

# Refrigerated Agitator Assembly



*Shaffer's patented Refrigerated Agitator Assembly (U.S. Patent No. 9,295,956) design for single end drive mixers decreases dough temperatures by 3° to 5° F to stabilize and maintain your dough's ideal temperature by being in contact with the dough 100% of the time. The Refrigerated Agitator Assembly can be retrofitted into existing mixers to provide the most powerful cooling system in the baking industry.*

## Features

- Retrofits to current Shaffer or Peerless roller bar and Y-T mixers (ask your service representative about additional applications)
- Ideal for maintaining: muffin, bread, bun, bagel, and frozen dough temperatures
- For use with glycol cooling system
- Reduces ice usage
- Alternative to updating current glycol system
- Optimal for sponge and dough applications on larger mixers where dough volume overcomes available cooling surface
- Most reliable system for reducing and improving control of dough temperatures
- Can be shut off when needed to maintain efficiency
- Eliminates roller bar bushings, therefore reducing wear and contamination points

## BUNDY BAKING SOLUTIONS:

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

## Shaffer<sup>®</sup> Triple Roller Bar Mixers

Shaffer<sup>®</sup> Triple Roller Bar Mixers are ideal for breads, rolls, buns, bagels, English muffins, flour tortillas, pizza crusts, sweet goods, and frozen doughs. The mixer is available in open or enclosed frame designs and is engineered to meet your bakery's specific needs.



Shaffer<sup>®</sup> Triple Roller Bar Mixer