SHAFFER®
LINXIS GROUP

Rotary Face Agitator Shaft Seals

Rotary Face Agitator Shaft Seals (U.S. Patent No. 10,174,842) from Shaffer provide bakeries with an effective, efficient, and sanitary solution for sealing between the agitator shaft and mixing bowl.

Features

- **Effective Sealing Technology:** Seal assembly is designed specifically for dough mixers to effectively seal between the bowl end and agitator shaft with minimal parts.
- **Easy Sanitation:** No internal cavities. Seals can be cleaned by simply spraying with water from both inside and outside of bowl.
- **Worry-Free Inspection:** There are no enclosed cavities that cannot be visually inspected for dough leakage.
- **Consistent Seal**: Stationary locking ring assembly assures that all parts are spaced for optimal sealing every time. No adjustment is required when re-installing seals.
- **Eliminates Shaft Damage:** Shaft seal assembly does not rub on the surface of the shaft and no positive air pressure is needed for sealing.
- **Economical Maintenance:** Shaft seal assembly components are inexpensive.

24/7 Parts & Service

With 110+ years of combined experience servicing horizontal dough mixers & dough processing equipment, our world class team services Shaffer equipment and virtually any other industrial mixer manufacturer.

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.

Shaffer® Triple Roller Bar Mixer