

# Mixers



## Double Sigma Mixers

It all starts with the mix. Our Double Sigma mixers are designed and manufactured for the creation of homogeneous dough mass at shortest mixing times. Perfect for short doughs, Granolas, Pretzels, Frostings, Cremes, Batters and a wide variety of other recipes, the superior CMC-America Double Sigma is engineered to perform. All CMC America mixers are USDA accepted, meet OSHA & ANSI standards and can be FDA and CE conformant.

### 1 Rugged and Reliable, Like All Our Mixers

Boasting solid stainless steel support frame and legs, Monoblock high-service-factor gearbox and an agitator to bowl configuration that provides a better, faster mix, our Double Sigma will keep your operation producing year-in, year-out. With our patented jacketing system, heavy duty meets high efficiency, with dough temperatures as low as 14° C/57°F.

### 2 The Bigger the Batch, the Happier You Will Be

The Double Sigma is ideal for high capacities. At any batch size, the Double Sigma delivers both powerful execution and increased energy savings. Coupled with CMC-America's well known reputation for low-maintenance-cost mixers, the benefits to the operation continue and grow.

### 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	150DS	200DS	250DS	300DS	350DS	400DS	500DS	600DS	650DS	750DS
Capacity Lbs.	1,100	1,500	1,700	2,000	2,350	2,600	3,300	4,000	4,400	5,000
Capacity Kgs.	500	680	770	930	1,065	1,180	1,495	1,810	2,000	2,270

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