



**QUALITY & EXPERIENCE**

## AMFEC MODEL 510 "SANI-MIX" MIXER/BLENDER



### **STANDARD FEATURES:**

- No hollow tubes, pipes, or shafts anywhere on machine
- Framework completely solid eliminating the possibility of bacteria growth due to water and temperature change
- SOLID agitator shafts - with variable pitch paddle/ribbon design
- Drip pans under discharge bearings
- Quick Release Shaft Seals

- Two hand "no-tie down" safety feature on controls
- Stainless Steel motor mounts
- Pneumatic valves mounted in NEMA IV enclosure
- All interior welds ground smooth
- Mounted on SS adjustable legs
- Electrical disconnect included
- Standard capacities from 250lbs – 15,000lbs

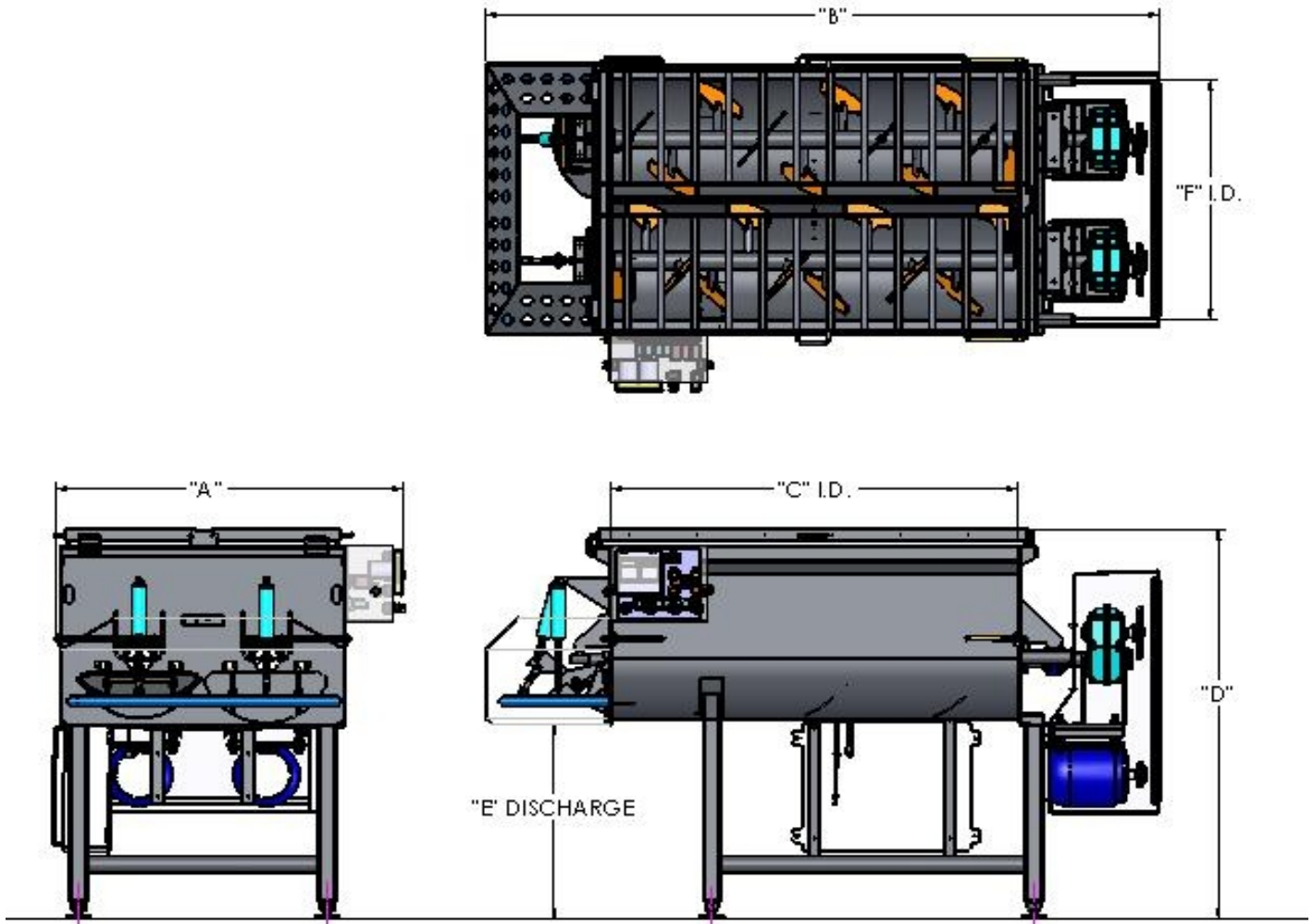
### **OPTIONS:**

- CO2 Injection
- Load Cells
- Polished Contact Surfaces
- PLC Controls

**AMERICAN FOOD EQUIPMENT COMPANY**

21040 Forbes Street, Hayward, California 94545 • Phone (510) 783-0255 • [www.amfec.com](http://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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