

Double Sigma Arm Mixers



Shaffer[®] Double Sigma Arm Mixers are ideal for wire cut cookies, granola and health bars, muffin batters, pretzels, cream fillings, icings, and confectionery creams. 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 80 rpm standard

Model	Capacity		Usable Bowl Volume		Rated Bowl Volume	
	lb	kg	cu ft	L	cu ft	L
DA100	900	408	20.4	577	17.3	490
DA150	1100	499	24.2	685	20.6	582
DA200	1500	680	32.6	923	29.9	847
DA250	1800	816	39.1	1107	35.9	1016
DA300	2100	953	47.8	1353	38.9	1101
DA350	2400	1089	53.3	1509	43.4	1228
DA400	2700	1225	61.0	1727	51.9	1469
DA500	3300	1497	72.6	2055	61.7	1748
DA650	4400	1996	94.9	2688	88.6	2509
DA800	5400	2449	122.0	3455	106.7	3020

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 at 6" (152 mm) above the agitator.
4. Mixing capacity is calculated based on approximately 50 pounds per cubic foot final dough density.

Continued on reverse.

BUNDY BAKING SOLUTIONS:

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

Shaffer[®] Dough Processing Equipment

Dough Kibblers

The Shaffer[®] 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[®] Dough Kibbler

Mixer Designs



Features

- **Custom Frame Designs:** Enclosed frame, open frame, and open frame hybrid designs available
- **Two Heavy Duty Stainless Steel Sigma Arm Agitators:** Available in standard double sweep, W-style double sweep, or Triple Sweep agitator (U.S. Patent No. 10,034,479) to meet your exact product needs
- **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
- **Heavy Duty Stainless Steel Canopy:** Butterfly gate with BFM® connector, liquid inlets, and flour dust vent*
- **Watershed® Operator Panel Enclosure:** Touch screen operator interface, PLC controls, and push buttons with universal labels for frequently used functions**
- **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**

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

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

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.

