

Triple Roller Bar Mixers



Shaffer[®] Triple Roller Bar Mixers are ideal for breads, rolls, buns, bagels, English muffins, flour tortillas, pizza crusts, sweet goods and frozen doughs. The mixer is available in open or enclosed frame designs and is engineered to meet your bakery's specific needs.

Mixer Models 35/70 rpm standard

Model	Capacity		Volume	
	Lbs.	Kgs.	Cu. Ft.	Liters
HS6	600	273	21.2	601
HS8	800	364	23.9	676
HS10	1000	455	27.9	789
HS13	1300	590	36.5	1032
HS16	1600	727	49.9	1414
HS20	2000	909	57.2	1619
HS25	2500	1136	75.0	2124
HS28	2800	1273	81.0	2292
HS32	3200	1458	94.8	2683

Shaffer Innovation & Quality

Shaffer introduced the first open frame (stainless steel tube frame) mixer to the baking industry in 1993 and has over 470 open frame/direct drive mixers in operation today.

Continued on reverse.

BUNDY BAKING SOLUTIONS:

-  Baking Pans
-  Pan Coatings & Refurbishment
-  Equipment & Services

Shaffer[®] Dough Processing Equipment

Dough Pump & Chunkers

Shaffer's Dough Pump and Chunker are ideal for feeding bread, bun, pizza and similar doughs from the mixer to downstream processing equipment.

Conveyors

Shaffer manufactures vertical, incline and horizontal conveyors to move dough from the dough pump or chunker to downstream equipment. All conveyors are customized to meet your bakery's needs.



Shaffer[®] Chunker & Horizontal Conveyor

Mixer Designs



Enclosed frame design



Open frame design



Open frame hybrid design

Features

- **Enclosed Frame Design:** Features a single end belt drive system
- **Open Frame Design:** Features our energy efficient direct drive system and water tight enclosures for the drive and hydraulic systems
- **Stainless Steel Product Zone:** Bowl, agitator and canopy
- **Exclusive Bowl Design:** Features more durable bowl sheet, shorter mix times, faster dough development and cooler doughs
- **VerTech® Refrigeration Jacket:** Provides superior overall strength, unparalleled ability to absorb dough force, and excellent dough cooling capabilities
- **Positive Pressure Side Bowl Seals:** Constructed of food-grade material that forms against canopy to provide exceptional bowl sealing
- **Metal Detectable UHMW:** Positive pressure front and rear bowl seals
- **Rotary Face Agitator Shaft Seals** (patent pending)
- **Hydraulic Bowl Tilt Systems:** With jog and tilt using single or dual hydraulic cylinders for forward tilt up to 140° or two-way tilt up to 140° forward and 95° reverse
- **Bowl Mounting Bearing:** Bowl tilts on a laminate composite bearing
- **Heavy Duty Stainless Steel Canopy:** Butterfly gate, liquid inlets, and flour dust vent
- **Watershed® Operator Panel Enclosure:** Touch screen operator interface, PLC controls, and push buttons with universal labels for frequently used functions*
- **Grout Kit:** Anchor bolts and grout for sanitary mixer installation
- **NEMA 4 Painted Starter Enclosure**
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA, and CE Compliant**

*Watershed® is a registered trademark of Hoffman Enclosures, Inc.

Optional Features

- **Bowl End Cooling**
- **Drainage:** Sanitary bowl drain
- **Refrigerated Agitator:** U.S. Patent No. 9,295,956
- **Flour Gate:** Sliding flour gate in lieu of butterfly valve
- **Flour Gate Adapter:** BFM® flour gate adapter and dust vent**
- **Ingredient & Sponge Door:** Mounted in the mixer canopy
- **Agitator Shaft Seals:** Lip seal style agitator shaft seals
- **Custom Interface & PLC:** Custom operator interface and PLC packages
- **U-shape Bowl:** U-shape bowl with refrigerated breaker bar for English muffin dough
- **Y-T Asymmetrical (Stant Bar) Agitator**
- **Enclosure:** NEMA 4 X stainless steel starter enclosure
- **Ports:** Grace port 120 VAC outlet and Ethernet port in electrical enclosure door
- **Voltage:** Non-contact voltage detector and voltage indicator in electrical enclosure door
- **ARC Flash Box:** Main circuit breaker ARC flash box

**BFM® fitting is a registered trademark of BFM Global, Ltd.



Refrigerated agitator



Direct drive system



Rotary face agitator shaft seals

For additional information or to request a quote, call +1.937.652.2151 or email info@shaffermixers.com.

