

## OFFSET TILT BOWL MIXER (OTBM)



- **800 lb. (363 kg) to 3,200 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, chucker or pump movement**
- **Easy access design and 6" (152 mm) 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**

## OFFSET TILT BOWL MIXER

### MECHANICAL FEATURES

#### 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

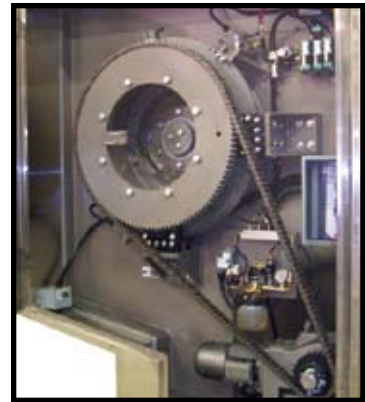
- Solid stainless steel Y type spiders split at main shaft and agitator bars
- Stainless steel primary and secondary agitator bars mounted on lubrication free UHMW bushings
- Main shaft seals are easily removable and fabricated of polyethylene for exceptional durability. This new type of seal allows 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" (305 mm) O.D. butterfly or sliding flour gate
- Two stainless steel liquid inlets
- Canopy scraper
- Flour vent

#### Tilting Assemblies

- Hydraulic tilt on 800 lb. (363 kg) to 1,300 lb. (590 kg) models include:
  - Hydraulic unit with manual back-up pump
  - Hydraulic cylinder
- Mechanical tilt on 1,600 lb. (726 kg) to 3,200 lb. (1452 kg) 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*

## ELECTRICAL FEATURES

**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
- 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)

## 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 2,000 lb. (907 kg) 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" (610 mm)
- 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*

## OFFSET TILT BOWL MIXER

### 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



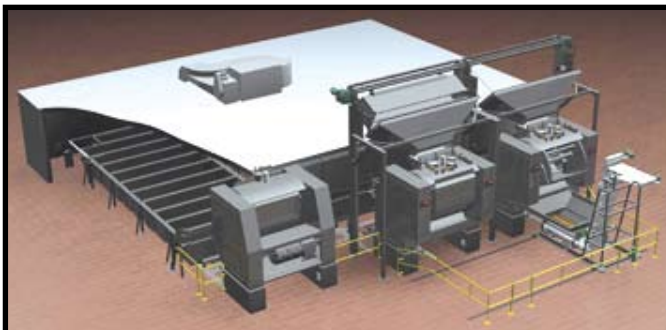
Optional Remote Pedestal Operator Console  
 with Dough Quality Monitoring System

### SPECIFICATIONS

Model name		OTBM 800	OTBM 1000	OTBM 1300	OTBM 1600	OTBM 2000	OTBM 2400	OTBM 2800	OTBM 3200
Mixing Capacity <sup>1,2</sup>	lb.	800	1000	1300	1600	2000	2400	2800	3200
	kg	363	454	590	726	907	1089	1270	1452
Working Capacity	ft <sup>3</sup>	22.9	28.9	37.6	46.6	58.2	63.7	71.3	76.3
	litres	649	817	1064	1319	1649	1804	2019	2161
Bowl Volume	ft <sup>3</sup>	30	37.5	45.3	61.8	77.2	81.8	91.4	98.2
	litres	850	1062	1283	1750	2186	2316	2588	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 <sup>2</sup>	1725	1825	2000	1400	1475	1525	1575	1650
	kg/m <sup>2</sup>	8422	8910	9765	6835	7202	7446	7690	8056
Approximate Shipping Weight	lb.	18500	19500	21000	24000	25000	25500	26000	27000
	kg	8391	8845	9525	10886	11340	11567	11793	12247

1: Estimated for dough densities of 60 lb/ft<sup>3</sup>

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



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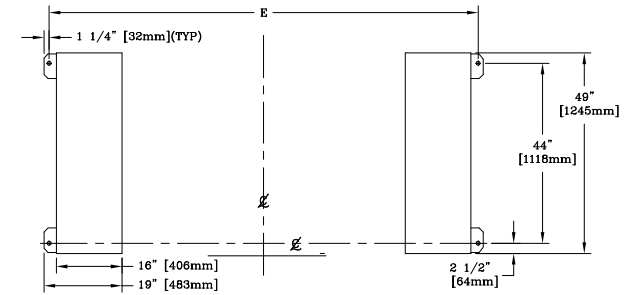
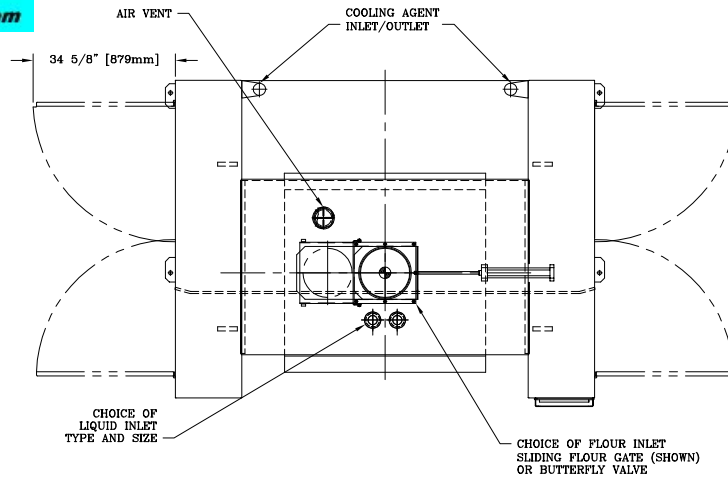
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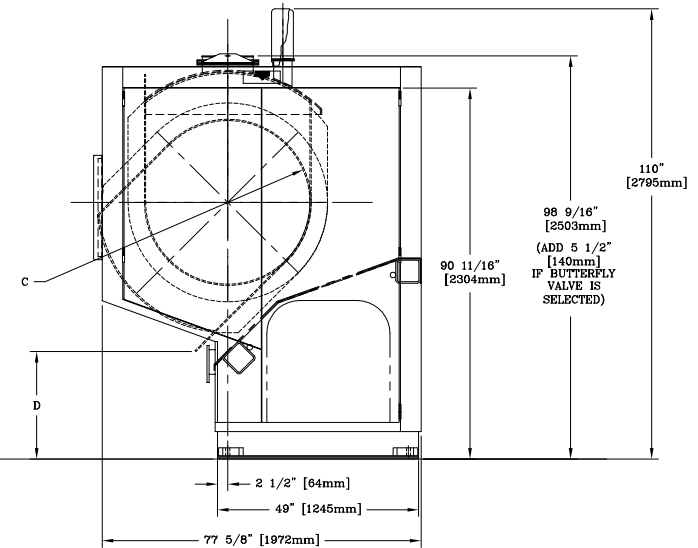
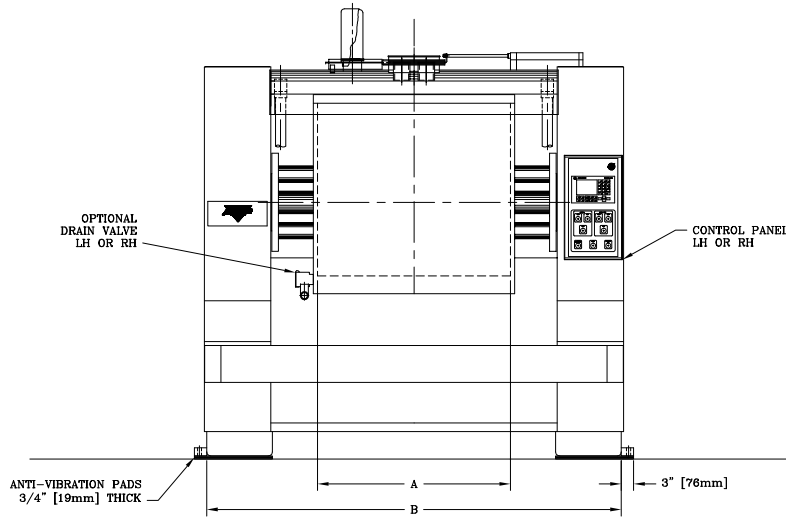
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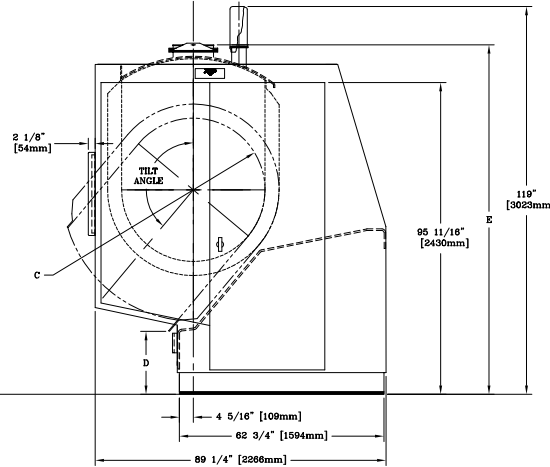
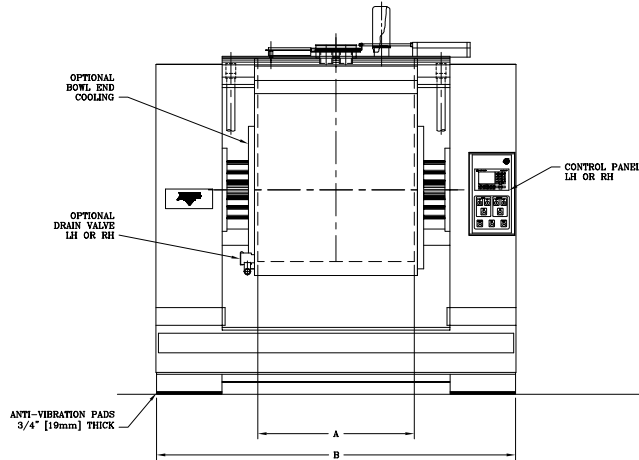
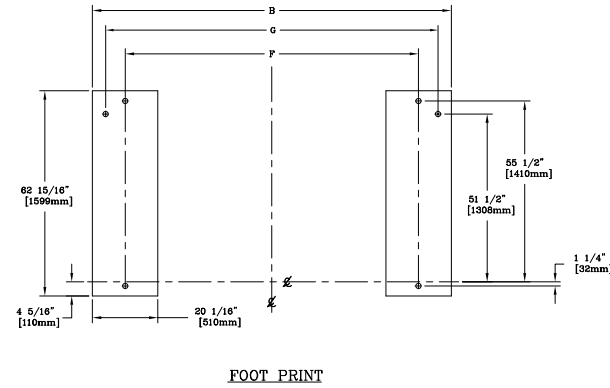
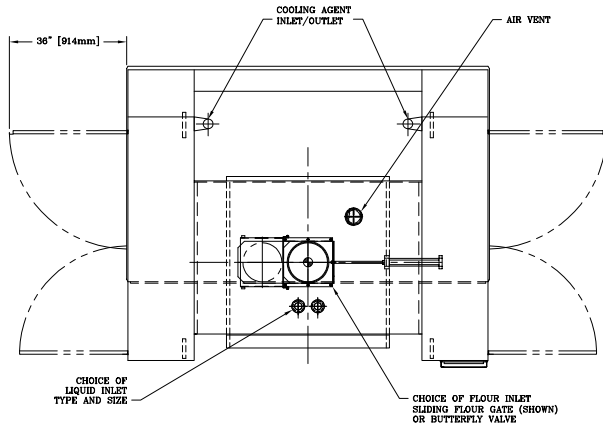


OTBM		A Bowl Width	B Mixer Width	C Bowl Radius	D Bowl Lip Height Versus Tilt Angle						E Anchor Holes
					90°	100°	110°	120°	130°	140°	
800	in.	36	92	18	43 11/16	38 9/16	34 1/8	30 1/2	27 7/8	26 5/16	95 1/2
	mm	914	2337	457	1110	979	867	775	708	668	2426
1000	in.	45	101	18	43 11/16	38 9/16	34 1/8	30 1/2	27 7/8	26 5/16	104 1/2
	mm	1143	2565	457	1110	979	867	775	708	668	2654
1300	in.	47	101	20	41 11/16	36 9/16	32 1/4	28 13/16	26 3/8	25 9/16*	104 1/2
	mm	1194	2565	508	1059	929	819	732	670	649	2654

\* Value for 135° tilt angle

General note: All elevation subject to change according to mixer leg option





OTBM		A Bowl Width	B Mixer Width	C Bowl Radius	D Bowl Lip Height Versus Tilt Angle						E* Flour Inlet Elevation	F Anchor Holes	G Anchor Holes
					90°	100°	110°	120°	130°	140°			
1600	in. mm	48 1219	110 1/8 2797	22 559	40 3/8 1026	40 3/8 1026	34 1/8 867	24 3/8 619	21 1/4 540	19 1/4 489	107 1/4 2724	90 2286	102 2591
2000	in. mm	60 1524	122 1/8 3102	22 559	40 3/8 1026	40 3/8 1026	34 1/8 867	24 3/8 619	21 1/4 540	19 1/4 489	107 1/4 2724	102 2591	114 2896
2400	in. mm	60 1524	122 1/8 3102	23 584	39 1/2 1003	39 1/2 1003	32 7/8 835	22 5/8 575	19 1/4 489	17 1/8 435	107 3/4 2737	102 2591	114 2896
2800	in. mm	67 1702	129 1/8 3280	23 584	39 1/2 1003	39 1/2 1003	32 7/8 835	22 5/8 575	19 1/4 489	17 1/8 435	107 3/4 2737	109 2769	121 3073
3200	in. mm	72 1829	134 1/8 3407	23 584	39 1/2 1003	39 1/2 1003	32 7/8 835	22 5/8 575	19 1/4 489	17 1/8 435	107 3/4 2737	114 2896	126 3200

\* Add 5 1/2" (140 mm) if butterfly valve is selected

