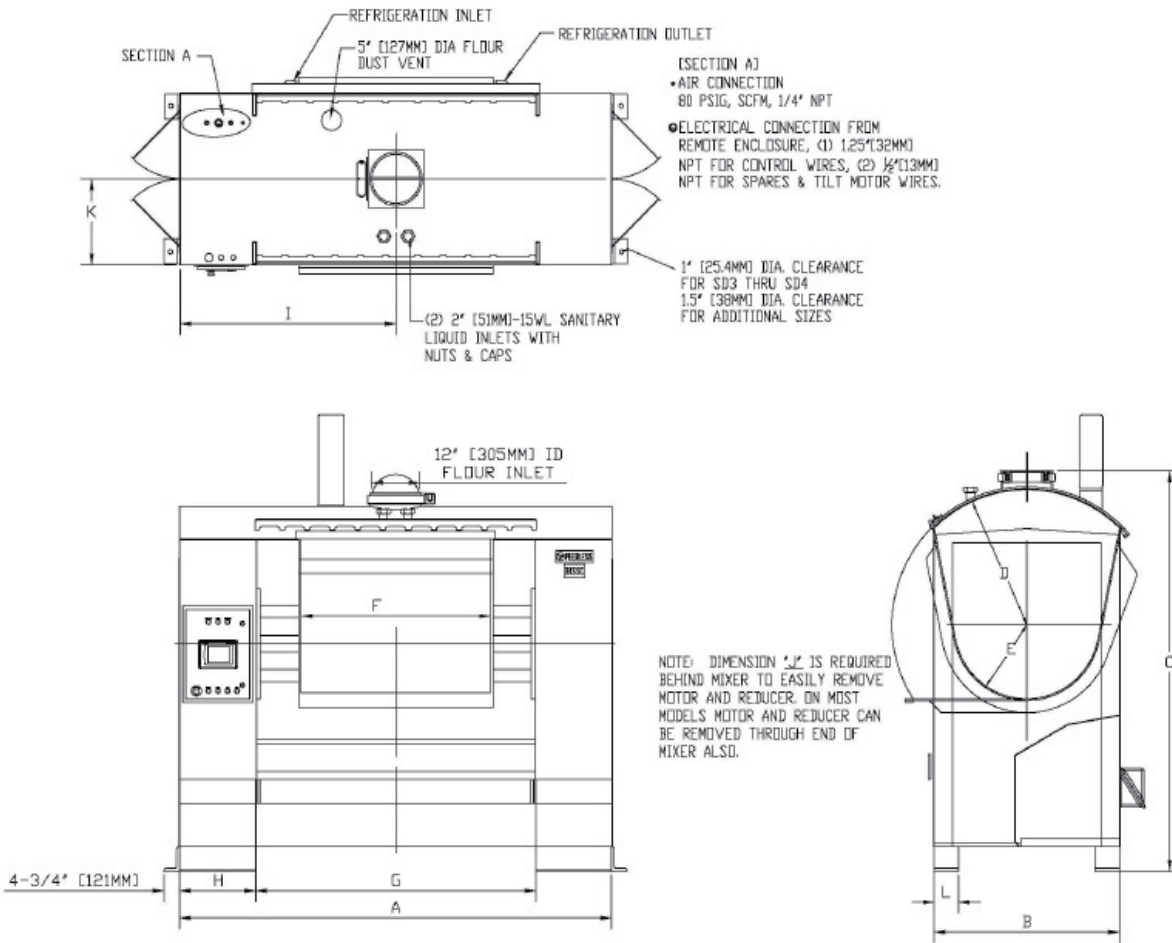


# Roller Bar Mixer - Frozen Dough Spec Sheet (Metric)



## DIMENSIONS (Millimeters)

Model	A	B	C	D	E	F	G	H	I	J	K	L
HS10	1,168	1,143	432	470	940	2,457	838	1,372	2,743	813	1,753	457
HS13	1,270	1,270	432	521	1,041	2,635	838	1,435.0	2,870	813	1,880	508
HS16	1,372	1,422	483	572	1,143	2,686	889	1,562.0	3,124	813	2,032	508
HS20	1,372	1,422	483	572	1,143	2,686	889	1,562.0	3,124	813	2,032	559
HS24	1,372	1,702	483	572	1,143	2,686	889	1,702	3,404	813	2,311	559
HS28	1,372	1,702	483	572	1,143	2,762	965	1,702	3,404	813	2,311	584

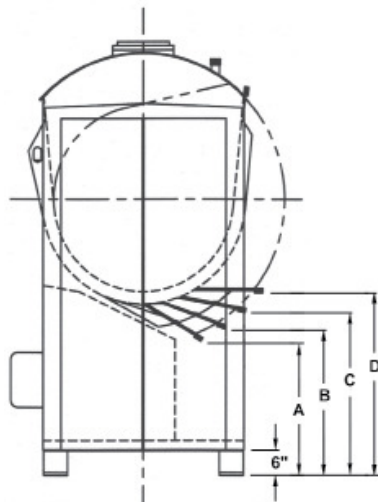
Dimensions are for reference only. Due to the continuous effort of Peerless Engineering to improve performance, dimensional data and specifications are subject to change without notice.



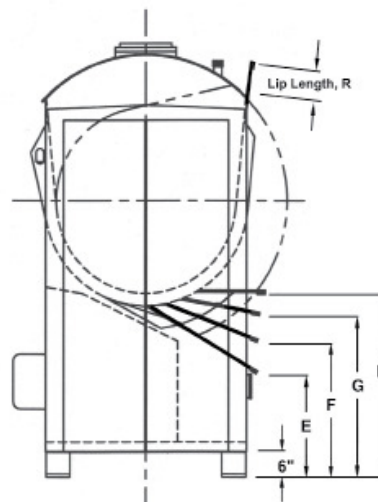
# Roller Bar Mixer - Frozen Dough Spec Sheet (Metric)

## SPECIFICATIONS

Model	Mixing Capacity (Kilos)	Working Capacity (Litres)	Drive Motor (KW)	Total Load (KVA)	Tilt Motor (KW)	Net Weights (Kilos)	Approx. Shipping Weight (Kilos)
HS10	1,000	855	56/28	80	4	6,576	6,803
HS13	1,300	1169	74.5/37.5	105	4	7,937	8,254
HS16	1,600	1348	93/46.5	130	4	9,070	9,388
HS20	2,000	1594	112/56	155	5.5	9,751	10,068
HS24	2,400	1968	130.5/65	180	5.5	10,658	10,975
HS28	2,800	2101	149/74.5	205	5.5	11,338	11,746



Tilt Height with Standard 2" Lip



Tilt Height with Extended Lip

Millimeters

Dimension	120°				110°				100°				90°	
	A	R	E	B	R	F	C	R	G	D	R	H		
HS10	730	330	597	819	178	775	921	51	921	1,041	51	1,041		
HS13	889	381	699	959	254	889	1,054	127	1,041	1,168	51	1,168		
HS16	857	381	667	940	254	864	1,048	127	1,029	1,168	51	1,168		
HS20	908	457	679	978	305	889	1,080	178	1,054	1,194	51	1,194		
HS24	1,010	508	781	1,099	330	984	1,181	178	1,156	1,295	76	1,295		
HS28	946	432	756	1,035	254	959	1,143	102	1,130	1,270	76	1,270		

