

Shaffer Equipment Service



Professional Service. Professional Results. Shaffer's trained and experienced parts and service team is here to ensure that your equipment operates efficiently, effectively, and for as long as possible. Whether you need start-up assistance, employee training, or want to develop a preventive maintenance or replacement part program, our team of engineers and professional technicians can help you achieve your goals.

Features

- **Servicing All Brands of Mixers:** The Shaffer service team can handle virtually all of your service needs, even across mixer manufacturers. Bakeries utilizing multiple brands of equipment can depend on us for everything from new bowl replacements to electrical upgrades and more!
- **In-Bakery Support:** Rely on us in the event that your equipment is down or simply needs a tune-up. Whether pre-scheduled or an emergency, the Shaffer service team will help you get your bakery up and running as quickly as possible.
- **Employee Training:** We offer training programs tailored to your staff, including mixer operators, sanitation specialists, and maintenance personnel. We also offer custom programs for anyone in your organization who needs a better working knowledge of our equipment and its safe operation, sanitation, and maintenance.
- **Installation & Start-Up Assistance:** A Shaffer technician can assist with your equipment installation and start-up.
- **Preventative Maintenance Agreements:** Preventive maintenance is a great way to ensure the long and efficient working life of your equipment. Our qualified staff will provide scheduled inspection, detection, and if needed, corrective service to prevent urgent maintenance issues.
- **Equipment Upgrades:** If your mixer has components that are showing age or require upgrades to mechanical, electrical, or computer systems, our technicians can evaluate your equipment onsite and offer suggestions to improve operational efficiencies.
- **Replacement Parts Program:** Talk to us about our replacement parts program to ensure that you are never out of the high-wear items needed to run your equipment smoothly and with minimal downtime.

BUNNY BAKING SOLUTIONS:

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

Custom Mixer Design

Shaffer offers the most extensive and innovative line of horizontal mixers in the baking industry. Mixers are available with triple roller bar, single sigma, double sigma, or high shear agitators and are custom designed with an enclosed frame, open frame, and open frame hybrid designs. Shaffer engineers every mixer to meet exact product and facility needs to help our customers save money and increase quality.

