



TRIPLE ROLLER BAR MIXERS

INTELLIGENT MIXER SOLUTIONS: *The Shaffer Triple Roller Bar Mixers are ideal for breads, rolls, buns, bagels, English muffins, flour tortillas, pizza crusts, sweet goods and frozen doughs.*



ENCLOSED FRAME

The enclosed frame mixer features water tight enclosures for the drive and hydraulic systems



HYBRID FRAME

The hybrid frame mixer features the energy-efficient direct drive system and water tight enclosure for the hydraulic system



OPEN FRAME

The open frame mixer features the energy-efficient direct drive system and a remote mounted hydraulic system

MIXER MODELS: 35/70 RPM Standard

Model #	HS6	HS8	HS10	HS13	HS16	HS20	HS25	HS28	HS32
Capacity, Lbs. (Kgs)	600 (273)	800 (364)	1000 (455)	1300 (590)	1600 (727)	2000 (909)	2500 (1136)	2800 (1273)	3200 (1458)
Volume, Cu.Ft. (Litres)	21.2 (601)	23.9 (676)	27.9 (789)	36.5 (1032)	49.9 (1414)	57.2 (1619)	75.0 (2124)	81.0 (2292)	94.8 (2683)



SHAFFER TRIPLE ROLLER BAR MIXERS

ENCLOSED FRAME UNIQUE FEATURES:

- **Heavy Duty Enclosed Frame** and stainless steel enclosures with water tight end doors
- **Single End Belt Drive** system with variable speed motor



Hybrid Frame Mixer
also features water
tight end doors

HYBRID & OPEN FRAME UNIQUE FEATURES:

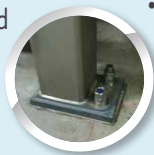
- **Open Frame Design** provides easy access for sanitation and routine maintenance
- **Variable Speed, Energy Efficient Direct Drive** system eliminates belts and chains reducing the number of required maintenance and lubrication points
- **Keyless Compression Fit Mounting** system for direct drive

STANDARD FEATURES ON ALL SHAFFER TRIPLE ROLLER BAR MIXERS:

- **Stainless Steel Product Zone** including bowl, agitator and canopy
- **Exclusive Bowl Design** features more durable bowl sheet, shorter mix times, faster dough development and cooler doughs
- **Refrigeration Jacket** provides superior strength and force absorption, along with better coolant turbulence for greater heat transfer
- **Hydraulic Bowl Tilt** up to 120° forward with jog and tilt using single hydraulic cylinder
- **Bowl Mounting Bearing** constructed of laminate composite material
- **Heavy Duty Stainless Steel Canopy** with butterfly gate, liquid inlets and flour dust vent
- **Watershed™ Operator Panel Enclosure** with touch screen operator interface, PLC controls and push buttons with universal labels for frequently used functions
- **NEMA 4 Painted Starter Enclosure**
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA and CE Compliant**

OPTIONAL FEATURES:

- Double end drive (enclosed frame only)
- Bowl end cooling
- Refrigerated agitator
- Sanitary bowl drain
- Over tilt and two-way tilt operation
- Sliding flour gate in lieu of butterfly valve
- BFM® flour gate adapter and dust vent
- Ingredient and sponge doors in canopy



- Lip seal style agitator shaft seals
- Custom operator interface and PLC packages
- Grout kit for sanitary mixer installation
- U-shape bowl with refrigerated breaker bar for English Muffin dough
- NEMA 4 X 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
- Main circuit breaker arc flash box



- **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**