



Pioneer Mixers

Better Baking Starts With Better Mixing.

Engineered and built to deliver everything you need to take your baking operations to the next level. **Every Pioneer mixer delivers all these advantages:**

Versatility

Designed with bakers in mind. Easy setup and operation, plus the versatility to mix small batches of a wide variety of doughs.

Innovation

Built for strength and stability. Rigid four-post bowl mounting, plus strong stainless steel where it matters most: frame, bowl sheets, bowl ends, canopy and bumper bar.

Performance

Adjustable features. Multiple options. Endless mixing possibilities.

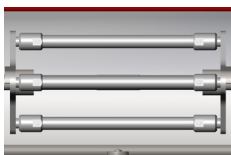
Sanitation

Unique tubular frame design allows easier access to exterior parts. Cleaning and maintenance are simplified, uptime is increased and sanitation issues are reduced.

Safety

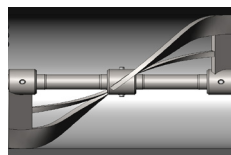
Standard equipment includes safety programmable logic controllers, a variable frequency drive with Category 3-compliant “safe off” features, and guards to prevent user contact with moving parts.

Pioneer Agitator Options



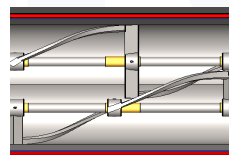
High-Speed Arm

- Breads
- Rolls
- Pizza
- Flour Tortillas
- Donuts
- Bagels



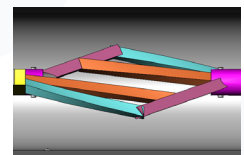
Single-Sigma Arm

- Cookies
- Biscuits
- Corn Tortillas



Double-Sigma Arm

- Soft Wire-Cut Cookie Dough
- Cake
- Donuts
- Energy Bars
- Muffins
- Pretzels



Four-Way Arm

- Creams
- Biscuits
- Pretzels
- Pie Dough
- Muffins

Standard Features

Included on every Pioneer mixer, these features deliver the reliable performance you expect.

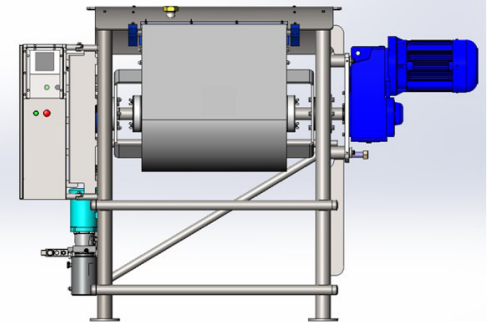
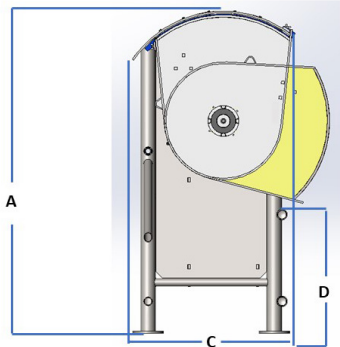
- Stainless steel tubular frame for superior sanitation
- Stainless steel bowl, agitator and cover
- 105° hydraulic bowl tilt
- High-quality, sanitary shaft seals
- Integral gear motor drive
- Mixer-mounted NEMA 4, powder-painted controls enclosure

Available Options

Explore more possibilities by adding any of these options to fully customize your Pioneer mixer.

- Stainless steel water (glycol) jacket
- Butterfly-type flour gate
- Liquid inlets in bowl cover
- Mechanical or digital dough thermometer
- NEMA 4X stainless controls enclosure
- Manual trough hooks
- Spanish translations of user controls and manuals
- Adjustable bumper heights to allow customized discharge preferences

Model Dimensions and Specifications



Model Number	Mixing Capacity (lbs)	Work Volume (Cu. Ft.)	Drive Motor (H.P.)	Total Load (KVA)	Single Cylinder Tilt Motor (H.P.)	Net Weight (lbs)	Approx. Shipping Weight (lbs)	Height (A)	Width (B)	Depth (C)	Bumper Height (D)
PP300HS	300	8.4	15	16	1	3,000	3,250	72 5/8"	97"	37"	28"
PP340SD	340	8.4	10	11	1	3,000	3,250	72 5/8"	97"	37"	28"
PP400HS	400	11.2	20	21	1	3,300	3,550	72 5/8"	105"	37"	28"
PP400DA	400	13.4	15	16	1	4,600	4,850	78 1/2"	106"	36 1/2"	30"
PP450SD	450	11.2	15	16	1	3,300	3,550	72 5/8"	105"	37"	28"
PP450FW	450	11.2	15	16	1	3,300	3,550	72 5/8"	105"	37"	28"
PP500HS	500	16.9	25	26	1	4,000	4,250	79 1/8"	109"	42 1/2"	30"
PP600DA	600	20.8	20	21	1	5,200	5,450	88 1/2"	112 1/2"	44"	30"
PP700SD	700	16.9	20	21	1	4,000	4,250	79 1/8"	109"	42 1/2"	30"

Peerless Food Equipment

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