

Mixers



Single Sigma Mixers

It all starts with the mix. When you place a CMC-America Single Sigma at the head of your operation, you are placing your trust in a mixer that is built to meet the industry's most challenging demands. Our agitator's design and angle of operation deliver the unbeatable combination of superior mixing procedures and the fastest mixing time in the market. All CMC America mixers are USDA accepted, meet OSHA & ANSI standards and can be FDA and CE conformant.

- 1 Not All Agitators are Created Equal. Ours are Superior by Design.**
Our Sigma agitator gently rotates and moves the dough mass from each end of the bowl to the center – and back again – in a continuous mixing action with a minimum of heat rise in the dough. The result? Homogeneous distribution of ingredients efficiently achieved.
- 2 Equally Effective for Biscuit/Cracker and/or Yeast Raised Hearth Bread Applications.**
CMC-America's Single Sigma Mixers are can be found in operations producing: Rotary Cookies, Biscuits, Pie Dough, Cheese Cake, Corn Tortillas, Health Food Bars, Batters, Crackers, Hearth Breads, Muffins and Fillings. Count on our single sigmas for maximum adaptability for maximum operational quality, efficiency and versatility.
- 3 Custom Manufactured with Highest Quality Components Available**
Every baker knows that great results come from superior ingredients. CMC-America's devotion to quality is exhibited in the craftsmanship we have cultivated over 125 years of combined experience, as well as the superior components of manufacture. **See details on reverse.**



Thru-shafts available

Mixer Model	2SS	3SS	4SS	5SS	6SS	7SS	8SS	9SS	10SS	12SS	15SS
Capacity Lbs.	600	800	1,000	1,300	1,800	2,100	2,400	2,800	3,400	4,000	5,200
Capacity Kgs.	270	360	450	590	815	950	1,090	1,270	1,545	1,815	2,360

Learn more about what makes our mixers true 'Champions' at www.doughmixer.com or for more information call +1-815-726-4337