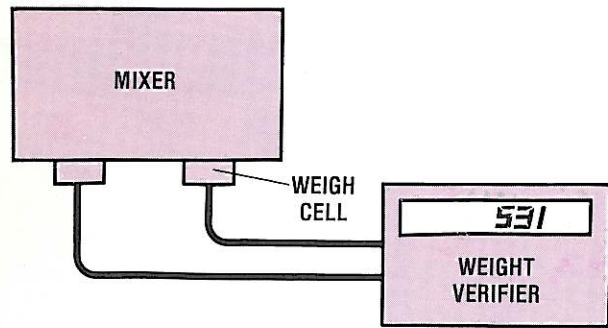
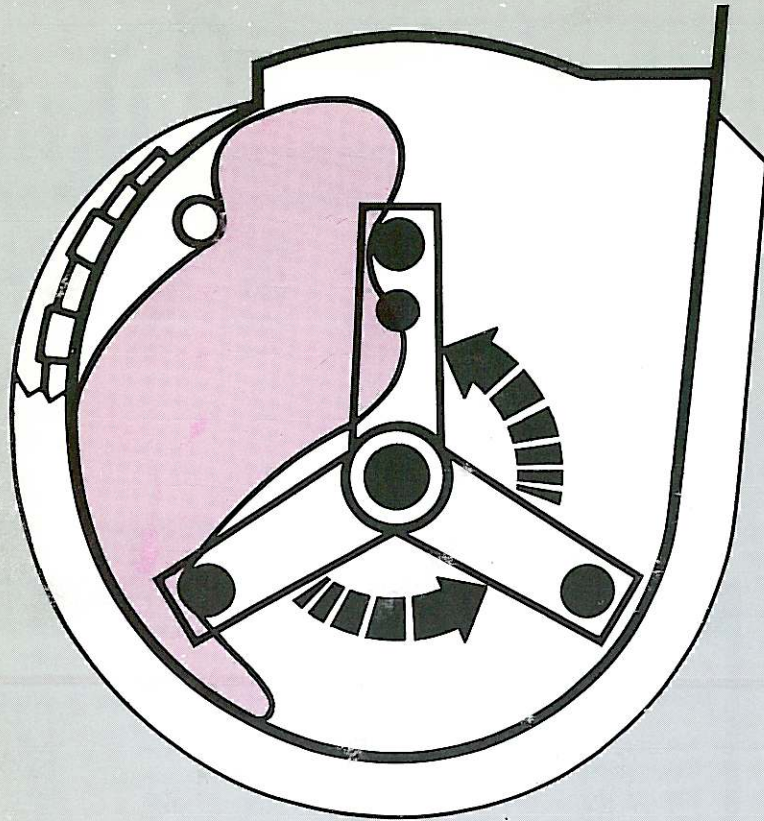


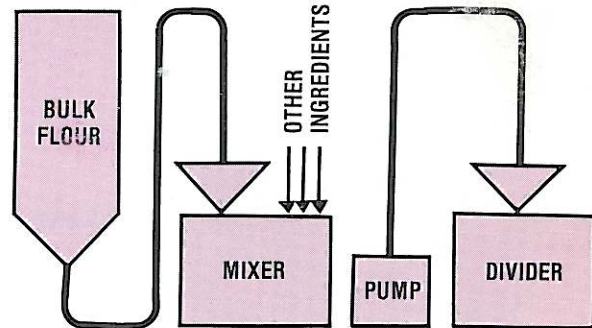
## Shorter Mix Time

The Shaffer Mixer's unique design actually improves dough development in shorter mix time. Here's how it works. First the Agitator Roller Bar throws the dough against the Roller Stretcher Bar. Then, as the dough folds over the Roller Stretcher Bar, it is pulled down by the Agitator Roller Bar creating a stretching effect. The dough is then reduced to a small mass as it rotates thru the narrow portion of the cycle. Finally, as the dough is rolled against the bottom and front of the Shaffer Bowl, it creates a sheeting action to further stretch the dough. The dough is not carried ahead of the agitator as in round bottom bowls. Nor does it wind around the agitator. Therefore, smaller doughs can be efficiently mixed in larger capacity mixers. The innovative shape of the Shaffer Bowl combined with the efficient design of the Roller Bar Agitator and Roller Stretcher Bar require less energy per batch.



## Weight Verification

Weighing and mixing is combined to accurately verify the weight of ingredients. The system will also initiate an alarm if the proper amounts of ingredients are not met. Sanitary construction throughout - no springs to fail - no electrical to burn out - a feature to reach complete mixing automation.

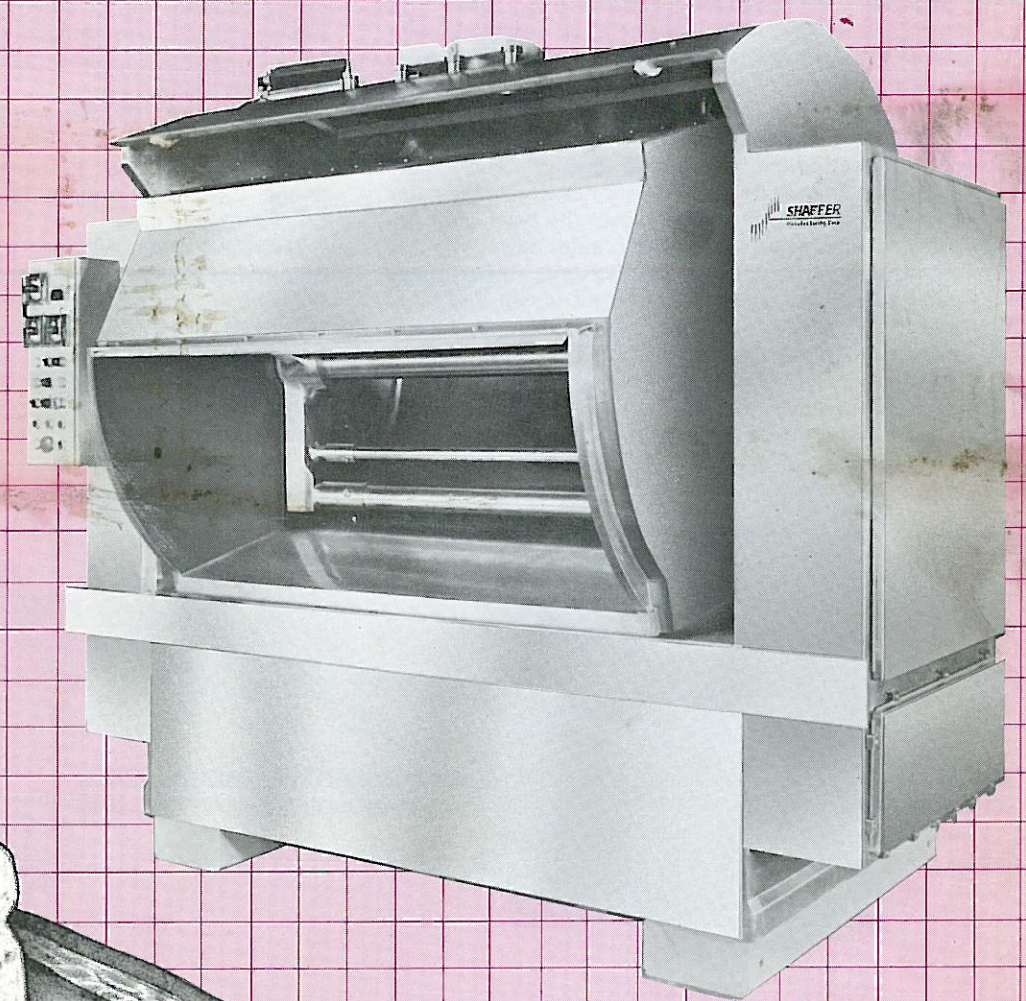
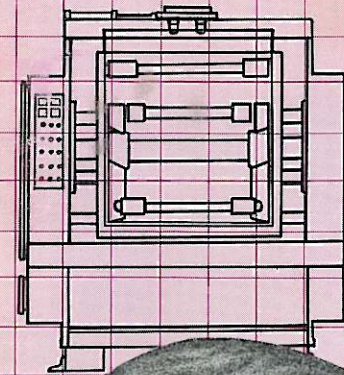
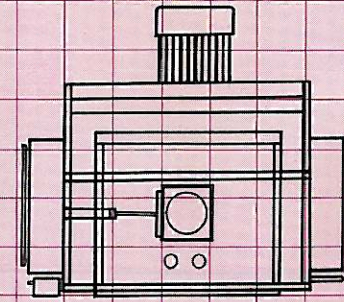


## Programmable Control

ASC - Automatic System Control not only controls the mixer automatically, but also automatically controls the ingredients to the mixer, and then from the mixer to the divider. The ASC saves labor, improves quality, consistency and adds formula flexibility. This system can also be interfaced with other bakery equipment.

# SHAFFER

## MIXERS



## SHAFFER MANUFACTURING CORP.

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# Better Dough Development

From the shape and design of our Horizontal High Speed Mixer Bowl to the efficient design of the durable Sigma and Double Sigma Arm Mixers. Shaffer's advanced technology continues to lead the Baking Industry.

**Improved Dough Development and Shorter Mix Time** - The innovative shape of the Shaffer Bowl combined with the efficient design of the roller bar agitator and roller stretcher bar improves dough development and shortens mix time (see back of brochure for details).

**Extra Heavy Duty Construction** - The overall frame and drive construction are made out of heavy duty materials. The shape of the Shaffer Bowl and the extra strength channel construction over the bowl when using a cooling jacket adds even greater strength. Solid stainless steel is used for the housing, mixing bowl, canopy, agitator and shaft, coolant jacket and base enclosure panels for long life. The motor, bowl assembly, enclosure frame, and other mechanical and electrical components are designed to readily mix even the toughest doughs.

**More Cooling Surface** - Rather than using gimmicks.

Shaffer supplies extra bowl cooling surface. In addition, the stainless steel cooling jacket is engineered to keep the pressure drop to a minimum.

**Sanitary Construction** - The sleek exterior and interior components manufactured with stainless steel are easily cleaned. The continuous ground smooth welds will stay clean. The sanitary construction is done by skilled craftsmen where stainless steel fabrication is still treated as an art.

**Energy Efficient** - The ready release of the dough from the "E-Z Out" bowl minimizes or eliminates joggling the dough out. Also the unique bowl and agitator shape uses less energy for mixing (see back of brochure).

**Operational Ease** - Whether you require a completely automated system or a basic one the NEMA 4 (water tight) controls are designed for easy operation.

**Complete Automation Available** - A programmable controller coupled with a weight verification system will automatically control and verify ingredients to the mixer as well as the mixing, temperature control and discharge of dough (see back of brochure).



## Sigma Arm Mixer

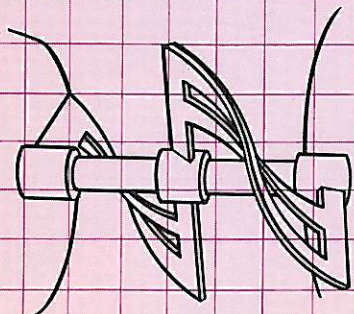
Model	MIXING CAPACITY POUNDS APPROX.	BASE BOWL VOLUMN CU. FT.	DRIVE MOTOR H.P.	DRIVE MOTOR K.W. LOAD	BOWL TILT MOTOR H.P.	NET WEIGHT POUNDS APPROX.
3RD	800	16.4	25/12.5	19.5	3	6,000
4RD	900	24.0	30/15	24.0	5	8,700
5RD	1300	28.0	40/20	31.2	5	10,900
6RD	1500	32.0	50/25	38.7	5	12,100
7RD	1800	43.7	50/25	38.7	5	13,600
8RD	2100	52.9	60/30	47.2	5	17,000
9RD	2200	60.0	75/37.5	57.0	5	17,800

## Double Sigma Arm Mixer

Model	MIXING CAPACITY POUNDS APPROX.	BASE BOWL VOLUMN CU. FT.	DRIVE MOTOR H.P.	DRIVE MOTOR K.W. LOAD	BOWL TILT MOTOR H.P.	NET WEIGHT POUNDS APPROX.
100	700	17.8	15/7.5	15.0	3	14,100
150	1100	22.4	20/10	16.5	3	14,900
200	1400	31.3	30/15	24.0	5	16,500
250	1700	37.5	40/20	31.2	5	17,600
300	2100	43.8	50/25	38.7	5	18,500
350	2300	48.2	60/30	47.2	5	19,400
400	2600	53.9	75/37.5	57.0	5	20,000
500	3100	67.1	100/50	77.0	5	20,500

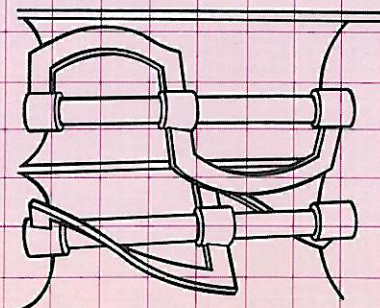
## Horizontal High Speed Mixer

Model	MIXING CAPACITY POUNDS APPROX.	BASE BOWL VOLUMN CU. FT.	DRIVE MOTOR H.P.	DRIVE MOTOR K.W. LOAD	BOWL TILT MOTOR H.P.	NET WEIGHT POUNDS APPROX.
3	540	17.2	20/10	16.5	3	6,100
4	800	24.0	30/15	24.0	5	9,800
5	900	29.7	40/20	31.2	5	12,000
10	1000	29.7	50/25	38.7	5	12,100
13	1300	43.5	60/30	47.2	5	16,400
16	1600	53.0	75/37.5	57.0	5	19,900
20	2000	60.5	100/50	77.0	5	20,600
25	2500	60.5	125/62.5	95.2	5	21,000
30	3000	80.0	150/75	116.1	5	24,400



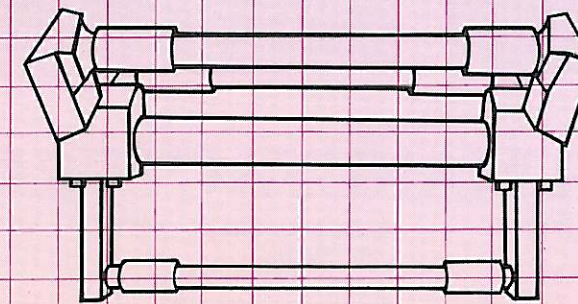
SIGMA ARM MIXER

*SIGMA ARM MIXER - Dough Mixed in Less Time - the bottom line of our sigma arm mixer with unique heavy formed component agitator. Perfect for rotary and wire cut cookies, crackers, sweet doughs, granola dough and more. Available in a selection of sizes and arm speeds. Or, we'll custom tailor to meet your needs.*



DOUBLE SIGMA ARM MIXER

*DOUBLE SIGMA ARM MIXER - The mixer with the flexibility to handle tomorrow's growth. Blend and mix at speeds of 40 RPM to 80 RPM. a variable speed for everything from batter, cream fillings and icing to wire cut dough, pie doughs, rotary cook'e dough and hard extruded doughs. Available in many sizes or custom built to meet your needs.*



HORIZONTAL HI-SPEED MIXER

*HORIZONTAL HIGH SPEED MIXER - The Bakery Workhorse - for mixing everything from light duty to heavy duty doughs, such as bread, buns, rolls, bagels, pizza crust, muffins, pita, tortilla shells and others. Available in many sizes from 100 pounds to 3,000 pounds.*