

Open Frame Mixer

Sanitary, round tubular offset frame design using open frame stainless steel construction for mixing a wide range of dough types up to 3,200 lb. capacity.



DESIGN INNOVATIONS

With over 50 years of experience in mixing innovation, AMF's Open Frame Mixer offers maximum flexibility and unmatched reliability for mixing breads, rolls, buns, flour tortillas, English muffins and pizzas. Offered as part of a complete dough system solution, the Open Frame Mixer is seamlessly integrated with AMF's 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

Easy access, round tubular open frame significantly reduces sanitation and maintenance time.

RELIABILITY

Heavy-duty stainless steel frame and side plates with a mixer bowl designed for maximum strength and minimum deflection. The OFM provides superior dough cooling to ensure ideal process consistency and final dough temperature control.

SIMPLICITY

The innovative control bowl tilt system eliminates the need for hydraulic chains or belt tilt components. The fully enclosed direct-drive tilt system offers safe and maintenance-free operation.

PERFORMANCE

Leading the industry with the proprietary DuraBowl™ design engineered to eliminate leakage. The single-end belt drive with integral gearhead motor provides shock load resistance for a variety of doughs. Main agitator drive is mounted low for increased stability with an optimal center of gravity.



Open Frame Mixer integrated with Traveling Chunker

Achieve The Perfect Mix

OTHER ADVANTAGES

- ▼ Heavy-duty stainless-steel frame design features lifting points and anti-vibration pads for increased stability.
- ▼ Easily removable main shaft seals are fabricated from polyethylene for exceptional durability and easy sanitation.
- ▼ Two hand safety controls combined with AC inverter agitator speed control and stop fast action from dynamic brake resistor.
- ▼ Bowl rests on Nylatron bushings for maximum reliability.
- ▼ Top assembly features with butterfly or sliding flour gate, canopy scraper, flour vent and two liquid inlets.
- ▼ Simple, mechanical tilting mechanism allows 140° forward tilt and wash down duty, IP55, shaft mounted gearmotor with brake.
- ▼ Stainless steel NEMA 4X free standing operator console with touchscreen interface for intuitive operation and recipe management.
- ▼ OFM is available with different options to suit your product specifications.



Stainless Steel Optional Y-T Agitator



Main Agitator Drive Side



Maintenance-free Direct Drive Tilt Mechanism



Sanitary Main Shaft Seal



Typical Top Canopy Shown with Butterfly Valve and Sponge Door



Typical Top Canopy Shown with Sliding Gate Valve and Ingredient Door

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EXPERIENCE AUGMENTED REALITY



#1 Download the free Vuforia View App from the App Store (iOS) or Google Play (Android).

#2 Open the App and point your device at the AMFMark.

#3 Tilt and move your device in and around the AR experience to interact.



AMF IS A MARKEL FOOD GROUP COMPANY

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

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