

High Shear Mixers



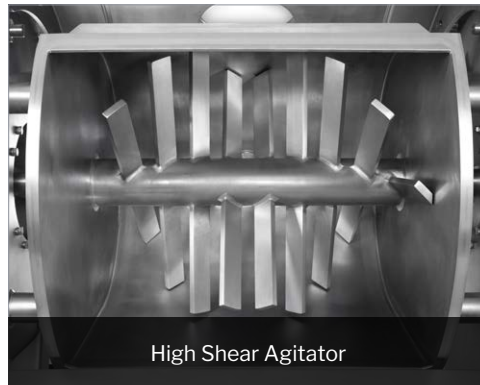
Shaffer[®] High Shear Mixers are ideal for cake and muffin batters, cream fillings, icings, confectionery creams, and slurry-type products. High Shear Mixers can replace vertical slurry mixers.

Mixer Models Variable speed to 120 rpm standard.

Model	Capacity		Volume		
	lb	kg	cu ft	gal	L
HSB200	1500	680	26	195	736
HS8270	2000	907	35	262	991
HSB320	2800	1270	43.7	327	1237



High Shear Mixer with hybrid open frame



High Shear Agitator

BUNDY BAKING SOLUTIONS:

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

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.

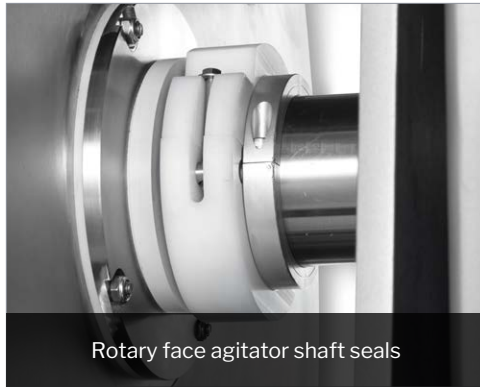
Double Sigma Arm Mixers

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

Continued on reverse.



Butterfly gate with BFM® connector



Rotary face agitator shaft seals



Stationary stator blades

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

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

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

- **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**

Optional Features

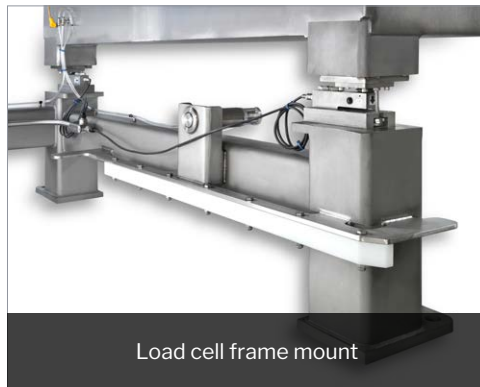
- Refrigeration Jacket
- Sanitary Bowl Drain
- Sliding Flour Gate
- Variable Speed up to 140 rpm
- 4" DIA Port in the Bottom of Bowl for Pumping Out Flowable Mixed Product
- Ingredient Door in Canopy

- 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



Inflatable bowl seal



Load cell frame mount



Clean in place system add-on

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

