



STATIONARY BOWL MIXER (SBM)



- **1600 lb., 2000 lb. and 2400 lb. capacity**
- **Reliable performance**

Features & Benefits

Two-speed gearmotor, specifically designed for mixer use, TEFC, with thermal overload protection. Drive chain and drive sprocket run in an oil bath, assuring constant lubrication of the system.

- The mixer frame is entirely fabricated of solid stainless steel.
- Stainless steel wide type bumper.
- Stainless steel end doors and crowns.
- Pneumatic assembly.

STATIONARY BOWL MIXER

Mechanical Specifications

Bowl And Cooling Jacket

- All stainless steel one piece bowl construction.
- Bowl plate 5/16" thick.
- Bowl end plate 3/8" thick jacketed.
- Bowl jacket 1/4" "L" type break & 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

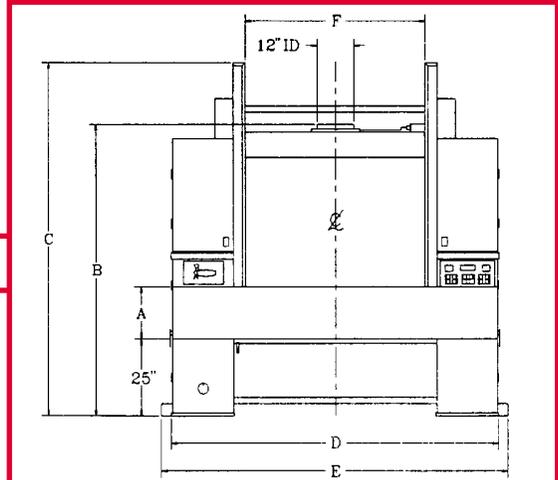
- Solid stainless steel.
- The 12" diameter pneumatic sliding flour gate
- Two 2" stainless steel sanitary liquid inlets.

Door and Door Shaft Assembly

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

Agitator and Drive Assembly

- Solid stainless steel "Y" type spiders split at main shaft and agitator bars.
- Stainless steel primary agitator bars mounted on lubrication free U.H.M.W. bushings.
- Stainless steel secondary agitator bars mounted on lubrication free U.H.M.W. 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 (consult for other RPM available).



MIXER	A	B	C	D	E	F
1600 lb.	16"	7' - 7 5/8"	9' - 5 3/4"	8' - 7"	9' - 1 1/4"	54-1/8"
2000 & 2400 lb.	17"	7' - 10 5/8"	9' - 6 3/4"	9' - 0"	9' - 6 1/4"	59-1/8"

Electrical Specifications

- Nema 12 remote enclosure (painted steel) including:
 - Square D main breaker.
 - Full voltage magnetic Nema rated starters.
 - Pre-wired terminal strip.
- Operator panel contains the following:
 - Eagle digital plug-in timers for high and low speed.
 - Eagle digital plug-in refrigeration timer.
 - Digital bowl temperature indicator.
 - Allen Bradley push-buttons for the following functions:
 - Mixing (slow, fast, stop)
 - Door (up, down, stop)
 - Flour gate (open, close)
 - Refrigeration selector OFF/ON/AUTO
 - Alarm (acknowledge/reset)
 - Safety/jog
 - Emergency stop
- Nema 1 Gemco cam switch.
- Nema 12 junction box, terminal blocks, prewired motors and controls.

- Bowl door gearhead motor with electric brake and components.
- Wedge drive motor (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.
- CAD produced electrical wiring diagram.
- Equipment meets OSHA requirements.

Options

Mechanical Options

- Extra liquid inlet.
- 12" 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" wall) 4" O.D.
- Anti-vibration pad.
- Belt drive.

Electrical Options

- Eagle digital salt timer with alarm.
- Newport digital thermometer.
- Ampmeter.
- Total time clock (mounted in remote enclosure).
- Nema 4 gemco cam switch in lieu of Nema 1.
- Allen Bradley programmable controller SLC 500 series.
- Allen Bradley PanelView 550 operator interface.
- Ampmeter (displayed on operator interface).
- Wattmeter (displayed on operator interface).

For more information please call your Account Manager or **1-800-BAKERS-1**.

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