

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

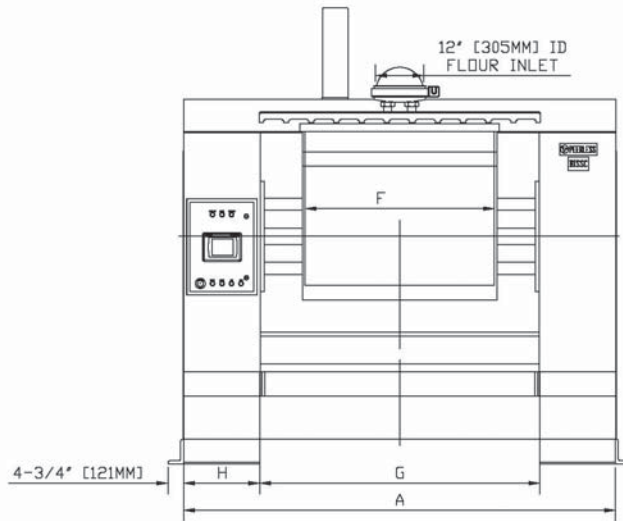
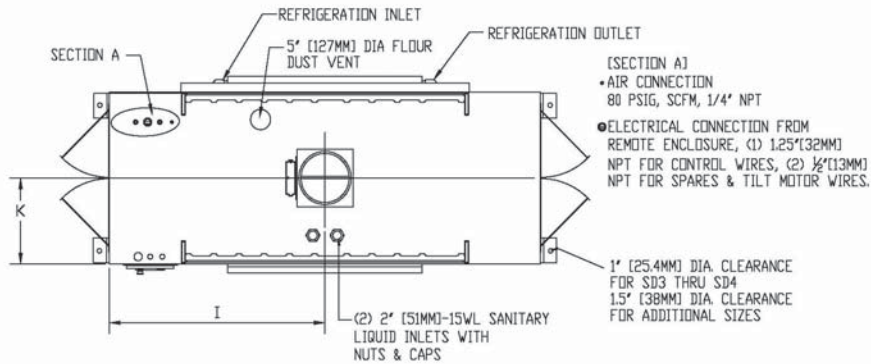
SPECIFICATIONS

Model	Mixing Capacity (Pounds)	Working Volume Cu. Ft.	Drive Motor H.P.	Total Load (KVA)	Single Cylinder Tilt Motor H.P.	Net Weights (lbs.)	Approx. Shipping Weight (lbs.)
HS6	600	17.2	30/15	35	3	10,000	10,500
HS8	800	24.0	40/20	45	3	10,500	11,000
HS10	1,000	30.2	50/25	55	5	12,000	12,500
HS13	1,300	41.3	60/30	65	5	14,300	15,000
HS16	1,600	47.6	75/37.5	80	5	16,800	17,500
HS20	2,000	56.3	100/50	105	5	18,300	19,000
HS24	2,400	69.5	125/62.5	130	7 1/2	20,800	21,500
HS28	2,800	74.2	150/75	155	7 1/2	22,600	23,500
HS32	3,200	79.9	175/87.5	180	7 1/2	24,200	25,000

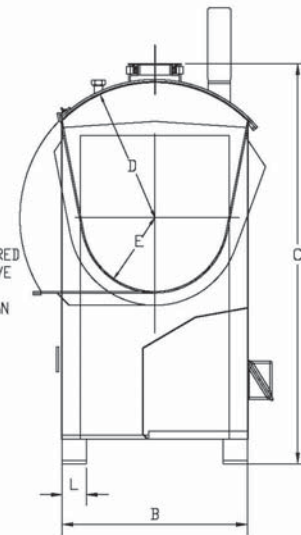




Dimensions



NOTE: DIMENSION "J" IS REQUIRED
BEHIND MIXER TO EASILY REMOVE
MOTOR AND REDUCER. ON MOST
MODELS MOTOR AND REDUCER CAN
BE REMOVED THROUGH END OF
MIXER ALSO.



Model	A	B	C	D	E	F	G	H	I	J	K	L
HS6	94	40	89	30	16	32	56	19	47	26	20	6
HS8	98	40	89	30	18	36	60	19	49	26	20	6
HS10	107	46	97	33	18	45	69	19	53.5	28	23	6
HS13	112	46	97	33	20	50	74	19	56	28	23	6
HS16	118	50	106	35	20	56	80	19	59	32	25	6
HS20	118	50	106	35	22	56	80	19	59	32	25	6
HS24	129	54	106	35	22	67	91	19	64.5	32	27	9
HS28	133	54	109	38	23	67	91	21	66.5	32	27	9
HS32	133	54	109	38	24	67	91	21	66.5	32	27	9



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.

