



Persons under the age of 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Department of Labor Employment Standards Administration Fact Sheet No. ESA91-3.



Welcome to Univex

Thank you for purchasing this Univex Product.

Your new SRM20 / SRMF20 mixer has been designed with advanced performance and safety features that make it an excellent addition to your food preparation equipment. Like all Univex mixers, slicers, meat grinders and accessories, this mixer is engineered to provide years of reliable service.

If you have any questions concerning the operation of this unit, or if we can be of further assistance, please call our Customer Service Department for the location of your nearest service representative.

Univex Customer Service:

USA & Canada 800-256-6358

International 603-893-6191

Or visit us on-line at www.univexcorp.com under service agents.

Safety is our top priority

READ AND MAKE SURE THAT YOU UNDERSTAND THE INSTRUCTIONS AND SAFETY WARNINGS IN THIS BOOKLET BEFORE ATTEMPTING TO OPERATE THE MIXER OR ATTACHMENTS.

NEVER PUT FINGERS OR HANDS IN THE BOWL WHILE THE MIXER IS OPERATING OR SERIOUS INJURY COULD RESULT.

NEVER ATTEMPT TO CLEAR A JAMMED ATTACHMENT OR STALLED MIXER WITHOUT SHUTTING THE POWER OFF AND DISCONNECTING THE ELECTRICAL POWER SUPPLY CORD.

ALWAYS REPLACE THE POWER TAKE-OFF (PTO) CAP WHEN ATTACHMENTS ARE NOT IN USE.

DO NOT OPERATE THIS MIXER WITHOUT THE BOWL IN PLACE

DO NOT OPERATE THIS MIXER WITHOUT THE SWING RING™ SAFETY GUARDS IN PLACE.

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CHOOSING THE RIGHT LOCATION FOR YOUR NEW MIXER

When selecting the best location for the mixer, it is helpful to consider the following:

- Where is the best location for the operator, both for saving steps and easy viewing?
- Is this a good location for product flow as in:
 - Easy to get ingredients to the mixer?
 - Destination of the mix after mixing?
 - Is there existing electrical service at this location?
 - Does this location provide easy access for cleaning and service?
 - Check to be sure that your mixer with attachments does not extend out into heavy traffic areas.
 - If stands and / or portable equipment are to be used along side of your mixer, can they be moved easily to and from your mixer?

IMPORTANT ELECTRICAL SERVICE INFORMATION

Electrical wiring instructions are found in the wiring diagram (Figures 2A thru 2C) on pages 13 through 15. Before making electrical connections, CHECK the specifications on the nameplate to make sure that they agree with the available electrical service.

USER FRIENDLY SWING RING™ SAFETY GUARD

Your SRM20 / SRMF20 mixer features a two part safety guard. The Swing Ring™ Safety Guard is easily removed and installed, as well as dishwasher safe. It conveniently swings out of the way without having to be removed to place or sample ingredients in the bowl. Only one side of the guard needs to be open when adding ingredients. This two-piece design handles and fits conveniently in your sink or dishwasher. It also provides a clear view of the product throughout the mixing cycle.

This mixer will not operate unless the Swing Ring™ Safety Guard is properly engaged.

The guards activate safety switches that enable the mixer to operate only when the guards are closed. These switches protect against accidental operation of the mixer when the guards are open or removed from the mixer. The mixer will automatically stop if the guard is opened. An additional switch in the bowl lift automatically stops the mixer if the bowl is lowered from the “up” (mixing) position.

To install the Swing Ring™ Safety Guard, insert the pointed end of the rod at the rear of the guard into the lower mounting bracket on the mixer housing. Then insert the top end of the rod into the upper bracket by aligning the groove in the rod with the slot in the bracket. Press the rod in and allow it to drop down into position. Swing the two halves of the guard forward. Magnets located on the transmission will hold the guards in position. When the guard is properly closed, the switches will be activated and the mixer can be operated.

To remove the guard, simply reverse the installation procedure. Grip the two halves of the guard and pull it open. Use an upward motion to release each half of the guard from the bracket on the machine body.

To open the guard for access to the bowl, **first turn the mixer off** by pushing the red “Stop” push-button (Figure 1 [14]). Pull open the two halves of the guard and swing one or both guards outward. It is not necessary to remove them. Close the guards and press the green “Start” push-button (Figure 1[13]) to resume mixing operations.

OPERATING THE SRM20 / SRMF20 MIXER

Your Univex mixer is designed to meet the cook’s and baker’s demand for an efficient, dependable appliance. It should give unfailing performance over a period of years when operated and maintained according to the instructions contained herein.

The mixer drives various agitator attachments through a beater head shaft to beat, mix, or whip liquid, viscous, or dry ingredients. The shaft is driven by a sturdy motor whose power is transmitted by a rugged, cogged belt and a continuously variable transmission (CVT) through a gear train and a planetary gear set. The speed of the beater shaft can be varied from approximately 90 to 365 revolutions per minute (RPM). (See page 9 for part numbers of various agitators, attachments and accessories.)

The SRM20 mixer is optionally equipped with a power take-off (PTO) that operates other attachments such as slicers, graters and grinders. The PTO speed can be varied from 60 to 240 rpm. **Be sure to read and follow all safety instructions provided by the manufacturers of attachments that you operate on the PTO.** The PTO hub should be covered with the PTO cap provided with your mixer when not in use to prevent accidental insertion of fingers into the PTO housing during operation.

Warning: Never put hands, spoons, utensils or other objects into the bowl while the mixer is operating!

Note: Noise emissions for this mixer are below 70db (A).

SECURING THE BOWL AND INSTALLING THE MIXER AGITATOR

Place the bowl on the bowl support (Figure 1 [17]). The pin at the rear of the bowl must align with the corresponding slot on the bowl support. Align the holes in the bowl mounting brackets with the pins on the bowl support and lower the bowl into position.

With the bowl in the “down” position, install the desired agitator by sliding it upward on the beater head shaft (Figure 1[1]). Rotate the agitator counter-clockwise until it is engaged.

Note: Serious injury may result if the bowl is not positioned properly on the bowl support using the bowl support pins.

With the bowl secured, add ingredients. Liquids should be added first. The bowl is now ready to be raised to the “up”(mixing) Position by turning the bowl lift handle (Figure 1 [15]) clockwise.

Note: Exceeding the mixer capacity (page 8) can cause damage to the mixer and will void the factory warranty.

When using the wire whip agitator, raise the bowl to the “up” position first and then add ingredients to avoid wire whip damage.

Close and secure the Swing Ring™ Safety Guard before proceeding.

USING THE BOWL LIFT

The mixer will not operate unless the bowl is in the “up” position. Raise the bowl by turning the bowl lift handle (Figure 1 [15]) clockwise. To lower the bowl, turn the bowl lift handle counter-clockwise. It is necessary to lower the bowl to change the agitator. This also makes the bowl accessible for filling.

START/STOP CONTROLS

This mixer will start only when the Swing Ring™ Safety Guard is closed and the bowl is in the raised position. (If the optional timer is installed, the timer must be set) . To start the mixer, push the Green “Start” push-button (Figure 1 [13]). For safety and operator ease, this mixer is equipped with an oversized, red mushroom style stop button (Figure 1 [14]).

NOTE: Although the motor shuts off instantly when the Swing Ring™ Safety Guard is opened, or the bowl is lowered, or the stop button is pushed, the agitator may **NOT** come to a complete stop for several revolutions. **DO NOT PUT HANDS OR UTENSILS INTO THE BOWL OR NEAR THE BEATER HEAD SHAFT UNTIL IT HAS FULLY STOPPED.**

Both the Start and Stop push-buttons are momentary contact type buttons. They provide low voltage protection and prevent accidental start-up in the event of power interruption.

SETTING THE TIMER (if provided)

When the mixer is equipped with a timer, the mixer will not operate unless the timer has been set or placed in the “HOLD” position. To start the mixer, first turn the timer (Figure 1 [12]) to the desired mixing time. Then push the green “Start” push-button (Figure 1 [13]). The mixer will automatically stop when the timer has reached “0”. To stop the mixer before the timer has reached “0”, push the red “Stop” push-button (Figure 1 [14]).

The timer may be set for up to 15 minutes or may be set to the “HOLD” position for continuous operation. When setting a time of less than 5 minutes, turn the timer beyond 5 minutes and then return it to the desired time.

NOTE: The mixer will start only when the Swing Ring™ Safety Guard is closed and the bowl is in the raised position. Do not operate the mixer without the bowl in place.

VARI-SPEED CONTROL

A major advantage of Univex mixers is their Continuously Variable Transmission (CVT). Unlike other mixers, CVT lets you change speeds while the mixer is running. To change speeds move the speed control lever (Figure 1 [9]) to the desired speed. The speed indicator (Figure 1 [10]) shows four speeds. Numerous intermediate speeds give the cook or baker tremendous flexibility.

Use speed “1” (slow) for heavy mixtures like pizza, bread or roll dough. Speed “1” should also be used with the meat and food chopper attachment. For most mixing tasks, start on speed “1” and progress to higher speeds as needed. Use high speeds for whipping cream and beating eggs, and thin batter. **To avoid damaging your mixer, follow the speed, volume limits and attachments recommendations shown in the table of mixing capacities on pages 8.**

If you notice any slippage during mixing, the mixer may be overloaded. Reduce the load, or reduce the speed until the mixing action is smooth. Refer to the Trouble-Shooting Guide on page 12.

If the mixer jams and the motor stalls, immediately press the “Stop” push-button. Take necessary steps to reduce the load. **Never put hands in the bowl to clear a jam.**

NOTE: Always return to speed “1” before shutting the mixer off. Do not move the speed control lever when the mixer is not running, because this will cause the belt to become loose and the mixer will not operate properly.

If the mixer has been shut off by the timer, or the stop button in speed 2, 3 or 4, follow these steps to avoid belt slippage or jerky start: Empty the bowl. Set the timer to “HOLD”. Press the start button and as the mixer begins to operate, move the speed control lever back to speed “1”. Press the stop button and return the timer to “0”. Your mixer is now ready for use.

USING THE INGREDIENTS CHUTE

The ingredients chute provided with your mixer enables you to add ingredients to the bowl while the mixer is running and without opening the Swing Ring™ Safety Guard. The chute may be installed on the front or side of either half of the guard. Once the chute is properly installed, it can remain in place permanently, if desired.

INGREDIENTS CHUTE INSTALLATION

Slide the bottom of the chute between horizontal safety guard rings and engage the chute onto the safety guard.

