

# *Champion* "Thoro-Mix" High Speed Dough Mixer New Sanitary Streamlined Model



This new model high speed "Thoro-Mix" has been designed to give the smaller baker a mixer that will produce the silky smooth perfectly developed doughs for which Champion high speed mixers are famous.

Reasonably priced, it enables the smaller baker to compete with bakeries using mixers that cost thousands of dollars more.

Thorough incorporation of ingredients, plus maximum dough development, results in a silky smooth finished dough. The two stretcher bars and roller bars push and pull, knead and stretch the dough, without tearing.

Hundreds of bakers tell us this mixer is the best value on the market today.

**CHAMPION MACHINERY COMPANY • JOLIET, ILLINOIS**

# *Champion* "Thoro-Mix" High Speed Dough Mixer

## New Sanitary Streamlined Model

- Base and Frame:** Extra heavy formed steel panels electrically welded to steel base to form rigid one piece unit. Sanitary wash-under base with 6" legs (illustrated) furnished. Flat base optional.
- Sanitation:** All parts readily accessible for cleaning through front and end panels, with ample cleaning space provided between bowl ends and mixer frame.
- Mixing Speed:** 35 r.p.m. in slow — 70 r.p.m. in high speed.
- Capacity:** 200 lbs. flour — 360 lbs. finished dough, based on standard American white bread dough with 60% water absorption plus other ingredients. For stiffer doughs, decrease capacity accordingly.
- Mixer Bowl:** Heavy steel bowl sheet electrically welded to extra heavy steel bowl ends for absolute rigidity; ground fillet at juncture of bowl sheet and ends for cleaning and sanitation. Solid (type 302 or 304) stainless steel bowl sheet and 1/8" stainless clad bowls ends available. Bowl cover is one piece heavy steel, splash proof — provided with flour and water inlet openings. Solid (type 302 or 304) stainless steel cover available.
- Cooling Jacket:** "Full Zone" insulated water jacket, or direct expansion jacket, with stainless steel cover sheet, available.
- Shaft Seals:** Teflon sanitary multiple seals require no lubrication, prevent dough working out of bowl, or grease entering. Accessible and easily removed for cleaning.
- Agitator:** Two member unit, with each member equipped with stretcher bar and roller bar, insures maximum dough development. Solid stainless steel agitator available. Specialty dough arm available.
- Agitator Shaft:** Solid (type 302 or 304) stainless steel.
- Controls:** Motor and power controls located in base of mixer, fully enclosed and protected, easily accessible.
- Switches:** Waterproof push button type completely wired at factory with safety limit switches and jog button, grouped on control panel, enclosed in swing-out door.
- Bowl Dump:** Easy operating hand wheel type, with worm gear and segment operating in oil bath. Power dump available.
- Timers:** Dual automatic time clocks (low and high speed) furnished for completely automatic mixing operation.
- Drive:** Single end drive through multiple strand roller chain for silent flow of power. Idler to control chain tension and insure uniform power delivery. Drive from motor to primary drive shaft — silent non-stretch positive drive geared timing belt. Double end drive available.
- Drive motor:** Special duty two speed motor. 7½ or 10 h.p. as desired.
- Bearings:** Mixer equipped with Oilite bronze bearings on agitator shaft. Primary drive shaft mounted in ball bearings.
- Lubrication:** Alemite system of lubrication throughout.
- Finish:** Mixer finished in best grade white enamel.
- Size:** 68" x 34" x 73"\* high. Approximate shipping weight — 3100 lbs.

\* Deduct 6" from height if flat base is desired.