

SUPER JUNIOR TILT BOWL MIXER





- The Super Junior Tilt Bowl Mixers are Suitable for Bread, Rolls, Pizza, Flour Tortillas, Donuts, and Yeast Raised Sweet Goods
- The Super Junior Tilt Bowl Mixers have the Strength and Reliability of our Industrial Line of Mixers, but at a Very Economical Price

FEATURES AND BENEFITS

- The fabrication is in accordance with BISSC's quality and sanitation standards ANSI-Z50 requirements
- USDA accepted
- Stainless steel frame, bowl, and agitator

SUPER JUNIOR TILT BOWL MIXER

MECHANICAL FEATURES

- Solid stainless steel DE 90 bowl sheet, bowl ends and bowl cover
- Solid stainless steel triple roller bar agitator and agitator shaft
- Solid stainless steel mixer support frame and USDA mat finish
- Solid steel mixer legs
- · Sanitary removable shaft seals

- Center lubrication block
- · Side and rear bowl seals
- Pneumatic, 12" flour slide gate and vent with sock filter
- Two sanitary 1" diameter liquid inlets in bowl cover
- Single end Gates Poly Chain belt-drive system
- Parker hydraulic power bowl tilt, to 120 degrees forward
- Two speed, constant torque, 460V/3Ph/60Hz TEFC drive
- Vibration isolation pads

ELECTRICAL FEATURES

- Safety interlocked proximity switches on end doors
- · Manual operator panel with two, LCD timers, up/down, jog, start/stop, E-stop, ampmeter and thermometer read-out
- Motor control system has a remote, NEMA 12 enclosure, fully magnetic starters and circuit breaker

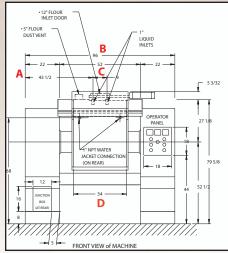
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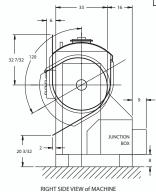
- Manual trough hooks
- Bowl end cooling
- Canopy scraper
- 12" O.D. butterfly valve in lieu of sliding flour gate
- Removable stainless mixer legs to raise bowl discharge height (per 3" increment)
- Top-rear access hatch

- Extra liquid inlet
- Main drive motor upgrade
- · Washdown duty main drive
- · Remote pedestal operator controls
- NEMA 4X stainless remote, motor control cabinet
- Allen Bradley PanelView 600 with Micrologix PLC

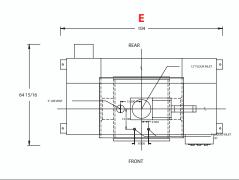
SPECIFICATIONS

Model	Rated Capacity (lb.) @ 65% Absorption	Standard Main Drive	Approximate Shipping Weight
SJT-400	400	25 H.P.	8000 lb.
SJT-600	600	30 H.P.	8800 lb.





Model	Α	В	С	D	E
SJT-400	43-1/2"	96"	52"	34"	104"
SJT-600	45-1/2"	100"	56"	38"	108"





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