

# Single Sigma Arm Mixers



Shaffer<sup>®</sup> Single Sigma Arm Mixers are ideal for rotary moulded cookies, crackers, biscuits, corn tortillas, muffins, sweet doughs, granola bars, stiff fillings, and pet foods. The mixer is available in open or enclosed frame designs and is engineered to meet your bakery's specific needs.

## 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
SA4	900	408	25.2	714	20.6	583
SA5	1200	544	28.3	801	23.2	656
SA6	1600	726	36.3	1028	33.4	945
SA7	2100	953	47.6	1348	43.7	1238
SA8	2400	1089	53.1	1504	48.2	1365
SA9	2800	1270	60.8	1722	55.2	1563
SA10	3400	1542	79.9	2263	72.1	2042
SA11	3700	1678	86.0	2435	77.8	2204
SA12	4000	1814	91.7	2597	84.5	2391
SA13	4500	2041	97.1	2750	89.4	2532
SA14	5000	2268	112.6	3188	104.3	2953

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 45 pounds per cubic foot final dough density.

Continued on reverse.

## BUNDY BAKING SOLUTIONS:

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

## Shaffer<sup>®</sup> Dough Processing Equipment

### Dough Kibblers

The Shaffer<sup>®</sup> 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.



Shaffer<sup>®</sup> Dough Kibbler

## Mixer Designs



## Features

- **Custom Frame Designs:** Enclosed frame, open frame, and open frame hybrid designs available
- **Heavy Duty Stainless Steel Sigma Arm Agitator**
- **Stainless Steel Product Zone:** Bowl, agitator, and canopy
- **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 or dual hydraulic cylinders for forward tilt up to 140° or two-way tilt up to 140° forward and 95° reverse
- **Bowl Mounting Bearing:** Bowl tilts on a laminate composite bearing
- **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\*\*
- **Grout Kit:** Anchor bolts and grout for sanitary mixer installation
- **NEMA 4X End Doors:** On hybrid and enclosed frame models
- **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

- Refrigeration Jacket
- Sanitary Bowl Drain
- Sliding Flour Gate
- Ingredient Door in Canopy
- NEMA 4X Stainless Steel Starter Enclosure
- Custom Operator Interface and PLC Packages
- Grace Port 120 VAC Outlet and Ethernet Port in Electrical Enclosure Door
- Non-Contact Voltage Detector and Voltage Indicator in Electrical Enclosure Door
- Load Cells
- ARC Flash Protected Main Circuit Breaker
- Trough or Kibbler Locks
- Special Ingredient Inlets
- CIP System



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

