



QUALITY & EXPERIENCE

AMFEC MODEL 510 STANDARD MIXER/BLENDER



STANDARD FEATURES:

- | | |
|--|---|
| <ul style="list-style-type: none">• Quick release SPLIT shaft seals• Mechanical “toggle lock” discharge doors• SOLID agitator shafts• VARIABLE PITCH agitators• Drip pans under discharge bearings• Timer in control panel• Electrical disconnect• Two hand “no-tie down” on controls | <ul style="list-style-type: none">• Stainless Steel motor mount assembly• Full-split grating with safety switch• Pneumatic valves mounted in NEMA IV enclosure• All interior welds ground smooth• Mounted on SS adjustable legs• Standard capacities:
- 200lbs – 15,000lbs |
|--|---|

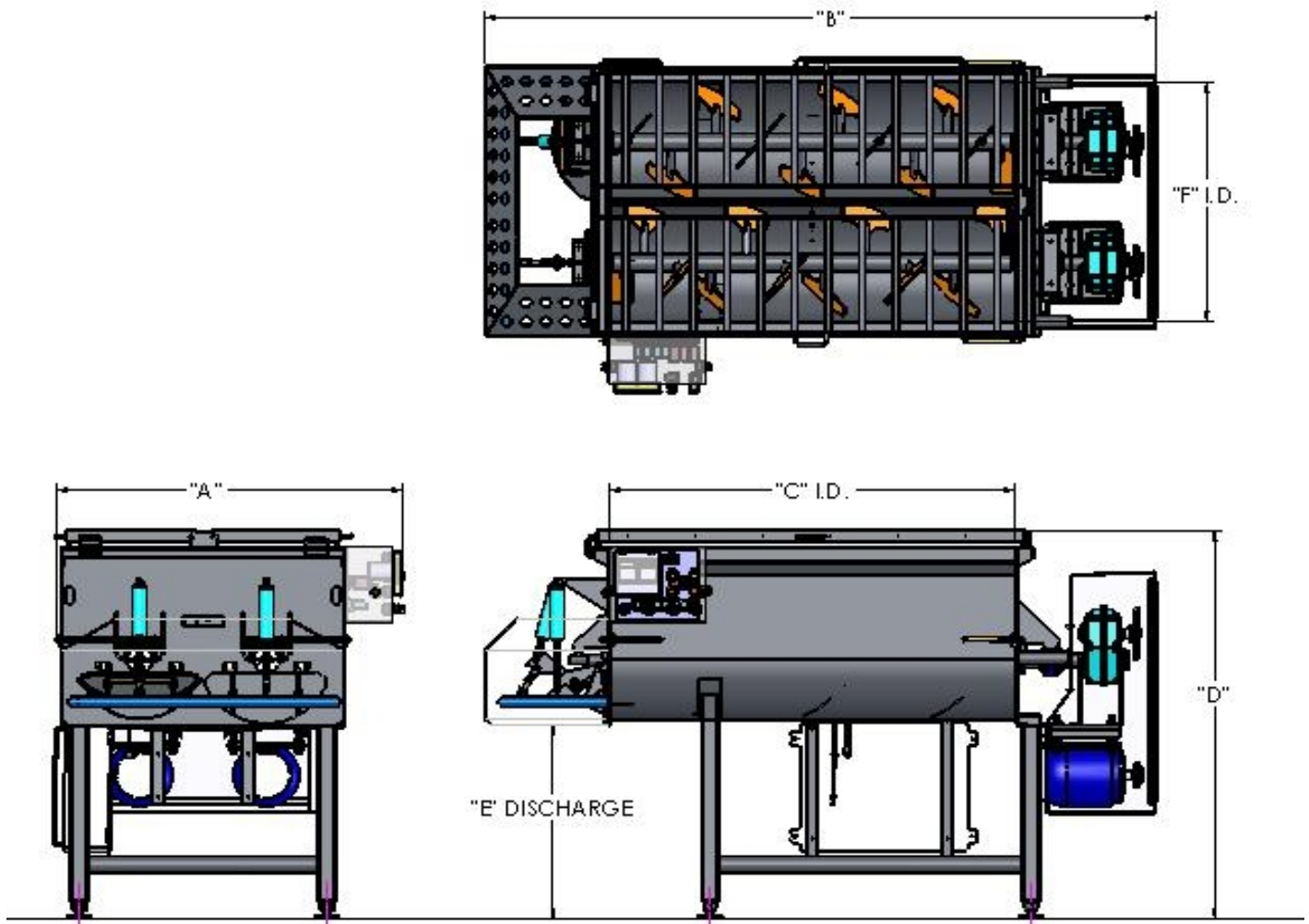
OPTIONS INCLUDE:

- | | |
|-----------------------------|-----------------------------|
| - Vacuum Units | - PLC Controls |
| - Tilt and bottom discharge | - CO2 Injection |
| - Overlapping Paddles | - Polished Contact Surfaces |
| - Load Cells | |

AMERICAN FOOD EQUIPMENT COMPANY

21040 Forbes Street, Hayward, California 94545 • Phone (510) 783-0255 • www.amfec.com

AMFEC MODEL 510 MIXER – STANDARD DIMENSIONS



Capacity	H.P. (2)	"A"	"B"	"C"	"D"	"E"	"F"	H.P. HYD
500 lbs	2	44"	80"	41"	56"	31"	30 ½"	10
750 lbs	3	48 ½"	88 ½"	48"	60 ¼"	32"	36 ½"	10
1,000 lbs	5	50 ½"	94"	54"	70 ¼"	36"	36 ½"	15
1,500 lbs	5	51"	100"	60"	67"	32"	36 ½"	15
2,000 lbs	7 ½	64"	118"	72"	73"	37"	44 ½"	20
2,500 lbs	7 ½	64"	130"	84"	73"	37"	44 ½"	20
3,000 lbs	10	68 ¼"	138"	89"	77"	37:	48 ½"	30
4,000 lbs	15	75"	148"	96"	85"	37"	56 ½"	40
5,000 lbs	20	75"	154"	102"	85"	37"	56 ½"	50
6,000 lbs	20	79"	162"	110"	95"	45"	61"	50
8,000 lbs	40	85"	185"	120"	102"	50"	66 ½"	60
10,000 lbs	40	91"	186"	132"	104"	50"	72 ½"	100

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