

AMF

Packaging - Processing
Bid on Equipment
1-847-854-8577
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STATIONARY BOWL MIXER (SBM)



- Available in 1,600 lb. (726 kg), 2,000 lb. (907 kg), and 2,400 lb. (1089 kg) Capacities
- Heavy Duty Stationary Bowl Mixer

FEATURES & BENEFITS

- Heavy duty motor drive
- Low maintenance, quiet belt drive system
- Mixer frame is entirely fabricated of solid stainless steel
- Stainless steel wide type bumper
- Stainless steel end doors and crowns
- Heavy duty, stationary bowl design

STATIONARY BOWL MIXER

MECHANICAL FEATURES

Bowl and Cooling Jacket

- All stainless steel one piece bowl construction
- Bowl plate 5/16" (8 mm) thick
- Bowl end plate 3/8" (9 mm) thick jacketed
- Bowl jacket 1/4" (6 mm) "L" type breaked and welded
- Reinforcement belts are added to the bowl jacket for maximum resistance to shock
- Refrigerated bowl sides
- Bowl insulated with urethane foam
- Stainless steel bowl drain valve
- D.X. expansion valves or Glycol valves are included
- Bowl tested at 250 PSI

Top Assembly

- Solid stainless steel
- 12" (305 mm) diameter pneumatic sliding flour gate or 12" (305 mm) butterfly valve
- Two 2" (51 mm) stainless steel sanitary liquid inlets

Door and Door Shaft Assembly

- Reinforced stainless steel door
- Air operated door seals
- Door racks and pinions

Agitator and Drive Assembly

- Belt driven agitator
- Solid stainless steel "Y" type spiders split at main shaft and agitator bars
- Stainless steel primary and secondary agitator bars mounted on lubrication free UHMW bushings
- Solid stainless steel main shaft mounted on spherical bearings
- Sanitary split seal assembly
- Agitator is chain and sprocket driven
- Chain lubrication by oil bath
- Standard agitator RPM 35/70
- Anti-vibration pad



Sanitary Main Shaft Seals



Manual Central Lubrication System



Rear Access Main Drive



Belt Type Agitator Drive

ELECTRICAL FEATURES

Operator panel is NEMA 4 rated and contains the following:

- Allen Bradley PanelView 550 operator interface which displays:
 - Mixing and refrigeration time
 - Dough temperature
 - Status and alarm messages
 - Editable Product codes and recipes
 - Total operation time clock
 - Allen Bradley push-buttons for the following functions:
 - Mixing (slow, fast, stop)
 - Tilting (lower, raise, stop)
 - Alarm (acknowledge/reset)
 - Safety
 - Emergency stop
- NEMA 12 remote enclosure (painted steel) including:**
- Main breaker
 - Full voltage magnetic NEMA rated consequent pole starter
 - Allen Bradley PLC
- Wash down duty Weg drive motor (aluminum or copper rotor) integral mount with NORD gear reducer
 - Motor overheat protection installed in stator winding
 - High/low speed jog operation with special anti-jog function
 - Mixer and refrigeration mode selection from operator interface
 - Timer and setpoint based temperature control modes included
 - Safety: Latching safety devices on ingredient and access doors interlocked with agitator motion monitor.
 - Standard voltage 460 and 600 volts / 3 Phase / 60 Hz (other voltages available)
 - PLC I/O Voltage: 24VDC in/120 VAC out

MECHANICAL OPTIONS

- Extra liquid inlet
- 12" (305 mm) O.D. butterfly valve in lieu of sliding flour gate
- Stainless steel air operated front sliding type sponge door
- Stainless steel air operated rear hinge type sponge door
- Stainless steel ingredient door with safety bars
- Stainless steel refrigerated door (with hoses and valves)
- Double extra heavy stainless steel primary agitator bars, 5/8" (16mm) wall, 4" (102 mm) O.D.



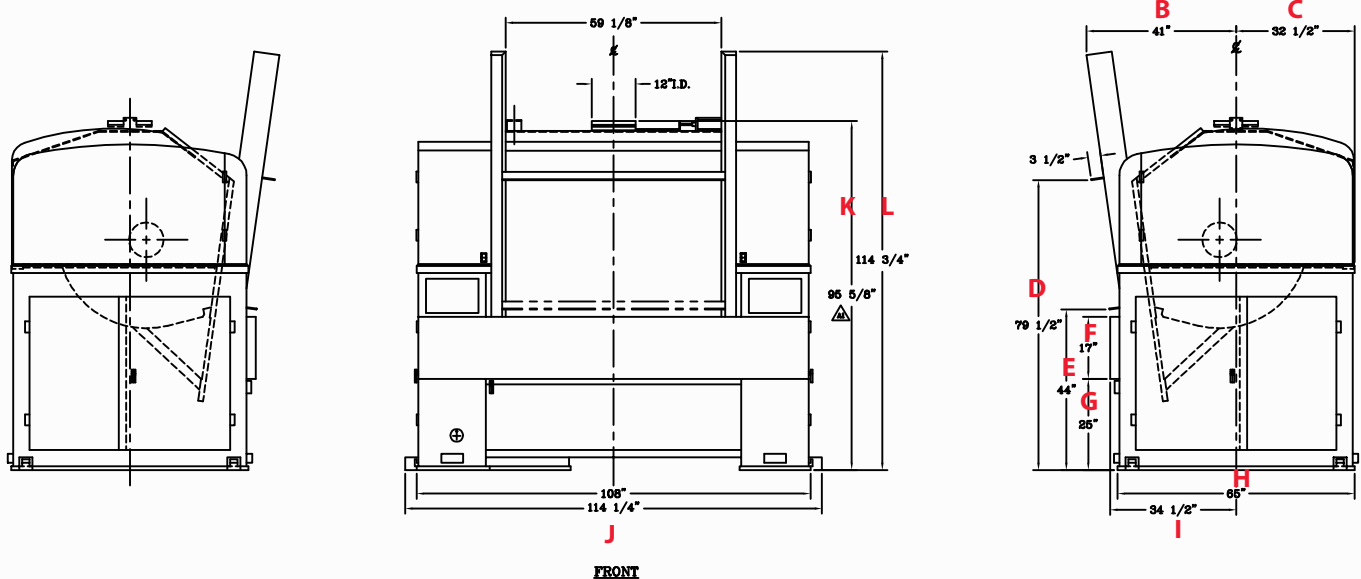
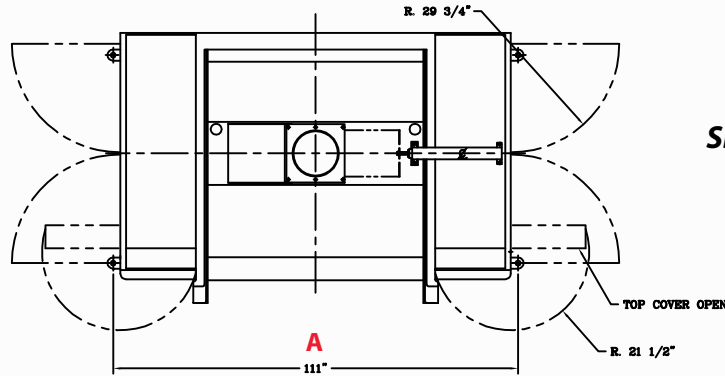
Mixer Top Canopy with Multiple Inlets and Sponge Door

ELECTRICAL OPTIONS

- Main drive upgrade
- AC inverter drive option
- Ampmeter (displayed on operator interface)
- Total time clock (mounted in remote enclosure)
- NEMA 4 Gemco cam switch in lieu of NEMA 1
- PLC other than standard
- Operator interface other than standard
- Ampmeter (displayed on operator interface)
- Wattmeter (displayed on operator interface)
- Dough Guardian Power Monitoring
- Dough Guardian Process Monitoring

STATIONARY BOWL MIXER

DIMENSIONAL DRAWING



	A	B	C	D	E	F	G	H	I	J	K	L	M	Approx. Shipping Weight
SBM 1600 mm	106" 2692	36 11/16" 932	32 3/4" 832	77 9/16" 590	42 7/8" 1089	16" 907	25" 635	61" 1549	30 1/2" 775	109 1/4" 2775	91 15/16" 2335	114 3/4" 2915	54 1/8" 1375	15,280 lb. 6931 kg
SBM 2000 mm	111" 2819	41" 1041	32 1/2" 826	79 1/2" 2019	44" 1118	17" 432	25" 635	65" 1651	34 1/2" 876	114 1/4" 2902	95 5/8" 2429	114 3/4" 2915	59 1/8" 1502	16,500 lb. 7484 kg
SBM 2400 mm	115" 2921	41" 1041	32 1/2" 826	79 1/2" 2019	44" 1118	17" 432	25" 635	65" 1651	34 1/2" 876	118 1/4" 3004	95 5/8" 2429	114 3/4" 2915	59 1/8" 1502	16,500 lb. 7484 kg

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