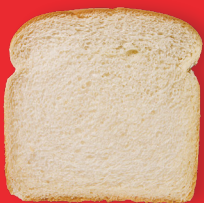


Open Frame Mixer

The AMF Open Frame Mixer (OFM), engineered and built for strength and ease of cleaning, is an ideal automated mixing solution for a wide variety of dough types ranging from 800 lbs. (363 kg) to 3,200 lbs. (1,452 kg).



DESIGN INNOVATIONS

With over 50 years of experience in mixing innovation, AMF's Open Frame Mixer (OFM) offers maximum flexibility and unmatched reliability for mixing bread, rolls, buns, croissants, bagels, flour tortillas, pizzas, English muffins and frozen dough. Offered as part of a complete dough system solution, the OFM is seamlessly integrated with AMF's Dough Chunker or Dough Pumps, Double Incline Conveyor and Dough Transfer Conveyors providing a labor-free dough handling solution.

SANITATION

Heavy-duty stainless steel round tubular open frame design provides maximum strength and significantly reduces sanitation and maintenance time. The optional mixer leg Grout Kit seals legs to the floor to eliminate the gap between the bottom of the mixer and the floor, providing a solid base and more sanitary installation.

RELIABILITY

The OFM provides superior dough cooling using the DuraBow|™ refrigeration jacket and optional Polar Bar cooling package ensuring ideal process consistency and final dough temperature control. The Mixer Guardian power and process monitoring systems, configured by recipe, detects irregularities in the mixing process to improve production.

SIMPLICITY

Innovative direct drive bowl tilt system eliminates the need for hydraulic cylinders or chains tilt components providing a quite maintenance free operation.

PERFORMANCE

The heavy-duty roller bar agitator is driven by a single end belt drive with an integral gearhead motor that provides shock load resistance ensuring long lasting drive train performance.

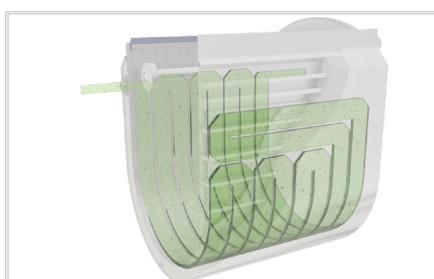


OFM shown with stainless steel Y-Y agitator

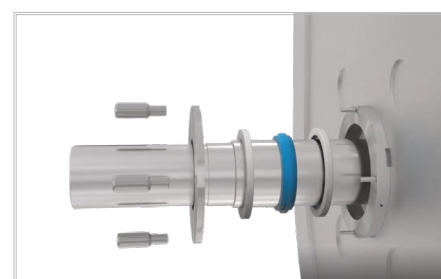
Achieve The Perfect Mix

OTHER ADVANTAGES

- ▼ Heavy-duty solid stainless-steel frame design featuring lifting points and anti-vibration pads
- ▼ Bowl rotates on Nylatron bushings
- ▼ Cinchseal® rotary face shaft seals with air purge
- ▼ Top assembly features a butterfly or sliding flour gate, canopy scraper, air relief vent and two liquid inlets
- ▼ Stainless steel NEMA 4X free-standing operator console with touchscreen interface
- ▼ Direct drive bowl tilt system up to 140° forward tilt



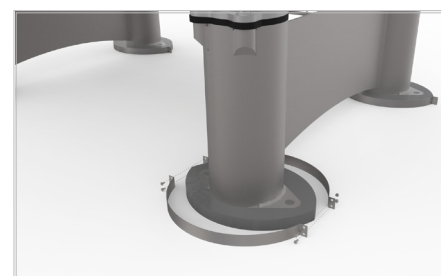
DuraBowl™ Refrigerated Jacket with Optional Polar Bar Cooling Package



Cinchseal® Rotary Face Agitator Shaft Seals



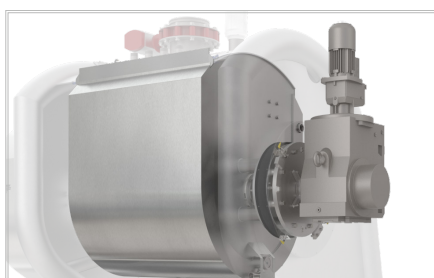
Mixer Guardian Power Monitoring System



Optional Mixer Leg Grout Kit

Other Available Features:

- ▼ Mixer Guardian power monitoring system
- ▼ Mixer Guardian process monitoring system
- ▼ Bowl drain valve
- ▼ Bowl ends cooling
- ▼ Polar Bar cooling package; bowl ends and breaker bar
- ▼ Top assembly with ingredient door or sponge door
- ▼ Trough hooks; manual or air operated
- ▼ Mixer Leg Grout Kit



Maintenance-free Direct Drive Tilt Mechanism

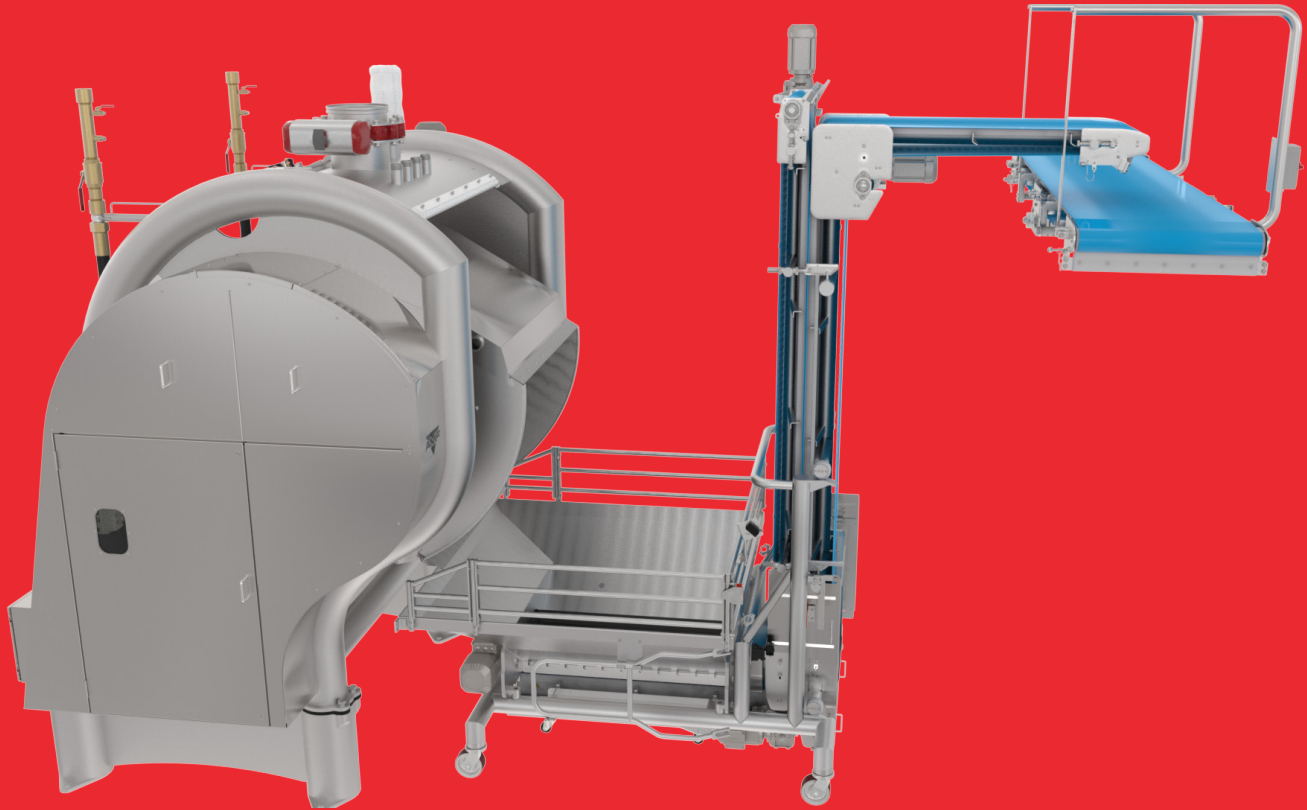


Main Agitator Drive Side

| OFM | 800 | 1000 | 1300 | 1600 | 2000 | 2400 | 2800 | 3200 |
|----------------------|--------------|--------------|----------------|----------------|----------------|----------------|----------------|----------------|
| Capacity lbs/kg | 800 363 | 1,000 454 | 1,300 590 | 1,600 726 | 2,000 907 | 2,400 1,089 | 2,800 1,270 | 3,200 1,452 |
| Volume cu.ft./liters | 23.61 669 | 29.51 821 | 38.20 1,076 | 47.35 1,331 | 59.03 1,671 | 64.61 1,812 | 72.14 2,039 | 77.16 2,180 |

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The OFM is designed as part of a fully integrated AMF dough handling solution.



OFM integrated with a moveable Dough Chunker, Double Incline Conveyor and Dough Transfer Conveyor.



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

02.2023