



Your bakery is our world.

# Specialty Sigma Arm Mixer

Low capacity, direct-drive open frame mixer engineered for cookies, crackers, buttermilk biscuits, and specialty snacks up to 1,000 lbs.



# DESIGN INNOVATIONS

With over 50 years of experience in mixing innovation, AMF's Specialty Sigma Arm Mixer offers maximum flexibility and unmatched reliability for a variety of dough types. Offered as part of a complete dough system solution, the Sigma Arm 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, batch after batch.

## SANITATION

Specifically designed for lower capacity mixing, the Specialty Sigma Mixer is engineered with easy access, round tubular open framing to significantly reduce sanitation and maintenance time.

## RELIABILITY

The Sigma Mixer features a heavy duty stainless steel frame, bowl and sigma arm agitator, welded onto the shaft sleeves for exceptional reliability.

## 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 eliminate leakage, the Specialty Sigma Mixer also features a single-end direct drive shaft mounted gearmotor to ensure outstanding performance and compactness.



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



Stainless Steel Sigma Arm Mixer



Main Agitator Direct Drive

- ▼ Simple, mechanical tilting mechanism allows for 180° forward tilt and complete wash down
- ▼ Easily removable main shaft seals are fabricated from polyethylene for exceptional durability and easy sanitation



Simple Direct Drive Tilt Mechanism



Sanitary Main Shaft Seal

- ▼ Top assembly features butterfly or sliding flour gate with canopy scraper, flour vent and two liquid inlets
- ▼ Stainless steel NEMA 4X operator console with touch screen 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



Top Assembly Features



Optional Reverse Tilt System

# SPECIFICATIONS

		DOFM 250	DOFM 500	DOFM 750	DOFM 1000
Mixing Capacity <sup>1,2</sup>	lb kg	250 113	500 225	750 340	1000 450
Base Motor	HP kW	15 11	20 15	25 19	30 22
Main Power Requirement	KVA	20	25	30	35

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
- Ingredient door with safety bars and agitator motion interlock
- Tubular stainless steel leg extensions up to 12"
- Extra inlets for liquid or flour
- Trough hold down mechanism
- Dough Guardian™ technology ensures consistent dough production within established set of product-specific parameters
- Stainless steel main electrical enclosure
- Full auto-mode (automatic discharge sequence programming with status messages and interfacing).
- Safety integration with other dough system equipment
- Processor and operator interface upgrades
- ARC Flash Reduction Panel
- Remote pedestal mount stainless steel NEMA 4x operator console

AMF IS A MARKEL FOOD GROUP COMPANY

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