

Stationary Bowl Triple Roller Bar Mixers



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

Model	Capacity		Volume	
	lb	kg	cu ft	L
SB10	1000	455	28.7	812
SB13	1300	590	37.6	1065
SB16	1600	727	50.9	1441
SB20	2000	909	58.4	1654
SB25	2500	1136	75.2	2129

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

Continued on reverse.

BUNDY BAKING SOLUTIONS:

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

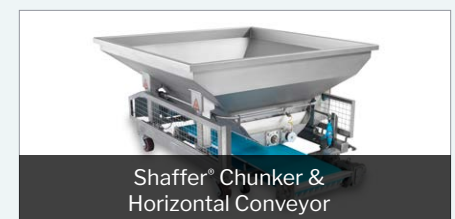
Shaffer[®] Dough Processing Equipment

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.





Operator panel with HMI



Direct drive system



Rotary face agitator shaft seals

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*
- **Heavy Duty Stainless Steel Canopy:** Butterfly gate with BFM® connector, liquid inlets, and flour dust vent**
- **Door Operation:** Hydraulic powered using two hydraulic cylinders
- **Grout Kit:** Anchor bolts and grout for sanitary mixer installation
- **NEMA 4 Painted Starter Enclosure**
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA, and CE Compliant**

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

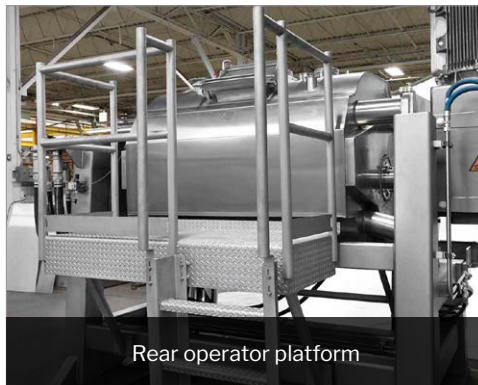
**BFM® fitting is a registered trademark of BFM Global, Ltd.

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**



Refrigerated agitator



Rear operator platform



Sponge door in canopy

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

