

# Sigma Arm Mixer Single Sigma Agitator A Clean View of Mixing Performance

Peerless Single Sigma Arm Mixers are ideal for rotary molded and laminated or sheeted cookies, crackers, biscuits, corn tortillas, buttermilk biscuits, energy bars, pet foods and cream fillings.English Muffins. Whatever the product, a custom built Peerless will mix it better and more efficiently.

### Sanitation

Patented Z-Jacket Bowl Design available keeps your
\*Dough at your Specified Temperatures
End-To-End Canopy protects the Integrity of your Dough

## **Durability**

Stainless Steel Mixing Bowl
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
 Safety Features support Productivity without compromising Worker Safety

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Mixing Capacity (Pounds)	Working Volume Cu. Ft.	Dive Motor H.P.	Total Load (KVA)	Single Cylinder Tilt Motor H.P.	Net Weights (Ibs.)	Approx Shiping Weights (Ibs.)
1,300	27.4	40	45	5	11,500	12,000
1,600	32.5	40	45	5	12,000	12,500
2,000	41.1	50	55	5	14,300	15,000
2,400	48.0	60	65	5	16,800	19,000
2,800	56.8	75	80	5	18,300	21,500
3,400	68.3	100	105	7.5	19,000	20,800
3,700	74.2	125	130	7.5	21,500	22,600
4,000	80.2	150	155	7.5	24,200	25,000
	Mixing Capacity (Pounds) 1,300 1,600 2,000 2,400 2,400 2,800 3,400 3,700	Mixing Capacity (Pounds)         Working Volume Cu. Ft.           1,300         27.4           1,600         32.5           2,000         41.1           2,400         48.0           2,800         56.8           3,400         68.3           3,700         74.2	Mixing Capacity (Pounds)         Working Volume Cu. Ft.         Dive Motor H.P.           1,300         27.4         40           1,600         32.5         40           2,000         41.1         50           2,400         48.0         60           2,800         56.8         75           3,400         68.3         100           3,700         74.2         125	Mixing Capacity (Pounds)         Working Volume Cu. Ft.         Dive Motor H.P.         Total Load (KVA)           1,300         27.4         40         45           1,600         32.5         40         45           2,000         41.1         50         55           2,400         48.0         60         65           2,800         56.8         75         80           3,400         68.3         100         105           3,700         74.2         125         130	Mixing Capacity (Pounds)         Working Volume Cu. Ft.         Dive Motor H.P.         Total Load (KVA)         Single Cylinder Tilt Motor H.P.           1,300         27.4         40         45         5           1,600         32.5         40         45         5           2,000         41.1         50         55         5           2,400         48.0         60         65         5           2,800         56.8         75         80         5           3,400         68.3         100         105         7.5           3,700         74.2         125         130         7.5	Mixing Capacity (Pounds)         Working Volume Cu. Ft.         Dive Motor H.P.         Total Load (KVA)         Single Cylinder H.P.         Net Weights (Ibs.)           1,300         27.4         40         45         5         11,500           1,600         32.5         40         45         5         12,000           2,000         41.1         50         55         5         14,300           2,400         48.0         60         65         5         16,800           2,800         56.8         75         80         5         18,300           3,400         68.3         100         105         7.5         19,000

FOOD EQUIPMENT

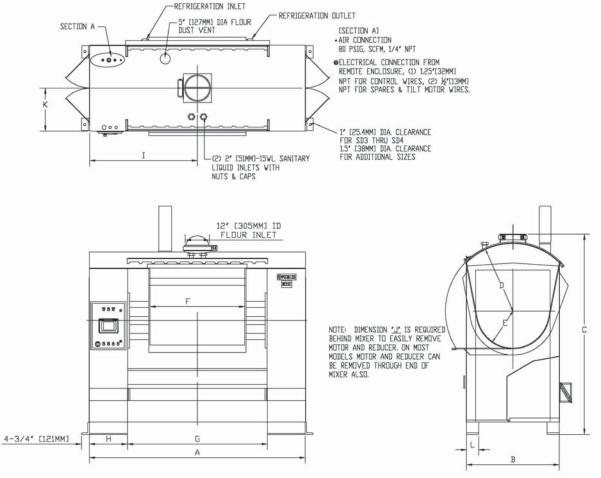
### SPECIFICATIONS

PARTS&SERVICE





# **Dimensions**



#### **DIMENSIONS** (Inches)

Model	Α	в	С	D	Е	F	G	н	I	J	к	L	_
SD5	102	46	97	33	18	40	64	19	51	28	23	6	
SD6	107	46	97	33	18	45	69	19	53 1/2	28	23	6	
SD7	112	46	97	33	20	50	74	19	56	28	23	6	
SD8	118	50	106	35	20	56	80	19	59	32	25	6	
SD9	118	50	109	38	22	56	80	19	59	32	25	6	
SD10	129	54	109	38	22	67	91	19	64 1/2	32	27	9	
SD11	133	54	109	38	23	67	91	21	66 1/2	32	27	9	
SD12	133	54	110	38	24	67	91	21	66 1/2	32	28	9	

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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.

