



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 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.



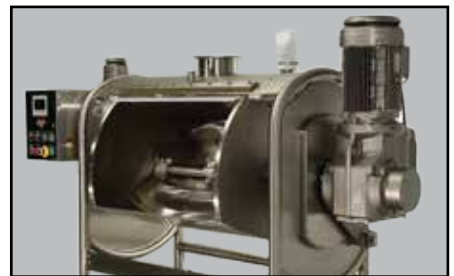
The perfect mix of
quality, efficiency, and
flexibility.

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



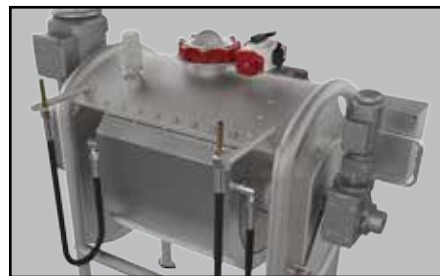
Main Agitator Direct Drive



Simple Direct Drive Tilt Mechanism



Sanitary Main Shaft Seal



Top Assembly Features



Optional Reverse Tilt System

SPECIFICATIONS

		DOFM 250	DOFM 500	DOFM 750	DOFM 1000
Mixing Capacity ¹²	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.