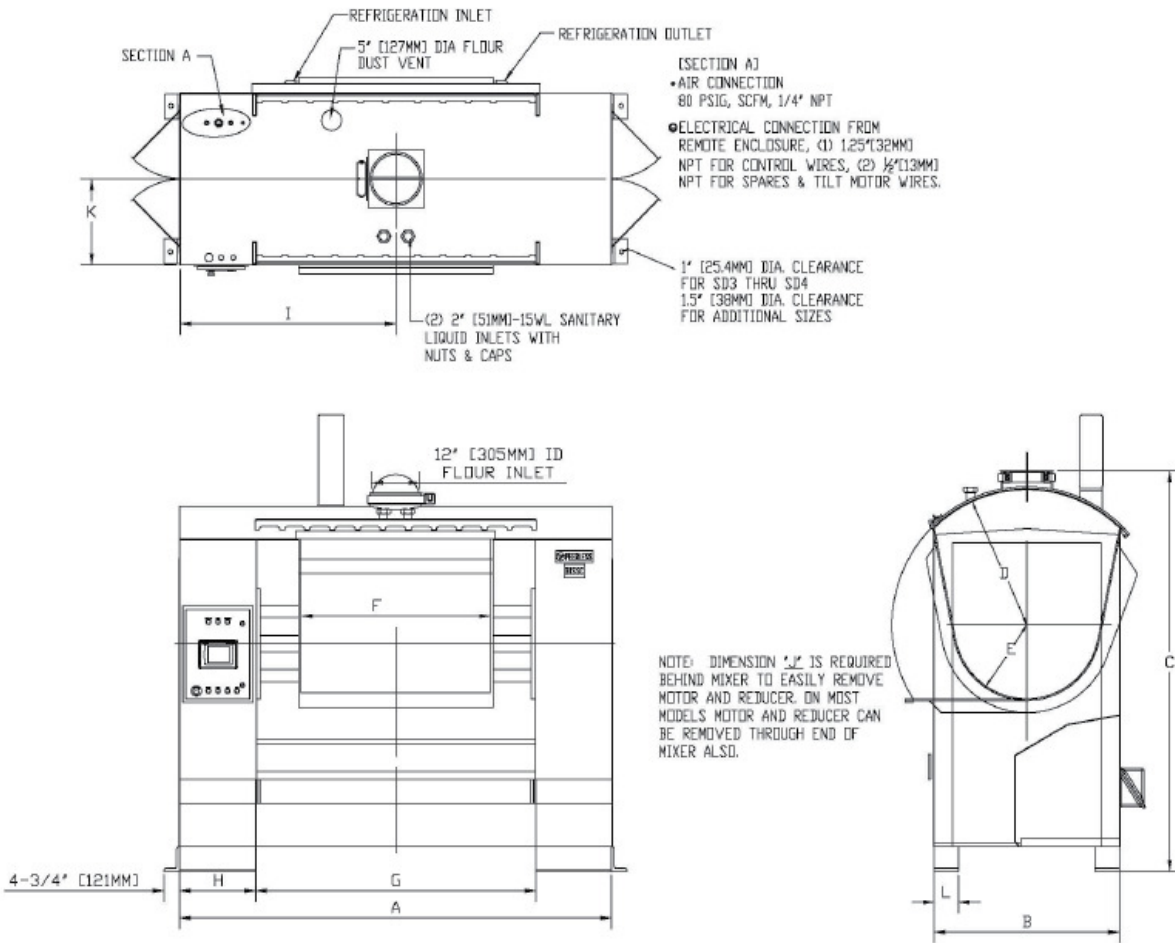


Roller Bar Mixer - Frozen Dough Spec Sheet (Imperial)



DIMENSIONS (Inches)

Model	A	B	C	D	E	F	G	H	I	J	K	L
HS10	46	45	17	18 1/2	37	96 3/4	33	54	108	32	69	18
HS13	50	50	17	20 1/2	41	103 3/4	33	56 1/2	113	32	74	20
HS16	54	56	19	22 1/2	45	105 3/4	35	61 1/2	123	32	80	20
HS20	54	56	19	22 1/2	45	105 3/4	35	61 1/2	123	32	80	22
HS24	54	67	19	22 1/2	45	105 3/4	35	67	134	32	91	22
HS28	54	67	19	22 1/2	45	108 3/4	38	67	134	32	91	23

Dimensions are for reference only. Due to the continuous effort of Peerless Engineering to improve performance, dimensional data and specifications are subject to change without notice.

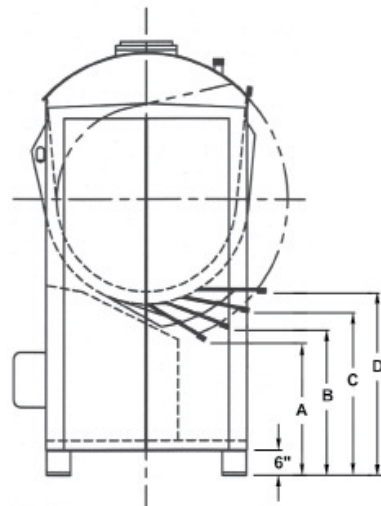


Roller Bar Mixer - Frozen Dough

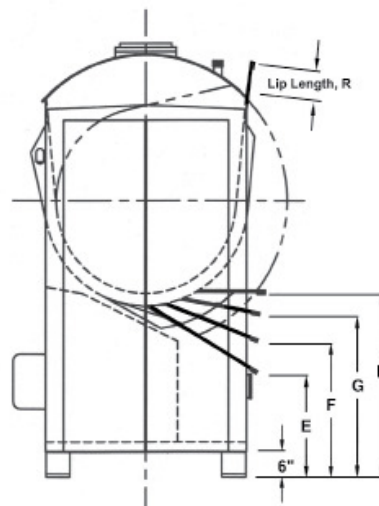
Spec Sheet (Imperial)

SPECIFICATIONS

Model	Mixing Capacity (Pounds)	Working Capacity Cu. Ft.	Drive Motor H.P.	Total Load (KVA)	Tilt Motor H.P.	Net Weights (lbs.)	Approx. Shipping Weight (lbs.)
HS10	1,000	30.2	75/37.5	80	5	14,500	15,000
HS13	1,300	41.3	100/50	105	5	17,500	18,200
HS16	1,600	47.6	125/62.5	130	5	20,000	20,700
HS20	2,000	56.3	150/75	155	7.5	21,500	22,200
HS24	2,400	69.5	175/87.5	180	7.5	23,500	24,200
HS28	2,800	74.2	200/100	205	7.5	25,000	25,900



Tilt Height with Standard 2" Lip



Tilt Height with Extended Lip

(Inches)	120°		110°		100°		90°					
Dimensions	A	R	E	B	R	F	C	R	G	D	R	H
HS10	28 3/4	13	23 1/2	32 1/4	7	30 1/2	36 1/4	2	36 1/4	41	2	41
HS13	35	17	27 1/2	37 3/4	10	35	41 1/2	5	41	46	2	46
HS16	33 3/4	17	26 1/4	37	1	34	41 1/4	5	40 1/2	46	2	46
HS20	35 3/4	20	26 3/4	38 1/2	12	35	42 1/2	7	41 1/2	47	2	47
HS24	39 3/4	20	30 3/4	43 1/4	13	38 3/4	46 1/2	7	45 1/2	51	3	51
HS28	37 1/4	17	29 3/4	40 3/4	10	37 3/4	45	4	44 1/2	50	3	50

