




Performance where you need it most.

# SPIRAL MIXERS

## CAPACITY CHART

These professional-grade spiral mixers are ideally suited to high volume pizzerias, bakery shops and industrial settings

 The following chart will help you determine the correct Univex Spiral Mixer model for your application.



MODEL NUMBER	CAPACITY QT	CAPACITY L	FINISHED DOUGH LB.	FINISHED DOUGH KG
<b>GREENLINE MIXERS</b>				
GL50/SL50	70 qt	68 L	110 lb.	50 kg
GL80/SL80	137 qt	130 L	175 lb.	80 kg
GL120/SL120	180 qt	170 L	265 lb.	120 kg
<b>SILVERLINE MIXERS</b>				
SL160	243 qt	230 L	350 lb.	160 kg
SL200	306 qt	290 L	440 lb.	200 kg
SL280	444 qt	420 L	615 lb.	280 kg
SL80RB	137 qt	130 L	175 lb.	80 kg
SL120RB	180 qt	170 L	265 lb.	120 kg
SL160RB	243 qt	230 L	350 lb.	160 kg
SL200RB	306 qt	290 L	440 lb.	200 kg
SL250RB	330 qt	360 L	550 lb.	250 kg
SL300RB	418 qt	400 L	660 lb.	300 kg

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