

Hallmark Series Mixers...



Practical Mixing Solutions for Specialty Applications





Roller Bar Agitator

Suitable for: breads, rolls, pizza, flour tortillas,
donuts and yeast raised sweet goods.

Model HM100HS

- Two Speed 70/35 RPM agitator with 15/7.5 H.P. drive motor
- Dough capacity: 250 lbs. (115 kgs.)

Model HM200HS

- Two Speed 70/35 RPM agitator with 20/10 H.P. drive motor
- Dough capacity: 320 lbs. (145 kgs.)

Model HM300HS

- Two Speed 70/35 RPM agitator with 25/12.5 H.P. drive motor
- Dough capacity: 400 lbs. (180 kgs.)



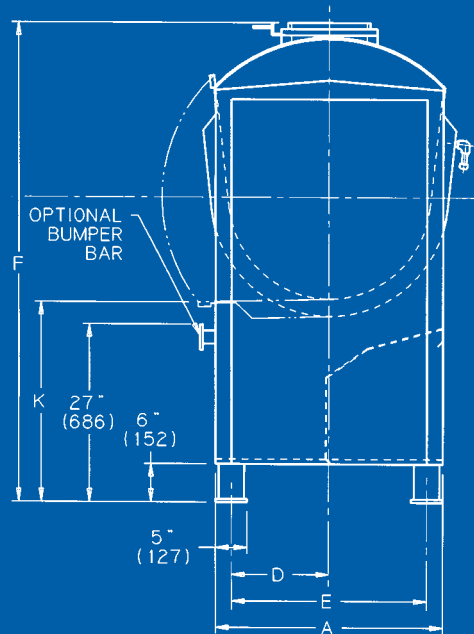
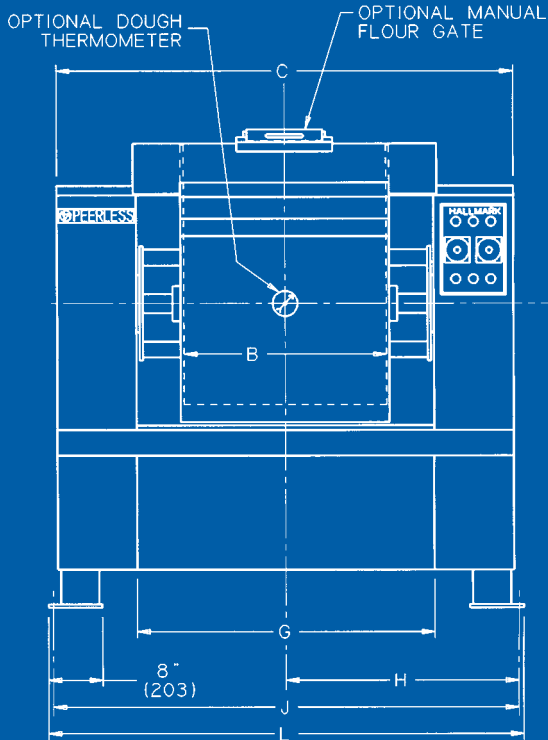
The Mixer of Choice

The Peerless Hallmark Mixer is available with different agitator styles to meet the needs of the specialty baker.



Available Options

- Stainless steel bumper bar
- Stainless steel liquid cooling jacket
- Bowl thermometer
- Manual or pneumatic flour gate
- Liquid inlets in bowl cover
- 120° tilt
- Custom speeds



NOTE:
OPTIONAL WATER JACKET SHOWN. DIM. IN PARENTHESES ARE IN (mm).

MODEL	DRIVE MOTOR H.P.	WORKING CAPACITY CUBIC FT. (LITERS)	TOTAL LOAD KVA	A	B	C	D	E	F	G	H	J	K	L	NET WEIGHT LBS (KGS)	APPROX. SHIPPING WEIGHT LBS (KGS)
HM100HS	15/7.5	11.5 (325)	16	30" (762)	32" (813)	72" (1829)	12.5" (318)	25" (635)	67.75" (1721)	47" (1194)	36.75" (933)	73.5" (1867)	28" (711)	75" (1905)	3500 (1590)	3800 (1725)
HM200HS	20/10		21													
HM300SD	15/7.5		16													
HM3004W	15/7.5		16													
HM300HS	25/12.5	17.5 (495)	26	36" (914)			15.5" (394)	31" (787)	75.5" (1918)				31.5" (800)	4300 (1950)	4600 (2090)	
HM400SD	20/10		21													

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