Shaffer® Double Sigma Arm Mixers are ideal for wire cut cookies, granola and health bars, muffin batters, pretzels, cream fillings, icings, and confectionery creams. The mixer is available in open or enclosed frame designs and is engineered to meet your bakery’s specific needs.

Mixer Models  Variable speed agitator to 80 rpm standard

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Usable Bowl Volume</th>
<th>Rated Bowl Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>lb</td>
<td>kg</td>
<td>cu ft</td>
</tr>
<tr>
<td>DA100</td>
<td>900</td>
<td>408</td>
<td>20.4</td>
</tr>
<tr>
<td>DA150</td>
<td>1100</td>
<td>499</td>
<td>24.2</td>
</tr>
<tr>
<td>DA200</td>
<td>1500</td>
<td>680</td>
<td>32.6</td>
</tr>
<tr>
<td>DA250</td>
<td>1800</td>
<td>816</td>
<td>39.1</td>
</tr>
<tr>
<td>DA300</td>
<td>2100</td>
<td>953</td>
<td>47.8</td>
</tr>
<tr>
<td>DA350</td>
<td>2400</td>
<td>1089</td>
<td>53.3</td>
</tr>
<tr>
<td>DA400</td>
<td>2700</td>
<td>1225</td>
<td>61.0</td>
</tr>
<tr>
<td>DA500</td>
<td>3300</td>
<td>1497</td>
<td>72.6</td>
</tr>
<tr>
<td>DA650</td>
<td>4400</td>
<td>1996</td>
<td>94.9</td>
</tr>
<tr>
<td>DA800</td>
<td>5400</td>
<td>2449</td>
<td>122.0</td>
</tr>
</tbody>
</table>

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 approximately 50 pounds per cubic foot final dough density.

Continued on reverse.
Mixer Designs

![Enclosed frame design](image1)
![Open frame design](image2)
![Open frame hybrid design](image3)

Features

- **Custom Frame Designs**: Enclosed frame, open frame, and open frame hybrid designs available
- **Two Heavy Duty Stainless Steel Sigma Arm Agitators**: Available in standard double sweep, W-style double sweep, or Triple Sweep agitator (U.S. Patent No. 10,034,479) to meet your exact product needs
- **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**: 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 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**
- **Grout Kit**: Anchor bolts and grout for sanitary mixer installation
- **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**
- **Ingredient Door in Canopy**
- **NEMA 4X Stainless Steel Starter Enclosure**
- **Custom Operator Interface and PLC Packages**
- **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.