

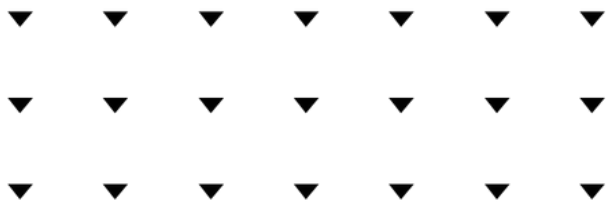
FUSION

ROTARY FACE AGITATOR SHAFT CINCHSEAL™

REDUCES DOWNTIME FOR
MIXER SANITATION AND
MAINTENANCE WHILE
DELIVERING EXCEPTIONAL
DURABILITY



AMF
BAKERY SYSTEMS

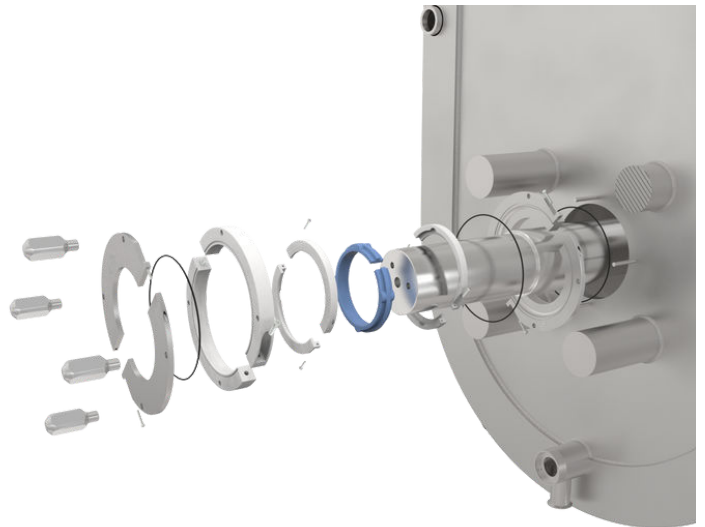


Designed to Improve Your Bakery's Mixing Performance

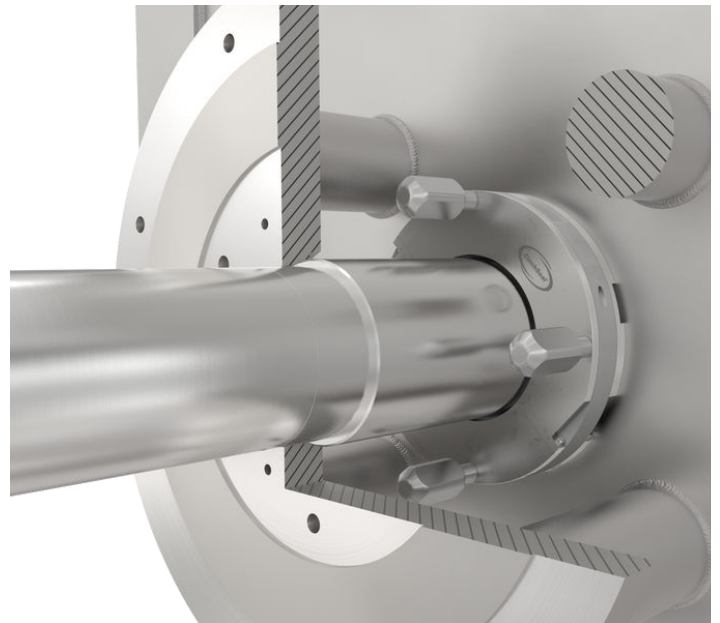
- ▶ Prevents dough leakage with exceptional sealing rotary face shaft seals
- ▶ Simplifies sanitation with stainless steel and UHMW split design
- ▶ Prevents damage to agitator shaft
- ▶ Available as retrofit kit for all OFM, TBM, and OTBM mixers

The new AMF standard for horizontal batch mixers, the CinchSeal® rotary face agitator shaft seal is designed with air purge to fill any voids in the seal and prevent any dough or ingredient leakage.

- ▶ Easily disassembled or assembled, the durable split seal design reduces sanitation downtime
- ▶ Elastomer grips and seals the shaft protecting the shaft from being scored or damaged
- ▶ Exceptional durability, with no lubrication required



AMF Standard Main Shaft CinchSeal®



Designed for Simple Sanitation

MYAMF APP



Sign up for 'MyAMF' today to access your AMFMethod tools, service tickets, as well as click-to-call customer care support.

AMFBAKERY.COM
SUPPORT@AMFBAKERY.COM

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