



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
Mixing Capacity ^{1,2}	lb	1200	1600	2100	2400	2800	3400	3700	4000
	kg	545	726	952	1089	1270	1542	1670	1800
Working Capacity	ft ³	22.9	28.9	37.6	46.6	58.2	63.7	71.3	76.3
	liters	649	817	1064	1319	1649	1804	2019	2161
Bowl Volume	ft ³	30	37.5	45.3	61.8	77.2	81.8	91.4	98.2
	liters	850	1062	1283	1750	2186	2316	2588	2781
Base Motor ³	HP	30	40	50	60	75	100	125	150
	kW	22	30	37	45	56	75	93	112
Main Power Requirement	KVA	35	45	55	65	80	105	130	155
Approximate Floor Load	lb/ft ²	5211	5493	5915	6760	7042	7183	7323	7605
	kg/m ²	25442	26819	28879	33005	34382	35070	35754	37130
Approximate Shipping Weight	lb	18500	19500	21000	24000	25000	25500	26000	27000
	kg	8391	8845	9525	10886	11340	11567	11793	12247

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.