FEATURES AND BENEFITS

• Most robust frame and bowl design in the industry
• 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
## TILT BOWL MIXER

### MECHANICAL SPECIFICATIONS

#### 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 120 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 all models include:
  - Hydraulic unit with manual back-up pump
  - Hydraulic cylinder

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**Mechanical Overtilt Options**

**Agitator Drive Side**

**Mixer Top Canopy With Multiple Flour Inlets and Sponge Door**

**Sanitary Main Shaft Seal**

**Hydraulic Tilt Mechanism Side**
**ELECTRICAL SPECIFICATIONS**

Operator panel is NEMA 4X 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
- Motor overheat protection installed in the stator winding
- Wash down duty Weg drive motor (aluminum or copper rotor) integral mount with NORD gear reducer
- 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
- Safety: 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 24VDC in/24 VAC 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 2000 lb. 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 overtilt to 140 degrees on 1600 lb. to 3200 lb. models include:
  - Integral gearhead brake motor with chain and sprockets
  - Caliper and disk bowl lock mechanism
  - Air driven hydraulic pump for calipers
- Mechanical reverse tilt 25 degrees with seal cleaning system
- Automatic central lubrication system
- Trough hold down mechanism, manual or air operated

Optional Y-T Agitator

Arctic Cooling Package
TILT BOWL MIXER

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 relocation panel

Optional Remote Pedestal Operator Console with Dough Quality Monitoring System

SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model Name</th>
<th>Mixing Capacity 1, 2</th>
<th>Bowl Volume</th>
<th>Base Motor</th>
<th>Main Power Requirement</th>
<th>Approximate Floor Load</th>
<th>Approximate Shipping Weight</th>
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<tbody>
<tr>
<td></td>
<td>lb. kg</td>
<td>ft³ liters</td>
<td>HP/MP</td>
<td>KVA</td>
<td>lb./ft² kg/m²</td>
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<td>TBM 800</td>
<td>800/363</td>
<td>30/850</td>
<td>20/40</td>
<td>45</td>
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<td>17500/7938</td>
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<td>26000/11793</td>
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</tbody>
</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

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