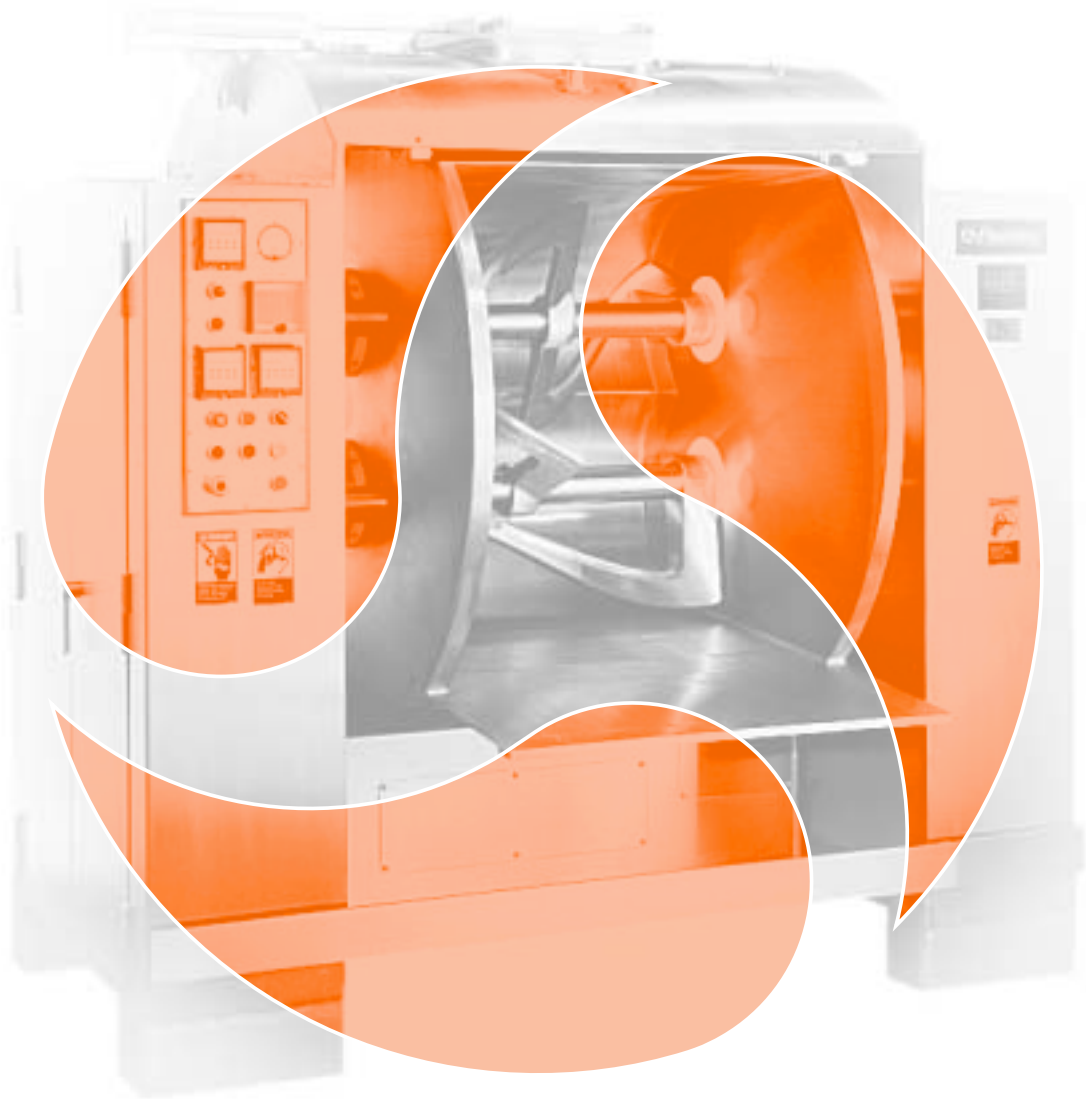


# *Peerless Sigma Arm Mixers...*



*The World Standard for Mixing Cookies, Biscuits,  
Crackers, Snacks, Creams and Fillings, Pet Foods  
and Specialty Applications*

 **Peerless**

# Single Sigma Arm Mixers

Suitable for cookies, crackers, biscuits, corn tortillas, buttermilk biscuits, pet foods, and stiff fillings.



MIXER MODEL		SD3	SD4	SD5	SD6	SD7	SD8	SD9	SD10	SD11	SD12
DOUGH CAPACITY	LBS.	700	1000	1300	1600	2100	2400	2800	3400	3700	4000
	KGS.	320	450	590	725	950	1090	1270	1540	1685	1815

# *Double Sigma Arm Mixers*

Suitable for all soft dough cookies, cake, cake donuts, muffins, pretzels, granola, energy bars, creams/fillings, and scones.



MIXER MODEL	DA50	DA100	DA150	DA200	DA250	DA300	DA350	DA400	DA500	DA600	DA650	
DOUGH CAPACITY	LBS.	500	900	1100	1500	1700	2050	2350	2600	3300	4000	4400
	KGS.	225	400	500	680	770	930	1065	1180	1500	1815	2000



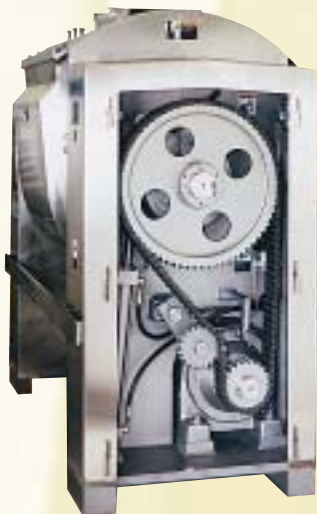
# *The Sigma Arm Mixer of Choice*

Single or double sigma...you can't buy a more durable, more reliable, or more efficient mixer than a Peerless.

## *Standard Features*



Heavy duty hydraulic tilt mechanism for up to 120° forward as standard.



***Single End Drive System***, shown here with standard chain drive and automatic chain oiler, provides substantial advantages over other mixers including stronger drives, shafts and bearings; greater bowl tilt flexibility; and a cleaner, more compact design.



Double Sigma Arm Mixers incorporate extra strong shaft gears, which are hardened and ground, and have the highest possible rating from the AGMA.

Uniquely designed shaft seals are sanitary and easy to remove.



## *Other Standard Features*

- *Unibody* design and construction for strength and stability, regardless of the load size or dough type.
- Heavy duty stainless steel jackets for efficient dough temperature control
- Stainless steel exterior, bowl sheet, bowl ends and canopy
- Single Sigma Mixer has solid stainless steel agitators and shafts
- Double Sigma Mixer has cast stainless steel agitators for added strength and mass
- Stainless steel sloped pan under bowl
- Stainless steel bumper bar
- Front and rear bowl seals
- Pneumatic butterfly valve flour gate, two liquid inlets and flour dust vent with filter
- Two speed, constant torque, totally enclosed fan-cooled drive motor
- Manual central lubrication system
- NEMA 4/water-tight operator push button panel
- NEMA 12/dust-tight, painted remote starter enclosure for PLC, starters and circuit breakers

## Optional Features



- *Belt drive system provides smoother and quieter operation, and requires no lubrication.*

- *Rear auxiliary control panel and safety ingredient door.*



## Other Optional Features

- *Video control operator panel to provide monitoring management and integration of all mixer functions.*
- *DQC® System for monitoring dough quality and consistency.*
- *CMSC® System allows for multiple stage mixing*
- *Choice of manual or air operated ingredient doors*
- *Bowl drain valve to assist sanitation procedures*
- *Tilting bowl guard*
- *Additional liquid inlets*
- *Canopy scraper*
- *Automatic central lubrication system*
- *Bolt-on legs*
- *Stainless steel legs*
- *NEMA 4X stainless steel starter enclosure*
- *Manual or pneumatic tro hooks*

## Bowl Tilt Options

- *Two-way tilt with dual operator control panels is available in either 120° forward -95° reverse or up to 140° forward - 140° reverse, with two-way bowl seals.*



*120° Forward*



*95° Reverse*



*140° Forward*



*140° Reverse*

# Other Biscuit & Cracker Equipment From The Peerless Group

## Peters Biscuit & Cracker Machinery

Peters offers a comprehensive range of biscuit and cracker sandwiching equipment.

- Creamers
- Biscuit Feeders
- Automated Feed Systems
- Sandwiching Machines
- Product Turnover Devices
- Row Combiners and Row Multipliers
- Stackers
- Tray Loaders and Automatic Slug Loaders



Peters Machinery Inc. • 4700 Ravenswood Avenue • Chicago, IL 60640-4408 U.S.A.

Tel: (01)773 561.9000 • 800 763.7195 • Fax: (01)773 561.8538 • Email: info@petersmachinery.com • Web: www.petersmachinery.com

## Peerless Dough Handling

Peerless offers a complete range of dough handling equipment and systems to move dough from the mixer to forming machines.

- Spiral Flow Dough Feeders
- Rotary Dough Feeders
- Dough Tro Hoists
- Tro Dumping Stations



## Fedco Systems

Fedco supplies a variety of secondary process equipment for providing value added enhancements to biscuits and crackers.

- Cyclone Liquid Coaters
- Icing and Cooling Equipment
- Salt and Seasoning Dispensers



Fedco Systems Co. • 1920 Gunn Hwy • Odessa, FL 33556 U.S.A.

Tel: 813 920.6641 • 800 922.6641 • Fax: 813 920.3564 • E-mail: sales@fedcosystems.com • Web: www.fedcosystems.com

## Royal Remanufactured Equipment

Royal is the leading name in remanufactured equipment, and each machine carries a full, New Machine Warranty.

- Remanufactured Sigma Arm Mixers



THE PEERLESS GROUP: PEERLESS ◊ PETERS ◊ FEDCO ◊ PEERLESS/GOUET

Peerless Machinery Corp. • 500 S. Vandemark Road • P.O. Box 769 • Sidney, OH 45365-0769 U.S.A.  
Phone: (937) 492-4158 or (800) 999-3327 • Fax: (937) 492-3688 • Email: peerless@peerlessmachinery.com  
Web Address: www.peerlessmachinery.com