



# 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

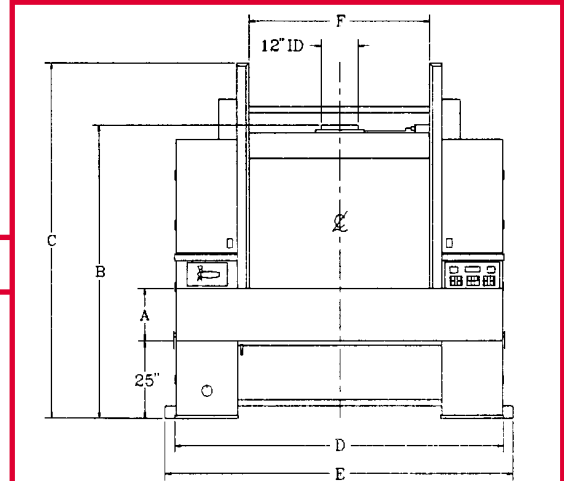
- Solid stainless steel.
- The 12" diameter pneumatic sliding flour gate
- Two 2" stainless steel sanitary liquid inlets.

### 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**.

Headquarters  
**AMF Bakery Systems**  
 2115 West Laburnum Avenue  
 Richmond, Virginia 23227  
 1-800-225-3771 or 804-355-7961  
 FAX: 1-804-342-9724

European operation  
 West Park Ring Road  
 Leeds LS16 6QQ England  
 Tel.: 1132-787110  
 Fax: 1132-741415

[www.amfbakery.com](http://www.amfbakery.com)

[sales@amfbakery.com](mailto:sales@amfbakery.com)



## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>