

KleanVue Series Mixers

Mixing at Its Best.



Engineered and built for the great results you want — and the productivity you need — year after year.

Every KleanVue Series mixer delivers all these advantages:

Performance

Precision and reliability. What you expect from an industry leader and what you get from a KleanVue Series mixer.

Sanitation

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

Durability

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.

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.

Versatility

Adjustable features. Multiple options. Endless mixing possibilities.

Peerless Agitator Options

Triple Roller Bar

- Works like a rolling pin, kneading while mixing. Dough is developed while squeezed between roller bars and bowl sheet.
- Three straight roller bars provide maximum energy transfer and efficient dough development.
- Best for breads, flour tortillas, pizzas, bagels, doughnuts, croissants, buns, rolls and muffins.

Single Sigma

- Double-sweep design works dough in a back-and-forth, up-and-down motion across the bowl.
- Allows low-shear incorporation of minor ingredients like chocolate chips, fruits and nuts.
- Ideal for cookies (moulded, laminated and sheeted), crackers, biscuits, corn tortillas, energy bars, pet food and cream filling.

Double Sigma

- High-shear, back-and-forth action for a thorough, uniform mix.
- Works dough right to left on the back arm, left to right on the front arm, then brings dough to the center of the bowl when the arms rotate.
- Ideal for wire-cut cookie dough, cake, cake doughnuts, muffins, pretzels, granola, energy bars, scones, cream filling, Italian Christmas breads and powder tablets.

Standard Features



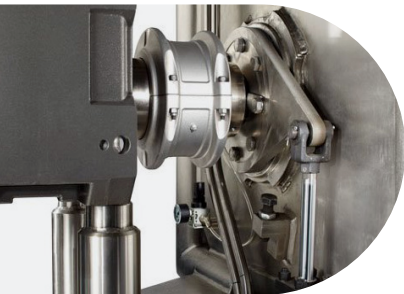
Stainless Steel Interlocking Round Tube Frame

- Strongest in the industry
- Prevents ingredient buildup
- Easy cleaning, unmatched sanitation



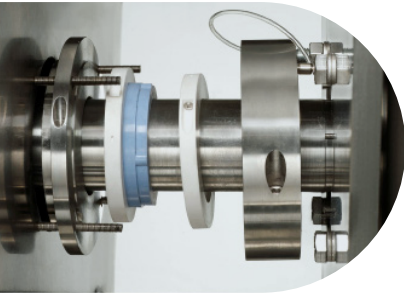
Sloped Baseplate

- Helps cleaning and sanitation
- Supports agitator motor with stainless steel legs welded to it, motor bolted to legs
- Absorbs and disperses motor forces throughout the frame
- Prevents overhung load on motor shaft



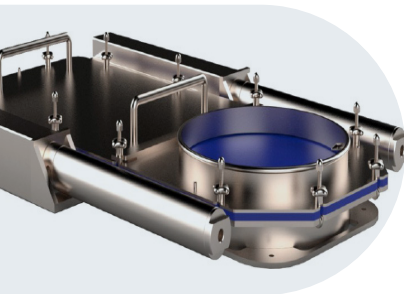
Coupled Direct Drive

- Simple and reliable
- Eliminates wear items like belts, chains and sprockets
- Easier maintenance than traditional hollow-shaft gearbox
- Easy-to-remove coupling
- No overhung shaft load, reducing gearbox bearing wear



Sanitary Shaft Seal With Air Purge

- Longer life, low maintenance, FDA-approved parts
- Self cleaning: Improves sanitation
- Eliminates daily cleaning, disassembly and downtime



EZKlean Slide Gate

- Lightweight components for easy cleaning
- Tool-free disassembly/assembly
- Sanitary design

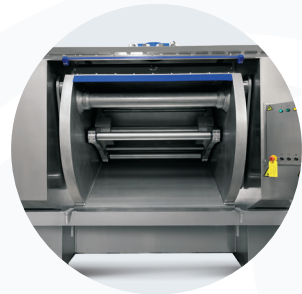
Available Options



Bowl Guard

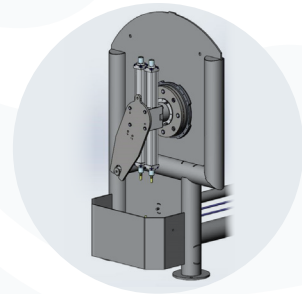


Manual or Pneumatic Trough Hooks (pneumatic shown)



Refrigeration Options

- Sheet
- Bowl End Cooling
- Breaker Bar
- Cold Bar+ - Agitator



Tilt Option

- Standard Tilt 120° Forward
- Forward tilt up to 140°
- Two-way tilt: 140°/95°
- Two-way tilt: 120°/120°

Peerless Food Equipment

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