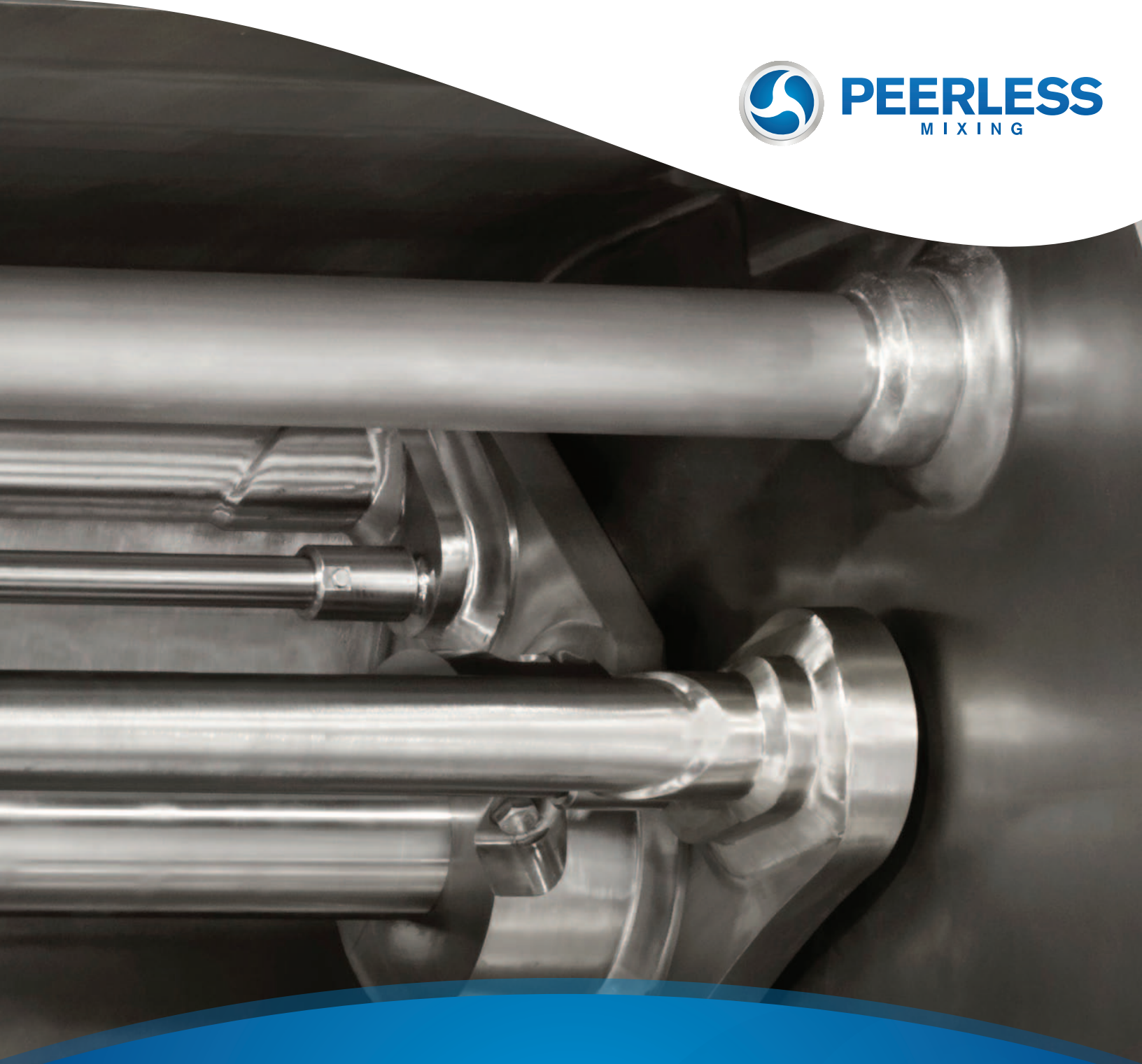




PEERLESS
MIXING



PEERLESS ROLLER BAR MIXER & DOUGH HANDLING
Peerless Handles Dough, Like No Other.



PEERLESS
FOOD EQUIPMENT
LIKE NO OTHER



PEERLESS

FOOD EQUIPMENT

LIKE NO OTHER

We've built an exemplary reputation for reliable performance and responsive service with top baking companies worldwide. Behind this reputation is the support of a customer-focused team of innovative engineers, service technicians, and support personnel, who all are dedicated to ensuring incomparable reliability, no matter where in the world you are.



DOUGH TROUGH

The Dough Trough allows for convenient, manual transport of dough to various locations within the production operation.

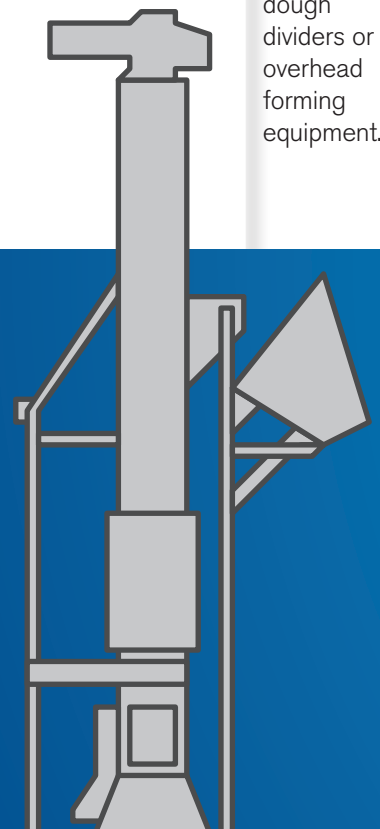


TROUGH HOIST

A Trough Hoist is used to raise, dump and lower dough troughs for feeding final mixers, dough dividers or overhead forming equipment.

PEERLESS OPTIMIZES Dough Handling.

Peerless Mixers and Dough Handling equipment are the ideal way to boost productivity of breads, rolls, buns, flour tortillas, croissants, bagels, pizza and English Muffins and many other products.



A More Efficient Approach To Dough Handling.

Performance and reliability are hallmarks of Peerless Mixing Equipment. Our automated mixing and dough handling solutions speed and enhance the quality of the production process. Equipment options can be configured to meet the operational configuration of operational designs and requirements.



ROLLER BAR MIXER

The High Speed Roller Bar Dough Mixer offers high performance, reliability and advanced features for a range of baked good products.



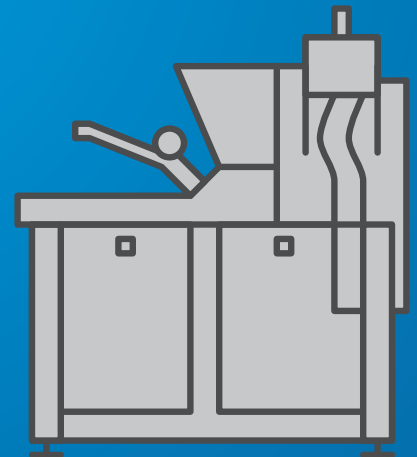
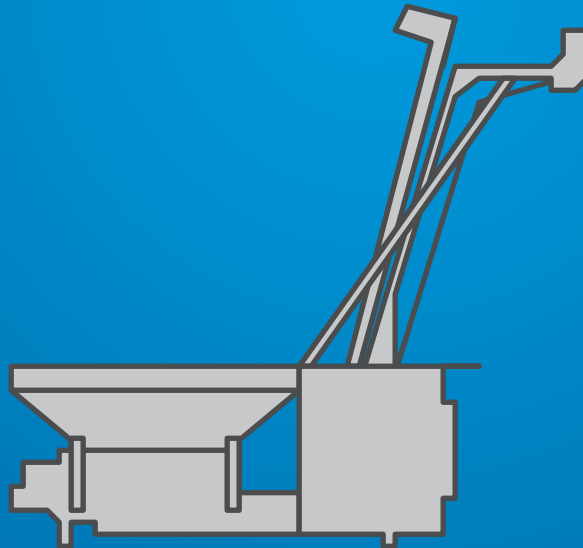
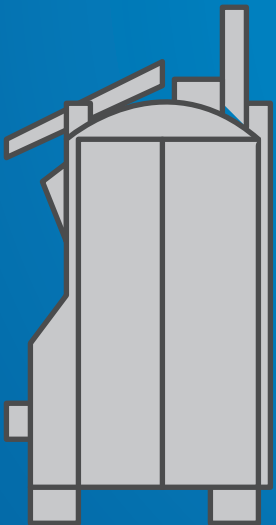
ROTARY DOUGH FEEDER

Rotary Dough Feeders automatically feed dough to dividers or forming equipment without changing its characteristics or temperature.



BREAD DIVIDER

In addition to delivering unparalleled consistency in size, height and texture, the Divider also provides high-output performance, producing up to 315 pieces per minute.



Rolling Up Output In Dough Production.

Peerless Roller Bar Mixers are ideal for mixing breads, rolls, buns, flour tortillas, croissants, bagels, pizza and English Muffins. A Single End Belt Drive System provides substantial advantages including stronger drives, shafts and bearings, greater bowl tilt flexibility, and a cleaner, more compact design. Heavy duty stainless steel jackets are standard on all Roller Bar Mixer bowls for efficient dough temperature control.



COLDBAR® SYSTEM OPTIONS

- Our **ColdBar® Refrigeration System** includes refrigerated jacket, bowl ends and breaker bar.
- Our **ColdBarPlus® Refrigeration System** comes with our exclusive **refrigerated agitator bars**.
- Glycol system is designed so that there are no jointed, moving elements in the product zone.
- When you combine the two systems, you have the largest refrigerated area in the industry.
- Ideal for the production of temperature sensitive products such as English Muffins, buns, rolls, frozen doughs and bread.



High Speed, Roller Bar Mixer

KEY HIGHLIGHTS

- Powerful roller bar with high performance and excellent mixing capacity
- Heavy-duty stainless steel bowl jacket for efficient temperature control: Peerless super-duty bowls and refrigeration jackets come with a 5-year warranty. Bowl sheet cooling is standard on all Peerless mixers.
- End-to-end canopy for ease of sanitation – with standard pneumatic sanitary flour gate, two liquid inlets and flour dust vent with filter
- Single End Belt Drive System for quiet and trouble-free operation
- Control panels comply with CE, UL and ULC regulations, including bilingual capabilities.
- Control panels are Ethernet compatible for ease of installation.
- Variable Frequency Drive (VFD) package includes 5-year motor warranty and Category 3 for safe-off and protection against restart.
- Heavy-duty hydraulic tilt mechanism for up to 120° forward as standard

Other Standard Features

- Heavy-duty “unibody” frame design for strength and stability, with built-in lifting lugs
- 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.
- Rigid 4-post bowl mounting for bowl strength and stability
- Stainless steel bumper bar
- 6-9” stainless steel welded on legs
- Front and rear bowl seals
- Wash-down (marine-grade) inverter duty agitator drive motor includes 5-year warranty.
- Heavy-Duty Eurodrive reducer
- Custom Mix Cycle System (CMCS) allows for multi-stage mixing.
- NEMA 12/dust-tight, painted remote controls enclosure for PLC, VFD's and AC's

High Speed Mixers Capacity

	HS8	HS10	HS13	HS16
LBS	800	1000	1300	1600
KGS	360	450	590	725

	HS20	HS24	HS28	HS32
LBS	2000	2400	2800	3200
KGS	900	1090	1270	1450

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





TROUGH HOIST

- Designed to handle various sizes and capacities of dough troughs (up to 12 feet)
- Push-button controls with built-in limit switches for safe operation.
- Fully guided carriage with heavy-duty lifting chains.
- Sanitary design to prevent dough contamination.
- Constructed of light gray painted carbon steel. Stainless Steel Execution optional.
- NEMA 12, painted electrical enclosure and wiring for wash down service. Stainless Steel execution optional.
- Safety chain to prevent trough from falling if a lifting chain fails.



ROTARY DOUGH FEEDER

- Suitable for bread, roll, biscuit and cracker dough.
- Eliminates the need for the trough hoist, trough handling and large hoppers.
- System maintains a constant level of dough in the downstream hopper for improved scaling and forming accuracy.
- Quiet and safe operation.
- Handles from 500 pounds (227 kilograms) to 22,000 pounds (9,979 kilograms) of dough per hour.
- Open design for ease of sanitation and routine maintenance.
- Low-profile, portable design works well in confined or low-ceiling areas.
- Quick disconnect plugs for easy relocation during sanitation.



TINE DOUGH FEEDER

- Suitable for products such as rotary biscuit doughs or corn masa and wire-cut cookie dough.
- Feeder maintains a constant level of dough in the downstream hopper for forming accuracy.
- Live conveyor in bottom of hopper to feed dough through tines.
- Handles from 500 pounds (227 kilograms) to 20,000 pounds (9,072 kilograms) of dough per hour.
- Open design for ease of sanitation and maintenance.
- All motors, gearboxes, sprockets, bearings and roller chain are designed for wash down service.
- Guillotine Dough Feeder can be optioned in lieu of tines.



SPIRAL FLOW DOUGH FEEDER

- Handles a variety of doughs including bread, roll and frozen dough.
- Unique spiral auger gently moves dough without changing the dough characteristics.
- Hopper capacities from 500 pounds (227 kilograms) to 3,000 pounds (1,361 kilograms) of dough with output rates of 500 to 20,000 pounds (227 to 9,072 kilograms) per hour.
- Little or no increase in dough temperature.
- ¾ HP motor consumes substantially less electricity than dough pumps.
- Operator friendly/minimal training requirements.
- Open design for ease of sanitation and routine maintenance.



DOUGH CONVEYORS

- Vertical or sandwich conveyors up to 75 degrees. Incline conveyors up to 30 degrees.
- Overhead dough conveyors, flat bed or back bone styles.
- Reciprocating and reversing conveyors.
- Stainless steel construction. Sanitary design to prevent dough contamination.
- Belt scraper, with belt material options including Neoprene or Intralox material.
- Can be combined with other equipment to create complete dough handling systems.
- Conveyor systems can be integrated with mixer, dough handling or down line equipment operation or set up with a stand alone PLC control package.
- NEMA 4 stainless steel electrical enclosure and wiring.



DOUGH TROUGH

- Solid stainless steel construction.
- Reinforced top rims are seam-welded and rolled for greater strength and comfort.
- All interior corners and seams are welded and polished to provide a smooth, crevice free trough that is easy to clean and maintain.
- Standard sizes are 6, 8, 10, and 12 feet.
- Special configurations available upon customer request.



TROUGH DUMPER

- Two hydraulic cylinders provide smooth, consistent trough lifting.
- Troughs lifted to angles up to 30 degrees above horizontal.
- Main frame and structural parts fabricated of stainless steel.
- Push button controls with built-in limit switches for safe operation.



DQC SYSTEM

- Integrated mixer control system.
- User-defined upper and lower acceptable limits for ideal curve.
- Displays dough temperature.
- Displays current batch and ideal curve simultaneously.
- Capability of storing 100 different products with a different ideal energy curve.
- Operator-friendly controls for display and operation.
- Warning system when current batch energy curve is outside the acceptable limits.



Reliability, No Matter Where In The World You Are.



Behind our reputation for producing some of the most reliable mixers on the planet is a team of exceptional service and support personnel and programs. Our customer-focused team is dedicated to providing the highest levels of reliability and responsiveness to ensure non-stop dough mixing and handling performance.

Unmatched Reliability – Peerless mixers are built to last. We offer standard five-year warranties on all super-duty bowls and mixer agitator motors, as well as a one-year warranty on all other parts. Peerless is committed to delivering high quality machines that produce consistent product repeatedly.

Low Maintenance & Superior Service – We have reduced the daily maintenance requirements with the addition of lube-free bowl support. Peerless factory-trained technicians service and commission our equipment around the world. We can also assist you with product installation, spare parts provisioning, equipment audits and comprehensive preventative maintenance programs.

Parts Program – If you should require spare or replacement parts for a Peerless mixer, or other dough handling equipment, we are always ready to respond. We include a recommended spare parts list with every machine so that commonly replaced “wear” parts can be ordered and kept on-hand at your site to ensure uninterrupted production.

Custom Solutions – Peerless engineering and customer support teams work with you to define your precise design needs. Clear specifications help to ensure that each system is individually engineered to fit your production environment, whether new or existing. Peerless also encourages Factory Acceptance Tests (FAT) in our facility prior to shipment. These customer reviews ensure that the final product is tailored to your specific requirements.



GLOBAL PRESENCE

Peerless is part of the ITW Food Equipment Group. We offer direct equipment sales and service around the world, while also meeting customer needs through a select group of international agents. Our installed equipment base spans most continents and includes countries in the Americas, Africa, Asia, Europe, Middle East and Australia. ITW owns over 800 decentralized businesses and operates in 52 countries around the world.

Products Made Like No Other.

Peerless offer a wide range of key equipment for bakery product manufacturers.



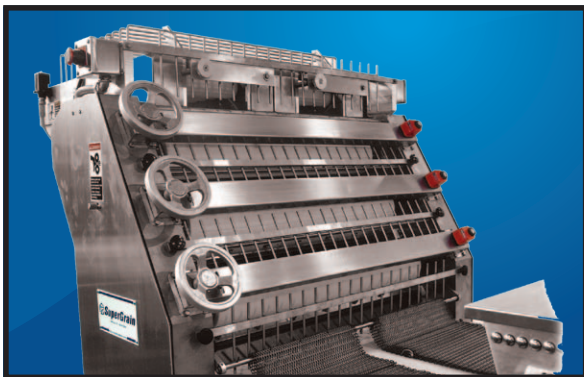
Peerless SuperGrain® Bread Moulder

The SuperGrain® Bread Moulder offers reliable performance for any type of bread product - white, variety, baguette, pitas, rolls and more. It features solid core steel rollers, stable cast iron sheeter frames, virgin Teflon sheeting surfaces and gear-driven sheeting rollers. Open guarding allows for easy cleaning.



Fedco® Depanner

The Fedco® Depanner features a stainless steel and aluminum frame, conveyor bed, safety guards and covers. Features include a decline infeed conveyor equipped with pan infeed gates which can be set to operate at a predetermined number of pans/minute or operate on demand, and a discharge conveyor with a food grade synthetic belt on stainless steel padded bed. It allows operations to operate with increased quality and productivity.



Peerless SuperGrain® 3-D Sheeting Head

The SuperGrain® 3-D Sheeting Head provides three-step sheeting and degassing for more volume and uniform cell structure. It utilizes 6 sheeting rollers plus degassing rollers to gently and uniformly sheet dough. The system fits many dough moulding needs, including cross grain moulding, straight grain moulding and SuperCurl moulding. Gear-driven, precision-machined rollers provide excellent performance, and digital indicators allow for precise roller spacing.



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