

Peerless Roller Bar Mixers...



High Speed Mixers for Quality Bakery Products

 **Peerless**

Roller Bar Mixers

Suitable for breads, rolls, buns, donuts, flour tortillas, croissants, sweet goods, bagels, pizza, English muffins, and low-absorption frozen doughs.



MIXER MODEL		HS4	HS6	HS8	HS10	HS13	HS16	HS20	HS24	HS28	HS32
DOUGH CAPACITY	LBS.	400	600	800	1000	1300	1600	2000	2400	2800	3200
	KGS.	180	270	360	450	590	725	900	1090	1270	1450





Automated Conventional Batch Mixer (ACBM®)

Suitable for liquid sponge, sponge and dough, and straight dough systems.

Unique Advantages

- Interfaces with existing or new ingredient feed systems.
- Provides control and monitoring of mixing time, bowl refrigeration, automatic dough discharging, and dough handling.
- Sensors monitor operating status and provides diagnostics and warnings.
- Automatic discharge of dough when mix cycle is completed, without operator assistance.
- Compatible operation with most dough handling methods and systems.
- Override capability for manual operation.



Dough Quality Controller (DQC®)

The DQC® is designed to eliminate unacceptable dough batches while *minimizing mixer/operator downtime and maximizing final dough consistency.*

The DQC® displays the instantaneous mix cycle energy curve, along with a preprogrammed target or ideal energy curve.

If the current batch mix cycle energy curve falls outside the customer selected upper and lower acceptable limits, a warning horn and light will alert the operator for corrective action and/or a signal is sent to the mixer to stop mixing.

Additionally, the DQC® can incorporate all mixer functions into the centralized video control panel.

ColdBarPlus® *Refrigerated Bowl Cooling System*

This unique system provides the largest jacketed bowl area in the industry and includes refrigerated jacket, bowl ends, breaker bar and agitator bars.



The Roller Bar Mixer of Choice

Whatever your product, a custom built Peerless will mix it better and more efficiently.

Heavy duty stainless steel jackets are standard on all mixer bowls for efficient dough temperature control.



Standard Features



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.



NEMA 4/water-tight operator panel consists of two electronic digital timers, electronic dough thermometer, motor load meter, flour gate control, high/low speed jog control and emergency stop.

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



Other Standard Features

- Two speed, constant torque, 460 V, 3 phase, 60 cycle, totally enclosed fan-cooled drive motor
- Stainless steel exterior, bowl sheet, bowl ends and canopy
- Solid stainless steel agitators and shafts
- Stainless steel sloped pan under bowl
- Stainless steel bumper bar
- Front and rear bowl seals
- Manual central lubrication system
- Mixer canopy with pneumatic butterfly valve flour gate, two liquid inlets and flour dust vent with filter
- NEMA 12 (dust-tight) painted remote starter enclosure for PLC, starters and circuit breakers



Uniquely designed shaft seals are sanitary and easy to remove.



Optional Features



- *Heavy Duty hydraulic actuator tilting mechanism capable of up to 140° or 160° forward tilt.*

- *Video control panel provides monitoring, management, and integration of all mixer functions. Plus, it can incorporate our Custom Mix Cycle System (CMCS) which allows for preprogramming up to 12 different mixer operating steps.*



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

- *Extended frame design accommodates parallel tro movement, oversized tros and oversized dough pump systems.*



- *Extended control panel provides easier operator access when tros or dough feed systems are in place.*

Other Optional Features

- *Tilting bowl guard*
- *Direct expansion jacket and fittings*
- *Choice of manual or air operated ingredient doors*
- *Air operated sponge door*
- *Additional liquid inlets*
- *Canopy scraper*
- *Bowl drain valve to assist sanitation procedures*
- *Automatic central lubrication system*
- *Two-way tilt system with dual operator panels*
- *Bolt-on legs*
- *Stainless steel legs*
- *Vibro pads*
- *NEMA 4X stainless steel starter enclosure*
- *Manual or pneumatic tro hooks*
- *Other voltages available*
- *Other brands of PLC control*



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*

- *PBD Bread Dividers*

- *Dough Quality Controller (DQC®)*



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*



SuperGrain

Our SuperGrain brand represents the very best in bread and roll make-up systems.

- *Straight Grain Moulders*

- *Cross Grain Moulders*

- *Frozen Dough Moulders*

- *Multi Track Moulders*

- *String Roll Make-up Lines*



Royal Remanufactured Bakery Equipment



- *Peerless*

- *Hallmark*

- *Royal*

- *SuperGrain*

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