



3 Old Rockingham Road
Salem, New Hampshire 03079
Phone: 800 258 6358
603 893 6191
Fax: 800 356 5614
603 893 1249
www.univexcorp.com

SPIRAL MIXER CHART

These professional-grade mixers are well suited to bakery workshops and industries. All models feature solid, sturdy construction, great power reserve, and exceptional ability to knead both small and large quantities of dough perfectly.

MODEL NUMBER	CAPACITY (QT)	CAPACITY (L)	FINISHED DOUGH (LB)	FINISHED DOUGH (KG)
GL50/SL50	70 qt	68 L	110 lb.	50 kg
GL80/SL80	140 qt	130 L	176 lb.	80 kg
GL120/SL120	180 qt	170 L	265 lb.	120 kg
SL60 Plus	120 qt	115 L	132 lb.	60 kg
SL160	243 qt	230 L	353 lb.	160 kg
SL200	306 qt	290 L	441 lb.	200 kg
SL280	444 qt	420 L	617 lb.	280 kg
SL80RB	137 qt	130 L	176 lb.	80 kg
SL120RB	180 qt	170 L	265 lb.	120 kg
SL160RB	243 qt	230 L	353 lb.	160 kg
SL200RB	275 qt	290 L	441 lb.	200 kg
SL250RB	330 qt	360 L	550 lb.	250 kg
SL300RB	418 qt	400 L	660 lb.	300 kg