

Select Series Triple Roller Bar Mixers



Shaffer[®] Select Series Triple Roller Bar Mixers are precisely engineered to offer maximum value and durability and are ideal for breads, rolls, buns, bagels, English muffins, flour tortillas, pizza crusts, sweet goods, and frozen doughs.

Mixer Models Variable speed agitator 35 to 70 rpm standard

Model	Capacity		Volume	
	lb	kg	cu ft	L
HS6	600	272	19.6	555
HS8	800	363	23.3	660
HS10	1000	454	28.8	816



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



Release Agents



Pan Coatings & Refurbishment



Equipment & Services

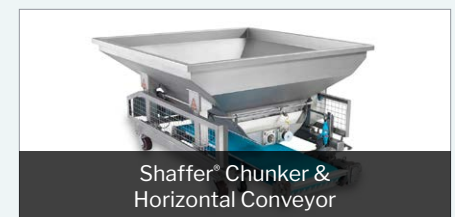
Shaffer[®] Dough Processing Equipment

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.





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
- **VerTech® Refrigeration Jacket:** Provides superior overall strength, unparalleled ability to absorb dough force, and excellent dough cooling capabilities
- **Belt Drive:** Single end belt drive located on left-hand side of the mixer in watertight enclosure
- **Variable Speed Agitator Drive:** 30 HP, 40 HP, 50 HP, or 60 HP standard
- **Bowl Discharge:** Standard discharge heights of 36" (914 mm), 39" (991 mm), 42" (1067 mm), and 45" (1143 mm)

Optional Features

- **Bowl Tilt:** Dual hydraulic cylinders for two-way tilt up to 110° forward and 45° reverse for sponge dough or manually adding ingredients
- **Butterfly Flour Gate Inlet:** 12" (305 mm) diameter with BFM® connector**

- **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, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI and USDA Compliant**

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

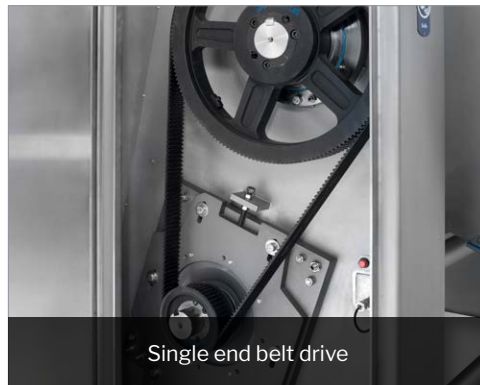
- **BFM® Inlet:** 12" (305 mm) diameter (no flour gate valve)
- **Dust Vent with Filter**
- **Liquid Inlets:** 2" (50 mm) diameter bevel seat

- **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.

