Shaffer® Triple Roller Bar Mixers are ideal for breads, rolls, buns, bagels, English muffins, flour tortillas, pizza crusts, sweet goods, and frozen doughs. The mixer is available in open or enclosed frame designs and is engineered to meet your bakery’s specific needs.

**Mixer Models** 35/70 rpm standard

<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>HS6</td>
<td>600</td>
<td>273</td>
</tr>
<tr>
<td>HS8</td>
<td>800</td>
<td>364</td>
</tr>
<tr>
<td>HS10</td>
<td>1000</td>
<td>455</td>
</tr>
<tr>
<td>HS13</td>
<td>1300</td>
<td>590</td>
</tr>
<tr>
<td>HS16</td>
<td>1600</td>
<td>727</td>
</tr>
<tr>
<td>HS20</td>
<td>2000</td>
<td>909</td>
</tr>
<tr>
<td>HS25</td>
<td>2500</td>
<td>1136</td>
</tr>
<tr>
<td>HS28</td>
<td>2800</td>
<td>1273</td>
</tr>
<tr>
<td>HS32</td>
<td>3200</td>
<td>1458</td>
</tr>
</tbody>
</table>

**Shaffer Innovation & Quality**
Shaffer introduced the first open frame (stainless steel tube frame) mixer to the baking industry in 1993 and has over 470 open frame/direct drive mixers in operation today.

**Shaffer® Dough Processing Equipment**

**Dough Pumps & Chunkers**
Shaffer® Dough Pumps and Chunkers are ideal for feeding bread, bun, pizza, and similar doughs from the mixer to downstream processing equipment.

**Conveyors**
Shaffer manufactures vertical, incline, and horizontal conveyors to move dough from the dough pump or chunker to downstream equipment. All conveyors are customized to meet your bakery’s needs.

*Continued on reverse.*
**Mixer Designs**

- **Enclosed frame design**
- **Open frame design**
- **Open frame hybrid design**

**Features**

- **Custom Frame Designs:** Enclosed frame, open frame, and open frame hybrid designs available
- **Stainless Steel Product Zone:** Bowl, agitator, and canopy
- **Exclusive Bowl Design:** Features more durable bowl sheet, shorter mix times, faster dough development, and cooler doughs
- **VerTech® Refrigera**
- **tion Jacket:** Provides superior overall strength, unparalleled ability to absorb dough force, and excellent dough cooling capabilities
- **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
- **Watershed® Operator Panel Enclosure:** Touch screen operator interface, PLC controls, and push buttons with universal labels for frequently used functions*
- **Heavy Duty Stainless Steel Canopy:** Butterfly gate with BFM® connector, liquid inlets, and flour dust vent**
- **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**

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

**Optional Features**

- **Sanitary Bowl Drain**
- **Refrigerated Agitator (U.S. Patent No. 9,295,956)**
- **Refrigerated Breaker Bar**
- **Sliding Flour Gate**
- **Ingredient or Sponge Door**
- **Custom Operator Interface and PLC Packages**
- **U-shape Bowl**
- **Y-T Asymmetrical (Stant Bar) Agitator**
- **NEMA 4X Stainless Steel Starter Enclosure**
- **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, Pump, or Chunker Locks**
- **Special Ingredient Inlets**

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