



OFFSET TILT BOWL MIXER (OTBM)



- 800 lb. (363 kg.) to 3200 lb. (1452 kg.) capacity
- Heavy duty horizontal tilt bowl dough mixer
- Offset frame design to allow for fully automated dough discharge sequence
- Designed for mixing breads, rolls, buns, flour tortillas, croissants, bagels, pizza, specialty doughs and English muffins

FEATURES AND BENEFITS

- Most robust frame and bowl design in the industry
- Offset frame design for automated dough discharge sequence and lateral trough, chunker or pump movement
- Easy access design and 6" (15 cm) floor clearance facilitate cleaning and maintenance
- New bowl design for maximum glycol cooling efficiency and optimal dough temperature control
- Heavy duty stainless steel triple roller agitator and shafts
- Long lasting sanitary style shaft seals are designed for easy removal when replacement is needed
- Single end belt drive system for minimal maintenance

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MECHANICAL SPECIFICATIONS

Frame Assembly

- The exterior of the mixer is entirely covered with polished stainless steel and mounted on a rigid steel frame treated with a stainless steel epoxy paint
- Rigid stainless steel bumper guards
- Lift lugs
- Anti-vibration pads

Bowl and Cooling Jacket

- The bowl is tilted to 140 degrees towards the front
- Stainless steel bowl and jacket totally redesigned for high efficiency (Glycol cooling)
- Bowl insulated with urethane foam covered with a welded stainless steel sheet
- Bowl rests on Nylatron bushings
- Bowl tested at 150 PSI
- Glycol manual hand valves are included
- Refrigeration hoses are included

Agitator and Drive Assembly

- Solid stainless steel Y type spiders split at main shaft and agitator bars
- Stainless steel primary and secondary agitator bars mounted on lubrication free UHMW bushings
- Main shaft seals are easily removable and fabricated of polyethylene for exceptional durability. This new type of seal allows easy cleaning.
- Solid stainless steel breaker bar (adjustable four positions)
- Heavy duty stainless steel main shaft
- Single end belt drive with integral gearhead motor mounted on adjustable base eliminates binder
- Main motor can be replaced from the back or the drive side (depending on option)
- Standard agitator RPM: 35/70 (Other RPM's are available as options)
- Manual central lubrication system

Top Assembly

- 12" (30 cm) O.D. butterfly or sliding flour gate
- Two stainless steel liquid inlets
- Canopy scraper
- Flour vent

Tilting Assemblies

- Hydraulic tilt on 800lb. to 1300lb. models include:
 - Hydraulic unit with manual back-up pump
 - Hydraulic cylinder
- Mechanical tilt on 1600lb. to 3200lb. models include:
 - Integral gearhead brake motor with chain and sprockets
 - Caliper and disk bowl lock mechanism
 - Air driven hydraulic pump for calipers



Mechanical Tilt Mechanism Side



Agitator Drive Side



Mixer Top Canopy With Multiple Flour Inlets and Sponge Door



Sanitary Main Shaft Seal



Hydraulic Tilt Mechanism Side With Special Operator Controls



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MECHANICAL OPTIONS

- Bowl drain valve
- Lip extension
- Bowl end cooling
- PolarBar® refrigerated breaker bar (includes bowl end cooling option)
- ArcticAgitator® cooling package (provides bowl end, breaker bar and standard agitator cooling)
- Double extra heavy duty stainless steel primary agitator bars (included in models 2000 lb. and above)
- Y-T asymmetrical full split stainless steel agitator
- Extra liquid inlet
- Additional flour inlet (available only with butterfly valve)
- Rear Sponge door, air operated hinge type
- Rear ingredient door with safety bars and agitator motion interlock
- Solid, full length legs with high performance stainless steel pigmented gray epoxy paint up to 24" (61 cm)
- Mechanical reverse tilt 25° with seal cleaning system
- Automatic central lubrication system
- Trough hold down mechanism, manual or air operated



Arctic Cooling Package



Optional Y-T Agitator

ELECTRICAL SPECIFICATIONS

Operator panel is NEMA 4 rated and contains the following:

- Allen Bradley PanelView 550 operator interface which displays:
 - Mixing and refrigeration time
 - Dough temperature
 - Status and alarm messages
 - Editable Product codes and recipes
 - Total operation time clock
- Allen Bradley push-buttons for the following functions:
 - Mixing (slow, fast, stop)
 - Tilting (lower, raise, stop)
 - Alarm (acknowledge/reset)
 - Safety
 - Emergency stop

NEMA 12 remote enclosure (painted steel) including:

- Main breaker
- Full voltage magnetic NEMA rated consequent pole starter
- Allen Bradley SLC 5/03 processor
- Wash down duty Weg drive motor (aluminum or copper rotor) integral mount with NORD gear reducer
- Motor overheat protection installed in stator winding
- High/low speed jog operation with special anti-jog function
- Mixer and refrigeration mode selection from operator interface
- Timer and setpoint based temperature control modes included
- Safety: Latching safety devices on ingredient and access doors interlocked with agitator motion monitor
- Standard voltage 460 and 600 volts / 3 Phase / 60 Hz (other voltages available)



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ELECTRICAL OPTIONS

- Single speed main drive motor with AC inverter speed control
- Ampmeter or Wattmeter to display motor load
- Dough Quality Monitor to trend agitator motor energy and reference to pre recorded curves
- Remote pedestal mount stainless steel operator console
- Stainless steel main electrical enclosure
- Full auto mode (automatic discharge sequence programming with status messages and interfacing)
- Processor and Operator interface upgrades



Optional Remote Pedestal Operator Console with Dough Quality Monitoring System

SPECIFICATIONS

Model name		OTBM 800	OTBM 1000	OTBM 1300	OTBM 1600	OTBM 2000	OTBM 2400	OTBM 2800	OTBM 3200
Mixing Capacity ^{1,2}	lb. kg.	800 363	1000 454	1300 590	1600 726	2000 907	2400 1089	2800 1270	3200 1452
Working Capacity	ft ³ litres	22.9 649	28.9 817	37.6 1064	46.6 1319	58.2 1649	63.7 1804	71.3 2019	76.3 2161
Bowl Volume	ft ³ litres	30 850	37.5 1062	45.3 1283	61.8 1750	77.2 2186	81.8 2316	91.4 2588	98.2 2781
Base Motor	HP	20/40	25/50	30/60	37.5/75	50/100	62.5/125	75/150	87.5/175
Main Power Requirement	KVA	45	55	65	80	105	130	155	180
Approximate Floor Load	lb/ft ² kg/M ²	1725 8422	1825 8910	2000 9765	1400 6835	1475 7202	1525 7446	1575 7690	1650 8056
Approximate Shipping Weight	lb. kg.	18500 8391	19500 8845	21000 9525	24000 10886	25000 11340	25500 11567	26000 11793	27000 12247

1: Estimated for dough densities of 60 lb/ft³

2: Minimum mixing capacity should not be lower than 50% of Mixing capacity



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Headquarters:
2115 West Laburnum Avenue
Richmond, Virginia 23227
Tel: 1-800-225-3771
or 804-355-7961
Fax: 1-804-342-9724

www.amfbakery.com

Europe Office:
West Park Ring Road
Leeds LS16 6QQ
England
Tel: 44-1132-787110
Fax: 44-1132-741415
sales@amfbakery.com

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR

1-800-BAKERS-1

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