



Your bakery is our world.

# Open Frame Mixer

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Sanitary, round tubular offset frame design using open frame stainless steel construction for mixing a wide range of dough types up to 3,200 lb. capacity.



# DESIGN INNOVATIONS

With over 50 years of experience in mixing innovation, AMF's Open Frame Mixer offers maximum flexibility and unmatched reliability for mixing breads, rolls, buns, flour tortillas, english muffins and pizzas. Offered as part of a complete dough system solution, the Open Frame Mixer is seamlessly integrated with AMF's dough chunker, dough elevator, and sanitary dough conveyors. AMF's complete dough system provides low maintenance, labor-free dough handling for the most consistent dough.

## SANITATION

Open Frame Mixer is engineered with easy access, round tubular open framing to significantly reduce sanitation and maintenance time.

## RELIABILITY

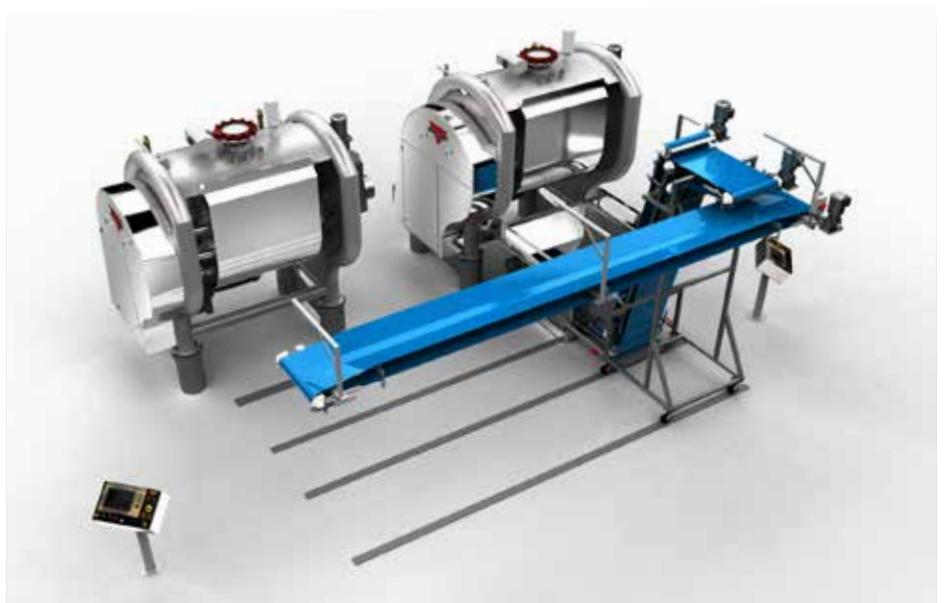
Featuring a heavy duty stainless steel frame and side plates; in addition to its bowl designed for maximum strength and minimum deflection ensuring exceptional reliability. The OFM also features a single-end belt drive with integral gearhead motor providing resistance to shock loads for a variety of doughs. Main agitator drive is mounted low increasing stability with optimal center of gravity.

## SIMPLICITY

AMF's innovative bowl tilt system eliminates the need for hydraulic, chains or belt tilt components. The fully enclosed direct-drive tilt system offers safe, maintenance-free operation.

## PERFORMANCE

Leading the industry with the proprietary Durabowl™ bowl design engineered to eliminate leakage. The OFM provides superior dough cooling technology to ensure ideal process consistency and final dough temperature.



The perfect mix of  
quality, efficiency, and  
flexibility.

# OTHER ADVANTAGES

- ▼ Frame features lifting points and anti-vibration pads for stability.
- ▼ Bowl rests on Nylatron bushings for maximum reliability. Internal reinforcement bars are added to bowls on large model mixers.
- ▼ Simple, mechanical tilting mechanism allows for 140° forward tilt and wash down duty, IP55, shaft mounted gearmotor with brake.
- ▼ Easily removable main shaft seals are fabricated from polyethylene for exceptional durability and easy sanitation.
- ▼ Top assembly features butterfly or sliding flour gate with canopy scraper, flour vent and two liquid inlets.
- ▼ Stainless steel NEMA 4X free standing operator console with Allen Bradley PanelView touchscreen interface for intuitive operation and recipe management.
- ▼ Two hand safety controls combined with AC inverter agitator speed control and fast stop-action from dynamic brake resistor.



Stainless Steel Optional Y-T Agitator



Main Agitator Drive Side



Sanitary Main Drive Mounting



Sanitary Main Shaft Seal



Maintenance-free Direct Drive Tilt Mechanism



Remote Pedestal Operator Console, Ergonomic Two-hand Control Safety System

# SPECIFICATIONS

|                                |   | OFM<br>1000   | OFM<br>1300   | OFM<br>1600    | OFM<br>2000    | OFM<br>2400    | OFM<br>2800    | OFM<br>3200    |
|--------------------------------|---|---------------|---------------|----------------|----------------|----------------|----------------|----------------|
| Mixing Capacity <sup>1,2</sup> | lb<br>kg                                | 1000<br>454   | 1300<br>590   | 1600<br>726    | 2000<br>907    | 2400<br>1089   | 2800<br>1270   | 3200<br>1452   |
| Bowl Volume                    | ft <sup>3</sup><br>liters               | 37.5<br>1062  | 45.3<br>1283  | 61.8<br>1750   | 77.2<br>2186   | 81.8<br>2386   | 91.4<br>2588   | 98.2<br>2781   |
| Base Motor <sup>3</sup>        | HP<br>kW                                | 50<br>37      | 60<br>45      | 75<br>56       | 100<br>75      | 125<br>93      | 150<br>112     | 175<br>136     |
| Main Power Requirement         | KVA                                     | 55            | 65            | 80             | 105            | 130            | 155            | 180            |
| Approximate Floor Load         | lb/ft <sup>2</sup><br>kg/m <sup>2</sup> | 1825<br>8910  | 2000<br>9765  | 1400<br>6835   | 1475<br>7202   | 1525<br>7446   | 1575<br>7690   | 1650<br>8056   |
| Approximate Shipping Weight    | lb<br>kg                                | 19500<br>8845 | 21000<br>9525 | 24000<br>10886 | 25000<br>11340 | 25500<br>11567 | 26000<br>11793 | 27000<br>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

**3:** Upgraded motor options available per application

# OPTIONS

- Bowl end cooling
- Bowl drain valve
- Lip extension
- Y-T asymmetrical full split stainless steel agitator
- Rear sponge door, air operated hinge type
- Rear ingredient door with safety bars and agitator motion interlock
- Tubular stainless steel leg extensions up to 24"
- Extra inlets for liquid or flour
- Trough hold down mechanism, manual or air operated
- Dough Guardian™ technology ensures consistent dough production monitoring agitator motor energy trends in reference to historical data
- Stainless steel main electrical enclosure
- Fully automatic (automatic discharge sequence programming with status message and interfacing)
- Safety integration with other dough system equipment
- Processor and operator interface upgrades
- ARC Flash Reduction Panel

## AMF IS A MARKEL FOOD GROUP COMPANY

AMF's focus on continuous improvement may result in changes to machinery specifications without notice.