




FUSION

OVER 60 YEARS OF MIXING INNOVATION

**PRECISE MIXING AND
DOUGH HANDLING
SOLUTIONS**


BAKERY SYSTEMS

THE AMF FUSION DIFFERENCE

AMF Fusion, an AMF Bakery Systems brand, delivers sanitary, industrial mixing solutions integrated with fully automated dough handling systems, delivering the perfect mix of durability and performance. Designed and engineered with precision in mind, AMF Fusion technologies are backed by more than 60 years of innovation and service you can count on for the life of your bakery.

BATCH OR CONTINUOUS MIXING

A complete range of horizontal batch mixers, plus the industry's leading continuous mixing technology by Exact Mixing ensures AMF Fusion delivers the most optimal mixing solution. It also improves dough quality control for any variety of baked products.

TROUGH HANDLING

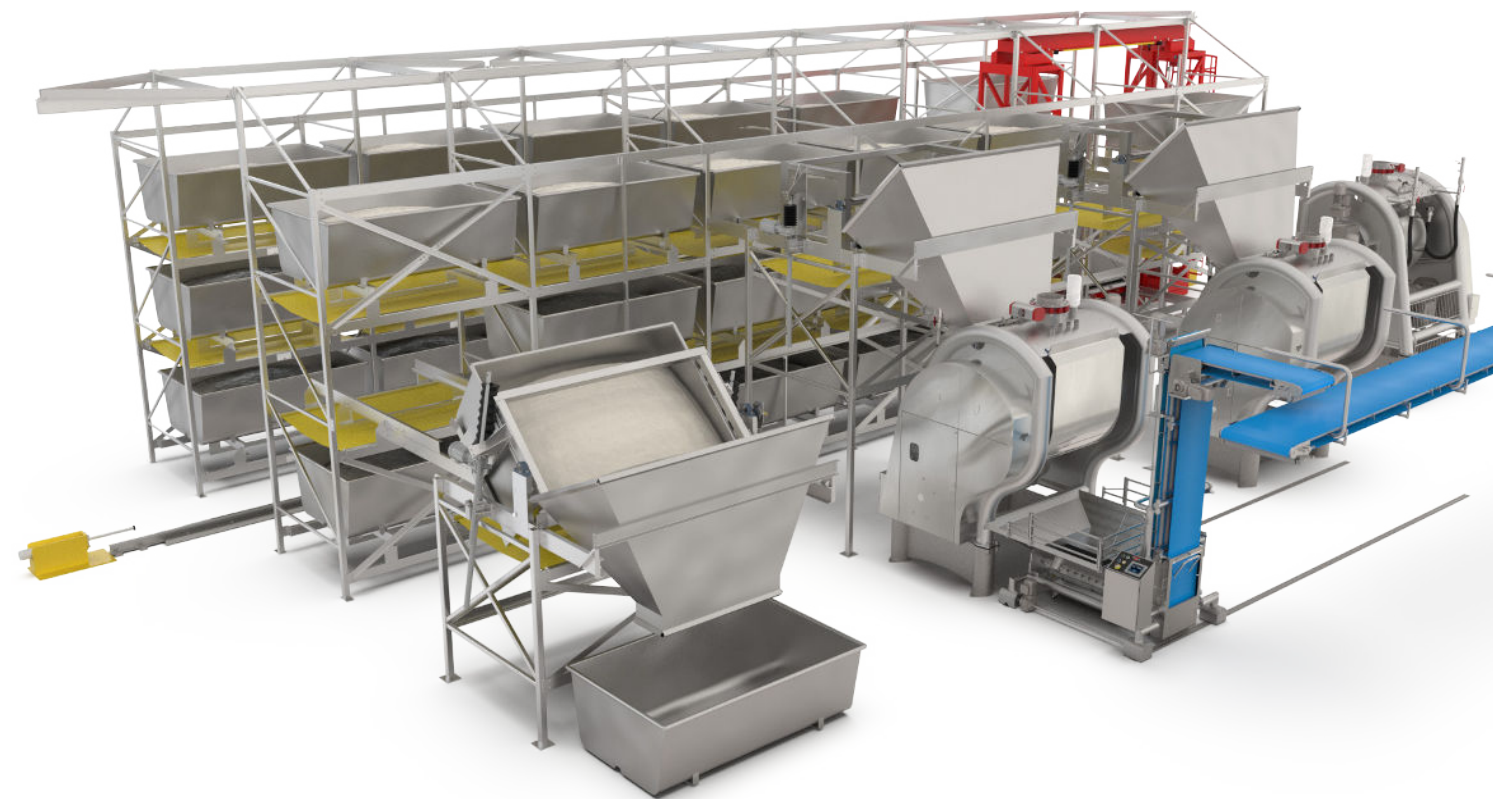
Automated trough storage and retrieval systems, automatic guided vehicles (AGV), dough troughs, and trough hoists offer seamless, safe transport of your troughs through the mixing process.

FERMENTATION

Semi-automated and fully automated fermentation rooms utilize AGV technology for labor-free trough handling, resulting in optimal dough development in a controlled environment.

DOUGH DISTRIBUTION

Sanitary raw dough conveyors provide a range of flexible and customized solutions to move dough from the mixing to make-up processes.



TRIPLE ROLLER BAR MIXERS

With nearly 1,000 horizontal batch mixer installations around the globe, AMF Fusion Triple Roller Bar Mixers deliver consistent high performance. Utilizing Y-Y agitators, the Triple Roller Bar mixers are suitable for a wide variety of yeast-raised dough types, including bread and roll, English muffin, pizza, croissants, and more from 100 lb (45 kg) to 3,200 lb (1,452 kg) batches.



OFM

OPEN FRAME MIXER



High performance mixing offering the simplest sanitation and maintenance

- Frame Design: Sanitary, open offset frame
- Tilt Mechanism: 140° direct drive forward tilt
- Drive Mechanism: Single end belt drive system
- Bowl Design: Durabowl™ as standard
- Capacities: 800 lb (363 kg) to 3,200 lb (1,452 kg)

OTBM

OFFSET TILT BOWL MIXER



Premium durability with seamlessly automated dough discharge

- Frame Design: Robust, enclosed offset frame
- Tilt Mechanism: 140° mechanical forward tilt
- Drive Mechanism: Single end belt drive system
- Bowl Design: Durabowl™ as standard
- Capacities: 800 lb (363 kg) to 3,200 lb (1,452 kg)

TBM

TILT BOWL MIXER



Built for maximum strength, value and reliability in mixing

- Frame Design: Robust, enclosed frame
- Tilt Mechanism: 120° hydraulic forward tilt
Optional 140° mechanical forward tilt
- Drive Mechanism: Single end belt drive system
- Bowl Design: Durabowl™ as standard
- Capacities: 800 lb (363 kg) to 3,200 lb (1,452 kg)

HORIZONTAL BATCH MIXERS

DOFM-R

DIRECT OPEN FRAME MIXER



Sanitary mixing for emerging market and test production environments

- Frame Design: Sanitary, open frame
- Tilt Mechanism: Gearmotor tilt with flexible forward and rear tilt options
- Drive Mechanism: Direct drive system
- Bowl Design: Vertical refrigeration jacket
- Capacities: 200 lb (90 kg) to 800 lb (363 kg)

DDM

DIRECT DRIVE MIXER



Combining durability and value for emerging market production rates

- Frame Design: Robust, enclosed offset frame
- Tilt Mechanism: Mechanical tilt up to 120°
- Drive Mechanism: Direct drive system
- Bowl Design: Vertical refrigeration jacket
- Capacities: 100 lb (45 kg) to 1,000 lb (454 kg)

AMF DuraBowl™ Design for Maximum Strength & Minimum Deflection

AMF’s proprietary Durabowl™ refrigerated bowl design ensures ideal process consistency, superior dough cooling, and complete control over your final dough temperature. Redistributing stress across the bowl for maximum strength and minimum deflection, the welded design maximizes bowl life.



Bakery Intelligence with Mixer Guardian

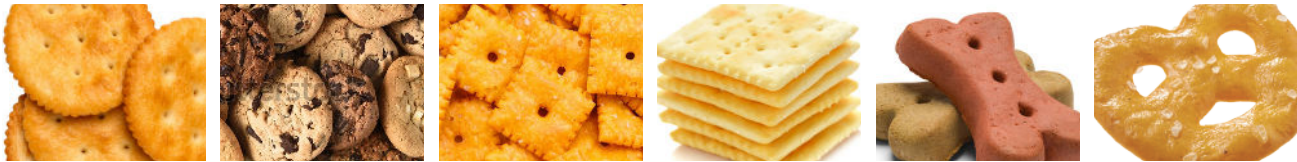
Achieve better dough consistency with AMF’s Mixer Guardian technology. Recipe management and a mix by energy monitoring concept ensures consistent production of dough maintained within set parameters by tracking power trends and dough temperature.



HORIZONTAL BATCH MIXERS

SIGMA ARM MIXERS

AMF Fusion’s Sigma Arm Mixers deliver high performance, reliable mixing for bakers looking to produce a wide variety of snack foods including crackers, cookies, pretzels or pet foods. Sanitary frames and robust bowl designs support a range of production volumes, from 100 lb (45 kg) to 3,400 lb (1,542 kg).



SNAX

SNAX SIGMA ARM MIXER



High-speed sanitary mixing for any variety of snack foods

- Frame Design: Sanitary, open offset frame
- Tilt Mechanism: 120° direct drive forward tilt & 100° rear tilt
- Drive Mechanism: Single end belt drive system
- Bowl Design: Durabowl™ as standard
- Capacities: 800 lb (363 kg) to 3,400 lb (1,542 kg)

DOFM-S

DIRECT OPEN FRAME SIGMA MIXER



Low capacity, sanitary frame design

- Frame Design: Sanitary, open frame
- Tilt Mechanism: Gearmotor tilt with flexible forward and rear tilt options
- Drive Mechanism: Direct drive system
- Bowl Design: Vertical refrigeration jacket
- Capacities: 250 lb (113 kg) to 1,000 lb (450 kg)

DDM-S

DIRECT DRIVE SIGMA MIXER



Combining durability and value for emerging market production rates

- Frame Design: Robust, enclosed offset frame
- Tilt Mechanism: Mechanical tilt up to 120°
- Drive Mechanism: Direct drive system
- Bowl Design: Vertical refrigeration jacket
- Capacities: 100 lb (45 kg) to 1,000 lb (454 kg)

CONTINUOUS MIXERS

Continuous Mixing For Soft Bun and Roll Production

In partnership under the Markel Food Group, AMF collaborates with Exact Mixing, a Reading Bakery Systems brand, to bring the leading continuous mixing technology to soft bread, bun, and roll producers. Continuous mixing offers a constant flow of raw materials into the mixer to deliver highly developed dough at low temperatures. Continuous mixing is best suited for high throughput production, eliminating batch to batch variation and reducing energy usage.

HDX

HDX CONTINUOUS MIXER



With a sanitary, stainless steel frame and distinctive clam shell design, the HDX utilizes twin screw agitators to mix ingredients into a uniform mass serving up to 7,000 kg/hr of dough.

Understanding the Advantages of Batch and Continuous Mixing

Distinct advantages exist for both batch and continuous mixing. Economical for the highest throughput bun and roll production, continuous mixing reduces energy usage and delivers a consistent stream of dough. Continuous mixing maximizes water absorption which reduces the cost of ingredients, improving the total yield.

Comparatively, horizontal batch mixers offer higher precision, greater flexibility and full control of your exact dough temperature and quality. Designed with sanitation in mind, AMF’s batch mixers offer reduced sanitation time and simple maintenance.

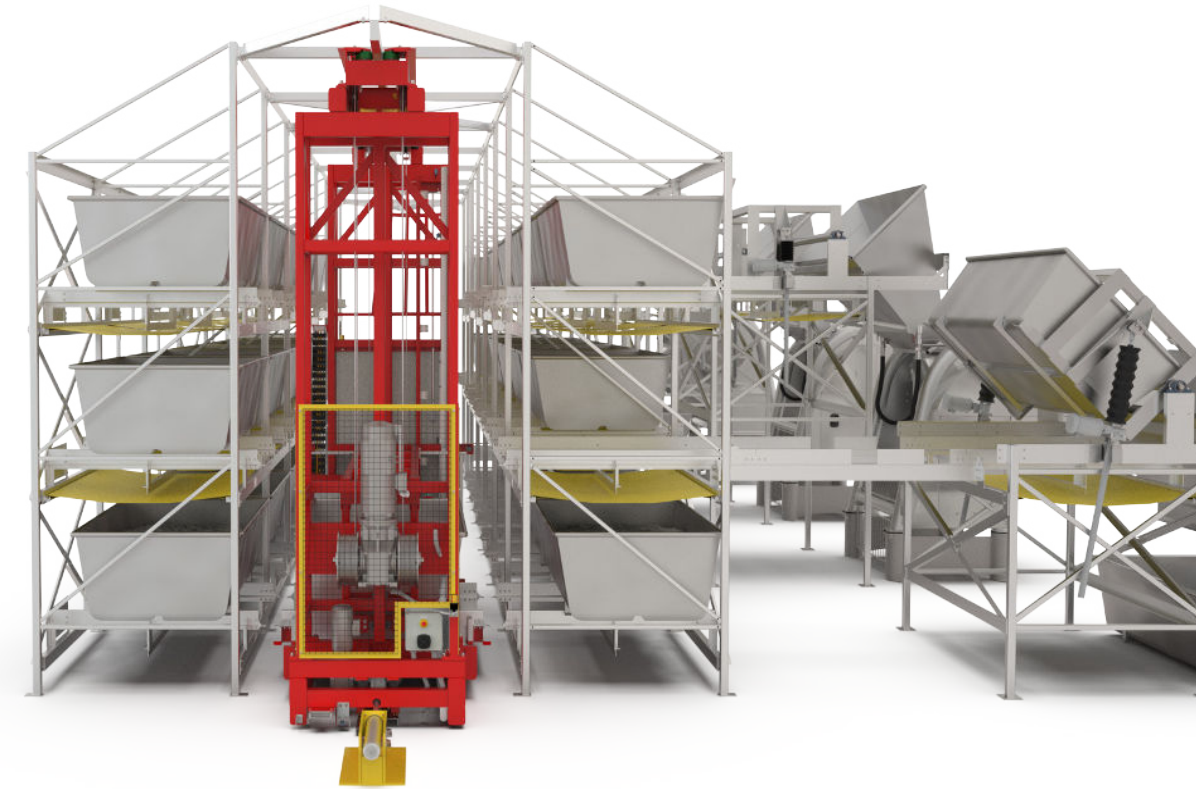


DOUGH TROUGH HANDLING SOLUTIONS

SIMPLIFY YOUR
TROUGH HANDLING
PROCESS
AND IMPROVE
OPERATOR SAFETY

Featuring sanitary, seamless construction, AMF dough troughs and handling systems are designed for durability and sanitation. The heavy duty stainless steel construction ensures equipment is safe to operate and holds up to long-term daily use for the life of your bakery. The open design and easy draining optimize sanitation to prevent contamination. Plus, AMF dough troughs and handling equipment can easily integrate with AMF manual, semi-automated, and fully automated fermentation processes.

TROUGH HANDLING



AUTOMATED TROUGH STORAGE & RETRIEVAL SYSTEMS

Time stamped trough storage automatically manages trough movements to and from mixers, chunkers, and dividers once dough has reached desired fermentation.



DOUGH TROUGHS

Sanitary, stainless steel dough troughs suitable for any type of dough.

AUTOMATIC GUIDED VEHICLES (AGV)

Self-propelled transportation vehicle moves dough troughs precisely to specified positions without manual intervention.



TROUGH HOISTS

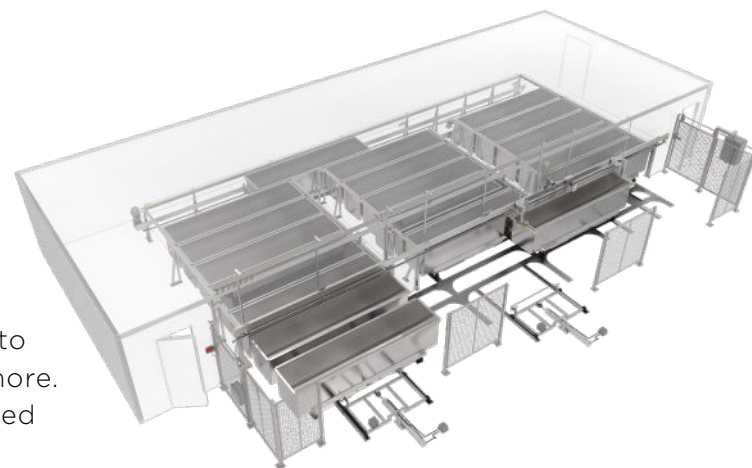
Provides a safe and labor-free trough lifting and dough transfer solution to AMF dough mixers and dividers.

FERMENTATION ROOMS



CUSTOM DESIGNED FERMENTATION SOLUTIONS TO OPTIMIZE DOUGH DEVELOPMENT

Controlling the fermentation and dough conditioning process is key for consistent dough quality batch after batch. That's why AMF Fusion offers manual, semi-automated and fully automated fermentation solutions to easily regulate temperature, humidity, and more. Pre-programmed cycle times in the automated systems utilize temperature and humidity monitoring to give your bakery complete control for high capacity dough conditioning.



DOUGH DISTRIBUTION



DOUGH CHUNKERS

Designed with simplicity in mind, dough chunkers and feeders use gentle rotary cutting blades to gently process each batch of dough into chunks that can be easily pumped to dough conveyors with zero water accumulation and no operator adjustments required.



DOUGH PUMPS

Suited for a variety of dough, AMF's dough pumps transfer uniform streams of dough from mixer to dough conveyors.




DOUGH TRANSFER CONVEYORS

Customized to specific layout configurations, AMF Fusion dough transfer conveyors transport dough both vertically and horizontally from chunker or pump to downstream operations with unmatched reliability and efficiency.





**SANITARY
BATCH
MIXING
SYSTEMS**



**REDUCE LABOR.
IMPROVE QUALITY.
SIMPLIFY SANITATION.
REDUCE RISK.**



Best-in-class mixing and dough handling solutions through AMF Fusion backed by localized support, globally with AMF's 24/7 customer care team.



FUSION

Scan to learn more.

