

Mixers



Tilt Bowl Roller Bar Mixers

It all starts with the mix. And, with our tilt bowl roller bar mixers, we know that a 'good start' means a lot of things at once, such as: efficient mixing time, proper aeration, temperature control and a dough that comes out 'just right'. All of these things result in a superior product achieved at a lower cost per pound. CMC America mixers are better because of the superior ingredients and materials we use to manufacture them. All CMC Mixers are USDA accepted, meet OSHA & ANSI standards and are CE conformant.

- 1 Reduced Energy Consumption via Patented Technology.**
Our secret? Efficient transition from Newtonian to non-Newtonian flows. Our mixer design improves the aeration characteristics of the dough and leads to the fastest mixing times available in horizontal tilt-bowl mixers, in as little as 5 to 7 ½ minutes per batch for a wide variety of yeast raised dough applications. This, in turn, reduces energy consumption.
- 2 Patented Bowl - Agitator Configuration & Jacketing**
From the unique way we place our agitators to the way we control dough temperatures, our roller bar technology leads to full absorption for fast development of a uniform dough cell structure and gluten network. Yes. This leads to faster mixing times. But, equally important, the quality of the dough is expertly maintained for each batch.
- 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.**



Mixer Model	4SA	6SA	8SA	10SA	13SA	16SA	20SA	24SA	28SA	32SA
Capacity Lbs.	400	600	800	1,000	1,300	1,600	2,000	2,400	2,800	3,200
Capacity Kgs.	180	270	360	450	590	725	905	1,090	1,270	1,455

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