

ABM 2000 Specifications

PROCESSING CHAMBER:

- Batch size ranges from 1,100 pounds up to 2000 pounds (finished dough).
- Mixing chamber is 58 inches in diameter & 38 inches deep.
- Mixing chamber thermometer monitors dough temperature.
- Mixing chamber is constructed of 304 stainless steel.
- Five, 4 inch diameter, flush seating valves mounted near top of chamber for injecting liquid ingredients and one on the door.
- Hydraulically operated, UHMW plastic slide/gate (33 inches long x 35 inches wide) located in the top of mixer for loading major dry ingredients.
- Open style loading hopper based on installation requirements.
- Hydraulically operated, stainless steel curved slide/gate (25 inches long x 17 inches wide) located in bottom of mixer for discharging dough chunks. Slide clearance to floor is 36 inches.
- Bi-directional scraper arm for scraping inside of processing chamber and discharging dough in chunks through bottom slide/gate.
- Mixing chamber is equipped with an overpressure relief valve.
- Various mixing tool configurations (depending on product being mixed) mounted on direct drive, stainless steel motor shaft.

MOTORS/DRIVES:

- TEFC, VFD rated main motor for turning processing tools is 50-1200rpm/300hp/460volt/60hz.
- Scraper gearmotor is a helical bevel type, 24rpm/25hp/460volt/60hz.
- Main motor and scraper motor shafts use standard lip seals.
- Motor for central hydraulic unit is 3hp/460volt/60hz.
- Programmable automatic greasing unit for motor seals.

FRAME/CHASSIS:

- Rubber vibration reducing pads isolate the mixing chamber & motor from the frame.
- Mixer frame and legs are constructed of 304 stainless steel, 8 inch square tubing. Legs are mounted on adjustable rubber vibration reducing pads.
- Critical components, such as main motor, hydraulic power unit, greasing system, and electrical J-boxes are located behind processing chamber and are protected by stainless steel covers with removable access panels.

ELECTRICAL/CONTROLS:

- NEMA 4X stainless steel, wash down rated mixer control cabinet housing the Allen Bradley CompactLogix PLC, I/O racks, VFD speed control for main motor and other motor starters.
- Graphics based Panelview Plus 1000, color touch screen, operator interface monitors for operating the mixer, setting mix times, and adjusting ingredient set points, located near the mixer in a small stainless steel enclosure or in the main control panel.
- Safety interlocks on main motor and scraper motor, slide/gates and front door.
- Built in mixer troubleshooting and diagnostics package.
- Control programming for automatic and manual operation of mixer as well as all auxiliary equipment.

UTILITIES REQUIRED:

- Electrical: 600amps/460v/60hz.
- Air: 40psi @10cfm.