



PEERLESS
MIXING

PEERLESS SIGMA ARM MIXERS
Mixing Performance, Like No Other.

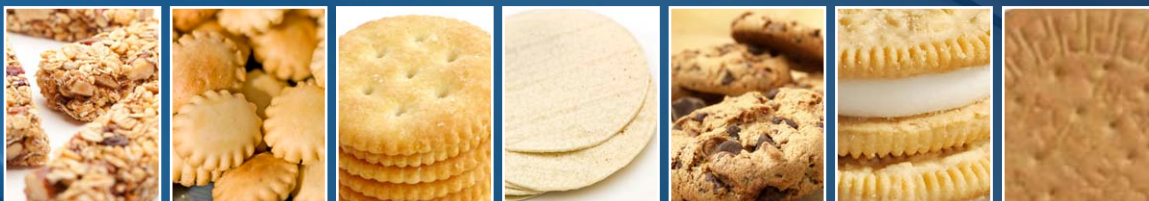


PEERLESS
FOOD EQUIPMENT
LIKE NO OTHER



MIX LIKE NO OTHER
Sigma Arm Mixers Of Choice.

Since 1913, Peerless mixers established their reputation on unsurpassed performance and unmatched reliability. Today, leading food producers around the world choose Peerless to mix quality into a wide range of grain-based bakery products.



ADVANTAGES

Where Performance Finds No Compromise.

Sigma Arm Mixers provide a range of performance, reliability and productivity benefits for bakery product manufacturers across the globe. Legendary for reliability and virtually maintenance-free operation, Peerless delivers the non-stop production capabilities world-class food producers demand. We've built our reputation by offering innovative, quality equipment to the worlds' leading bakeries. Plus, our team of sales managers, service and support personnel are among the best in the world at assisting customers in designing and maintaining effective food equipment systems.



SANITATION

"Unibody" frame construction and minimal seam welds offer superior material compatibility. Stainless steel sloped drive motor cover allows ingredient spillage run-off from the product zone. End-to-end rounded canopy design reduces the flat surface area that can collect dust and promotes water run-off.



DURABILITY

Innovations such as lube-free bowl support and agitator shaft bearings reduce daily maintenance. Our 5-year, super-duty bowl and agitator drive motor warranty ensures worry-free reliability.



SERVICE

Factory trained technicians available for machine installation supervision and service to ensure smooth equipment start-up and support equipment longevity.



SAFETY

The Sigma agitator's variable frequency drive includes Category 3 for safe-off and protection against restart. The frequency drive, with dynamic brake, can stop the agitator in less than four (4) seconds in emergency or controlled stop conditions. Optional bowl guards with safety interlocks for automated operation and rear auxiliary control panels help promote operator safety.

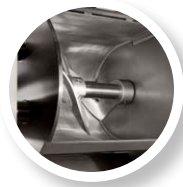


GLOBAL PRESENCE

Peerless machines are mixing on almost every continent. Peerless sells, commissions and services equipment around the world.



PEERLESS SINGLE SIGMA ARM MIXERS



Peerless Single Sigma Arm Mixers have been designed to provide the ultimate in durable, high-performance mixing. Simply put, you can't buy a more reliable and efficient mixer than the Peerless Single Sigma Arm Mixer. The key to the Peerless Single Sigma Arm Mixer's reputation for quality is a combination of engineering that has been perfected over time, coupled with exceptional components and manufacturing. Its unibody design and construction offers strength and stability, regardless of the load size or dough type. And we back every Peerless mixer with a warranty, support, service and parts program among the best in the bakery equipment business.

Peerless Single Sigma Arm Mixers are ideal for rotary molded and laminated or sheeted cookies, crackers, biscuits, corn tortillas, buttermilk biscuits, energy bars, pet foods and cream fillings.

Mixer Model	SD3	SD4	SD5	SD6	SD7	SD8	SD9	SD10	SD11	SD12
Dough Lbs.	700	1000	1300	1600	2100	2400	2800	3400	3700	4000
Capacity KGs.	320	450	590	725	950	1090	1270	1540	1685	1815

Note: Capacity chart for reference only. Actual capacity based upon product type and speed required. Mixer capacity may vary.



KEY HIGHLIGHTS

- Powerful single-arm agitator with high performance and excellent mixing capacity.
- Heavy-duty stainless steel bowl jacket for efficient temperature control – Peerless super-duty bowls and refrigeration jackets come with a 5-year warranty. Bowl sheet cooling standard on all Peerless mixers.
- Lube-free bowl support and agitator shaft bearings.
- End-to-end canopy for superior sanitation – with standard pneumatic sanitary flour gate, two liquid inlets and flour dust vent with filter.
- Single End Belt Drive for maintenance-free, sanitary, quiet operation.
- Control panels comply with CE, UL and ULC regulations, including bilingual capabilities. Control panels are Ethernet compatible for ease of installation.
- Variable Frequency Drive (VFD) motor starter package includes 5-year motor warranty and Category 3 for safe-off and protection against restart.
- Heavy-duty hydraulic tilt mechanism for up to 120° forward as standard.

Other Standard Features

- Heavy-duty "unibody" frame design for strength and stability, with built-in lifting lugs
- Stainless steel exterior, bowl sheet, bowl ends, and end-to-end canopy.
- Larger Sigma Mixers include solid stainless steel cast agitators for added strength and mass
- Rigid 4-post bowl mounting for bowl strength and stability
- Stainless steel bumper bar
- 6-9" stainless steel welded on legs
- Front and rear bowl seals
- Wash down (marine grade) inverter duty agitator drive motor
- Heavy-Duty Eurodrive reducer
- Custom Mix Cycle System (CMCS) allows for multi-stage mixing
- NEMA 12/dust-tight, painted remote starter enclosure for PLC, VFD's





KEY HIGHLIGHTS

- Cast stainless steel agitators for added strength and mass on larger mixers.
- Heavy-duty stainless steel bowl jacket for efficient temperature control – Peerless super-duty bowls and refrigeration jackets come with a 5-year warranty. Bowl sheet cooling standard on all Peerless mixers.
- Lube-free bowl support and agitator shaft bearings.
- End-to-end canopy for superior sanitation – with standard pneumatic butterfly valve flour gate, two liquid inlets and flour dust vent with filter.
- Single End Belt Drive for maintenance-free, sanitary and quiet operation.
- Control panels comply with CE, UL and ULC regulations, including bilingual capabilities. Control panels are Ethernet compatible for ease of installation.
- Variable Frequency Drive (VFD) motor starter package includes 5-year motor warranty and Category 3 for safe-off and protection against restart. The frequency drive, with dynamic brake, can stop the agitator in less than four (4) seconds in emergency or controlled stop conditions.
- Heavy-duty hydraulic tilt mechanism for up to 120° forward as standard.

Other Standard Features

- Heavy-duty “unibody” frame design for strength and stability, with built-in lifting lugs
- Stainless steel exterior, bowl sheet, bowl ends, and end-to-end canopy
- Larger Double Sigma Arm Mixers include solid stainless steel cast agitators for added strength and mass
- Rigid 4-post bowl mounting for bowl strength and stability
- Stainless steel bumper bar
- 6-9" stainless steel welded on legs
- Front and rear bowl seals
- Wash down (marine grade) inverter duty agitator drive motor
- Heavy-Duty Eurodrive reducer
- Custom Mix Cycle System (CMCS) allows for multi-stage mixing
- NEMA 12/dust-tight, painted remote starter enclosure for PLC, VFD's

PEERLESS DOUBLE SIGMA ARM MIXERS

Peerless Double Sigma Arm Mixers deliver high-capacity mixing performance, along with the durability and reliability world-class bakeries demand. It's precisely these uncompromised qualities that have earned Peerless their reputation for high-performance mixing and problem-free operation. Peerless Double Sigma Arm Mixers incorporate extra strong shaft gears, which are hardened and ground, and have the highest possible rating from the American Gear Manufacturers Association (AGMA). It also includes cast stainless steel agitators for added strength and mass. What's more, Peerless Mixers include among the best warranties, support team and service/parts programs in the industry.



Peerless Double Sigma Arm Mixers are ideal for soft wire-cut cookie dough, cake, cake donuts, muffins, pretzels, granola, energy bars, scones, creams/fillings, Italian Christmas breads and powder tablets.

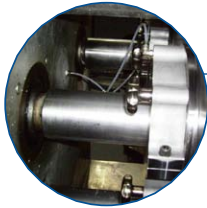
Mixer Model	DA50	DA100	DA150	DA200	DA250	DA300	DA350	DA400	DA500	DA600	DA650
Dough Lbs.	500	900	1100	1500	1700	2050	2350	2600	3300	4000	4400
Capacity KGs.	225	400	500	680	770	930	1065	1180	1500	1815	2000

Note: Capacity chart for reference only. Actual capacity based upon product type and speed required. Mixer capacity may vary.



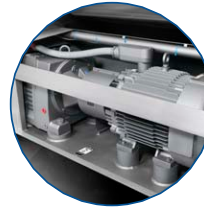
How To Make Your Mixer Perfect.

Now that you've found the ideal mixer, you can perfect it for your own unique manufacturing needs. Peerless offers a variety of standard and custom options from which to choose. Our team of application engineering and equipment consultants can help guide you through the options that will perfect your Sigma Mixer for your unique product and production needs.



SANITARY SHAFT SEALS WITH AIR PURGE

- Eliminate daily disassembly, cleaning and reinstalling of agitator shaft seals.
- Elastomeric boot and rotor cup rotate with the shaft.
- Teflon rotor cups to seal housing and rotate with less friction.
- Stainless steel housing.
- Split design to install or remove seals without removing agitator shaft.
- Pressurized housing, creates barrier to keep product out of seal and in the bowl.



VARIABLE HORSEPOWER RATING AND MOTOR SPEED

- Optimal horsepower and motor speed vary depending on batch size desired and product produced.
- Hard doughs with a stiffer consistency are easily addressed by appropriate motor, reducer and shaft/bearings sizing.



CANOPY ADDITIONS

- Ingredient door, liquid and/or dry ingredient inlets, canopy scraper



BOWL GUARDS WITH SAFETY INTERLOCKS

- CE compliant
- Bowl guards support operator safety and protect operators from injury



REAR AUXILIARY CONTROL PANEL

- Control panels comply with CE, UL and ULC regulations
- Bilingual capabilities available to support operator communication and understanding



OTHER OPTIONAL FEATURES

- Single End Chain Drive
- Leg options (bolt on and additional sizes)
- Bowl end cooling
- Bowl drain valve to assist sanitation procedures
- NEMA 4X stainless steel, watertight starter enclosure
- Manual or pneumatic tro hooks

BOWL TILT OPTIONS

- Two-Way-Tilt (TWT) Bowl Tilt
- 140° Forward Overtilt
- Up to 95° Reverse Tilt
- Up to 140° Reverse Overtilt

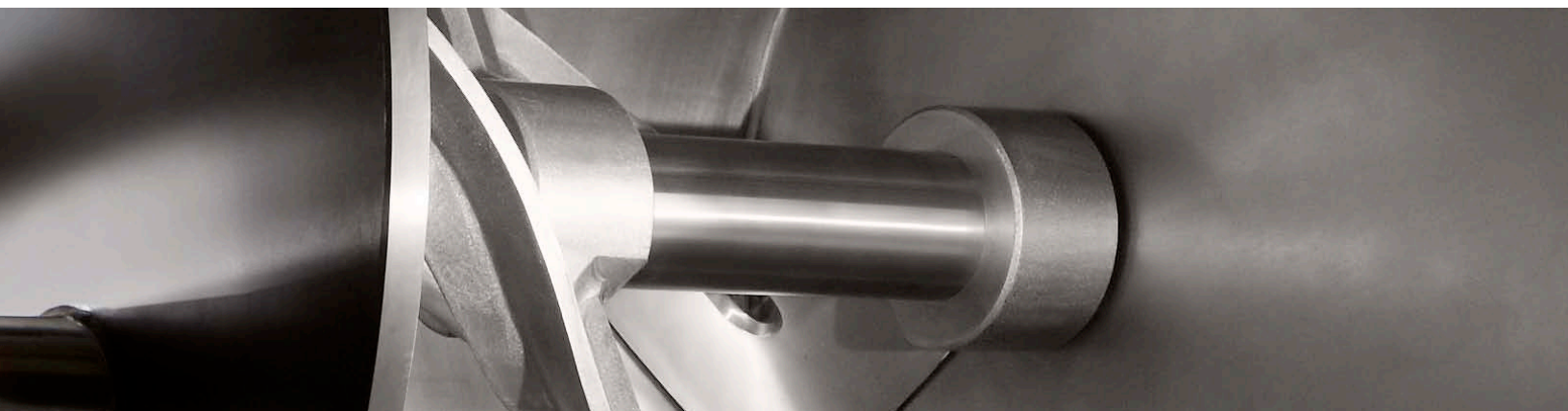


140° FORWARD OVERTILT



95° REVERSE

ALSO AVAILABLE IN 140° REVERSE OVERTILT





Reliability, No Matter How You Mix It.

Behind our reputation for producing some of the most reliable mixers on the planet is a team of exceptional service and support personnel and programs. Our customer-focused team is dedicated to providing the highest levels of reliability and responsiveness to ensure non-stop mixing performance.

Unmatched Reliability – Peerless mixers are built to last. We offer standard five-year warranties on all super-duty bowls and mixer motors, as well as a one-year warranty on all other parts. Peerless is committed to delivering high quality machines that produce consistent product repeatedly.

Low Maintenance & Superior Service – We have virtually eliminated the daily maintenance requirements, with the addition of lube-free bowl support and agitator shaft bearings. Peerless factory-trained technicians service and commission our equipment around the world. We can also assist you with product installation and spare parts provisioning.

Parts Program – If you should require spare or replacement parts for a Peerless Mixer, we are always ready to respond. We include a recommended spare parts list with every machine so that commonly replaced “wear” parts can be ordered and kept on-hand at your site to ensure uninterrupted production.

Custom Solutions – Peerless engineering and customer support teams work with you to define your precise design needs. Clear specifications help to ensure that each mixer is individually engineered to fit your production environment, whether new or existing. Peerless also encourages Factory Acceptance Tests (FAT) in our facility prior to shipment. These customer reviews ensure that the final product is tailored to your specific requirements.



GLOBAL PRESENCE

Peerless is part of the ITW Food Equipment Group. We offer direct equipment sales and service around the world, as well as meet customer needs through a select group of international agents. Our installed equipment base spans most continents and includes countries in the Americas, Africa, Asia, Europe, Middle East and Australia. ITW owns over 800 decentralized businesses and operates in 52 countries around the world.

Products Made Like No Other.

Peerless and Peters offer a wide range of key equipment for bakery product manufacturers.



Peters Sandwiching Machine

Peters Sandwiching Machines can increase biscuit or cracker line production by 15-25%. This high-efficiency equipment offers the versatility to handle many different sizes, shapes and fillings. Adding cream, cheese or other fillings to your existing products expands your product offering and can increase sales and add more shelf space at retail outlets for your brands.



Peters Cream Hopper/Aerator

Peters designed the Cream Aeration Unit to be a complete aeration system for producing cream, peanut butter and cheese-filled biscuit and cracker sandwiches. All components are mounted on a common base including a pump to provide cream to the mixer head for aeration. Continuous aeration head capable of 100-660 lbs (45-300 kgs) per hour of sandwich cream.



Peters Row Multipliers

Peters Row Multipliers maximize the speed, efficiency and profitability of the Peters sandwiching machine. Row multipliers are attached to a Peters Sandwiching Machine enabling a 2-, 4- or 6-row machine to discharge sandwiches in 4, 8, 12 or up to 24 rows to more efficiently cover a cooling belt, load on enrober mesh or auto-feed multiple wrappers.



Peters Tray Loaders

The Peters automatic Tray Loader connects to a Peters sandwiching machine. It counts finished sandwiches into groups, loads them into trays and delivers the trays to a conveyor for packaging.



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