



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

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

## RELIABILITY

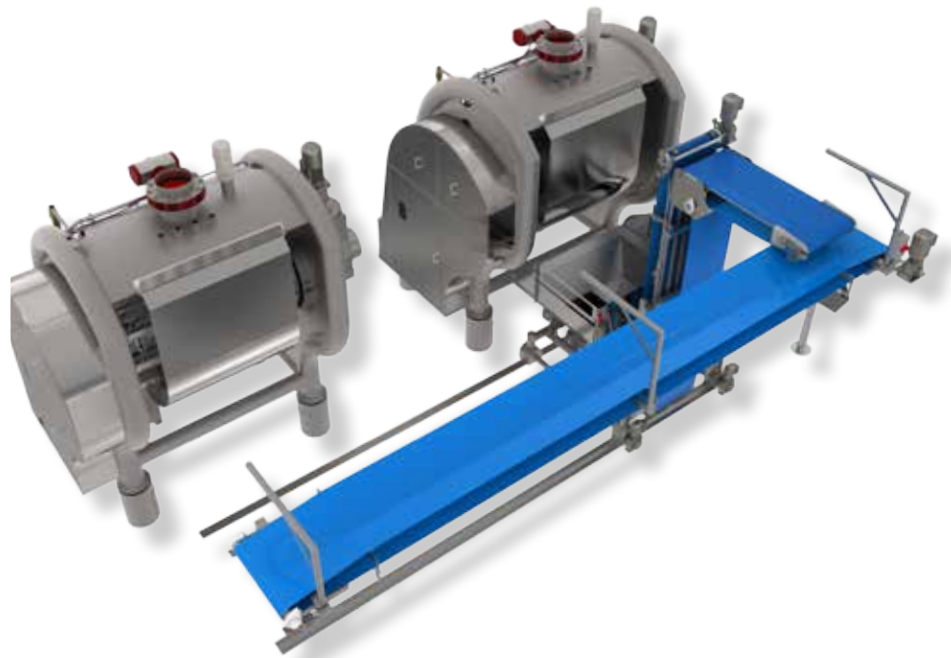
Featuring a heavy duty stainless steel frame and side plates with a mixer bowl designed for maximum strength and minimum deflection. Single-end belt drive with integral gearhead motor provides shock load resistance for a variety of doughs. Main agitator drive is mounted low increasing stability with an 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

DuraBowl™ design is an industry leading innovation designed to eliminate cooling leakage. The OFM provides superior dough cooling to ensure ideal process consistency and final dough temperature control.



Open Frame Mixer integrated with Traveling Chunker

The perfect mix of  
quality, efficiency, and  
flexibility.

# OTHER ADVANTAGES

- ▼ Top assembly features include butterfly or sliding flour gate, canopy scraper, flour vent and two liquid inlets.
- ▼ Bowl rests on Nylatron bushings for maximum reliability. Internal reinforcement bars are added to bowls on large mixer models.
- ▼ Simple, mechanical tilting mechanism allows 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.
- ▼ Frame features lifting points and anti-vibration pads for stability.
- ▼ Two hand safety controls combined with AC inverter agitator speed control and fast stop-action from dynamic brake resistor.
- ▼ Stainless steel NEMA 4X free standing operator console with touchscreen interface for intuitive operation and recipe management.



Stainless Steel Optional Y-T Agitator



Main Agitator Drive Side



Maintenance-free Direct Drive Tilt Mechanism



Sanitary Main Shaft Seal



Typical Top Canopy Shown with Butterfly Valve and Sponge Door



Typical Top Canopy Shown with Sliding Gate Valve and Ingredient Door

# SPECIFICATIONS

		OFM 1000	OFM 1300	OFM 1600	OFM 2000	OFM 2400	OFM 2800	OFM 3200
Mixing Capacity <sup>1,2</sup>	lb kg	1000 454	1300 590	1600 726	2000 907	2400 1089	2800 1270	3200 1452
Bowl Volume	ft <sup>3</sup> liters	37.5 1062	45.3 1283	61.8 1750	77.2 2186	81.8 2386	91.4 2588	98.2 2781
Base Motor <sup>3</sup>	HP kW	50 37	60 45	75 56	100 75	125 93	150 112	175 136
Main Power Requirement	KVA	55	65	80	105	130	155	180
Approximate Floor Load	lb/ft <sup>2</sup> kg/m <sup>2</sup>	7825 38200	8426 41100	6508 31776	6780 33100	6916 33800	7051 34400	7323 35800
Approximate Shipping Weight	lb kg	19500 8845	21000 9525	24000 10886	25000 11340	25500 11567	26000 11793	27000 12247

1: Estimated for dough densities of 65 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
- Fully automatic (automatic discharge sequence programming with status message and interfacing)
- Safety integration with other dough system equipment

## AMF IS A MARKEL FOOD GROUP COMPANY

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