

Peerless Roller Bar Mixer

Handles Dough, Like No Other

Peerless Roller Bar Mixers are ideal for mixing breads, rolls, buns, flour tortillas, croissants, bagels, pizza and English Muffins. Whatever the product, a custom built Peerless will mix it better and more efficiently.

Sanitation

- High-Quality Bowl Construction made for a Long Production Life and Extra Clean Mixing Conditions
- Patented Z-Jacket Bowl Design keeps your Dough at your Specified Temperatures
- End-To-End Canopy protects the Integrity of your Dough
- Shaft and Seals are designed for Easy Cleaning

Durability

- Stainless Steel Exterior over Heavy-Duty “Unibody” Frame
- Stainless Steel Reinforced Mixing Bowl
- Superior Stainless Steel Triple-Roller Bar Agitator and Components
- Agitator Shaft and Tilt Mechanisms built for 24/7 operations
- Variable-Frequency Drive (VFD) Adjusts to Mixing Environment

Productivity

- Peerless Mixer Solutions are designed to integrate with all Ingredient Handling Systems and Baking Processes
- PLC allows for Intuitive Operation and Control of the Mixing Process, and for Single-Person Control
- Peerless Safety Features support Productivity without compromising Worker Safety

Service

- Global installation / commissioning, service, preventative maintenance and support
- Customer Support Team can quickly order commonly replaced "wear" parts to ensure uninterrupted production
- Peerless Support and Service Teams have Worldwide Reach and Unmatched Experience



Mixer Model		HS6	HS8	HS10	HS13	HS16	HS20	HS24	HS28	HS32
Dough	Lbs.	600	800	1,000	1,300	1,600	2,000	2,400	2,800	3,200
Capacity	Kgs	270	360	450	590	725	900	1,090	1,270	1,450

Note: Capacity chart for reference only. Actual capacity based upon product type and speed required. Mixer capacity may vary.



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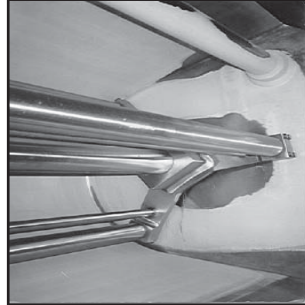
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Available Options

- DQC System for monitoring dough quality and consistency
- Forward tilt up to 140° Overtilt and Two-Way Tilt
- NEMA 4X (water tight) stainless steel controls enclosure (in lieu of painted)
- Canopy additions such as Ingredient door, liquid and/or dry ingredient inlets, canopy scraper
- Bolt On Legs
- Bowl Drain Valve to assist in sanitation
- Warning horn with stacking lights
- Sanitary shaft seals with air purge
- Customer Mixer Cycle System (CMCS)
- Split drive Available
- Jacket and Bowl Stiffeners optional
- Lifting Lugs
- Additional liquid inlets
- Cold Bar System (includes refrigerated breaker bar & bowl end cooling)



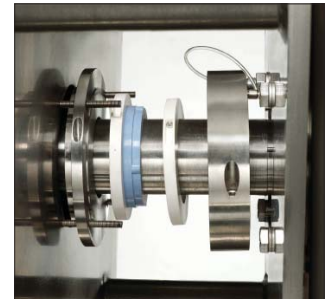
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Cold Bar Plus Refrigerated Agitator



Tilt Actuator



Sanitary Shaft Seals with Air Purge

Key Highlights

- Powerful roller bar with high performance and excellent mixing capacity
- Heavy-duty stainless steel bowl jacket for efficient temperature control
- Bowls and refrigeration jackets come with a 5-year warranty
- End-to-end canopy for ease of sanitation - with standard pneumatic sanitary flour gate, two liquid inlets and flour dust vent with filter
- Control panels comply with CE, UL and ULC regulations, including bilingual capabilities
- Variable Frequency Drive (VFD) package includes Category 3 for safe-off and protection against restart
- Integral Gear Motor Drive for more sanitary design and easier maintenance
- Heavy-duty hydraulic tilt mechanism for up to 120° forward as standard
- Heavy-duty “unibody” frame design for strength and stability
- Stainless steel exterior, bowl sheet, bowl ends, and end-to-end canopy
- Roller Bar Mixers include solid stainless steel fabricated agitators for added strength and mass
- Stainless steel bumper bar. Front and rear bowl seals
- Nema 12 dust-tight, painted remote controls enclosure for PLC, VFD's and AC's

