

Peerless Single Sigma Arm Mixer

Handles Dough, Like No Other

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.

Sanitation

- High-Quality Bowl Construction made for a Long Production Life and Extra Clean Mixing Conditions
- Patented Z-Jacket Bowl Design available keeps your Dough at your Specified Temperatures
- End-To-End Canopy protects the Integrity of your Dough
- Shaft and Seals are designed for Easy Cleaning

Durability

- Stainless Steel Exterior over Heavy-Duty “Unibody” Frame
- Stainless Steel Mixing Bowl
- Agitator Shaft and Tilt Mechanisms built for 24/7 operations
- Variable-Frequency Drive (VFD) Adjusts to Mixing Environment

Productivity

- Peerless Mixer Solutions are designed to integrate with all Ingredient Handling Systems and Baking Processes
- PLC allows for Intuitive Operation and Control of the Mixing Process, and for Single-Person Control
- Safety Features support Productivity without compromising Worker Safety



Service

- Global installation / commissioning, service, preventative maintenance and support
- Customer Support Team can quickly order commonly replaced "wear" parts to ensure uninterrupted production
- Peerless Support and Service Teams have Worldwide Reach and Unmatched Experience

Mixer Model		SD5	SD6	SD7	SD8	SD9	SD10	SD11	SD12
Dough	Lbs.	1,300	1,600	2,100	2,400	2,800	3,400	3,700	4,000
Capacity	Kgs	590	725	950	1,090	1,270	1,540	1,685	1,815

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



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Available Options

- DQC System for monitoring dough quality and consistency
- Forward tilt up to 140° Overtilt and Two-Way Tilt
- NEMA 4X (water tight) stainless steel controls enclosure (in lieu of painted)
- Canopy additions such as Ingredient door, liquid and/or dry ingredient inlets, canopy scraper
- Bolt On Legs
- Bowl Drain Valve to assist in sanitation
- Warning horn with stacking lights
- Sanitary shaft seals with air purge
- Customer Mixer Cycle System (CMCS)
- Split drive Available
- Bowl Jacket and Bowl Stiffeners optional
- Lifting Lugs
- Additional liquid inlets
- Cold Bar System (includes refrigerated breaker bar & bowl end cooling)



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Rear Auxillary Control Panel



Tilt Actuator



Sanitary Shaft Seals with Air Purge

Key Highlights

- Powerful sigma arm agitators with high performance and excellent mixing capacity
- Heavy-duty stainless steel bowl for efficient temperature control
- Bowls and refrigeration jackets come with a 5-year warranty
- End-to-end 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
- Variable Frequency Drive (VFD) package includes Category 3 for safe-off and protection against restart
- Integral Gear Motor Drive for more sanitary design and easier maintenance
- Heavy-duty hydraulic tilt mechanism for up to 120° forward as standard
- Heavy-duty “unibody” frame design for strength and stability
- Stainless steel exterior, bowl sheet, bowl ends, and end-to-end canopy
- Sigma Mixers include solid stainless steel fabricated agitators for added strength and mass
- Stainless steel bumper bar. Front and rear bowl seals
- Nema 12 dust-tight, painted remote controls enclosure for PLC, VFD's and AC's

