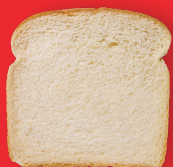


Tilt Bowl Mixer

The AMF Tilt Bowl Mixer (TBM), 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 INNOVATION

With over 60 years of experience in mixing innovation, AMF's Tilt Bowl Mixer (TBM) offers maximum flexibility and unmatched reliability for mixing breads, rolls, buns, flour tortillas, croissants, bagels, pizzas, English muffins and frozen doughs. Offered as part of a complete dough system solution, the TBM 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.

PERFORMANCE

The heavy-duty Triple Roller Bar 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.

EFFICIENCY

The bowl tilt capabilities up to 120° hydraulic forward tilt or with the optional 140° mechanical forward tilt provides an efficient discharge of dough from the mixer.

RELIABILITY

The TBM provides superior dough cooling using the DuraBowl™ refrigeration jacket and optional Polar Bar cooling package ensuring ideal process consistency and final dough temperature control. Refrigeration Jacket is stress relieved to ensure a longer performance life. The Mixer Guardian power and process monitoring systems, configured by recipe, detects irregularities in the mixing process to improve production.

QUALITY

AMF-specified CinchSeal® provides bakeries exceptional performance and durability while reducing sanitation and maintenance downtime. The polished stainless steel exterior is easy to clean and maintain.



TBM shows with standard stainless steel Y-Y agitator

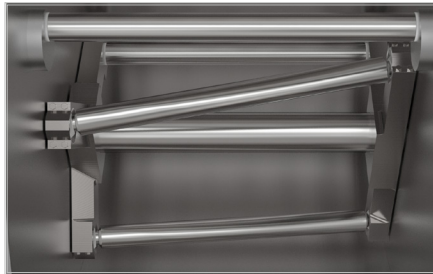
Engineered for Heavy Duty Mixing

OTHER ADVANTAGES

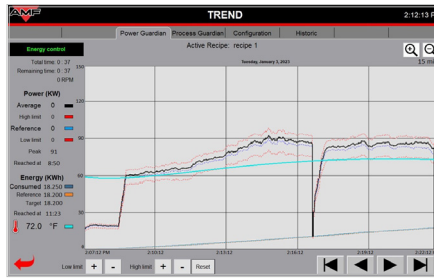
- Heavy-duty stainless-steel clad frame featuring lifting lugs and anti-vibration pads
- Cinchseal® rotary face agitator shaft seals with air purge
- Bowl rotates on Nylatron bushings
- Top assembly features a butterfly or sliding flour gate, canopy scraper, air relief vent and two liquid inlets
- Stainless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

Other Available Features:

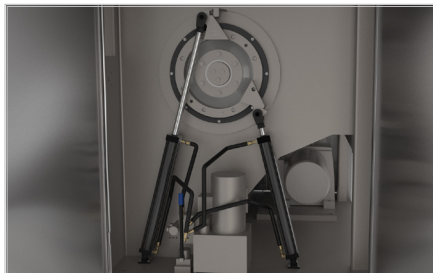
- Mixer guardian power monitoring system
- Mixer guardian process monitoring system
- Bowl drain valve
- Bowl end cooling
- Polar bar cooling package; bowl ends and breaker bar
- Ingredient door or sponge door on top assembly
- Trough hooks; manual or air operated



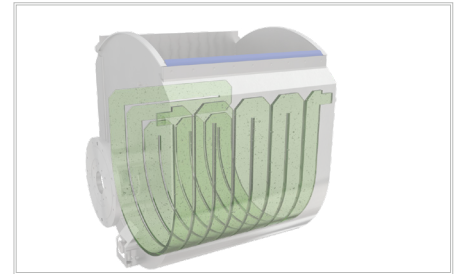
Optional Stainless Steel Y-T Agitator



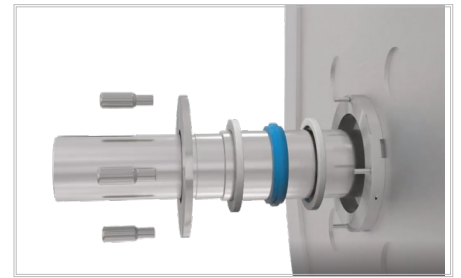
Mixer Guardian Power Monitoring System



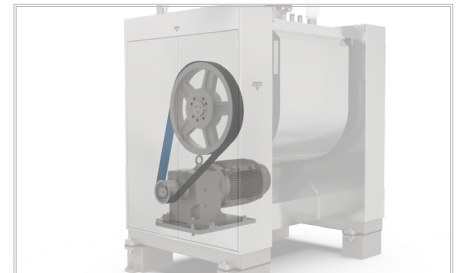
Hydraulic Driven Tilt Mechanism



DuraBowl™ Refrigerated Jacket with Optional Polar Bar Cooling Package



Cinchseal® Rotary Face Agitator Shaft Seals



Main Agitator Drive Side

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



TBM integrated with a moveable Dough Chunker, Dough Incline Conveyor and Dough Transfer Conveyor.



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

05.2023