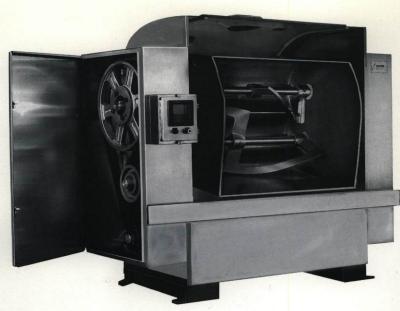
SHAFFER DOUBLE SIGMA ARM MIXER



Wire Cut Cookies, Cream Fillings, Icings, Muffin Batters, Pie Dough,Granola Mixtures, Pretzels and Sweet Doughs The durable and efficient design of Shaffer's Double Sigma Arm Mixers are built tough to handle your most demanding product requirement.



HAFFER DOUBLE SIGMA ARM MIXER



The overall frame and drive construction are made of heavy duty materials. Solid stainless steel is used for the mixing bowl, canopy, agitator, and shaft, and coolant jacket.

STANDARD FEATURES:

- Solid Stainless Steel #304 Product Zone
- (Bowl, Agitator, Canopy) Stainless Clad Framework, Baseplate
- (3 sides) and Legs Double End "No Spin" Drive (Synchronous Belt or Chain Drive) 2 Speed TEFC Motor With SMC High
- Torque Design
- Nema 4 Operator and Starter Panels Hydraulic Bowl Tilt (Dual Cylinders) UHMW Housed Bowl Seals with Quick
- Changeout Design

 Pneumatic Flour Gate in Canopy

 Sanitary Liquid Inlet in Canopy

 Centralized Lubrication Block

- **Operator Panel/Push Button or Touch** Screen With PLC Interface

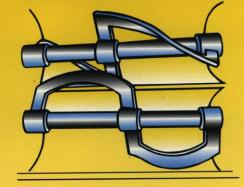
OPTIONAL FEATURES:

- Stainless Steel Refrigeration Jacket
- Hydraulic Bowl Overtilt
- Two Way Tilt Bowl

- Sanitary Bowl Design Ingredient Door in Canopy Adjustable Frequency Drives
- Swing Arm Control Station

MODEL			
	CAPACITY (LBS.)	BOWL VOLUME CU. FT.	HP
100	700	17.8	15/7.5
150	1100	22.4	20/10
200	1400	31.3	30/15
250	1700	37.5	40/20
300	2100	43.8	50/25
350	2300	48.2	60/30
400	2600	53.9	75/37.5
500	3100	67.1	100/50
600	4000	82.0	125/62.5





The mixer with the flexibility to handle a wide variety of products. Blend and mix at speeds of 40 RPM or 80 RPM, from soft batter, cream fillings and icing to wire cut dough, pie doughs, rotary cookie dough and extruded doughs.



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