

# Triple Roller Bar Roller Bar Agitator

## A Clean View of Mixing Performance

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

### Durability

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

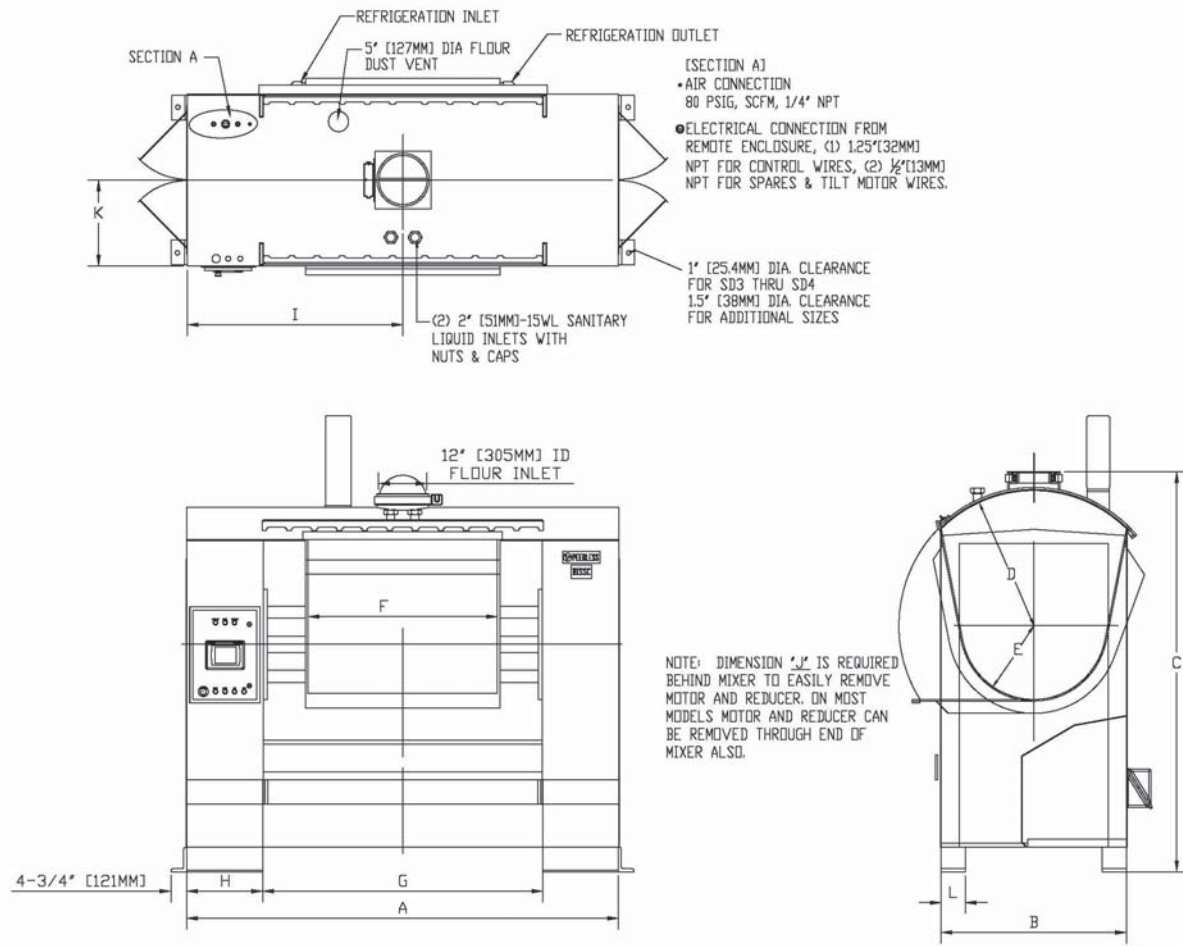
### Productivity

- 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

Model	Mixing Capacity (Kilos)	Working Capacity (Liters).	Drive Motor KW.	Total Load (KVA)	Tilt Motor KW.	Net Weights (Kilos)	Approx. Shipping Weight (Kilos)
HS10	454	855	37/18.5	55	4	5,442	5,669
HS13	590	1,169	45/22.5	65	4	6,485	6,803
HS16	726	1,348	56/28	80	4	7,619	7,937
HS20	907	1,594	75/37.5	105	4	8,299	8,617
HS24	1,088	1,968	93/46.5	130	4	9,433	9,751
HS28	1,270	2,101	112/56	155	4	10,249	10,658
HS32	1,451	2,263	128/64	180	4	10,975	11,338



## Dimensions



Model	A	B	C	D	E	F	G	H	I	J	K	L
HS10	2,718	1,168	2,464	838	457	1,143	1,753	483	1,359	711	584	229
HS13	2,845	1,270	2,692	838	508	1,270	1,880	483	1,422	711	635	229
HS16	2,997	1,270	2,692	889	508	1,422	2,032	483	1,499	813	635	305
HS20	2,997	1,372	2,692	889	559	1,422	2,032	483	1,499	813	686	305
HS24	3,277	1,372	2,692	889	559	1,702	2,311	483	1,638	813	686	305
HS28	3,378	1,372	2,946	965	584	1,702	2,311	533	1,689	813	686	305
HS32	3,378	1,372	2,946	965	610	1,702	2,311	533	1,689	813	686	305



Dimensions are for reference only. Due to the continuous effort of Peerless Engineering to improve performance, dimensional data and specifications are subject to change without notice.

