

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 foods. 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 40 rpm standard

Model	Capacity		Usable Bowl Volume		Rated Bowl Volume	
	lb.	kg	cu. ft.	liters	cu. ft.	liters
SA4	900	408	25.2	714	20.6	583
SA5	1200	544	28.3	801	23.2	656
SA6	1600	726	36.3	1028	33.4	945
SA7	2100	953	47.6	1348	43.7	1238
SA8	2400	1089	53.1	1504	48.2	1365
SA9	2800	1270	60.8	1722	55.2	1563
SA10	3400	1542	79.9	2263	72.1	2042
SA11	3700	1678	86.0	2435	77.8	2204
SA12	4000	1814	91.7	2597	84.5	2391
SA13	4500	2041	97.1	2750	89.4	2532
SA14	5000	2268	112.6	3188	104.3	2953

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.

Continued on reverse.

BUNDI BAKING SOLUTIONS:

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

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.



Mixer Designs



Enclosed frame design



Open frame design



Open frame hybrid design

Features

- **Enclosed Frame Design:** Features a single end belt drive system and water tight enclosures for the drive and hydraulic systems
- **Open Frame Design:** Features our energy efficient direct drive system and either a frame-mounted, remote-mounted or water tight enclosed hydraulic tilt system
- **Heavy Duty Stainless Steel Sigma Arm Agitator**
- **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** (patent pending)
- **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, 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 4 Painted Starter Enclosure**
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA, and CE Compliant**

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

Optional Features

- **Double End Drive:** Enclosed frame only
- **Operation:** Over tilt and two-way tilt operation
- **Refrigeration:** Refrigeration jacket
- **Drainage:** Sanitary bowl drain
- **Flour Gate:** Sliding flour gate in lieu of butterfly valve
- **Flour Gate Adapter:** BFM® flour gate adapter and dust vent**
- **Ingredient Door:** Ingredient door in canopy
- **Agitator Shaft Seals:** Lip seal style agitator shaft seals
- **Custom Interface & PLC:** Custom operator interface and PLC packages
- **Enclosure:** NEMA 4X stainless steel starter enclosure
- **Ports:** Grace port 120 VAC outlet and ethernet port in electrical enclosure door
- **Voltage:** Non-contact voltage detector and voltage indicator in electrical enclosure door
- **ARC Flash Box:** Main circuit breaker ARC flash box

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



BFM® flour gate fitting



Direct drive system



Rotary face agitator shaft seals

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

