



Your bakery is our world.

# Sigma Open Frame Mixer

Sanitary, round tubular offset frame design using stainless steel sigma arm blade for mixing a variety of stiff doughs and specialty snacks up to 4,000 lb. capacity.



# DESIGN INNOVATIONS

With over 50 years of experience in mixing innovation, AMF's Sigma Open Frame Mixer offers maximum flexibility and unmatched reliability for mixing crackers, cookies, buttermilk biscuits, corn tortillas, pie doughs, stiff fillings, pretzels and a variety of snacks. Offered as part of a complete dough system solution, the Sigma Arm 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

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

## RELIABILITY

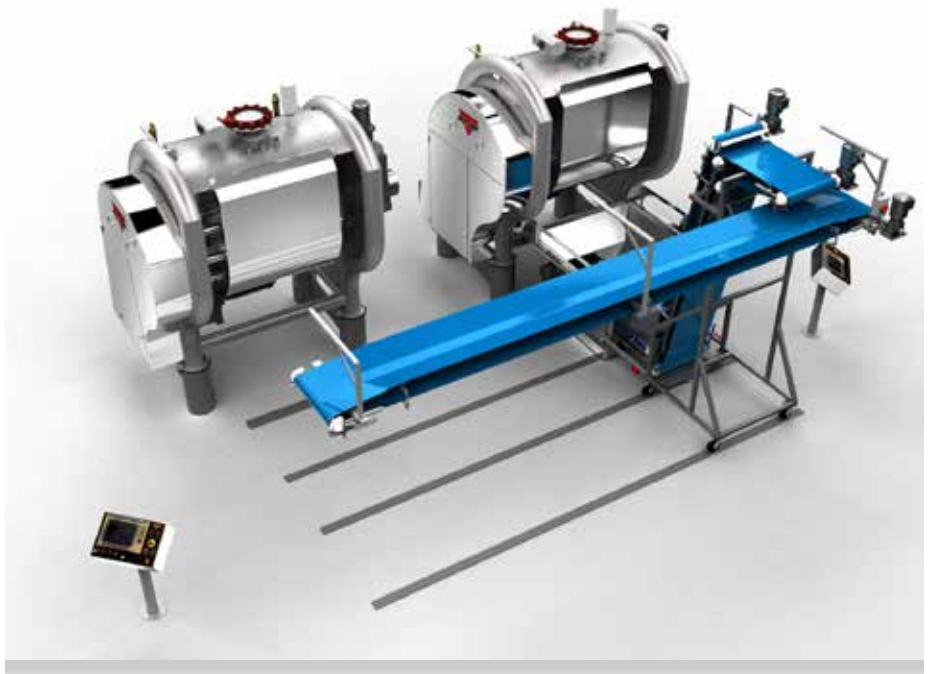
Featuring a heavy duty stainless steel frame and side plates with bowl designed for maximum strength and minimum deflection for exceptional reliability. Single-end belt drive with integral gearhead motor providing resistance to shock loads for a variety of doughs. Main agitator drive is mounted low increasing 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 maintenance-free operation.

## PERFORMANCE

Leading the industry with the proprietary Durabowl™ bowl design engineered to ensure ideal dough temperature. The SOFM agitator maximizes ingredient dispersion for uniform mix and process consistency.



The perfect mix of  
quality, efficiency, and  
flexibility.

# OTHER ADVANTAGES

- ▼ Available with reverse tilt and a variety of dry and liquid ingredient inlets.
- ▼ 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 Sigma Arm Mixer



Main Agitator Drive Side



Sanitary Main Drive Mounting



Sanitary Main Shaft Seal



Maintenance-free Direct Drive Tilt Mechanism



Typical Interlocked Ingredient Door

# SPECIFICATIONS

		SOFM 1200	SOFM 1600	SOFM 2100	SOFM 2400	SOFM 2800	SOFM 3400	SOFM 3700	SOFM 4000
<b>Mixing Capacity<sup>1,2</sup></b>	<b>lb</b>	<b>1200</b>	<b>1600</b>	<b>2100</b>	<b>2400</b>	<b>2800</b>	<b>3400</b>	<b>3700</b>	<b>4000</b>
	<b>kg</b>	<b>545</b>	<b>726</b>	<b>952</b>	<b>1089</b>	<b>1270</b>	<b>1542</b>	<b>1670</b>	<b>1800</b>
<b>Working Capacity</b>	<b>ft<sup>3</sup></b>	<b>22.9</b>	<b>28.9</b>	<b>37.6</b>	<b>46.6</b>	<b>58.2</b>	<b>63.7</b>	<b>71.3</b>	<b>76.3</b>
	<b>liters</b>	<b>649</b>	<b>817</b>	<b>1064</b>	<b>1319</b>	<b>1649</b>	<b>1804</b>	<b>2019</b>	<b>2161</b>
<b>Bowl Volume</b>	<b>ft<sup>3</sup></b>	<b>30</b>	<b>37.5</b>	<b>45.3</b>	<b>61.8</b>	<b>77.2</b>	<b>81.8</b>	<b>91.4</b>	<b>98.2</b>
	<b>liters</b>	<b>850</b>	<b>1062</b>	<b>1283</b>	<b>1750</b>	<b>2186</b>	<b>2316</b>	<b>2588</b>	<b>2781</b>
<b>Base Motor<sup>3</sup></b>	<b>HP</b>	<b>30</b>	<b>40</b>	<b>50</b>	<b>60</b>	<b>75</b>	<b>100</b>	<b>125</b>	<b>150</b>
	<b>kW</b>	<b>22</b>	<b>30</b>	<b>37</b>	<b>45</b>	<b>56</b>	<b>75</b>	<b>93</b>	<b>112</b>
<b>Main Power Requirement</b>	<b>KVA</b>	<b>35</b>	<b>45</b>	<b>55</b>	<b>65</b>	<b>80</b>	<b>105</b>	<b>130</b>	<b>155</b>
<b>Approximate Floor Load</b>	<b>lb/ft<sup>2</sup></b>	<b>5211</b>	<b>5493</b>	<b>5915</b>	<b>6760</b>	<b>7042</b>	<b>7183</b>	<b>7323</b>	<b>7605</b>
	<b>kg/m<sup>2</sup></b>	<b>25442</b>	<b>26819</b>	<b>28879</b>	<b>33005</b>	<b>34382</b>	<b>35070</b>	<b>35754</b>	<b>37130</b>
<b>Approximate Shipping Weight</b>	<b>lb</b>	<b>18500</b>	<b>19500</b>	<b>21000</b>	<b>24000</b>	<b>25000</b>	<b>25500</b>	<b>26000</b>	<b>27000</b>
	<b>kg</b>	<b>8391</b>	<b>8845</b>	<b>9525</b>	<b>10886</b>	<b>11340</b>	<b>11567</b>	<b>11793</b>	<b>11247</b>

1 Minimum mixing capacity should not be lower than 50% of mixing capacity.

2 Upgraded motor speed and horsepower options available per application. *Standard agitator RPM 20/40*

# OPTIONS

- Refrigerated bowl designed with Durabowl™ cooling jacket
- Bowl end cooling
- Bowl drain valve
- Lip extension
- Mechanical reverse tilt
- 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.