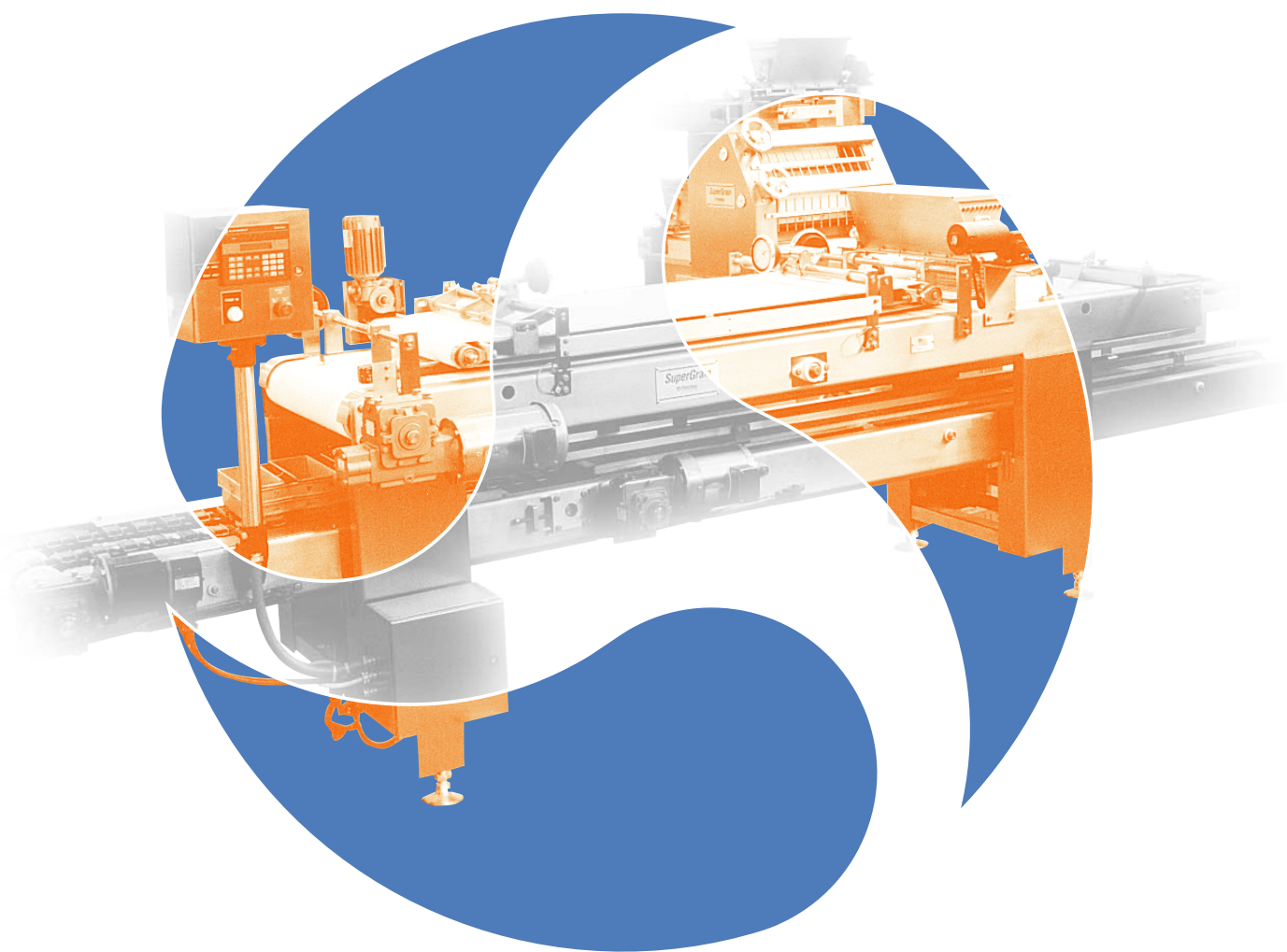


SuperGrain Bread Moulders...



*Reliable Performance for Variety, Ethnic, Frozen
and White Pan Breads*

 **Peerless**



Straight-A-Way Moulders

Suitable for most variety breads ranging from 6 ounces to 56 ounces.

Model S4 Moulder

- 25 to 90 loaves per minute

Model S4-3D Frozen Dough Moulder

- 25 to 90 loaves per minute

Model S4 Moulder/Peeler

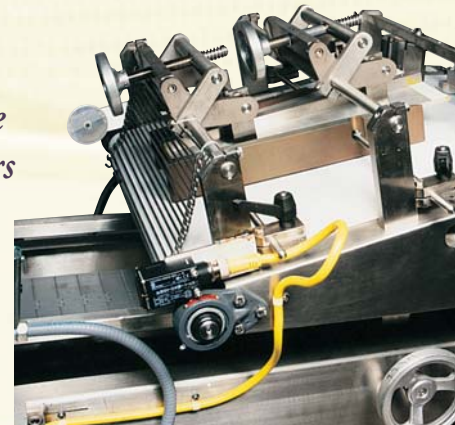
- 25 to 70 loaves per minute

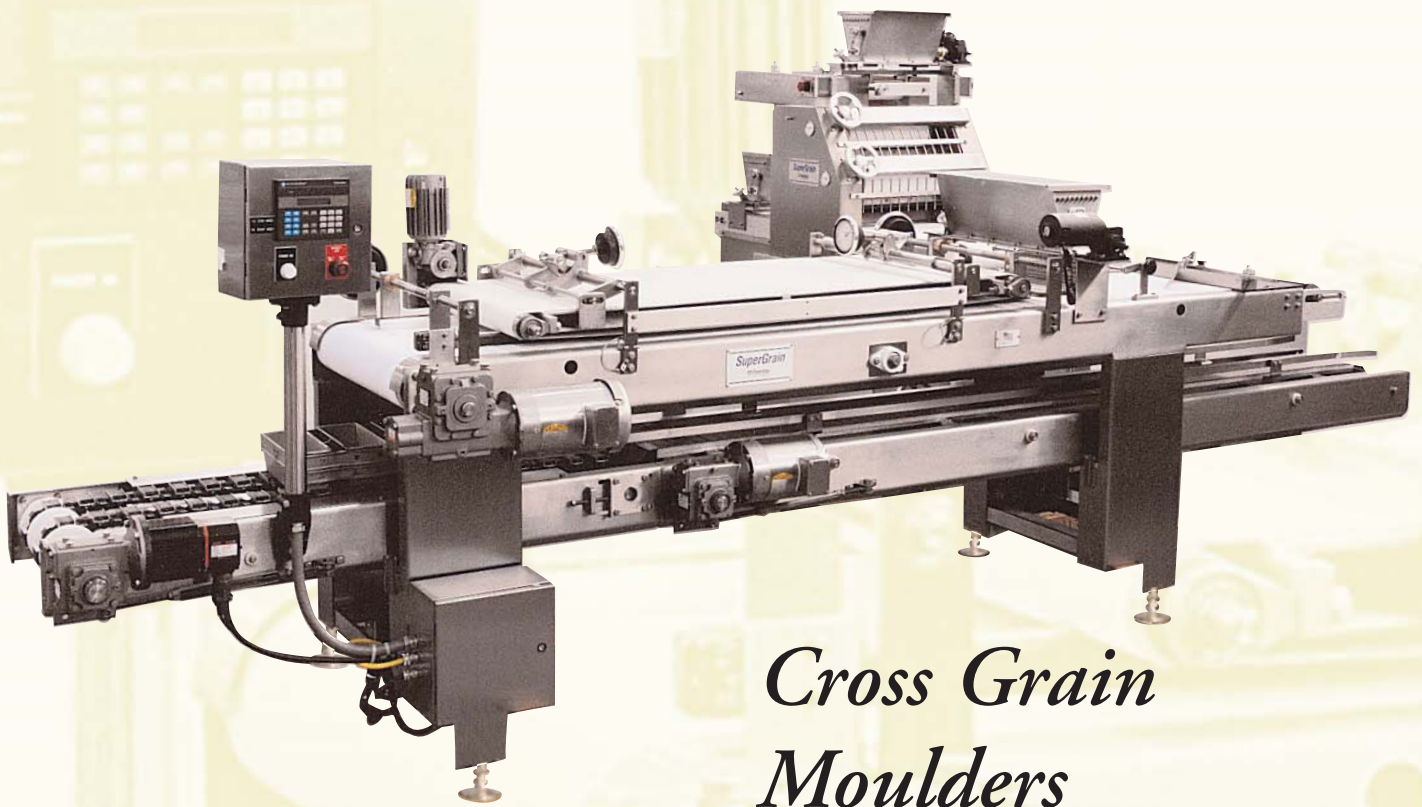
Model P4 Moulder/Panner

- 40 to 100 loaves
per minute

Model P4 Four-Piece & Six-Piece Moulders with Automatic Panning

- 40 to 90 loaves
per minute





Cross Grain Moulders

Suitable for most white, variety and baguette breads ranging from 8 ounces to 56 ounces.

Model P3 Moulder with Panner

- 40 to 100 loaves per minute

Model P3-3D Moulder with Panner and 6 Sheeting Rollers

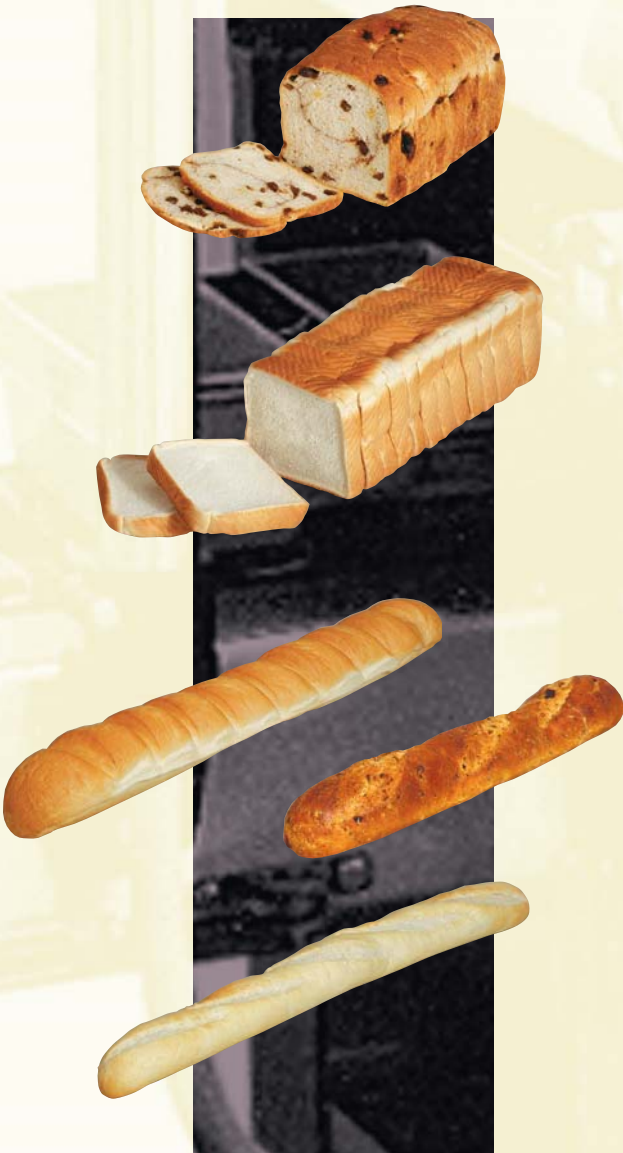
- 40 to 100 loaves per minute

Model L3-3D Moulder with 6 Sheeting Rollers and extended Conveyor

- 25 to 60 loaves per minute

Model P3-C Moulder with Combination Pan and Peel Conveyor

- 25 to 50 loaves per minute

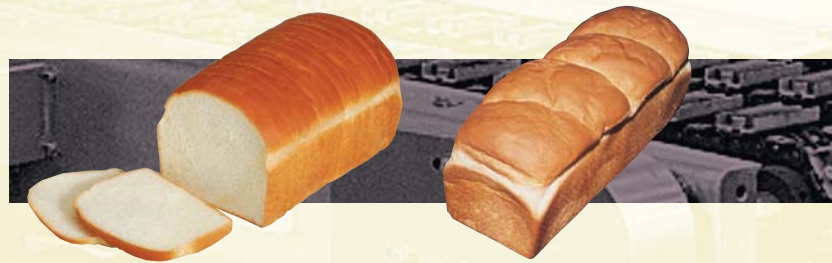


SuperCurl Moulders

Suitable for most white and variety breads from 8 ounces(228 g) to 56 ounces(1596 g)

*Model P3 SuperCurl Moulder
with Cross Grain and Spiral Curl*

- 40 to 100 loaves per minute



MultiTrack Roll Line Systems

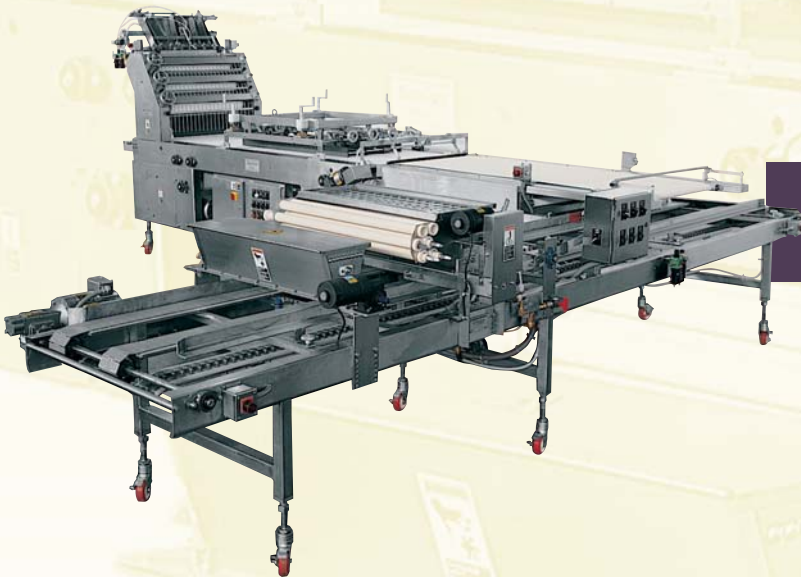
Suitable for most rolls, bread sticks, and pita bread from 2 ounces to 19 ounces

*Model RL 32 Two
and Three Track System*

- 6000 to 14,000 pieces per hour

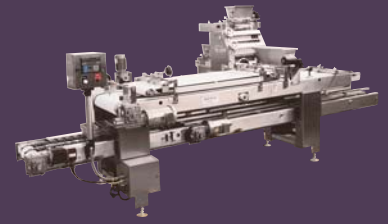
*Model RL 55 Three, Four
and Six Track System*

- 8400 to 24,000 pieces per hour



The Moulder of Choice

The Peerless *SuperGrain* Moulder is simply the best moulder you can buy, regardless of the bread product you want to make.



Features

- Solid core steel rollers
- Stable cast iron sheeting frames
- Virgin Teflon sheeting surfaces
- Gear driven sheeting rollers
- Digital, heavy duty roller spacing indicators
- Open guarding for easy cleaning
- Safeties on all guarding
- Self-centering dough infeed guides
- Degassing infeed roller with side mounted controls
- Vari-Flow rotary flour dusters
- Heavy duty, externally mounted bearings
- Hinged pressure board assemblies
- Self-centering dough guides
- Powered, universal style pressure board
- Variable speed curling conveyor
- Stainless steel construction
- Allen Bradley controls and U-L approved construction
- Catch pans
- Adjustable feet or casters

Available Options

- 3D six roller sheeting heads
- Rotary index product wheels
- Motorized moulding table drive pulley
- Combination open top and peel conveyors
- Reverse extender for baguette breads
- Peel duster
- Extra length moulding tables
- Two through six track moulders
- Sheeters to 55" wide
- Moulding tables to 60" wide
- Panning table with indexing conveyor
- Magnetic pan indexing system

Other Equipment

- Pan indexers to 32" wide
- String Line panning station upgrades
- Reciprocating tables up to 72" wide
- Pizza Sheeter/Moulder
- Vari-Flow ingredient dispensing to 72" wide

Other Peerless Dough Mixing, Handling & Make-up Products

Peerless Mixers & Dividers

Under our Peerless brand, we offer the industry's widest range of horizontal mixers, as well as, electronically controlled bread dividers.

- *Mixers*
 - *Roller Bar Mixers*
 - *Single Sigma Mixers*
 - *Double Sigma Mixers*
- *Bread Dividers*



Peerless Dough Handling

We offer a complete range of dough handling equipment and systems to move dough from the mixer to make-up and forming equipment.

- *Rotary Dough Feed Systems*
- *Dough Conveyors*
- *Dough Feeders*
- *Dough Tro Hoists*
- *Tro Dumping Stations*
- *Post Lifts*
- *Automated Tro Moving Systems*



Royal

Our Royal brand is the leading name in totally remanufactured bakery equipment, and each machine carries a full new machine warranty.

- *Remanufactured Mixers*
- *Remanufactured Dividers*
- *Remanufactured Rounders*
- *Remanufactured Parts*



- *Peerless*
- *Hallmark*
- *Royal*
- *SuperGrain*

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