



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 SRM8 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 OR STALLED MIXER WITHOUT SHUTTING THE POWER OFF AND DISCONNECTING THE ELECTRICAL POWER SUPPLY CORD.

DO NOT OPERATE THIS MIXER WITHOUT THE BOWL IN PLACE

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

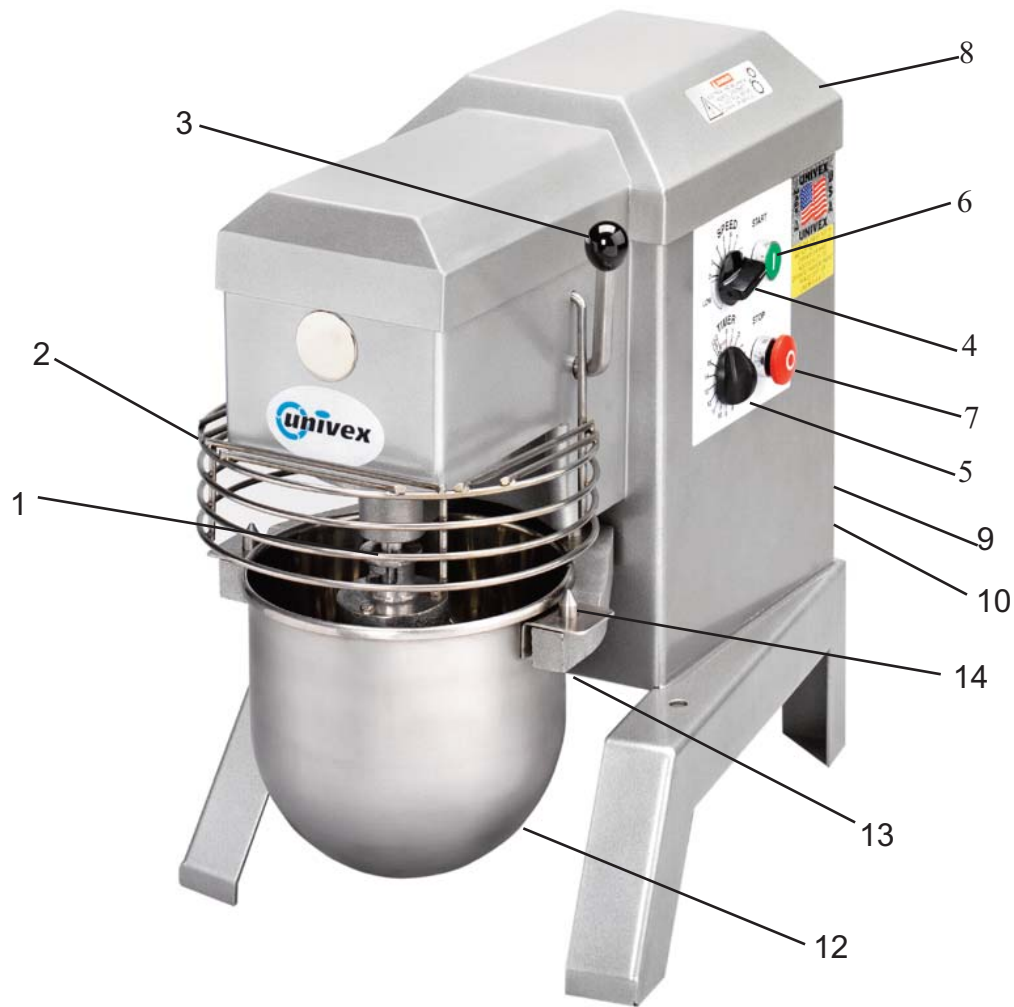
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OVERALL VIEW OF MIXER

FIGURE 1



1. Beater Head Shaft

2. Safety Ring

3. Bowl Lift Handle

4. Speed Control Knob

5. Timer Knob (optional)

6. Start Push-Button (Green)

7. Stop Push-Button (Red)

8. Top Cover

9. Rear Access Panel

10. Serial Number Plate
(on rear access panel)

11. Cord
(NOT SHOWN)

12. Bowl

13. Bowl Support

14. Bowl Support Pin

INSTALLATION

INSPECTION

All Univex mixers are inspected and tested at the factory, however, they should be inspected carefully by the person making the installation for loose, damaged or broken parts. Detached parts and fixtures should be checked against the packing list to determine that all are present. Any damages, imperfections or shortages should be reported to the dealer or Univex and the shipping carrier.

WARNING: After the mixer has been inspected, wash the mixer, mixing bowl and attachments with warm water and mild soap. For **safety**, follow the cleaning instructions on page 10.

INSTALLATION

Selecting the best location for your Univex mixer will depend on the lay-out of your kitchen. Locate your mixer where it will save steps for the operator and be sure to provide sufficient clearance around it for ease of maintenance and cleaning, as well as for the efficient and safe use of the mixer.

The mixer should be operated on a sturdy bench or table with the height determined to suit the operator.

IMPORTANT ELECTRICAL SERVICE INFORMATION

Electrical wiring instructions are found in the wiring diagram (Figure 2) on page 12. Before making electrical connections, **CHECK** the specifications on the nameplate to make sure that they agree with the available electrical service. A grounding type three terminal plug is provided for safety. If you do not have a mating receptacle, have a qualified electrician provide one with grounding provisions in accordance with local safety codes.

SWING RING™ SAFETY GUARD

Your SRM8 mixer features a Swing Ring™ Safety Guard that conveniently swings out of the way to place or sample ingredients in the bowl. 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 guard activates a safety switch that enables the mixer to operate only when the guard is closed. This switch protects against accidental operation of the mixer when the guard is open. 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 open the guard for access to the bowl, **first turn the mixer off** by pushing the red “Stop” push-button (Figure 1 [7]) and swing the guard up. Close the guard and press the green “Start” push-button (Figure 1[6]) to resume mixing operations.

OPERATING THE SRM8 MIXER

Your SRM8 mixer is designed to meet the cook's demand for an efficient, dependable and powerful 8 quart countertop mixer. It will give unfailing performance over a period of years when operated and maintained according to the instructions contained within this manual.

This mixer drives various agitator attachments through the beater head shaft, which are used to beat, mix, or whip liquid, viscous or dry ingredients. A rugged and powerful 1/2 horsepower motor powers the mixer. The speed of the beater head shaft can be varied from approximately 85 to 350 revolutions per minute.

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

Note: Noise emissions are below 70db.

SECURING THE BOWL AND INSTALLING THE MIXER AGITATORS

Place the bowl on the bowl support (Figure 1 [13]). Align the holes in the bowl mounting brackets over the pins on the bowl support (Figure 1 [14]) and lower the bowl into position.

With the bowl in the down position, the bowl lift handle (Figure 1 [3]) will be in the vertical position. With the bowl in the down position, install the desired agitator by sliding it upward onto the beater head shaft (Figure 1 [1]) . Rotate the agitator counter-clockwise until it drops into place on the beater head shaft pin.

WARNING: Serious injury may result if the bowl is not fully secured to 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 [3]) counter-clockwise to the horizontal position.

Note: Exceeding the mixer capacity (page 7) 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 [3]) counter-clockwise until it locks into place. To lower the bowl, turn the handle clockwise. It is necessary to lower the bowl to change the agitator. This also makes the bowl accessible for filling.

WARNING: Do not shut off the mixer by lowering the bowl. Use the red "Stop" push-button.

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 [6]). For safety and operator ease, this mixer is equipped with an over-sized, red mushroom style stop button (Figure 1 [7]).

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 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 [5]) to the desired mixing time. Then push the green “Start” push-button (Figure 1 [6]). 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 [7]).

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.

SPEED CONTROL

One major advantage to using a Univex planetary mixer is the ability to change speeds while the mixer is running. To change speeds, turn the speed control knob (Figure 1 [4]) to the desired speed. The speed control is labeled from high to low with infinite settings in-between which gives the operator tremendous flexibility.

Use low speed for heavy mixtures such as pizza, bread or roll dough. For most mixing tasks, start on low speed and progress to a higher speed as needed. Use high speeds for whipping cream, beating eggs, and thin batter.

WARNING: To avoid damaging your mixer, follow the speed, volume limits and attachment recommendations shown on the mixer capacity chart on page 7.

If the mixer jams and the motor stalls, immediately press the stop button. Take the necessary steps to reduce the load. **Never put your hands in the bowl to clear a jam!**

MIXER CAPACITY CHART AND RECOMMENDED AGITATORS

SRM8 PLANETARY MIXER CAPACITY CHART

Dough capacity based on 70°F water and 12% flour moisture

PRODUCT	AGITATORS	MIXER SPEED	SRM8	
Waffle Batter	Batter Beater		3 qts.	
Whipped Cream	Wire Whip		4 pts	
Mashed Potatoes	Batter Beater		5 lbs.	
Mayonnaise - Quarts of Oil	Batter Beater or Wire Whip		2½ qts	
Egg Whites	Wire Whip		¾ pts	
Meringue - Pints of Water	Wire Whip		½ pts	
Raised Doughnut Dough 65% AR	Dough Hook		4 lbs.	
Heavy Bread Dough 55% AR	Dough Hook	1 st Only	6 lbs.	
Bread and Roll Dough Light to Medium 60% AR	Dough Hook	1 st Only	8 lbs.	
Pizza Dough, Thin 40% AR	Dough Hook	1 st Only	4 lbs.	
Pizza Dough, Medium 50% AR	Dough Hook	1 st Only	6 lbs.	
Pizza Dough, Thick 60% AR	Dough Hook	1 st Only	8 lbs.	
Fondant Icing	Batter Beater		5 lbs.	
Cake	Batter Beater		8 lbs.	
Pie Dough	Batter Beater		5 lbs.	

NOTES: Recommended speeds are for the capacities listed.

Dough capacity, for bread, rolls, pizza, bagels or doughnut, is based on a 12% flour moisture and 70°F (21°C) water temperature. Reduce capacity by 10% if water below 65°F. is used.

If higher gluten flour is used, reduce total capacity by 10%.

AR% (Absorption Ratio) = the weight of the water divided by the weight of the flour.

The lower the AR% the stiffer and more difficult the dough is to mix.

An AR% below 40% will reduce the total capacity.

1 Gallon of water = 8.3 lb. (1 liter of water = 2.2lb.)

The speed at which the mixer is operated at can also affect the mixer's capacity. Always follow the recommended mix speed found on the mixer capacity chart. Certain tough dough, such as thin pizza dough, should have a mix time no longer than 5 minutes on low speed.

DOUGH ABSORPTION RATIO

ABSORPTION RATIO

The absorption ratio is an important factor in the dough capacity of a mixer. It indicates the relative wetness of a batch of dough. It is the ratio of the weight of the water and other liquids to the weight of the flour and other dry ingredients, shown as a percentage.

% Absorption Ratio (%AR) = Weight of water (8.33 lbs. per gallon) divided by the weight of the flour x 100%

When mixing any dough with an absorption ratio lower than the one listed, you must decrease the size of the batch proportionately. To calculate the maximum capacity at your absorption ratio:

1. Divide the absorption ratio of the batch to be mixed by the absorption ratio listed in the mixer capacity chart on page 7.

*Example: The rated capacity for a SRM8 kneading pizza dough with a 50% AR is 4 lbs.
your dough has an AR of 45%*

45% divided by 50% = 90%

2. Multiply the rated batch size by the percentage found in step 1. The result is the maximum batch size.

Example: Maximum rated batch size of 4 lbs. multiplied by 90% = 3.6 lbs maximum capacity.

AGITATORS AND BOWLS FOR SRM8 MIXERS

Before using agitators and bowls for the first time, be sure to thoroughly wash them with a mild detergent solution and hot water. Rinse them with a mild soda or vinegar solution and rinse them thoroughly with water.

Stainless steel bowl: Made of heavy gauge stainless steel.

8 Quart Bowl: Part Number 1008023

Batter Beater: Also known as a flat beater, it is used for mixing cakes, batters and icings. It is also used to mash potatoes or other vegetables. It is the agitator of choice for any product that needs a creaming action and uniform dispersion of ingredients. Use it on low to medium speeds for most products.

8 Quart Batter Beater: Part Number 1008030

Wire Whip: The wire whip is designed for maximum blending of air into light products. Whipping cream, meringue and beating egg whites are common uses. Use it on medium to high speeds.

8 Quart Wire Whip: Part Number 1008031

Dough Hook: The dough hook is used to knead all types of dough. Use it on low speed.

8 Quart Dough Hook: Part Number 1008029

CLEANING AND PREVENTIVE MAINTENANCE

CLEANING YOUR MIXER

Consistent use of the following procedures will ensure that your mixer is in optimum operating condition.

- **Disconnect the electrical power supply cord before cleaning.**
- Wash the body of the mixer, the bowl support, and beater head shaft with warm water and mild soap.
- Do not rinse with a hose.
- Do not use abrasive pads to wash the mixer.
- Dry the mixer thoroughly using a soft cloth.
- Wash the bowl and agitator immediately after each use. If egg mixtures or flour batter have been used, rinse the bowl and agitator with cold water before washing with hot water.
- Dry bowls and agitators thoroughly.

OPERATOR'S PREVENTIVE MAINTENANCE

For best long-term performance, operators should follow these simple practices.

- Lightly lubricate the beater head shaft (Figure 1 [1]) after washing with a food grade lubricant.
- Do not cover the mixer with a plastic bag, as this traps humidity inside the mixer.
- If the electrical power supply cord has become damaged, it must be replaced by an approved cord or assembly available from Univex directly or from a Univex service agent.
- Do not over load the mixer. **Over loading is the #1 cause of mixer failure.** Follow the table of mixer capacity on page 7. It may be helpful to post a copy of the chart near the mixer.
- Keep the mixer properly lubricated. **Lack of lubrication is the #2 cause of mixer failure.** Key mixer components require lubrication after each 500 hour of operation.

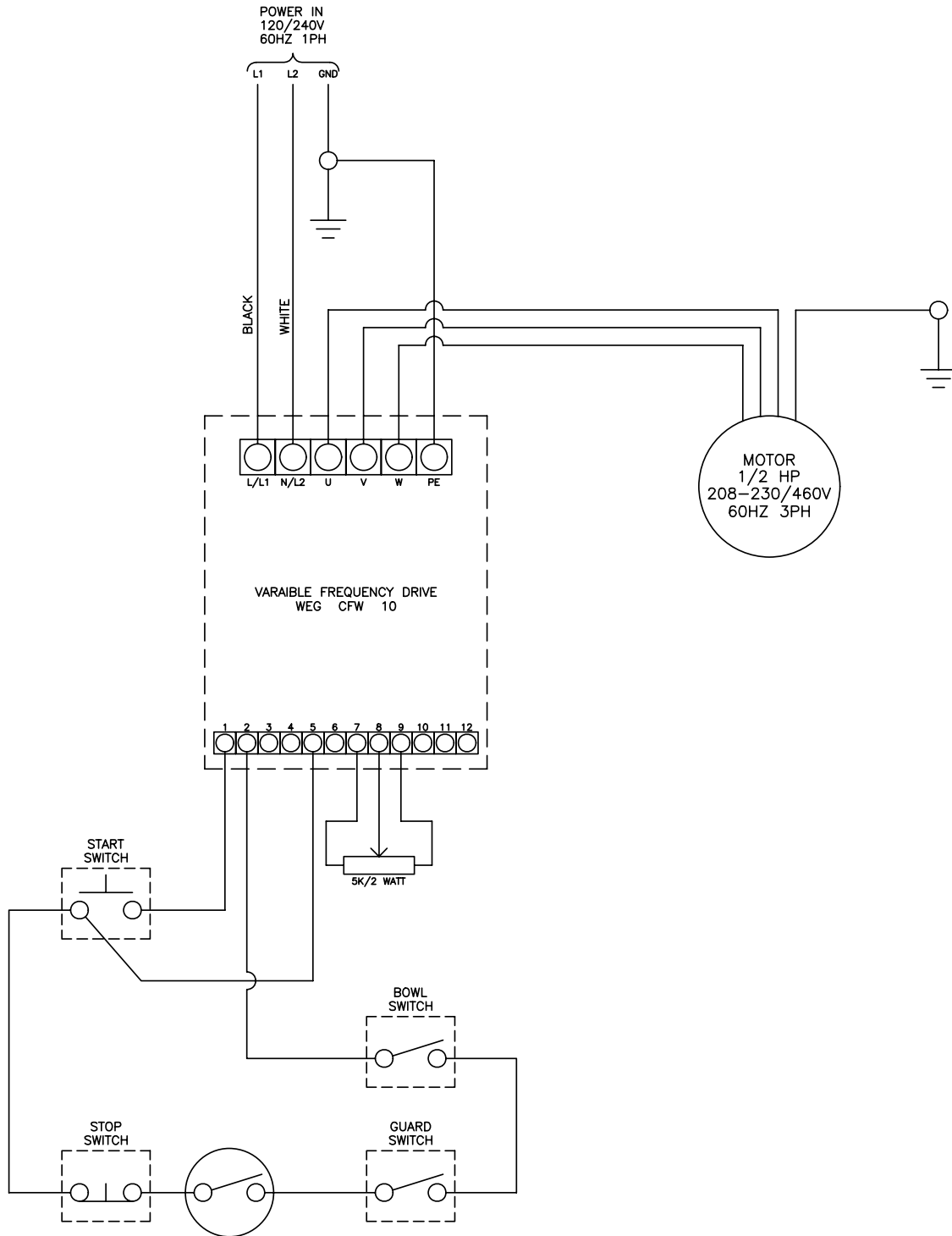
SRM8 TROUBLE-SHOOTING GUIDE

TROUBLE	POSSIBLE CAUSE	REMEDY
1. Mixer will not operate	1.1 Electrical service down. 1.2 Burned switch contacts. 1.3 Timer not turned on. 1.4 Motor capacitor defective 1.5 Burned out motor. 1.6 Safety Ring not closed. 1.7 Bowl not raised.	1.1 Check electrical service. Replace fuse or reset circuit breaker as necessary. 1.2 Replace or clean contacts. * 1.3 Turn timer on. 1.4 Replace capacitor. * 1.5 Remove, test, repair or replace. * 1.6 Close Safety Ring. 1.7 Raise bowl completely.
2. Mixer runs but agitator will not turn.	2.1 Broken or slipping belt. 2.2 Key or pin sheared on input shaft, input gear, bevel pinion, vertical shaft or beater shaft	2.1 Tighten or replace. * 2.2 Notify a service agent.
3. Agitator stalls during mixing.	3.1 Loose belt. 3.2 Mixer bowl is over-loaded. 3.3 Speed set too high for the mix. 3.4 Contamination of belt with grease.	3.1 Readjust pulley center distance to tighten belt. * 3.2 Adjust contents of bowl per Mixing Capacities Table. 3.3 Turn speed lower till beater head rotates smoothly. 3.4 Clean pulleys and replace belt. *
4. Attachments contact bottom of bowl.	4.1 Dented bowl. 4.2 Insufficient clearance between bottom of bowl and beater. 4.3 Misalignment of transmission in relation to bowl support.	4.1 Remove dent or replace bowl. 4.2 Readjust bowl lift. * 4.3 Realign transmission. *
5. Excessive noise.	5.1 Gears need to be repacked with grease. 5.2 Badly worn or frayed drive belt. 5.3 Attachments hitting bowl. 5.4 Overloaded mixing bowl.	5.1 Notify a service agent. 5.2 Replace belt. * 5.3 Inspect for cause in items 4 above. 5.4 Adjust contents of bowl per Table of Mixing Capacities on page 7.
6. Difficulty in raising or lowering the bowl	6.1 Lack of adequate lubricant on bowl lift slide assembly and housing	6.1 Lubricate bowl lift bearing with grease.*

* Remedies designated with an * require the service of an authorized service agent.

ELECTRICAL WIRING DIAGRAM

Figure 2



Warranty

The Univex SRM8 mixers carry a two-Year, on-site, parts and labor warranty against any defects in materials or workmanship. The two-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly in accordance with our instructions. Any Work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not cover overtime charges of any kind. Please call the Univex Warranty Service Department at (800) 258-6358 to report any warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.

This Warranty is for units used within the United States of America and Canada. Units exported outside of the United States of America and Canada have a special export warranty. Please reference the Univex equipment catalog for full details.

