

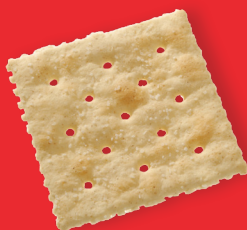


Rise Together.

# SNAX Sigma Mixer

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Sanitary design with round tubular full stainless steel open frame and Single Sigma Arm Agitator for mixing a variety of cookies and specialty snack doughs ranging from 1,200 lbs (545 kg) to up to 4,000 lbs (1,815 kg).



# DESIGN INNOVATIONS

With over 60 years of experience in mixing innovation, AMF's industrial horizontal Single Sigma Arm tilt bowl mixer offers maximum flexibility and unmatched reliability for mixing a variety of products such as cookies, crackers, rotary molded biscuits, buttermilk biscuits, corn tortillas, pie doughs, pet food products, stiff fillings, pretzels, gluten free products and specialty snacks providing a uniform dough with consistent quality level. The SNAX mixer is seamlessly integrated with dough troughs or laytime equipment such as Dough Chunker or Kibbler providing a labor-free dough handling solution.

## PERFORMANCE

The Single Sigma Arm Agitator is driven by a single end belt drive with an integral gearhead motor that provides shock load resistance ensuring long-lasting drive train performance. Main agitator drive is mounted low for increased stability with an optimal center of gravity. Two hand safety controls combined with AC inverter agitator speed control and stop fast action from dynamic brake resistor.

## SANITATION

The heavy-duty stainless steel round tubular open frame design with solid stainless steel end plates provides maximum strength and significantly reduces sanitation and maintenance time. Front and optional rear tilt offer complete access for cleaning inside the bowl. The optional mixer leg Grout Kit seals legs to the floor to eliminate the gap between the bottom of the mixer and the floor, providing a solid base and more sanitary installation.

## SIMPLICITY

The innovative direct drive bowl tilt system provides 140° forward tilt and optional 95° rear tilt. Solid stainless-steel Sigma type agitator blade with full split hubs at main shaft and machined for a precision fit to the mixing bowl.

## RELIABILITY

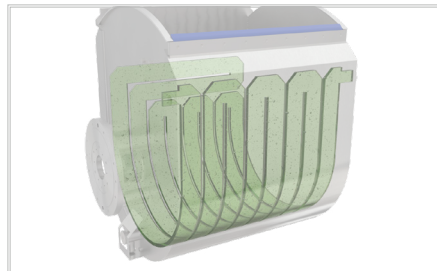
The Single Sigma Arm Agitator is perfectly shaped to provide efficient ingredient incorporation and consistent dough quality. Innovative dual tilt function can be integrated with many dough handling solutions.



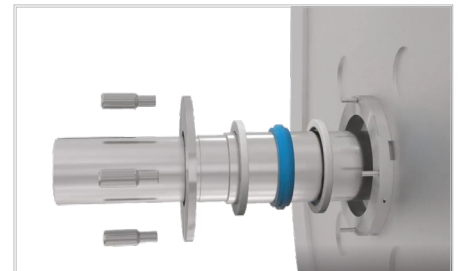
## Flexible, Rear Tilting Design

# OTHER ADVANTAGES

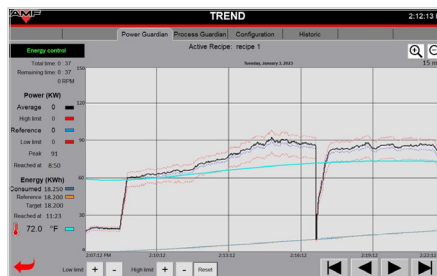
- ▼ Heavy-duty solid stainless-steel frame design featuring lifting points and anti-vibration pads
- ▼ Optional Durabowl™ refrigeration jacket ensures ideal process consistency and final dough temperature control
- ▼ External support structure is tied into the ends of the bowl providing the stability to absorb the shock loads created during the mixing process.
- ▼ Bowl rotates on Nylatron bushings
- ▼ Cinchseal® rotary face shaft seals with air purge
- ▼ Top assembly features butterfly gate with flour vent and up to six liquid ingredient inlets



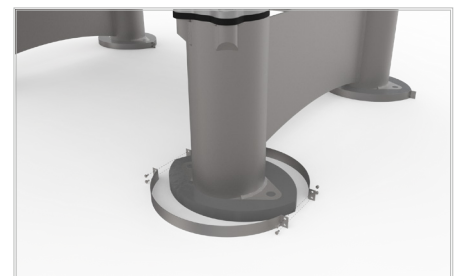
Optional DuraBowl™ Refrigerated Jacket



Cinchseal® Rotary Face Agitator Shaft Seals



Optional Mixer Guardian Power Monitoring System

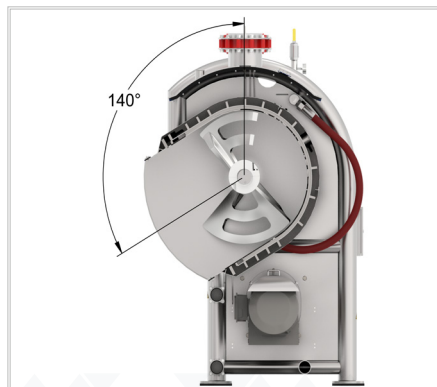


Optional Mixer Leg Grout Kit

- ▼ 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
- ▼ Mixer leg grout kit



140° Forward Tilt Mechanism

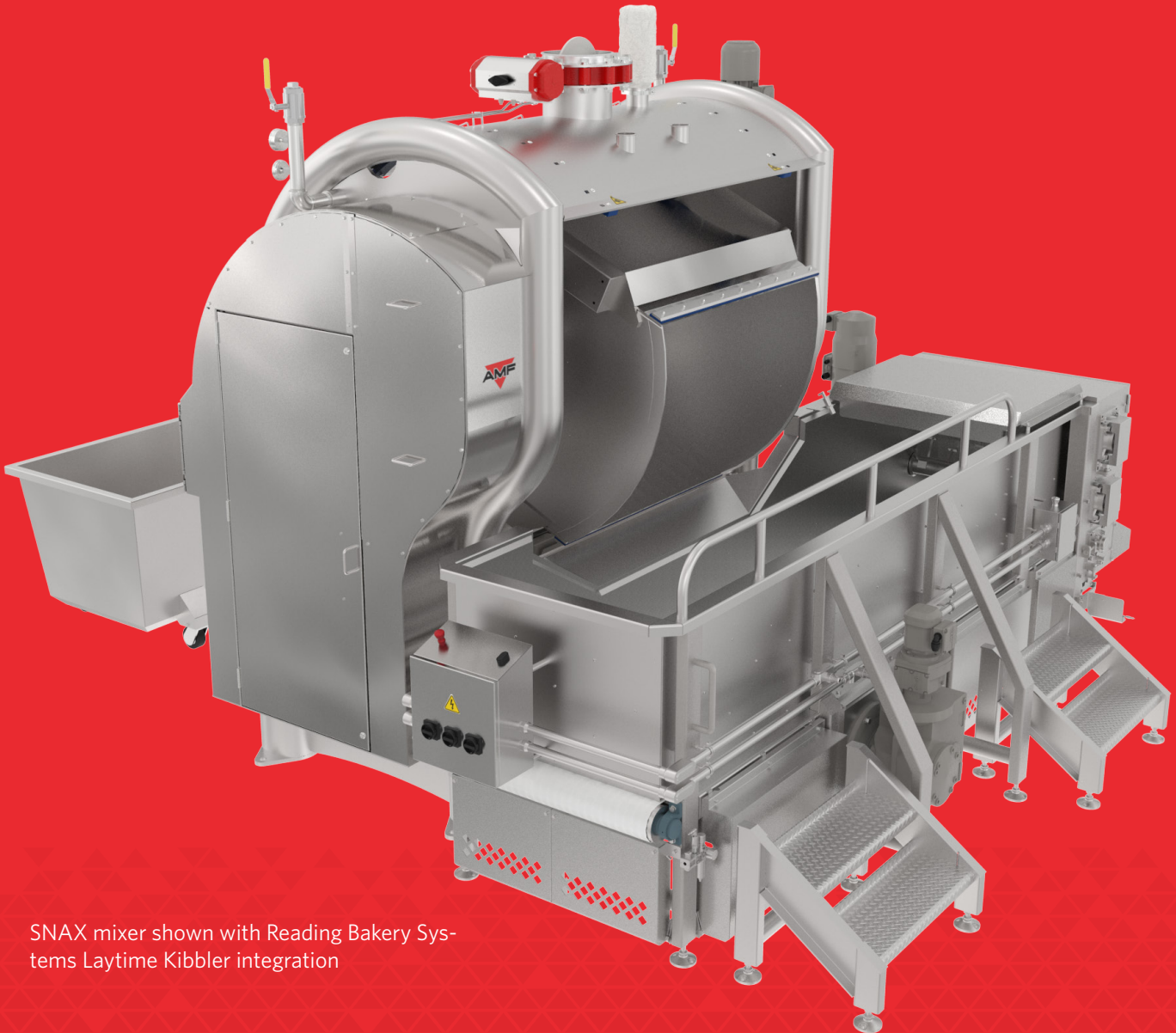


Optional 95° Rear Tilt Mechanism

| SNAX          | 1200  | 1600  | 2100  | 2400  | 2800  | 3400  | 3700  | 4000  |
|---------------|-------|-------|-------|-------|-------|-------|-------|-------|
| Capacity      | 1,200 | 1,600 | 2,100 | 2,400 | 2,800 | 3,400 | 3,700 | 4,000 |
| lbs/kg        | 545   | 725   | 953   | 1,089 | 1,270 | 1,542 | 1,678 | 1,815 |
| Volume        | 23.6  | 34.1  | 47.3  | 51.3  | 59    | 72.1  | 77.2  | 84.2  |
| cu.ft./liters | 669   | 967   | 1,341 | 1,452 | 1,671 | 2,043 | 2,185 | 2,383 |

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## Compact footprint with maximum flexibility



SNAX mixer shown with Reading Bakery Systems Laytime Kibbler integration



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

05.2023