lateral trough, chunker or pump movement
- Easy access design and 6" (152 mm) floor clearance facilitate cleaning and maintenance
- New bowl design for maximum glycol cooling efficiency and optimal dough temperature control
- Heavy duty stainless steel triple roller agitator and shafts
- Long lasting sanitary style shaft seals are designed for easy removal when replacement is needed
- Single end belt drive system for minimal maintenance

FEATURES AND BENEFITS

- 800 lb. (363 kg) to 3,200 lb. (1452 kg) Capacity
- Heavy Duty Horizontal Tilt Bowl Dough Mixer
- Offset Frame Design to Allow for Fully Automated Dough Discharge Sequence
- Designed for Mixing Breads, Rolls, Buns, Flour Tortillas, Croissants, Bagels, Pizza, Specialty Doughs and English Muffins
MECHANICAL FEATURES

Frame Assembly
- The exterior of the mixer is entirely covered with polished stainless steel and mounted on a rigid steel frame treated with a stainless steel epoxy paint
- Rigid stainless steel bumper guards
- Lift lugs
- Anti-vibration pads

Bowl and Cooling Jacket
- The bowl is tilted to 140 degrees towards the front
- Stainless steel bowl and jacket totally redesigned for high efficiency (Glycol cooling)
- Bowl insulated with urethane foam covered with a welded stainless steel sheet
- Bowl rests on Nylatron bushings
- Bowl tested at 150 PSI
- Glycol manual hand valves are included
- Refrigeration hoses are included

Agitator and Drive Assembly
- Solid stainless steel Y type spiders split at main shaft and agitator bars
- Stainless steel primary and secondary agitator bars mounted on lubrication free UHMW bushings
- Main shaft seals are easily removable and fabricated of polyethylene for exceptional durability. This new type of seal allows easy cleaning.
- Solid stainless steel breaker bar (adjustable four positions)
- Heavy duty stainless steel main shaft
- Single end belt drive with integral gearhead motor mounted on adjustable base eliminates binder
- Main motor can be replaced from the back or the drive side (depending on option)
- Standard agitator RPM: 35/70 (Other RPM’s are available as options)
- Manual central lubrication system

Top Assembly
- 12” (305 mm) O.D. butterfly or sliding flour gate
- Two stainless steel liquid inlets
- Canopy scraper
- Flour vent

Tilting Assemblies
- Hydraulic tilt on 800 lb. (363 kg) to 1,300 lb. (590 kg) models include:
  - Hydraulic unit with manual back-up pump
  - Hydraulic cylinder
- Mechanical tilt on 1,600 lb. (726 kg) to 3,200 lb. (1452 kg) models include:
  - Integral gearhead brake motor with chain and sprockets
  - Caliper and disk bowl lock mechanism
  - Air driven hydraulic pump for calipers
### ELECTRICAL FEATURES

Operator panel is NEMA 4 rated and contains the following:
- Allen Bradley PanelView Plus touchscreen/keypad operator interface which displays:
  - Mixing and refrigeration time
  - Dough temperature
  - Status and alarm messages
  - Product codes and recipes
  - Total operation time clock
- Allen Bradley push-buttons for the following functions:
  - Mixing (slow, fast, stop)
  - Tilting (lower, raise)
  - Alarm (acknowledge/reset)
  - Safety
  - Emergency stop

NEMA 12 remote enclosure (painted steel) including:
- Fused disconnect switch
- AC inverter
- Allen Bradley programmable logic controller
- Wash down duty Weg drive motor (aluminum or copper rotor) integral mount with NORD gear reducer
- Motor overheat protection installed in stator winding
- High/low speed jog operation with special anti-jog function
- Mixer and refrigeration mode selection from operator interface
- Timer and setpoint based temperature control modes included
- Latching safety devices on ingredient and access doors interlocked with agitator motion monitor
- Standard voltage 460 and 600 volts / 3 Phase / 60 Hz (other voltages available)
- PLC I/O voltage 24 VDC In/24 VDC Out

### MECHANICAL OPTIONS

- Bowl drain valve
- Lip extension
- Bowl end cooling
- PolarBar refrigerated breaker bar (includes bowl end cooling option)
- Double extra heavy duty stainless steel primary agitator bars (included in models 2,000 lb. (907 kg) and above)
- Y-T asymmetrical full split stainless steel agitator
- Extra liquid inlet
- Additional flour inlet (available only with butterfly valve)
- Rear Sponge door, air operated hinge type
- Rear ingredient door with safety bars and agitator motion interlock
- Solid, full length legs with high performance stainless steel pigmented gray epoxy paint up to 24” (610 mm)
- Mechanical reverse tilt 25° with seal cleaning system
- Automatic central lubrication system
- Trough hold down mechanism, manual or air operated
ELECTRICAL OPTIONS

- Dual speed drive motor/starter in lieu of inverter package
- Ampmeter or wattmeter to display motor load
- Dough Guardian quality monitor to trend agitator motor energy and reference to pre-recorded curves
- Remote pedestal mount stainless steel operator console
- Stainless steel main electrical enclosure
- Full auto mode (automatic discharge sequence programming with status messages and interfacing)
- Processor and operator interface upgrades
- ARC Flash Reduction Panel

OFFSET TILT BOWL MIXER

SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model name</th>
<th>OTBM 800</th>
<th>OTBM 1000</th>
<th>OTBM 1300</th>
<th>OTBM 1600</th>
<th>OTBM 2000</th>
<th>OTBM 2400</th>
<th>OTBM 2800</th>
<th>OTBM 3200</th>
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<tbody>
<tr>
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<td>kg</td>
<td>lb.</td>
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</table>

1: Estimated for dough densities of 60 lb/ft³
2: Minimum mixing capacity should not be lower than 50% of mixing capacity

AMF is Your Industry Leading Source for Complete Integrated Dough Systems from Design to Professional Project Management and Implementation

AMF is a Markel Bakery Group Company

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