

Eagle Series Mixers



Shaffer[®] Eagle Series Mixers are ideal for a variety of dough or specialty products with batch capacities from 200 to 800 pounds. Eagle Series Mixers offer a simple economical solution for small batch operations in a constant mixing and processing production environment or smaller manual bakery operation.



Triple Roller Bar Agitator

Ideal for mixing breads, buns, rolls, pizza dough, and flour tortillas.



Single Sigma Arm Agitator

Ideal for mixing cookies, crackers, pie dough, masa, granola, and more.



Double Sigma Arm Agitator

Ideal for mixing cookies, cakes, muffins, cream fillings, health bars, and more.

Mixer Models

Model	Agitator Speed (rpm)	Capacity		Rated Bowl Volume	
		lb	kg	cu ft	L
HS4	70	400	181	13.6	385
HS5	70	500	227	17.8	504
SA2	40	550	249	13.6	385
SA3	40	800	363	17.8	504
DA25	80	200	91	4.6	130
DA70	80	500	227	10.6	300

1. The volume of the agitator has been removed from the "Rated" bowl volume.

2. The "Rated" bowl volume is calculated at 6" (152 mm) above the agitator.

Continued on reverse.

BUNDY BAKING SOLUTIONS:

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

Shaffer[®] Select Series Mixers

Shaffer[®] Select Series Mixers are precisely engineered to offer maximum value and durability. They are suitable for small industrial bakeries with capacities from 600 to 1600 pounds depending on the product. Select Series Mixers are available with a triple roller bar or single sigma arm agitator.



Shaffer[®] Select Series Mixer

Features

- **Open Frame Design:** Features our energy efficient direct drive system and provides easy access for sanitation and maintenance
- **Stainless Steel Product Zone:** Bowl, agitator, and canopy
- **Keyless Compression Fit Mounting System:** For direct drive
- **Hydraulic Bowl Tilt Systems:** Uses a hydraulic cylinder for forward tilt up to 110°
- **Watershed® Operator Panel Enclosure:** Touch screen operator interface, PLC controls, and push buttons with universal labels for frequently used functions*
- **NEMA 4 Painted Starter Enclosure**
- **Agitator Shaft Seals:** Lip seal style agitator shaft seals
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA, and CE Compliant**

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

Optional Features

- **Refrigeration Jacket**
- **Liquid Inlets in Canopy**
- **Pneumatic or Manual Flour Gate in Canopy**
- **Ingredient Door in Canopy**
- **Custom Operator Interface and PLC Packages**
- **NEMA 4X Stainless Steel Starter Enclosure**
- **Rotary Face Agitator Shaft Seals (U.S. Patent No. 10,174,842)**

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

