



DIMENSIONS

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z	
1816	Inches	100½	98	51½	24	115	57½	24	30	5	59½	52	120	60	6	3	15	25½	47½	36½	38	54¼	23	20	24½	15	6
	mm	2553	2489	1308	610	2921	1460	610	762	127	1518	1321	3048	1520	152	76	381	648	1216	927	965	1378	584	508	622	381	152
2420	Inches	106	103½	53½	24	122	61	24	30	5	61½	55	127	63½	6	3	15	27½	51½	38	41½	58	25½	25¼	26¼	15	6
	mm	2692	2629	1359	610	3099	1549	610	762	127	1562	1397	3226	1613	152	76	381	698	1311	965	1054	1473	648	641	667	381	203

OPTIONAL FEATURES

- Refrigeration direct expansion unit.
- Safety ingredient door in canopy.
- Electricals other than 460 volt, 60 Hz.
- Rear located auxiliary agitator start-stop control.
- Rearrangement of canopy inlets and/or additional inlets.
- Stainless steel agitator breaker bar.
- Other electrical voltages, motor sizes and agitators are available.

SPECIFICATIONS

	1816		2420	
Mixer Capacity*				
Minimum	800 lbs.	365 kg	1000 lbs.	455 kg
Maximum	1800 lbs.	815 kg	2400 lbs.	1090 kg
Bowl Volume (ASBE)	51 cu. ft.	1.44m ³	62 cu. ft.	1.75m ³
Main Drive Motor—460 V., 60 Hz.				
1800/900 rpm sanitary motor	100/50 hp	same	125/62.5 hp	same
Hydraulic Tilt Drive—460 V., 60 Hz.				
1200 rpm sanitary motor	2 hp	same	2 hp	same
Air for Flour Gate	60 psi	4.2kgs/sq. cm.	60 psi	4.2 kgs /sq. cm.
Weight (approximate)				
Shipping	24,500 lbs.	11,115 kg	25,500 lbs.	11,570 kg
Net	23,500 lbs.	10,660 kg	24,500 lbs.	11,115 kg

*Note: Capacities are for standard white bread doughs. When mixing special doughs or doughs with lower absorption, the maximum capacity will decrease.

AMF's continuing engineering is constantly improving product performance. Machinery specifications are subject to change without notice.



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