

# Mixers



## EXP Mixers

It all starts with the mix. At CMC-America, we have served the needs of the retail bakery as energetically as we serve industrial-scale baking operations. In order to bring the benefits of horizontal dough mixing to smaller scale operations, we created the EXP line of mixers. All CMC America mixers are USDA accepted, meet OSHA & ANSI standards and can be FDA and CE conformant.

- 1 Horizontal Mixing Performance for Commercial Operations**  
EXP Horizontal Mixers do not develop stratified doughs; layers of differing quality throughout the dough mix commonly found with spiral mixing. What's more, EXP mixers mix as fast – or faster – than single spiral mixers.
- 2 A More Reliable Platform with Lower Maintenance Costs.**  
The made-in-USA EXP is not prone to unexpected agitator failures or bearing wear that tend to stop productions relying on different mixing technology.
- 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.**



Shown with optional thru-shaft

### EXP Mixer Models

Model No.	Horse-power	Agitator speed (rpm)	Type of Agitator	*Maximum flour per mix (lbs.)
1 EXP	7-1/2	25	Sigma Spiral	200
1 EXPS	7-1/2	20/40	Sigma Spiral	150
2 EXP	10	25	Sigma Spiral	400
2 EXPS	10	20/40	Sigma Spiral	300
2 BEXP	15	30	Thro Dbl. Bar	200
2 EXPMT	15	30/60	Thro Dbl. Bar	200
2 EXPSA	25	30/60	Super 3 Bar	200

\*Above Capabilities Subject to Specific Dough Conditions

Learn more about what makes our mixers true 'Champions' at [www.doughmixer.com](http://www.doughmixer.com) or for more information call +1-815-726-4337