

# 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](http://www.doughmixer.com) or for more information call +1-815-726-4337