



QUALITY & EXPERIENCE

AMFEC MODEL 510 VACUUM MIXER/MASSAGER



STANDARD FEATURES:

- Quick release SPLIT shaft seals
- Mechanical “toggle lock” discharge doors
- SOLID agitator shafts
- PATENTED SPIRAL RIBBON
- Drip pans under discharge bearings
- Timer in control panel
- Electrical disconnect
- Mounted on SS adjustable legs
- Two hand “no-tie down” on controls

- Stainless steel hydraulic reservoir
- Full-split grating with safety switch
- Pneumatic valves mounted in NEMA IV enclosure
- All interior welds ground smooth
- Complete vacuum system mounted beneath unit
- Standard capacities from 200lbs – 15,000lbs

OPTIONS INCLUDE

- PLC controls
- Custom agitators (paddles, ribbons, scraper)
- GLYCOL cooling (including jacket & circulation through agitators)
- Mixing & massaging in same unit design
- Variable speed drives (hydraulic or electric)

AMERICAN FOOD EQUIPMENT COMPANY

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