

# Select Series Single Sigma Arm Mixers



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

Model	Capacity		Usable Bowl Volume		Rated Bowl Volume	
	lb	kg	cu ft	L	cu ft	L
SA04	900	408	25.2	705	20.6	583
SA05	1200	544	30.0	849	24.5	698
SA06	1600	726	37.0	1047	30.3	858

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.



### 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.

## BUNDY BAKING SOLUTIONS:



Baking Pans



Pan Coatings & Refurbishment



Equipment & Services

## Shaffer® Dough Processing Equipment

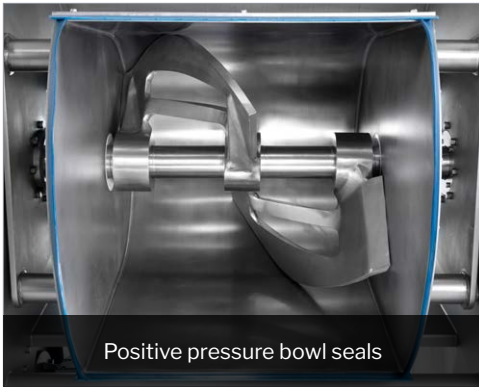
### Dough Kibblers

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.





Positive pressure bowl seals



Reverse tilt up to 45°



Operator panel with HMI

## 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

- **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.

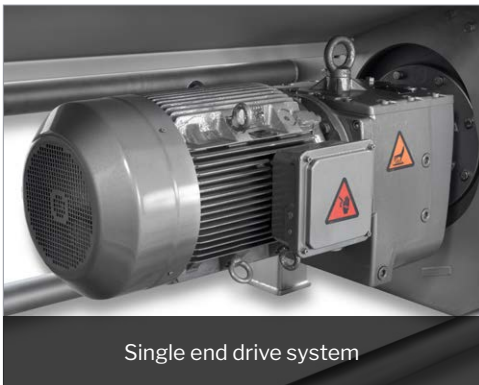
## Optional Features

- **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\*\*

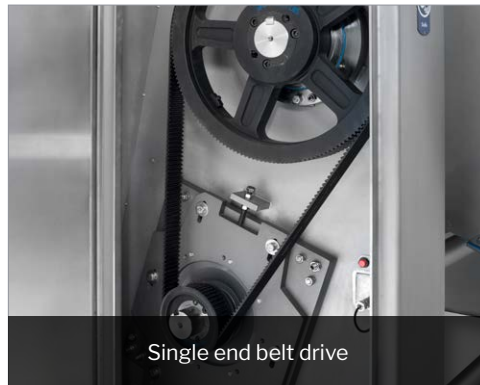
- **Bowl Tilt:** Dual hydraulic cylinders for two-way tilt up to 110° forward and 45° reverse for manually adding ingredients
- **Dust Vent with Filter**
- **Liquid Inlets:** 2" (50 mm) diameter bevel seat

- **Trough or Hopper Locks**
- **NEMA 4X Stainless Steel Starter Enclosure**

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



Single end drive system



Single end belt drive



Rotary face agitator shaft seals

For additional information or to request a quote, call +1.937.652.2151 or email [info@shaffermixers.com](mailto:info@shaffermixers.com).

