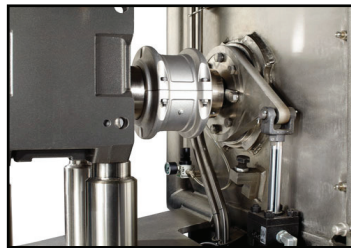




Peerless KleanVue Mixer Handles Dough, Like No Other

Standard Features

- KleanVue frames are available with Triple Roller Bar, Double and Sigma Arm agitators
- Stainless steel exterior, bowl sheet, bowl ends, and canopy
- Rigid 4-post bowl mounting for bowl strength and stability
- Stainless steel bumper bar
- Vertical frame posts are configurable to various heights to achieve desired discharge height
- Front and rear bowl seals
- Wash-down inverter duty agitator integral gear reducer drive motor
- NEMA 12/dust-tight, painted remote starter enclosure
- Lube Free Bowl Mounting
- Manual lubrication of agitator shaft bearings



Direct Drive



Interlocking Tube Design

Key Focus Areas

- Sanitation - High Sanitation Standards
- Durability - Unmatched Strength and Durability
- High Safety Factor=Extended Life Cycle
- Productivity - Consistent, Quality Product Output
- Service - Ease of Maintenance & Superior Service



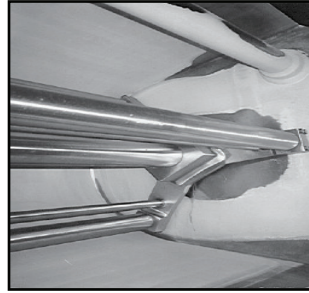
Peerless KleanVue Mixer

Available Options

- Jacket Stiffeners optional for HS mixer bowls
- Heavy Due Z Jacket optional for SD and DA mixers
- Bowl End Cooling
- Bowl Guards
- Over Tilt and Two Way Tilt
- Lifting bolt-on hoist rings
- Leg extensions for vertical posts available for higher discharge heights or shipping/height restrictions
- Custom Mix Cycle System (CMCS) allows for multi-stage mixing
- NEMA 4x stainless steel, watertight starter enclosure
- Pedestal mounted HMI
- Air purge shaft seals
- Manual or pneumatic trough hooks/latches
- Sponge/Ingredient Canopy Doors
- Custom designed canopy options
- DQC System (Dough Quality Control)-integrated mixer control system



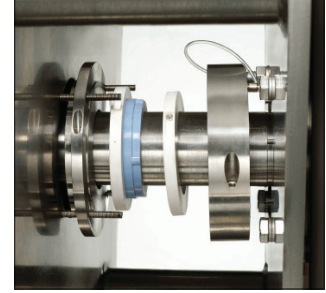
Canopy additions such as Ingredient door, liquid and/or dry ingredient inlets, canopy scraper



Cold Bar Plus



Pneumatic Trough Hooks



Sanitary Shaft Seals with Air Purge

KEY HIGHLIGHTS

- Heavy-duty "unibody" frame design for strength and stability, interlocking round tubular design for incredible strength, rigidity and sanitation
- Round, vertical or sloped tubing used on most surfaces to provide a high level of sanitation and prevent ingredient/debris buildup on mixer surfaces.
- Integral gear motor connected to agitator shaft with separate drive coupling for easier maintenance and reduction of heat transfer from gear motor through agitator shaft.
- All functions of mixer, drive, tilt and controls are centrally located in one deck/cabinet on either side of the mixer. HMI mounted off of the desk/cabinet.
- Safety guards positioned over coupling/tilt cylinder to prevent direct contact with moving parts. These guards are easily removed for cleaning and maintenance. Safety switches on coupling guard prevent operation when open.
- Heavy-duty stainless steel bowl jacket for efficient temperature control. Peerless offers super-duty bowls and bowl sheet refrigeration jackets as standard on High Speed Mixers.
- Custom canopy for ease of sanitation with standard pneumatic sanitary flour gate, two liquid inlets and flour dust vent with filter.
- 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) package includes extended motor warranty and Category 3 for safe-off and protection against restart.
- Heavy Duty Hydraulic tilt mechanism for up to 120 forward as standard.
 - Excellent mixing capacity range with either a powerful rollerbar, single arm or double arm agitator.

