

Creams and Batters

**Ensuring exceptional product quality.
Every step of the way.**

From the first mix of the batter to the final coated product, Peerless solutions ensure fast, accurate production with exceptional quality — delivering the consistent visual and taste appeal your customers expect.



Peerless creams and batters equipment is engineered and built to meet the cake and snack industry's needs, ensuring accurate deposit weights, enrobing consistency and non-aeration or aeration of product. Our series of creams and batters equipment includes:

Slurry Mixer/ Holding Tank

Mixes cake and other batters to prepare a uniform, non-aerated premix of ingredients for use with a continuous mixer. Available capacities (in pounds): 600, 1,000, 1,500, 2,000.

Available Options:

- Automatic pump-out
- Pneumatic flour inlet valve and vent dust filter
- Air-operated mixing tank cover
- Wide-mouth pump for viscous material

Continuous Mixer

Continuously aerates cake batter, cream fillings, icings, marshmallow, whipped cream, butter and many other food products for unsurpassed consistency, uniform cell structure and precise specific gravity. Delivers throughput of up to 7,200 pounds per hour.

Available Options:

- Refrigeration unit
- Hinged front stator for easy cleaning and alignment
- Mass flow meter for precision control of specific gravity
- Color injection system
- Rotor cooling
- Inline temperature probe
- Stainless steel cabinet enclosure

Enrober

Enrobes snack cakes, doughnuts, cookies and biscuits with product as they pass through a ribboned waterfall. Integrated controls help provide even consistency.

Available Options:

- Spare tank and pump assembly
- Integrated controls

Piston Depositor

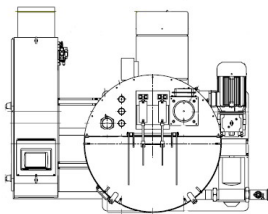
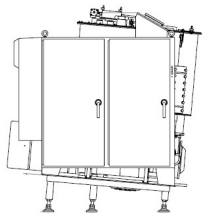
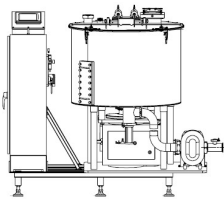
High-speed depositing of heavy muffin and cake batters — with or without particulates — while delivering highly accurate scaling weights. Capable of up to 60 strokes per second, depending on product.

Available Options:

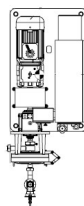
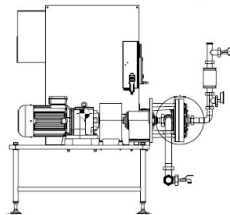
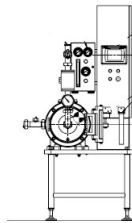
- Fully conveyORIZED, cantilevered or conveyor-mounted
- Stainless steel depositing chamber and cylinder
- Jacket hopper
- Level probe
- Extra-large hopper
- Divided hopper
- Variable-speed AC conveyor drive
- Integrated controls

Available Models

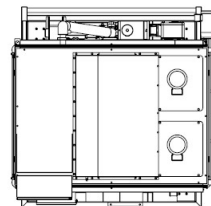
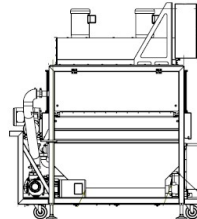
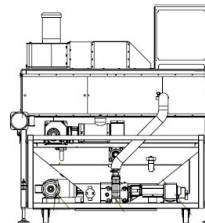
Slurry Mixer/ Holding Tank



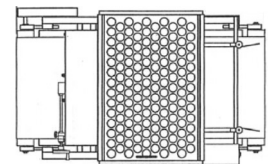
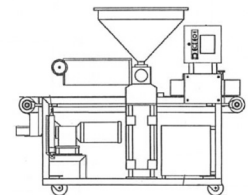
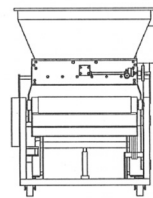
Continuous Mixer



Enrober



Piston Depositor



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