



FEDCO
DEPOSITING

FEDCO DEPOSITING & MIXING

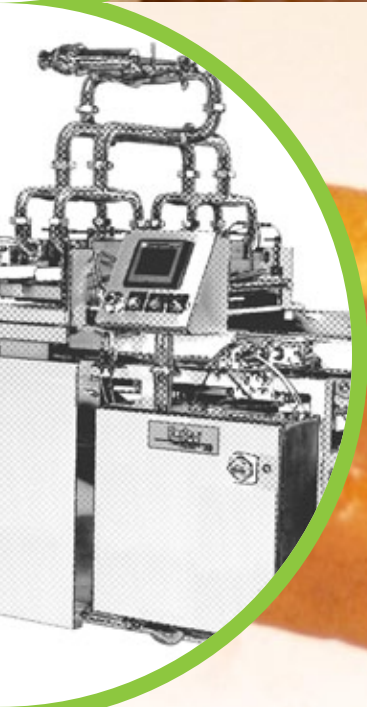
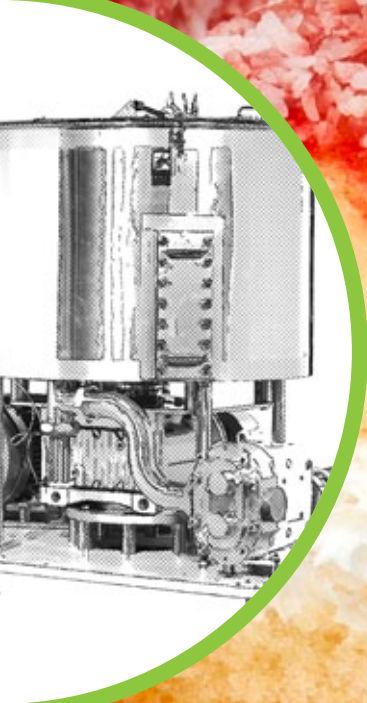
Fedco Handles Snack Cakes, Like No Other.



PEERLESS

FOOD EQUIPMENT

LIKE NO OTHER



The Leading Name for Batter Mixers and Aerators, Depositors & Icers.

Fedco brand products include: Fedco Continuous Mixer, Fedco Slurry Mixer, Fedco Cooling Tunnel, Fedco Depositor, Fedco Icers, Fedco Cream Injector



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FOOD EQUIPMENT
LIKE NO OTHER

We've built an exemplary reputation for reliable performance and responsive service with top baking companies worldwide. Behind this reputation is the support of a customer-focused team of innovative engineers, service technicians, and support personnel, who all are dedicated to ensuring incomparable reliability, no matter where you are in the world.



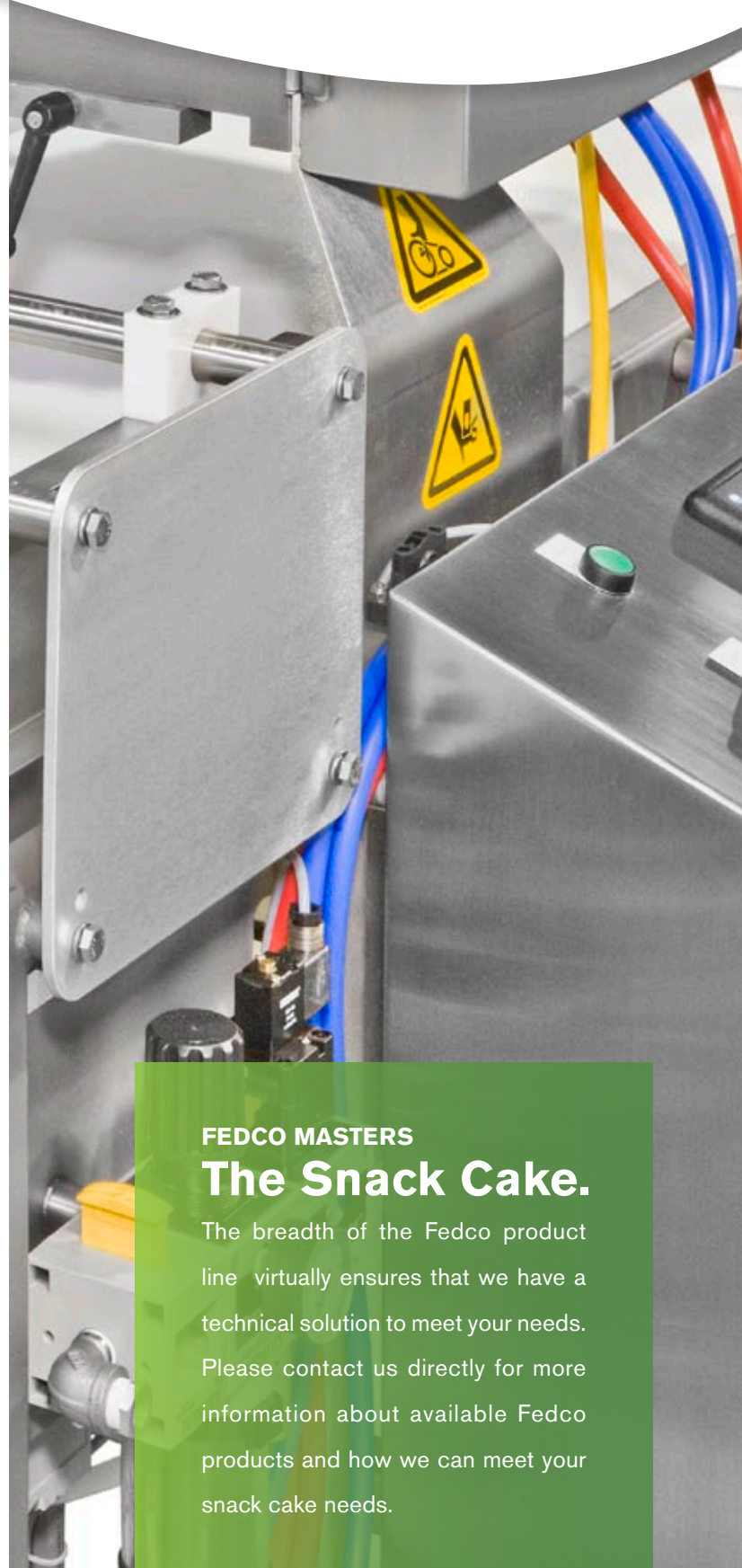
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DEPOSITING

Fedco's depositing capabilities are the most comprehensive in the industry and will enable you to efficiently produce superior products with added value and cost-effectiveness. Fedco provides system capabilities for cake, muffin and icing production, from mixing through final product cooling.

Fedco icing machines can handle full coverage on all types of baked goods. We offer complete icing systems that can include continuous mixers/aerators, slurry mixers, holding tanks, transfer conveyors, cooling tunnels, as well as integrated system control packages. Our depositors are designed to handle extremely high speed depositing, continuous or intermittent depositing with the utmost in accuracy.



Peerless is part of the ITW Food Equipment Group. We offer direct equipment sales and service around the world, while also meeting customer needs through a select group of international agents. Our installed equipment base spans most continents and includes countries in the Americas, Africa, Asia, Europe, Middle East and Australia. ITW owns over 800 decentralized businesses and operates in 52 countries around the world.



FEDCO MASTERS

The Snack Cake.

The breadth of the Fedco product line virtually ensures that we have a technical solution to meet your needs. Please contact us directly for more information about available Fedco products and how we can meet your snack cake needs.

CONTINUOUS MIXER



- Stainless steel mixing chamber with high strength pyramid blade design resulting in faster more efficient mixing.
- Design of mixer chamber results in lower mixing speeds, lower energy cost, and less heat transfer to product being mixed.
- Consists of two stationary stators and one rotating rotor.
- Front and rear stators of mixing chamber are constructed of double-walled stainless steel for coolant circulation and efficient temperature control.
- Sanitary, positive displacement pump with stainless steel body and connections.
- Stainless steel NEMA 4X electrical enclosure.

PISTON DEPOSITOR



- Custom engineered to accommodate your pan size(s) and configuration(s).
- Stainless steel support frame.
- Hardened anodized aluminum valve chamber, depositing head, piston housing and piston cylinders.
- Rotary valve and pistons machined from food grade materials.
- Dripless rotary cut-off valve results in accurate, sanitary scaling.
- Optional scaling accuracy can be achieved by motorized adjustment controlled at the operator interface.
- Optional fine calibration on each individual piston is achieved by motorized adjustment controlled at the operator interface panel.
- Depositing head height can be adjusted using a hydraulic adjustment to accommodate various pans.
- Pan sensor to automatically start depositing cycle.
- Video operator interface panel for creating and storing recipes.
- PLC timing controls.
- Conveyorized models include pan guides for automatically centering pan under depositing head and sanitary conveyor belt driven by a variable speed motor.
- NEMA 4X stainless steel, watertight, frame mounted electrical enclosure.



COOLING TUNNEL

- Modular design consisting of a 4 foot infeed section, 8 foot cooling sections and a 4 foot discharge section.
- Each section contains its own evaporator, temperature display with precise temperature control and evaporator/cooling coils to meet cooling requirements.
- Each evaporator has a removable drip pan, drain line solenoid valve expansion valve, evaporator relief valve, manual shut-off valve and high, medium or low velocity directing nozzles.
- Top, bottom and door panels constructed of energy efficient, thick, high impact and chemical resistant plastic veneer bonded to expanded polystyrene.
- Doors easily swing open for ease of maintenance and sanitation.
- Stainless steel legs, side frame, conveyor bed and safety guards.
- Conveyor belt returns within the tunnel for optimum cooling efficiency.
- Pneumatically operated belt tracking.
- Suitable for direct expansion or glycol cooling systems.
- NEMA 4X stainless steel electrical panel.



SLURRY MIXER

- Mixing tank made of heavy gauge stainless steel with two piece hinged cover with two liquid inlets and one dry ingredient inlet.
- Mixing tank cover with safety interlock switch.
- Stainless steel rotating mixer shaft and blades and two sets of stationary stainless steel mixer blades mounted on opposite sides of the tank.
- Variable speed drive motor.
- Variable speed pump for transferring mix to ancillary equipment.
- PLC for controlling mixing and pumping cycles.
- NEMA 4X electrical enclosure.



CREAM INJECTOR

- Pressurized manifold injection system to inject cream filling, cream cheese or jellies into snack cakes and muffins.
- Ability to inject an entire pan each cycle with single or multiple injection needles per cake.
- Standard cream suck-back system to reduce cream leakage for less product loss and improved sanitation.
- Stainless steel stripper assembly to retain cakes in pans when the injection head raises from the cakes.



MANIFOLD DEPOSITOR

- Product is fed to the Manifold Icer under pressure from either a Continuous Mixer/Aerator or a Pump System.
- Anodized aluminum balancing chamber.
- Adjustable manifold gate made from food grade material.
- Hard knobs help to easily adjust manifold gate.



ENROBER

- Product conveyor inclines and declines under dual waterfalls for improved coatings on lead and trailing edge of product.
- Powered, adjustable, bottoming roller forces coating up through conveyor belt to insure complete bottom coating.
- Product tank and pump assembly can be rolled out for ease of cleaning and maintenance.
- Belt tapping mechanism and anti-tailing rod are provided for optimum control of coating.
- Product tank is provided with agitator and large crumb screen.
- Product tank and pump discharge pipe are jacketed and thermostatically controlled.
- Circulating water system is designed so that if a leak occurs the water will leak to the floor and not into the coating material.
- Hinged Lexan and sliding doors enclosing product coating area or retention and control of heat, while allowing for easy access and sanitation.
- Digital controls for temperature and conveyor speed.
- Variable speed DC conveyor and pump drive
- Two air heaters provided to maximize coating.



Custom Solutions.

Fedco engineering and customer support teams work with you to define your precise design needs. Clear specifications help to ensure

that each machine is individually engineered to fit your production environment, whether new or existing.



Parts Program.

If you should require spare or replacement parts for your Fedco equipment, we are always ready to respond. We include a recom-

mended spare parts list with every machine so that commonly replaced "wear" parts can be ordered and kept on-hand at your site to ensure uninterrupted production.



Reliability, No Matter Where In The World You Are.

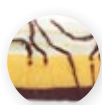
Behind our reputation for producing some of the most reliable food equipment on the planet is a team of exceptional service and support personnel and programs. Our customer-focused team is dedicated to providing the highest levels of reliability and responsiveness to ensure the highest mixing, depositing, icing and cooling performance.

Unmatched Reliability – Fedco equipment is built to last. Whether you choose a continuous or slurry mixer, batter depositor, icer or cooling tunnel for your production line, Fedco is committed to delivering high quality machines that produce consistent product repeatedly.

Low Maintenance & Superior Service - Stainless Steel mixing chambers, tanks and pumps are common in Fedco products, as well as mixing blades and support frames. Fine calibration and superior sanitation are designed into each piece of Fedco equipment. We can also assist you with product installation, spare parts provisioning, equipment audits and comprehensive preventative maintenance programs.

Parts Program – If you should require spare or replacement parts for your Fedco equipment, we are always ready to respond. We include a recommended spare parts list with every machine so that commonly replaced “wear” parts can be ordered and kept on-hand at your site to ensure uninterrupted production.

Custom Solutions – Peerless engineering and customer support teams work with you to define your precise design needs. Clear specifications help to ensure that each machine is individually engineered to fit your production environment, whether new or existing. Peerless also encourages Factory Acceptance Tests (FATs) in our facility prior to shipment. These customer reviews ensure that the final product is tailored to your specific requirements.



Parts & Service, Like No Other.

Peerless Parts Department

We understand how important it is to keep your production lines running. Our parts department stocks items from major suppliers, custom made machine parts, and many normal wear items. Most stocked items can be shipped for next day, early morning delivery, at your request. To reach our Parts Department during normal business hours, please call (937) 492-4158.

Peerless Service Department

We understand how global on-site training, a quick response time and outstanding technical support services can make the difference between simply making products and making the best products in the industry. For more information on Peerless Services, please call (937) 492-4158.

Products Made Like No Other.



Peerless Double Sigma Arm Mixer

Double Sigma Arm DA Mixers incorporate extra strong shaft gears, which are hardened and ground, and have the highest possible rating from the AGMA. This machine has cast stainless steel agitators for added strength and mass. The Double Arm mixers are suitable for soft dough cookies, cake, cake donuts, muffins, pretzels, granola, energy bars, creams/fillings and scones.



Peters Sandwiching Machine

Peters Sandwiching Machines can increase biscuit or cracker line production by 15-25%. This high-efficiency equipment offers the versatility to handle many different sizes, shapes and fillings. Adding cream, cheese or other fillings to your existing products expands your product offering and can increase sales and add more shelf space at retail outlets for your brands.



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