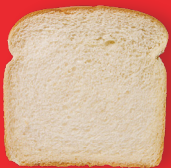


# Offset Tilt Bowl Mixer

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The AMF Offset Tilt Bowl Mixer (OTBM), engineered and built for strength and reliability, is an ideal automated mixing solution for a wide variety of dough types ranging from 800 lbs. (363 kg) to 3,200 lbs. (1,452 kg).



# DESIGN INNOVATIONS

With over 60 years of experience in mixing innovation, AMF's Offset Tilt Bowl Mixer (OTBM) offers maximum flexibility and unmatched reliability for mixing breads, rolls, buns, croissants, bagels, flour tortillas, pizzas and English muffins. Offered as part of a complete dough system solution, the OTBM mixer is seamlessly integrated with AMF's Dough Chunker or Dough Pump, Double Incline Conveyor and Dough Transfer Conveyor providing a labor-free dough handling solution.

## EFFICIENCY

The offset frame design and 140° bowl tilting are ideal for automated dough discharge sequences and lateral movement of a Dough Chunker or Dough Pump servicing multiple mixers.

## QUALITY

The heavy-duty mixer frame and heavy-duty vertical DuraBowl™ jacket are designed for maximum strength providing years of dependable operation. The polished stainless steel exterior is easy to clean and maintain.

## CONTROL

The OTBM provides superior dough cooling using the DuraBowl™ refrigeration jacket and optional Polar Bar cooling package ensuring ideal process consistency and final dough temperature control. The Mixer Guardian power and process monitoring systems, configured by recipe, detects irregularities in the mixing process to improve production.

## PERFORMANCE

The heavy-duty roller bar agitator is driven by a single-end belt drive with an integral gearhead motor that provides shock load resistance ensuring long last drive train performance.



OTBM shows with a standard stainless steel Y-Y agitator

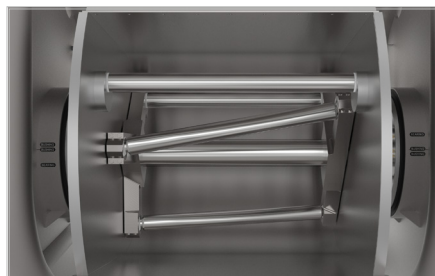
## Engineered for Heavy Duty Mixing

# OTHER ADVANTAGES

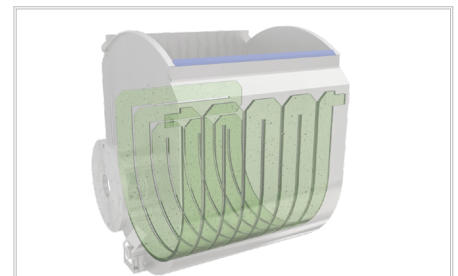
- Heavy-duty stainless steel clad frame featuring lifting lugs and anti-vibration pads
- Bowl rotates on Nylatron bushings
- Cinchseal® rotary face shaft seals with air purge
- Top assembly features a butterfly valve or sliding flour gate, canopy scraper, air relief vent and two liquid inlets
- Stainless steel NEMA 4X free-standing operator console with touchscreen interface

## Other Available Features:

- Mixer guardian power monitoring system
- Mixer guardian process monitoring system
- Bowl drain valve
- Bowl ends cooling
- Polar bar cooling package; bowl ends and breaker bar
- Top assembly with ingredient door or sponge door
- Trough hooks; manual or air operated



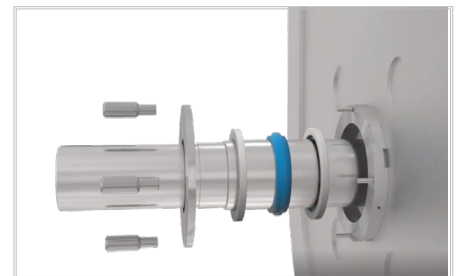
Optional Stainless Steel Y-T Agitator



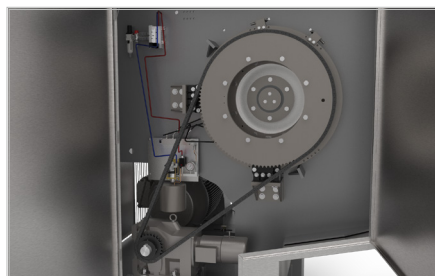
DuraBowl™ Refrigerated Jacket with Optional Polar Bar Cooling Package



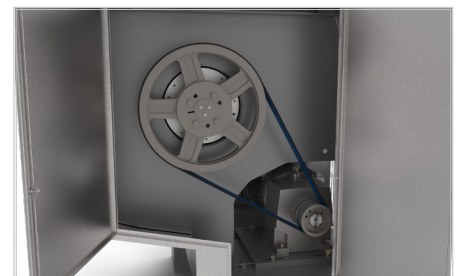
Mixer Guardian Power Monitoring System



Cinchseal® Rotary Face Agitator Shaft Seals



Standard Mechanical Tilt System

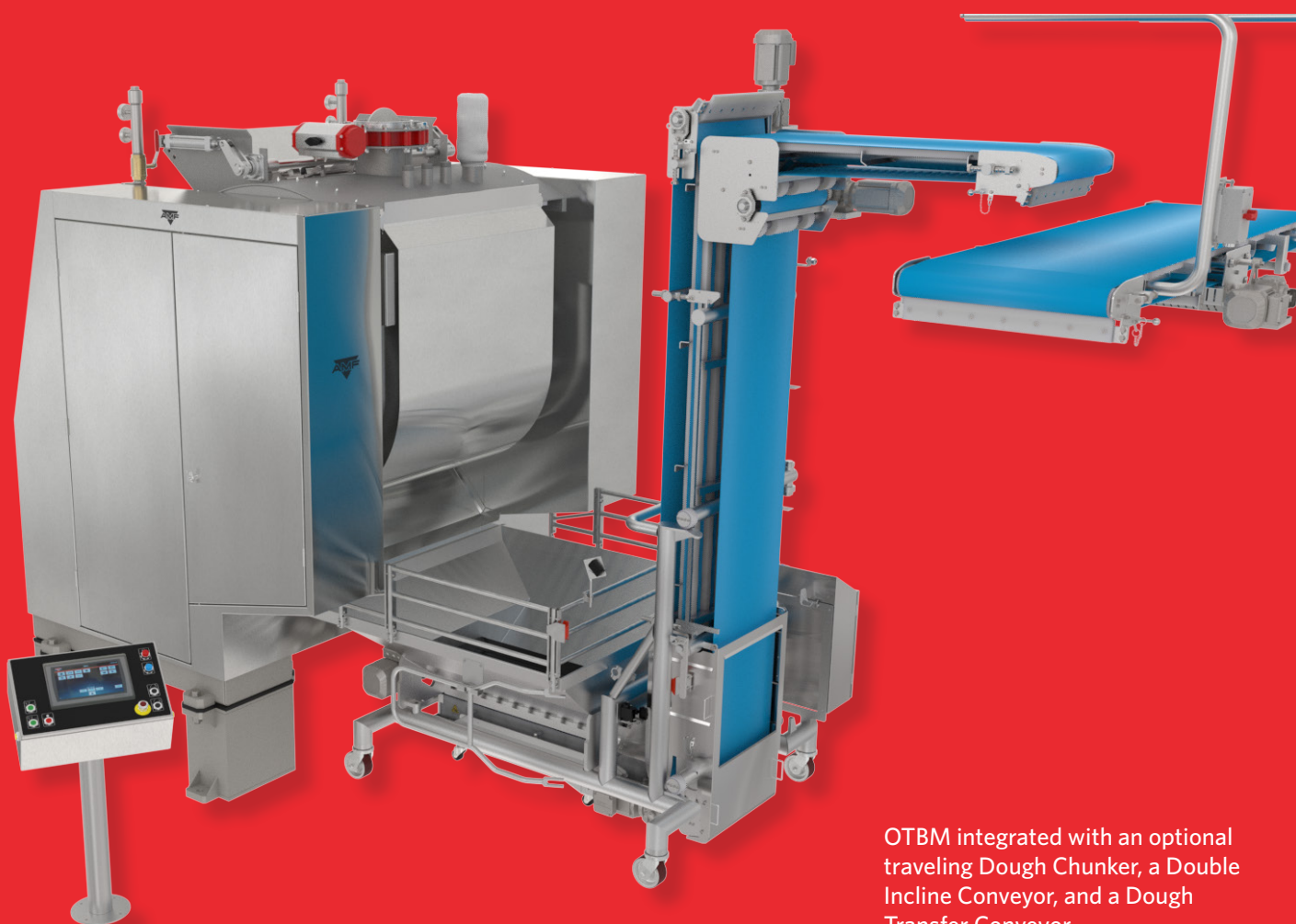


Main Agitator Drive Side

OTBM	800	1000	1300	1600	2000	2400	2800	3200
Capacity lbs/kg	800 363	1,000 454	1,300 590	1,600 726	2,000 907	2,400 1,089	2,800 1,270	3,200 1,452
Volume cu.ft./liters	23.61 669	29.51 821	38.20 1,076	47.35 1,331	59.03 1,671	64.61 1,812	72.14 2,039	77.16 2,180

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The OTBM is designed as part of a fully integrated AMF dough handling solution.



OTBM integrated with an optional traveling Dough Chunker, a Double Incline Conveyor, and a Dough Transfer Conveyor.



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AMF's focus on continuous improvement may result in changes to machinery specifications without notice.

05.2023