



Your bakery is our world.

# Sigma Open Frame Mixer

Sanitary, round tubular offset frame using stainless steel sigma arm blade for mixing a variety of cookie, cracker and specialty snack doughs up to 4,000 lbs.



# 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 with fully welded stainless steel side plates, heavy duty, two parts, Sigma arm agitator welded to split hubs for easy mounting or removal from main shaft.

## 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 SOFM also features a single-end belt drive with integral gearhead motor to ensure outstanding performance and compactness.



The perfect mix of  
quality, efficiency, and  
flexibility

# OTHER ADVANTAGES

- ▼ 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



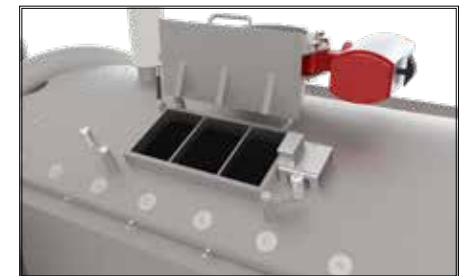
Sanitary Main Drive Mounting



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

- 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
- Rear ingredient door with safety bars and agitator motion interlock
- Tubular stainless steel leg extensions up to 24"
- Extra inlets for liquid or flour
- Automatic central lubrication system
- 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.