



Shown above is our easy access control cabinet designed with the customer in mind. Trouble free entry to normal wear items.

Key Focus Areas

- High Sanitation Standards
- Unmatched Strength and Durability
- Consistent, Quality Product Output
- Peerless Reliability

Pioneer by Peerless

BAKING EXCELLENCE BEGINS HERE

Better baking starts with better mixing. And to achieve the best mix possible, you need equipment that's up to the challenge. The Peerless Pioneer dough and cream mixer is the first of its kind – engineered to deliver everything you need to take your baking operations to the next level. The innovative Peerless Pioneer combines versatility, simplicity, and durable tubular construction to create the perfect mix of value and performance.

1 Versatility

Designed with bakers in mind, the Pioneer offers both easy set up and operation, and it's simple to install from the box to the floor.

2 Innovation

The newest innovation in dough and cream mixing combines compact, stainless steel construction with a direct drive motor to make a powerful machine with a versatile design.

3 Performance

The heavy duty construction of the Pioneer matches Peerless standards for durability and reliability while its compact design fits the needs of many operations, without compromising productivity or quality.

4 Sanitation

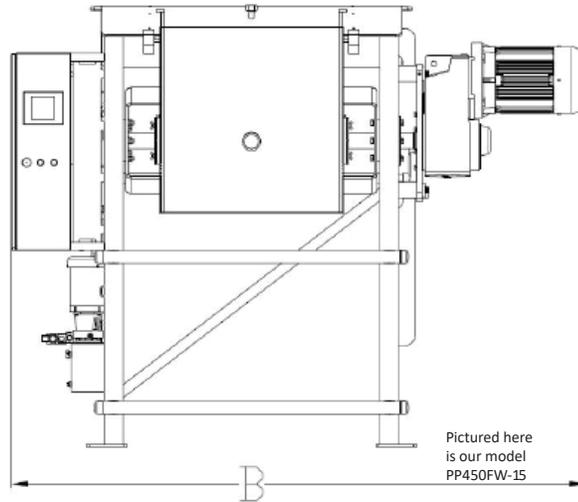
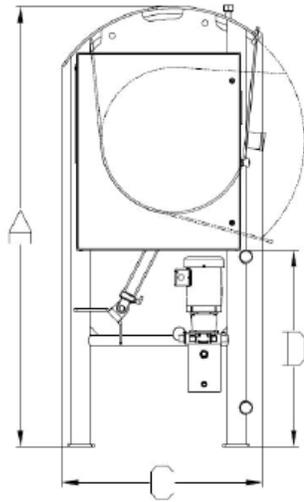
Stainless steel tubular frame eliminates flat surfaces, further enhancing sanitation and maintenance.



PEERLESS
 FOOD EQUIPMENT

LIKE NO OTHER

Peerless Pioneer Models



	Mixing Capacity (lbs.)	Height (A)	Width (B)	Depth (C)	Bumper Height (D)	Approx. Shipping Weight (lbs.)	Type of Dough
PP300HS	300	72 5/8"	97"	37"	28"	3,250	Breads, Rolls, Pizza, Flour Tortillas, Donuts, Bagels
PP340SD	340	72 5/8"	97"	37"	28"	3,250	Cookies, Biscuits, Corn Tortillas
PP400HS	400	72 5/8"	105"	37"	28"	3,550	Breads, Rolls, Pizza, Flour Tortillas, Donuts, Bagels
PP450SD	450	72 5/8"	105"	37"	28"	3,550	Cookies, Biscuits, Corn Tortillas
PP400PA	400	72 5/8"	105"	37"	28"	3,550	Pasta
PP450FW	450	72 5/8"	105"	37"	28"	3,550	Creams, Biscuits, Pretzels, Pie Dough, Muffins
PP500HS	500	79 1/8"	109"	42 1/2"	30"	4,250	Breads, Rolls, Pizza, Flour Tortillas, Donuts, Bagels
PP700SD	700	79 1/8"	109"	42 1/2"	30"	4,250	Cookies, Biscuits, Corn Tortillas

Peerless Pioneer—Standard Features

Standard features that set the standard for reliability and performance includes:

- Stainless steel tubular frame for superior sanitation
- Stainless steel bowl, agitator, and cover
- 105-degree hydraulic bowl tilt
- Sanitary removable UHMW shaft seals
- Integral gear motor drive
- Mixer-mounted Nema 4 powder-painted controls enclosure

Peerless Pioneer—Explore More Possibilities

Mix and match available features to fully customize your Peerless Pioneer.

- Stainless steel water (glycol) jacket
- Butterfly type flour gate
- Liquid inlets in bowl cover
- Mechanical or digital dough thermometer
- Nema 4X stainless controls enclosure
- Manual Trough Hooks
- Spanish translations for HMI and Manuals
- Left or right hand controls
- Adjustable bumper heights to allow for customized discharge preferences



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