Shaffer® High Shear Mixers are ideal for cake and muffin batters, cream fillings, icings, confectionery creams, and slurry-type products. High Shear Mixers can replace vertical slurry mixers.

Mixer Models

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>lb</td>
<td>kg</td>
</tr>
<tr>
<td>HSB200</td>
<td>1500</td>
<td>680</td>
</tr>
<tr>
<td>HS8270</td>
<td>2000</td>
<td>907</td>
</tr>
<tr>
<td>HSB320</td>
<td>2800</td>
<td>1270</td>
</tr>
</tbody>
</table>

Shaffer® Sigma Arm Mixers

All Shaffer® mixers are available in open or enclosed frame designs and are engineered to meet your bakery's specific needs.

**Single Sigma Arm Mixers**

Shaffer Single Sigma Arm Mixers are ideal for rotary moulded cookies, crackers, biscuits, corn tortillas, muffins, sweet doughs, granola bars, stiff fillings, and pet food.

**Double Sigma Arm Mixers**

Shaffer Double Sigma Arm Mixers are ideal for wire cut cookies, granola and heath bars, muffin batters, pretzels, cream fillings, icings, and confectionery creams.
Features

- **Custom Frame Designs**: Enclosed frame, open frame, and open frame hybrid designs available
- **High Shear Agitator**: Heavy duty stainless steel rotary blade includes fixed stator blades
- **Stainless Steel Product Zone**: Bowl, agitator, and canopy
- **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 (U.S. Patent No. 10,174,842)**
- **Hydraulic Bowl Tilt Systems**: Tilt using single hydraulic cylinders for forward tilt up to 120°
- **Bowl Mounting Bearing**: Bowl tilts on a laminate composite bearing
- **Heavy Duty Stainless Steel Canopy**: Butterfly gate with BFM® connector, 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**
- **NEMA 4X End Doors**: On hybrid and enclosed frame models
- **NEMA 4 Painted Starter Enclosure**
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA, and CE Compliant**

*BFM® fitting is a registered trademark of BFM Global, Ltd.
**Watershed® is a registered trademark of Hoffman Enclosures, Inc.

Optional Features

- **Refrigeration Jacket**
- **Sanitary Bowl Drain**
- **Sliding Flour Gate**
- **Variable Speed up to 140 rpm**
- **4” DIA Port in the Bottom of Bowl for Pumping Out Flowable Mixed Product**
- **Ingredient Door in Canopy**
- **NEMA 4X Stainless Steel Starter Enclosure**
- **Custom Operator Interface and PLC Packages**
- **Inflatable Bowl Seals**
- **Grace Port 120 VAC Outlet and Ethernet Port in Electrical Enclosure Door**
- **Non-Contact Voltage Detector and Voltage Indicator in Electrical Enclosure Door**
- **Load Cells**
- **ARC Flash Protected Main Circuit Breaker**
- **Trough or Kibbler Locks**
- **Special Ingredient Inlets**
- **CIP System**

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