Shaffer® Select Series Single Sigma Arm Mixers are precisely engineered to offer maximum value and durability and are ideal for rotary moulded cookies, crackers, biscuits, corn tortillas, muffins, sweet doughs, granola bars, stiff fillings, and pet foods.

**Mixer Models**  
Variable speed agitator to 40 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>SA04</td>
<td>900</td>
<td>408</td>
<td>25.2</td>
</tr>
<tr>
<td>SA05</td>
<td>1200</td>
<td>544</td>
<td>30.0</td>
</tr>
<tr>
<td>SA06</td>
<td>1600</td>
<td>726</td>
<td>37.0</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 to the top of the agitator.
4. Mixing capacity is calculated based on approximately 50 pounds per cubic foot final dough density.

**Shaffer® Dough Processing Equipment**

**Dough Kibblers**

The Shaffer® Dough Kibbler uses specialty tine cutters to break up dry doughs, such as corn masa, cookie, and cracker doughs to feed downstream processing equipment.

**Conveyors**

Shaffer manufactures flighted incline conveyors to move dough from the kibbler to downstream equipment. Horizontal conveyors are also available and all conveyors are customized to meet your bakery’s needs.

**BUNDY BAKING SOLUTIONS:**

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

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**Durable**

All stainless steel plate and tube construction with heavy duty components for maximum durability

**Sanitary**

Open frame construction with round tube cross members and watertight enclosures for easy sanitation

**Simple**

Designed with well-known, commonly stocked components for easy maintenance and operation

**Economical**

Engineered to provide optimal performance at maximum value

*Continued on reverse.*
Features

- **Open Frame Design:** All stainless steel plate and tube construction with watertight enclosures for the drive and hydraulic systems.
- **Stainless Steel Product Zone:** Bowl, agitator, and canopy.
- **Belt Drive:** Single end belt drive in watertight enclosure.
- **Variable Speed Agitator Drive:** 20 HP, 30 HP, 40 HP, or 50 HP standard.
- **Bowl Discharge:** Standard discharge heights of 36” (914 mm), 39” (991 mm), 42” (1067 mm), and 45” (1143 mm).
- **Positive Pressure Side Bowl Seals:** Constructed of food-grade material that forms against canopy to provide exceptional bowl sealing.

Optional Features

- **VerTech® Refrigeration Jacket:** Provides superior overall strength, unparalleled ability to absorb dough force, and excellent dough cooling capabilities.
- **Butterfly Flour Gate Inlet:** 12” (305 mm) diameter with BFM® connector**.

- **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 hydraulic cylinder for forward tilt up to 110°.
- **Bowl Mounting Bearing:** Bowl tilts on a laminate composite bearing.
- **Heavy Duty Stainless Steel Canopy:** Ingredient inlets available.
- **Watershed® Operator Panel Enclosure:** Allen Bradley or Siemens operator panel and controls and push buttons with universal labels for frequently used functions. Operator panel located on right-hand side of the mixer*
- **Bolt on Legs**
- **Grout Kit:** Anchor bolts and grout for sanitary mixer installation.
- **NEMA 4 White Powder Coated Starter Enclosure**
- **Voltage:** 380 to 480 volt standard, 24 VDC control voltage.
- **UL and cUL Compliant Controls**
- **BISSC Certified**
- **ANSI and USDA Compliant**

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

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

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