Shaffer® Stationary Bowl Triple Roller Bar Mixers are ideal for breads, rolls, buns, bagels, English muffins, flour tortillas, pizza crusts, sweet goods, and frozen doughs.

**Mixer Models** Variable speed to 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>SB10</td>
<td>1000</td>
<td>455</td>
</tr>
<tr>
<td>SB13</td>
<td>1300</td>
<td>590</td>
</tr>
<tr>
<td>SB16</td>
<td>1600</td>
<td>727</td>
</tr>
<tr>
<td>SB20</td>
<td>2000</td>
<td>909</td>
</tr>
<tr>
<td>SB25</td>
<td>2500</td>
<td>1136</td>
</tr>
</tbody>
</table>

*The Shaffer® Stationary Bowl Mixers are a replacement mixer for the Baker Perkins (Ø69) and Peerless RS and RF stationary bowl style mixers.*
Features

• Open Frame Design: Features our energy efficient direct drive system and hydraulic system mounted under bowl
• Stainless Steel Product Zone: Bowl, agitator, and canopy
• Refrigerated Mixer Door: Heavy-duty refrigerated mixer door with inflated door seals
• Door Guide Rail: One piece guide rail integrated with bowl construction
• Oil Impregnated Door Contact Surface
• Sanitary Bowl Drain Valve

• Vertech® Refrigeration Jacket: Provides superior overall strength, unparalleled ability to absorb dough force, and excellent dough cooling capabilities
• Metal Detectable UHMW: Positive pressure on top of door seal
• Rotary Face Agitator Shaft Seals (U.S. Patent No. 10,174,842)
• Watershed® Operator Panel Enclosure: Touch screen operator interface, PLC controls, and push buttons with universal labels for frequently used functions*

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Optional Features

• Refrigerated Agitator (U.S. Patent No. 9,295,956)
• Sliding Flour Gate
• Ingredient or Sponge Door in Canopy
• Rear Operator Platform

• Custom Operator Interface and PLC Packages
• 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
• ARC Flash Protected Main Circuit Breaker

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