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Picture may not be exact representation of equipment offered

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ITW Food Equipment Group

A **STRONG FAMILY** of Baking & Food Industry Leaders

History & Mission

From corporate roots that began in 1913, Peerless Food Equipment has evolved and grown to become one of the premier supplier of equipment to the world's leading bakeries and food processors whose brands include: Peerless (KleanVue, Pioneer, High Speed, Single and Double Sigma Arm mixers, and dough handling), and Peters (sandwiching and related equipment).

Today our products are in bakeries around the world and provide innovation, sanitation performance and reliability. As part of the ITW Food Equipment Group umbrella, we are backed by a strong family of Baking and Food Industry leaders.



Peerless
TODAY



Product Name/ Description	Batch size	Absorption/Density	Batch Per Hour
Peanut Butter Substitute	600 lbs. (272 kgs.)	@ 50 lbs. /cu. Ft.	3

DESCRIPTIONS AND SPECIFICATIONS

PEERLESS KLEANVUE TILT BOWL MIXER

Model: DA50KOT-20 (Lab Mixer)

Agitator: Double Sigma Arm

Approximate Capacity 600 lbs. (272 kgs.) @ 50 lbs. /cu. Ft.

FRAME CONSTRUCTION:

- ANSI/ASB/Z50.2 /BISCC Certified
- Heavy-duty, interlocked tubular frame, stainless steel wash down construction
- Overall mixer approximate height 106" (2.6 m) with approximate dump height of 36"
- Pneumatic, electrical and hydraulics are in the cabinet underneath sloped motor mount deck
- Operator actuated trough hooks
- Stainless steel trunnion rings
- Stainless steel coupling guard with side access doors for drive end
- Stainless steel bolt-on bumper bar

BOWL SPECIFICATIONS: (WATER OR GLYCOL)

- 304 stainless steel mixer bowl construction
 - Food contact surfaces – Ra 1.6 µm (Ra 63 µin)
- Heavy duty stainless steel "Z-type" jacket for cooling/warming bowl sheet
 - Pressure tested up to 250 psi (17.2 Bar), pressure relief valve set at 235 psi (16.2 Bar)
- Mixer mounted fittings (non-swivel type)
- Two 9'-0" (2.74 m) long refrigeration hoses

TILT DRIVE SPECIFICATIONS:

- 3 HP (2.2 kW) hydraulic power unit equipped with manual pump down feature
- One hydraulic cylinder for 120° forward tilt

AGITATOR SPECIFICATIONS:

- 304 stainless steel Double Sigma Arm agitator and shaft
 - Food contact surfaces – Ra 1.6 μm (Ra 63 μin)
- 25 HP (18.6 kW) horizontal mounted Inverter Duty Integral Nord Gearmotor (IP66 rated) direct coupled to shaft with tapered grid coupling
- Gear motor is independently mounted to slope deck plate with four vertical posts. The deck plate absorbs dynamic forces while mixing and eliminating bending forces on the frame.
- 80 RPM @ 60Hz
- Localized “zerk” type lubrication fittings for agitator shaft bearings
- “Sanitary shaft seals with air purge”
 - ✓ Eliminate daily disassembly, cleaning, and reinstalling of agitator shaft seals.
 - ✓ Elastomeric boot rotates 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 shafts.
 - ✓ Pressurized housing, creates barrier to keep product out of seal and in the bowl

CANOPY SPECIFICATIONS:

- 304 stainless steel canopy assembly
 - Food contact surfaces – Ra 1.6 μm (Ra 63 μin)
- 12” (305 mm) I.D. pipe flour inlet (capped) for future use
- Two (2) sanitary liquid inlets - 2” (51 mm) I.D. (Provided with nuts and caps)
- Front bowl seals with rear canopy scraper (in lieu of rear bowl seal)
- U.H.M.W. side bowl seals
- 5” (127 mm I. D.) dust vent with filter

ELECTRICAL SPECIFICATIONS:

- 460 volts, 3 phase, 60 Hz, 24 V DC control voltage
- NEMA 4X (IP66 rated) operator interface terminal mounted on left side of the mixer (8) eight integrated hard wired push buttons (Power on, E-stop, mixer start, mixer stop, bowl raise, bowl lower, agitator jog and jog/tilt - for two hand operation) and an Allen Bradley Panel View Plus 7, 10” touch screen.
- NEMA 12 (IP52 rated) painted remote mounted controls enclosure housing:
 - AB Compact Logix Safety 5069-L3 PLC
 - Hydraulic tilt pump IEC style motor starter
 - Circuit breaker with flange mounted lockable disconnect
 - Agitator Variable Frequency Drive (VFD) Package including:
 - Allen Bradley PowerFlex 755 Heavy Duty Vector Drive
 - Air conditioner for cooling main enclosure
 - Line Reactor

Category 3 for safe-off and protection against restart
Dynamic brake resistor

- Custom Mixer Cycle System (CMCS)
CMCS is an integrated control system that allows the creation, storage and retrieval of user defined mix cycles for a particular product to be mixed. Each cycle is comprised of parameters including mix time, mix speed, selectable prompts for auto/manual loading of ingredients, etc. Number of recipes is limited by available unit storage.

PRICE: **\$209,750**