

# DDM Direct Drive Mixer

Heavy duty, industrial horizontal batch mixer with offset, sanitary frame design seamlessly integrates with automated dough handling solutions.



# DESIGN INNOVATIONS

With over 60 years of experience in mixing innovation, AMF's DDM Direct Drive Mixer is engineered with an open frame, offset tilt bowl design for easy access and sanitation. Available with either a triple roller bar agitator or sigma arm agitator for stiffer doughs, the DDM offers the best value for dough volumes from 100 lbs (45kg) up to 1,000 lbs (454 kg). Combining durability and value for the production of bread, buns, rolls, cookies, crackers, biscuits, tortillas, pie doughs, and a variety of specialty snacks.

## SANITATION

Engineered with easy access, open frame design to significantly reduce sanitation and maintenance time with a stainless steel, full-split Y-type agitator or Sigma Arm agitator for DDM-S designs and stiff dough applications.

## RELIABILITY

With the most robust frame and bowl design in the industry, the DDM agitator design eliminates belts and chains which reduces maintenance and lubrication requirements and provides a quieter drive.

## SIMPLICITY

Touchscreen operator interface, PLC controls, and pushbuttons allow for frequent, intuitive operator functions.

## PERFORMANCE

Leading the industry with state-of-the-art commercial equipment, the DDM mixer has a dough capacity of up to 1,000 lbs or 454 kg max with a variable speed AC inverter drive for dual speed mixing from 35 RPM to 70 RPM.



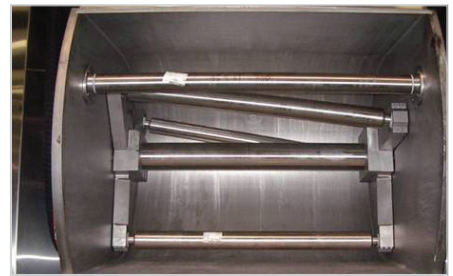
## Precise Mixing Performance

# OTHER ADVANTAGES

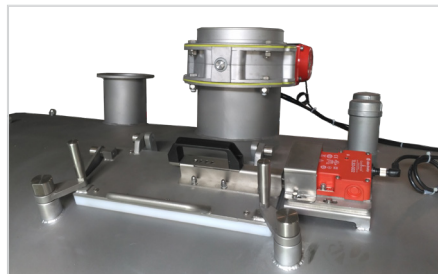
- ▼ 304 stainless steel open frame design with a heavy duty stainless steel canopy, lift lugs and anti-vibration pads.
- ▼ Heavy duty stainless steel bowl with vertical refrigeration jacket for excellent dough temperature control and maximum glycol efficiency. Reinforcement bars added to bowl structure for maximum resistance to shock resting on Nylatron bushings.
- ▼ Main shaft seals are easily removable and fabricated of polyethylene for exceptional durability and easy cleaning.
- ▼ Flour vent and canopy scraper that includes two stainless steel liquid inlets and a 200 mm butterfly valve.
- ▼ The single end heavy duty, direct drive shaftmounted gearmotor with mechanical tilt mechanism up to 120° tilt has an integral gearhead brake motor with chain, sprockets, and air driven calliper disk brake mounted on the tilting sprocket.
- ▼ Allen Bradley PanelView Plus operator interface displays mixing and refrigeration times, dough temperature, status/alarm messages, product codes, and a total operation time clock.



Robust Frame Assembly



Reinforced Bowl Assembly



Rear Ingredient Door



Vent Sponge Door - 8 Inch Battery Valve

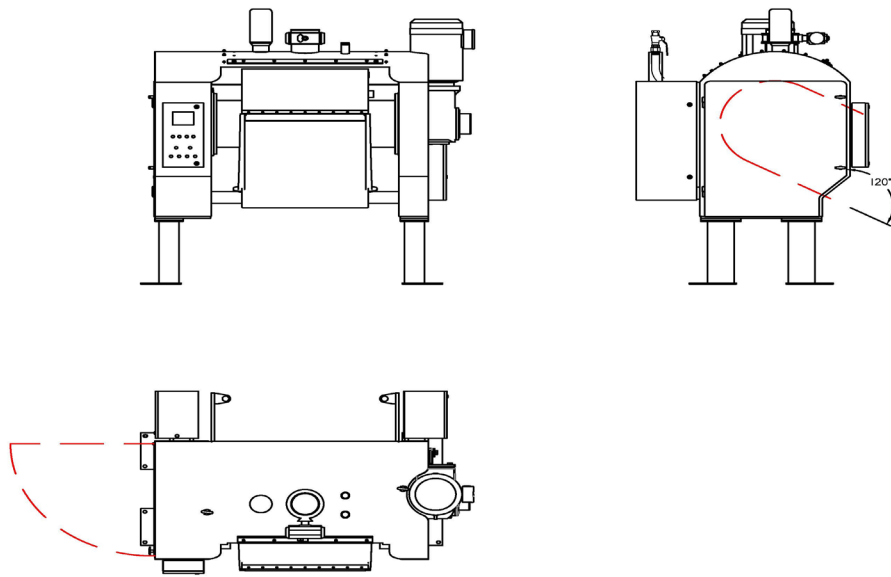


Direct Drive Tilt Mechanism



Simple Touchscreen Operator Interface

# DRAWINGS



# OPTIONS

## Mechanical Options:

- Bowl drain valve
- Lip extension
- Y-T asymmetrical full split stainless-steel agitator
- Extra liquid inlet
- Additional flour inlet (available only with butterfly valve)
- Rear sponge door, air operated sliding type
- Rear ingredient door with safety bars and agitator motion interlock
- Stainless-steel full-length legs up to 30" (760 mm)

## Electrical Options

- Ampmeter or wattmeter to display motor load
- Dough quality monitor to trend agitator motor energy and reference to pre-recorded curves
- Remote pedestal mount stainless steel operator console
- Stainless steel main electrical enclosure
- PLC and operator interface upgrades
- ARC flash reduction panel