SNAX Sigma Mixer

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).
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/
Compact Footprint, Maximum Flexibility

*Pictured with Reading Bakery Systems
Laytime Kibbler Integration