

Improved mixing

IN LINE WITH THE TRADE FAIR IBA 2012, THE SHAFFER DIVISION OF BUNDY BAKING SOLUTIONS FROM URBANA, OHIO, USA, WILL BE HIGHLIGHTING CHANGES TO THE BOWL SEALS THAT HAVE VIRTUALLY ELIMINATED FLOUR LEAKS FROM THE MIXING BOWL



++ figure 1



++ figure 2

++ figure 1
Shaffer positive-pressure bowl seals virtually eliminate flour leaks

++ figure 2
Shaffer open frame mixer design with direct drive design

© Bundy (both figures)

+ Shaffer mixers come as standard with positive pressure side seals. The seals are made of a proprietary flexible food grade material that conforms to the radius of the canopy (see blue part in figure 1). The front and rear seals are made of ultra high molecular weight (UHMW) material that also conforms to the shape of the canopy. These components along with the special filler used in the corners where the bowl side and front seals meet, creates a system that virtually eliminates flour leakage from the mixing bowl during the mix cycle. In fact, as pressure builds during the mixing cycle the seals actually push tighter against the canopy. In addition to providing a better seal, this design also eliminates crevices and ledges that are found with other seal designs.

Dough Temperature Control Features

Other features for the trade fair iba such as bowl jacket and agitator cooling shall help bakers to achieve proper dough temperature mixers. The vast majority of dough cooling is achieved by refrigerating the bowl jacket since it offers the largest surface area and dough contact. However, adding a refrigerated agitator has been shown to decrease final dough temperature by 2.8–3.3°C. In contrast, bowl end and breaker bar cooling provided by some mixer manufacturers, only offer

an additional 0.3–0.6°C decrease in dough temperature. Due to the cost benefit ratio, Shaffer often only provides a refrigerated bowl and agitator. The company also offers a refrigeration monitoring system that measures the glycol flow and mixer inlet and outlet temperatures and sends this information to the mixer control panel. This can help bakers to fine tune their refrigeration system to get the desired final dough temperature and allow them to monitor these parameters to prevent undesirable final dough temperatures.

Open Frame Design

The Shaffer open frame mixer is designed for maximum ease of sanitation. This design has been available for several years and is designed to have no components located below the bowl which means there is no place for dough to collect under the mixer. To achieve this, the mixer uses a direct mount motor and remote mounted hydraulic tilt power unit.

Front End Solutions

Shaffer also offers complete front end equipment including dough pumps, dough chunkers, dough troughs and trough hoists. All equipment can be integrated with the mixer controls to provide a comprehensive mixing solution. +++

Shaffer has been manufacturing horizontal mixers for over 30 years. The company offers three different agitator styles in various sizes to meet production needs.

Agitator	Products	Batch Sizes
Triple Roller Bar Agitator	Breads, rolls, buns, bagels, English muffins, flour tortillas, pizza crusts, sweet goods and frozen doughs	600 lbs (273 kg) to 3,200 lbs (1,458 kg)
Single Sigma Agitator	Rotary moulded cookies, crackers, biscuits, corn tortillas, muffins, sweet doughs, granola bars, stiff fillings and pet foods	900 lbs (408 kg) to 4,000 lbs (1,814 kg)
Double Sigma Agitator	Wire cut cookies, granola and health bars, muffin batters, pretzels, cream fillings, icings and confectionery cream	900 lbs (408 kg) to 4,000 lbs (1,814 kg)



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