

# SNAX Sigma Mixer

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Innovative tilting system, sanitary design with round tubular full stainless steel open frame and Sigma arm blades for mixing a variety of cookies, crackers and specialty snack doughs up to 3,400 lbs (1,542 kg).



# DESIGN INNOVATIONS

Multi-purpose SNAX Sigma Mixer offers maximum flexibility and unmatched reliability for mixing cookies, crackers, pretzels, buttermilk biscuits, corn tortillas, pie dough, stiff fillings and a variety of snacks. Seamlessly integrated with dough troughs or laytime equipment such as Chunkers or Kibblers for labor-free dough handling requiring minimal maintenance and easy-access sanitation.

## EFFICIENCY

The innovative bowl tilt system allows maximum flexibility from 120° forward tilt to 100° rear tilt. Reliable cooling & warming bowl jacket provides optimal dough temperature control.

## SANITATION

Easy access round tubular full stainless steel open frame significantly reduces sanitation and maintenance time. Rear tilt feature offers complete access for cleaning inside the bowl.

## RELIABILITY

Heavy-duty stainless steel frame with fully welded stainless steel side plates. Sigma arm agitator is fully-welded to split hubs for easy mounting or removal from main shaft.

## PERFORMANCE

Leading the industry with the proprietary Durabowl™ bowl design, the single-end belt drive with integral gearhead motor provides shock load resistance for a variety of doughs. Main agitator drive is mounted low for increased stability with an optimal center of gravity.



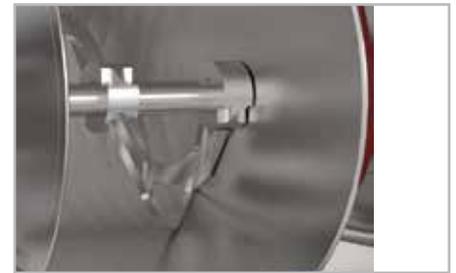
## Flexible Rear Tilting Design

# OTHER ADVANTAGES

- ▼ Optional refrigerated Durabowl™ cooling jacket for maximum strength and minimum deflection.
- ▼ Durable, stainless steel frame design features lifting points and anti-vibration pads for increased stability.
- ▼ Easily removed sanitary main shaft seals. AMF-specified CinchSeal® Design offers exceptional durability and easy sanitation.
- ▼ Two hand safety controls combined with AC inverter agitator speed control and stop fast action from dynamic brake resistor.
- ▼ Bowl rests on Nylatron bushings for maximum reliability.
- ▼ Top assembly features butterfly gate with flour vent and up to six liquid ingredient inlets.
- ▼ Powerful and safe mechanical tilt mechanism allowing 120° forward tilt and optional 100° rear tilt. Shaft-mounted gearmotor with park brake and wash down duty IP 55.
- ▼ AMFMethod™ training increases operator performance and problem solving empowerment through interactive safety, operation, sanitation and maintenance training. Take a look at <https://amfbakery.com/services/documentation-training/>



5 Year Warranty on Durabowl™



Stainless Steel Sigma Arm Mixer



Sanitary Main Shaft Seal



Main Agitator Drive Side



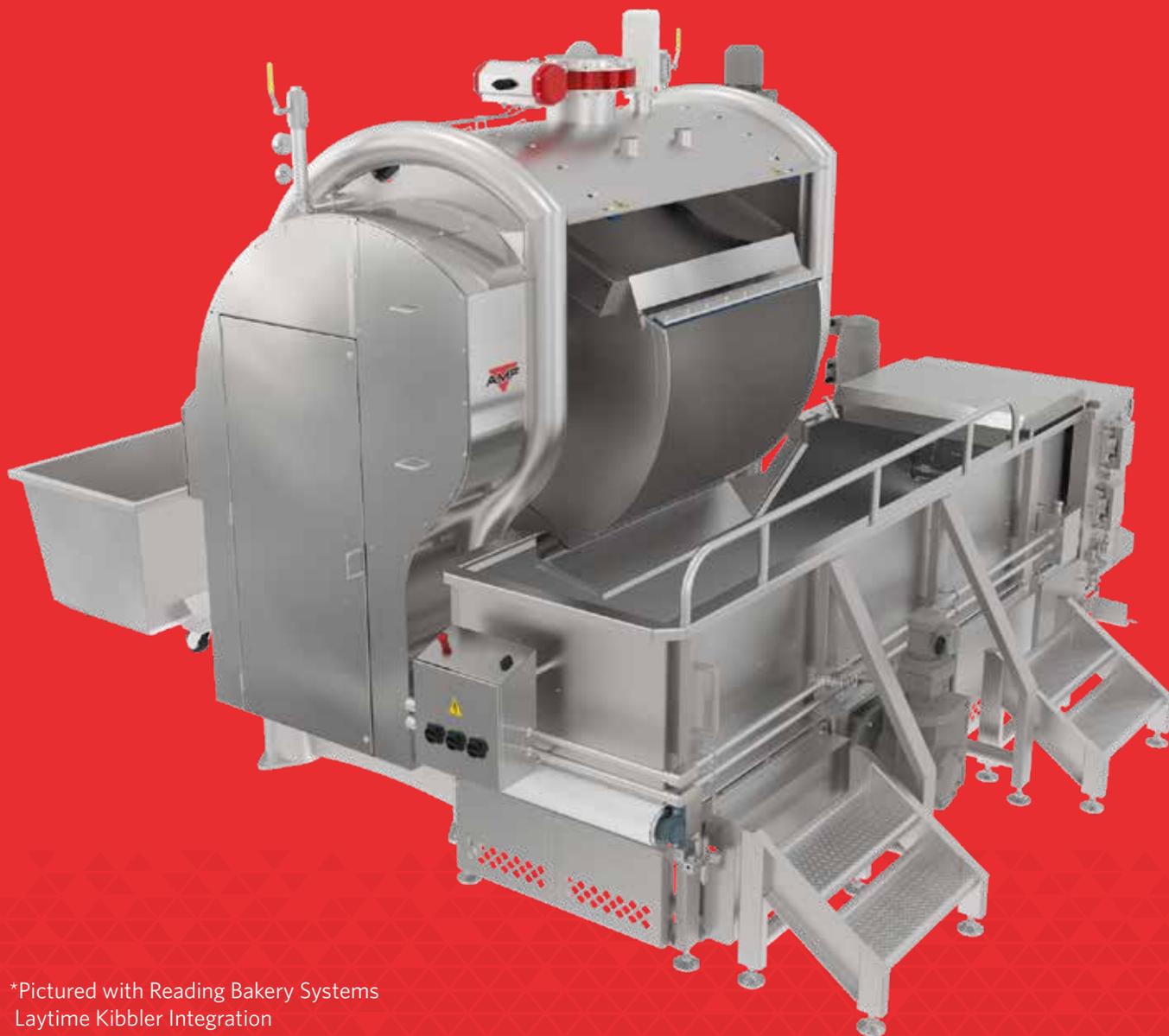
120° Forward Tilt Mechanism



Optional 100° Rear Tilt Mechanism

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## Compact Footprint, Maximum Flexibility



\*Pictured with Reading Bakery Systems  
Laytime Kibbler Integration

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