

HALLMARK MIXERS



 **Peerless**

The Mixer With A Choice



Triple Roller Bar Agitator

For bread, rolls, pizza, donuts, flour tortillas and yeast raised sweet doughs.



Laboratory Mixer

Shown with Triple Roller Bar Agitator. Designed for test bakeries and Research and Development departments.

Since 1913, Peerless has designed and manufactured mixers for the baking industry world-wide. The Hallmark incorporates all the design features that have made Peerless mixers the number one choice among major wholesale and retail bakers.

The Hallmark...

Every Bit A Peerless!

Triple Roller Bar Agitator

Model HM100HS

- Two speed 35/70 RPM agitator
- 15/7.5 H.P. drive motor
- Dough capacity: 250 lbs. (115 kgs.)

Model HM200HS

- Two speed 35/70 RPM agitator
- 20/10 H.P. drive motor
- Dough capacity: 320 lbs. (145 kgs.)

Model HM300HS

- Two speed 35/70 RPM agitator
- 25/12.5 H.P. drive motor
- Dough capacity: 400 lbs. (180 kgs.)

Laboratory Mixer

Model HM100LAB

- Single, two or variable speed agitator
- 10 H.P. drive motor
- Available with interchangeable Triple Roller Bar and Single Sigma Arm agitators
- Shown with optional video control panel
- Dough capacity: 100 lbs. (45 kgs.)



Single Sigma Arm Agitator

For cookies, biscuits, crackers, corn tortillas, sweet doughs, pie doughs and chocolate.

Model HM300SD

- Single speed 25 RPM agitator or two speed 20/40 RPM agitator
- 15 H.P. or 15/7.5 H.P. drive motor
- Dough capacity: 450-500 lbs. (200-225 kgs.)



Four-Way Agitator

For bagels, cookies, cremes, pie doughs, pretzels, cakes, sweet goods, muffins, scones, granola and specialty items.

Model HM3004W

- Single speed 25 RPM agitator or two speed 20/40 RPM agitator
- 15 H.P. or 15/7.5 H.P. drive motor
- Dough capacity: 450-500 lbs. (200-225 kgs.)

Pasta Agitator

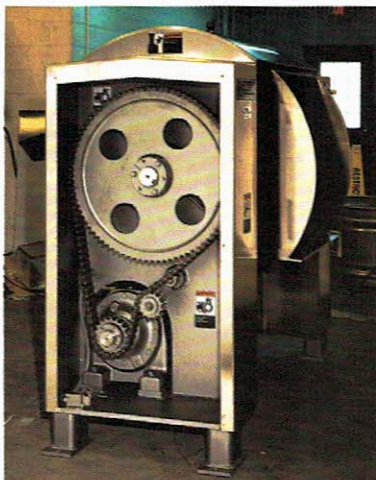
The pasta agitator and bowl mounted interceptor pins produce high quality pasta doughs.

Model HM300PA

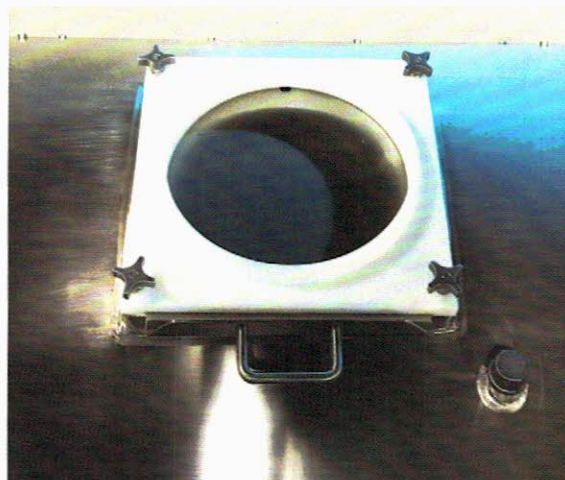
- Single speed 40 RPM agitator
- 15 H.P. drive motor
- Heavy duty bowl, canopy, agitator and bowl mounted interceptor pins
- Dough capacity: 350-400 lbs. (160-180 kgs.)



The Mixer With Features



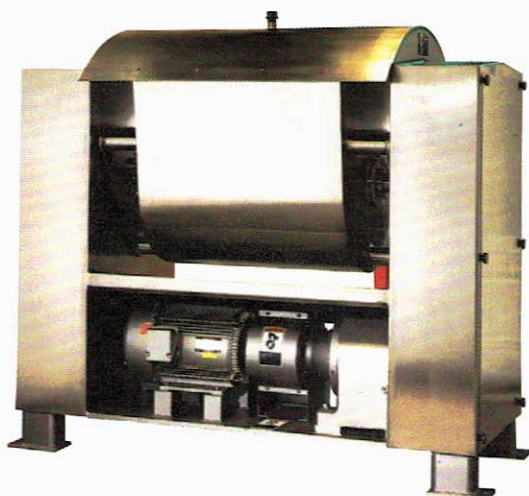
Drive End - Single end drive system powered through rugged sprocket and chain drive.



Ingredient Inlets - Available with optional manual (shown) or pneumatic flour gate and liquid inlets.



Tilt End - Oversized self-contained hydraulic system powers cylinders for smooth operation.



Rear Motor Assembly - Heavy duty dough mixer motor coupled to speed reducer.



Overtilt - Shown with 120° overtilt and extended bowl lip.



Standard Features

- Stainless steel exterior
- Capacities from 100 to 500 lbs. (45 to 225 kgs.) of dough
- Single or two speed drives
- Hydraulic power bowl tilt
- 90° forward tilt
- Stainless steel bowl, agitator and bowl cover
- Sanitary removable UHMW shaft seals
- Heavy duty sprocket and chain drive train
- Painted remote mounted starter enclosure
- Operator panel includes timer(s) and start, jog, bowl raise and lower, reset and stop buttons

Available Options

- USDA specifications
- Stainless steel bumper bar
- Stainless steel water jacket
- Bowl thermometer
- Custom speeds
- Liquid inlets in canopy
- Manual or pneumatic flour gate
- 120° forward overtilt