



PEERLESS KLEANVUE MIXERS

A Clean View Of Mixing Performance Like No Other.



PEERLESS
FOOD EQUIPMENT
LIKE NO OTHER

A wooden surface with various breads, croissants, and scattered oats. The breads include round loaves with sesame seeds, sliced pieces of bread, and several golden-brown croissants. Oats are scattered across the wood grain.

FIVE WAYS TO CLEAN-UP IN THE MIXING BUSINESS

1



Clearly Superior Mixing Performance

For world-class bakeries looking for superior mixing performance, look to the new Peerless KleanVue Series Mixers. Peerless mixers have earned a reputation for performance and reliability. The KleanVue model adds an innovative tubular frame design that offers the added benefits of line-of-sight visibility to more machine components and greater access to exterior components for easier wash-down and sanitation. At Peerless, we're dedicated to delivering non-stop innovation and versatility to meet the demands of food producers worldwide. Our expert team of innovative engineers, sales managers and service personnel are dedicated to ensuring each customer receives unsurpassed support in designing and maintaining their food equipment systems.

1

Sanitation

The unique tubular frame mixer design allows more access to exterior parts for easier cleaning and maintenance, which helps reduce potential for sanitation issues and improves uptime.

2

Safety

KleanVue Mixers have safety guards to prevent direct contact with moving parts. Safety switches on the coupling guard prevent operation when open.

3

Performance

KleanVue Mixers deliver the high level performance you have come to expect from an industry leader.

4

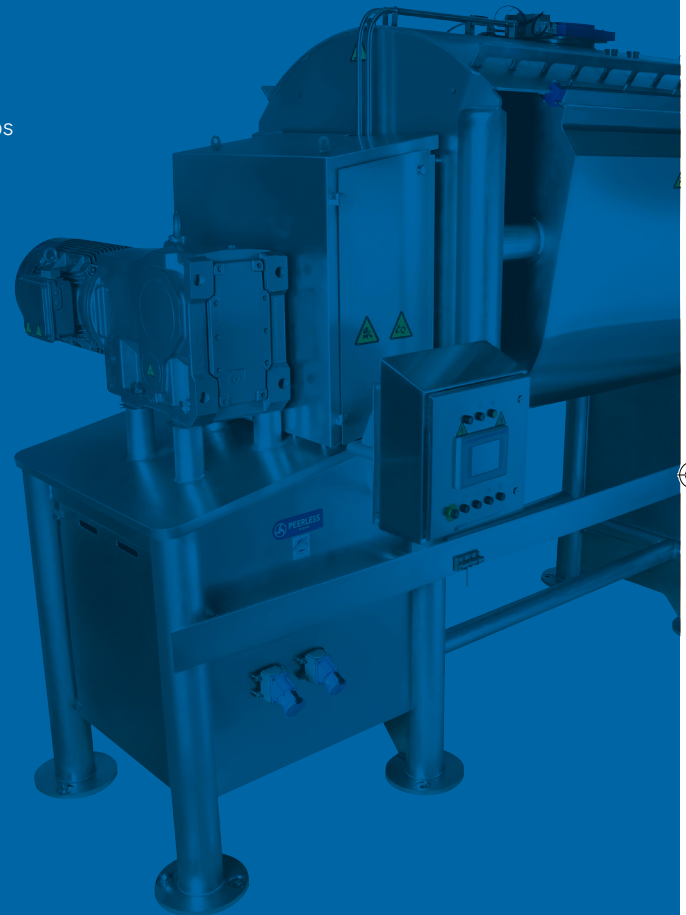
Durability

KleanVue Mixers have stainless steel exterior, bowl sheet, bowl ends, and canopy, with rigid 4-post bowl mounting and stainless steel bumper bar to maximize strength and stability.

5

Versatility

Adjustable features and mixer options allow for maximum versatility and endless mixing capabilities.



Peerless KleanVue Mixers

The newly designed KleanVue Series, with Single Sigma arm, Double Sigma arm and Triple Roller Bar agitator options, provides an ideal combination of performance, versatility and easy maintenance no matter what you are mixing.



HIGHLIGHTS

We're About To Open A New World Of Sanitation, Value & Efficiency

As a world-class food producer we know you expect the best. And because you demand the highest levels of performance, reliability and productivity, we created the tubular frame KleanVue Series Mixers. Achieve excellent mixing capacity range with our Single Sigma arm, Double Sigma arm or Triple Roller Bar agitator options. We offer standard one-year warranty on all of our bowls, extended warranties on our motors and gearboxes and a one-year warranty on all other parts.

KleanVue combines the utmost in efficient production, operating safety and sanitation paired with ease of maintenance and superior service.

- Compliant with sanitation standards, the round tubular design with no flat horizontal surfaces prevents ingredient or debris buildup.
- Tubular frame design offers a highly sanitary construction, allowing easy wash-down.
- Heavy-duty "unibody" frame designed for stability; interlocking round tubular design for incredible strength and rigidity.
- Integral gear motor with direct coupling to agitator shaft offers easier maintenance and reduction of heat transfer from gear motor through agitator shaft.
- All mixer, drive, tilt and control functions centrally located in one cabinet on either side of the mixer. HMI mounted off of the centrally located deck/cabinet.
- Heavy-duty stainless steel bowl jacket provides efficient temperature control. Super-duty bowls, bowl sheet cooling and refrigeration jackets also offered as options on KleanVue Mixers.
- Custom canopy allows for ease of system integration – with standard pneumatic sanitary flour gate, two liquid inlets and flour dust vent with filter.
- Variable Frequency Drive (VFD) package includes extended motor warranty and Category 3 for safe-off and protection against restart.
- Offset frame design allows for standard 120° tilt with standard length bowl lip.



VERSATILITY

The KleanVue Mixers are highly versatile for ease of use. All mixer, drive, tilt and control functions are centrally located in one cabinet on either side of the mixer.



SAFETY

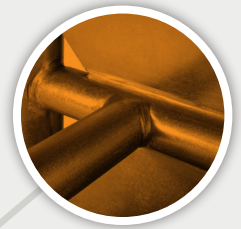
Safety guards positioned over coupling/tilt cylinder prevent direct contact with moving parts. These guards are easily removed for cleaning and maintenance. Safety switches on coupling guards prevent operation when open.





PERFORMANCE

Machines achieve excellent mixing capacity range with Single Sigma arm, Double Sigma arm or Triple Roller Bar agitator options.



SANITATION

Round, vertical or sloped tubing is used and prevents ingredient and debris buildup on mixer surfaces. The tubular frame also allows easy cleaning of the machine and delivers unmatched sanitation.



COMPLIANCE

Control panels comply with CE, UL and CUL regulations, including bilingual capabilities. Control panels are Ethernet compatible for ease of installation.

More Ways To Increase Your Baking Productivity.

Peerless KleanVue Series Mixers are part of our broader frame-based food equipment line, all offering exceptional ease of sanitation, component access, performance, reliability and versatility. Designed with your production needs in mind, these machines offer a full suite of unmatched baking capabilities.



KLEANVUE MIXERS

Peerless KleanVue Series Mixers offer excellent mixing capacity range and an innovative tubular frame design.

- Ideal for all types of products. KleanVue SD, DA and HS mixers are suitable for all Bread and Roll applications, as well as mixing Sweet Dough products.
- Everything from rotary molded and laminated or sheeted products to soft wire-cut dough and highly blended cream and powders can be mixed in a KleanVue mixer.
- Bowl capacity available from 400 to 4,300 pounds.
- Interlocking round, tubular frame design for incredible strength and stability.
- Round, vertical or sloped tubing used to prevent ingredient buildup on mixer.
- Integral gear motor with direct drive coupling for ease of maintenance.
- All functions of mixer centrally located on either side of mixer.
- Safety guards positioned over coupling/tilt cylinder to prevent direct contact with moving parts. These guards are easily removed for cleaning and maintenance. Safety switches on coupling guards prevent operation when open.
- Vertical frame posts are configurable to various heights to achieve desired discharge height.
- Bowl Tilt Options
 - ~ Standard 120° extended frame design
 - ~ 140° Over Tilt
 - ~ Two-Way Tilt
 - 120° forward/95° reverse with straight bumper
 - 140° forward/95° reverse with front wrap around bumper

HIGH SPEED MIXERS CAPACITY

	HS6	HS8	HS10	HS13	HS16
LBS	600	800	1000	1300	1600
KGS	270	360	450	590	725
	HS20	HS24	HS28	HS32	
LBS	2000	2400	2800	3200	
KGS	900	1090	1270	1450	

SINGLE SIGMA ARM MIXERS

	SD3	SD4	SD5	SD6
DOUGH LBS	700	1000	1300	1600
CAPACITY KGS	320	450	590	725
	SD7	SD8	SD9	SD10
DOUGH LBS	2000	2400	2800	3400
CAPACITY KGS	950	1090	1270	1540
	SD11	SD12		
DOUGH LBS	3700	4000		
CAPACITY KGS	1685	1815		

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

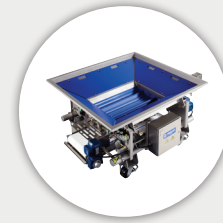
DOUBLE SIGMA ARM MIXERS

	DA50	DA100	DA150	DA200
DOUGH LBS	500	800	1100	1400
CAPACITY KGS	225	400	500	680
	DA250	DA300	DA350	DA400
DOUGH LBS	1700	2000	2300	2800
CAPACITY KGS	770	930	1065	1180
	DA500	DA600	DA650	
DOUGH LBS	3300	4000	4300	
CAPACITY KGS	1500	1815	2000	

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

SLURRY MIXER

- Mixing tank made of heavy gauge stainless steel with two piece hinged cover with two liquid inlets and one dry ingredient inlet
- Mixing tank cover with safety interlock switch.
- Stainless steel rotating mixer shaft and blades and two sets of stationary stainless steel mixer blades mounted on opposite sides of the tank.
- Single speed drive motor.
- Single speed pump for transferring mix to ancillary equipment.
- PLC for controlling mixing and pumping cycles.
- NEMA 4X electrical enclosure.
- Meets BISSC standards.



ROTARY DOUGH FEEDER

The Peerless Rotary Dough Feeder offers reliable and consistent dough handling suitable for production of bread, roll, biscuit and cracker dough.

- Interlocking tubular frame design for incredible strength and stability.
- Cutters treated with special surface enhancement, "no-chip" coating for quick dough release.
- Low profile, portable design works well in confined areas or where restricted ceiling heights exist.
- System maintains a constant level of dough in the downstream hopper for improved scaling and forming.
- 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.

HOPPER CAPACITY

RDF4	RDF6	RDF10	RDF16
400	600	1000	1600
RDF20	RDF24	RDF28	RDF32
2000	2400	2800	3200

CONTINUOUS MIXER

- Stainless steel mixing chamber with high strength pyramid shaped mixing teeth resulting in faster more efficient mixing.
- Design of mixer chamber results in lower mixing speeds, lower energy cost, and less heat transfer to product being mixed.
- Consists of two stationary stators and one rotating rotor.
- Front and rear stators of mixing chamber are constructed of double-walled stainless steel for coolant circulation and efficient temperature control.
- Sanitary, positive displacement pump with stainless steel body and connections.
- Stainless steel NEMA 4X electrical enclosure.
- Meets BISSC standards.



RELIABILITY

Pure Parts. Pure Service. Pure Performance.

Service And Support.

Our factory-trained technicians are the best in the industry and service and commission our equipment around the world. In addition to our superior service team, our lube-free bowl support and optional air purge shaft seals have allowed us to cut out most daily maintenance requirements all together.

The Peerless engineering and customer support team is actively involved every step of the way. We work with you to define your precise design needs to ensure each mixer is individually engineered to fit your new or existing production environment. Peerless also encourages Factory Acceptance Tests (FAT) in our facility prior to shipment to guarantee the highest level of non-stop mixing performance.

Peerless mixers are built to be the most reliable mixers on the planet. We offer standard one-year warranty on all of our bowls, extended warranties on our motors and gearboxes and a one-year warranty on all other parts.

Genuine, Responsive Peerless Parts

Uninterrupted production is critical. That's why we're always ready to respond when you require a spare or replacement part for a Peerless Mixer. Every machine purchased includes a "recommended spare parts" list to make commonly replaced "wear" parts easy to order and have on-hand when you need them most.



GLOBAL PRESENCE

We offer direct equipment sales and service around the world, as well as meet 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.

Help your baking operation achieve top performance with other key Peerless products.



Peerless Traditional Double Sigma Arm Mixer

Peerless Double Sigma Arm Mixers deliver high capacity mixing performance, along with the durability and reliability world-class bakeries demand. It's precisely these uncompromising qualities that have earned Peerless their reputation for high-performance mixing and problem-free operation. Peerless Double Sigma Arm Mixers incorporate extra-strong shaft gears. They also include cast stainless steel agitators for added strength and mass.



Peters Sandwiching Machine

Peters Sandwiching Machines can increase biscuit or cracker line production by 15-25%. This high-efficiency equipment offers the versatility to handle many different sizes, shapes and fillings. Adding cream, cheese or other fillings to your existing products expands your product offering and can increase sales and add more shelf space at retail outlets for your brands.



Peerless Traditional High Speed Mixer

The Peerless Horizontal Triple Roller Bar (High Speed) Mixer is suitable for breads, rolls, buns, flour tortillas, croissants, bagels, pizza and english muffins. A single end drive system provides substantial advantages including stronger drives, shafts and bearings, greater bowl tilt flexibility, and a cleaner, more compact design.



PEERLESS

FOOD EQUIPMENT

LIKE NO OTHER



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