

Double Arm Triple Sweep Agitator



Shaffer[®] Double Arm Triple Sweep Agitators (U.S. Patent No. 10,034,479) provide the fastest, most consistent mix for wire-cut doughs, granola, energy bars and other products at batch sizes above 2000 pounds.

Consistent Mix

The blade design was engineered to specific angles and spacing to maximize the mixing action all the way to the sides of the bowl, providing a more thorough mix of product at every bowl and batch size.

Faster Mix

The more efficient mixing movement of the blades and edge-to-edge mixing results in a faster mix time.

Unparalleled Incorporation

The blade angle and faster mix time incorporates fragile particulates quicker resulting in less damage to the particles and a higher quality final product.

Energy Efficient

Because the mix time is shortened, bakeries can save energy on every batch.

Model	Capacity		Usable Bowl Volume		Rated Bowl Volume	
	lb	kg	cu ft	L	cu ft	L
DA300	2100	953	47.8	1353	38.9	1101
DA350	2400	1089	53.3	1509	43.4	1228
DA400	2700	1225	61.0	1727	51.9	1469
DA500	3300	1497	72.6	2055	61.7	1748
DA650	4400	1996	94.9	2688	88.6	2509
DA800	5400	2449	122.0	3455	106.7	3020

1. The volume of the agitator has been removed from the "Usable" and "Rated" bowl volumes.
2. The "Usable" bowl volume includes all bowl area to the front corner at bowl lip level, beyond which, liquids will begin to leak out.
3. The "Rated" bowl volume is calculated at 6" (152 mm) above the agitator.
4. Mixing capacity is calculated based on 50 pounds per cubic foot final dough density.

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

BUNDY BAKING SOLUTIONS:

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

Shaffer[®] Mixer Frame Designs

All Shaffer mixers are available in enclosed frame, open frame, and open frame hybrid* designs. Shaffer engineers every mixer to meet exact product and facility needs to help our customers save money, increase quality, delight customers and out-pace the competition.

*Hybrid frame design is a winner of the BEST in Baking Award IBIE 2013

