



# QUALITY

PLANETARY MIXERS, SPIRAL MIXERS, REVERSE TABLE SHEETERS,  
OVENS, DOUGH DIVIDERS AND ROUNDERS



Performance where you need it most.

SRM60+PM



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*Our NEW SRM60+PM is designed specifically with the pizza maker in mind. Manufactured with a larger, heavy duty gear drive transmission and reinforced frame to support high volume dough production and utilizing our proven variable speed, shift on the fly control through the available two speeds, we deliver appropriate torque control where needed without sacrificing versatility.*

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SERVICE

24/7

## PERFORMANCE

Looking for the highest quality pizza equipment? Look no further. A planetary mixer is a kitchen's most versatile piece of equipment... and Univex Planetary Mixers are built to deliver excellence time and time again.

**THERE'S A TOP-QUALITY UNIVEX PLANETARY MIXER FOR EVERY NEED AND BUDGET!**

Univex planetary mixers range in size from our SRM12 12-quart countertop mixer, ideal for small batch mixing needs, to the SRM80+ 80-quart floor model mixers, designed for bakery, high-volume pizza, and institutional operations.



Our planetary mixers feature a continuous variable speed transmission, or CVT drive, that allows you to change speeds while mixer is running. The CVT drive also lets you select from four standard operating speeds or any speed in between, so you can choose the speed that is perfect for your recipes.

Standard features on our planetary mixers include a durable, rust-resistant stainless-steel bowl, a #12 hub for adding food-processing attachments and an ingredient chute for easily adding ingredients to the bowl while the mixer is running. Our 30-quart and larger models also come with a built-in automatic timer. A diverse offering of options and accessories help customers make the most of their equipment and maximize their investment in Univex quality.

### MIXER OPTIONS & ACCESSORIES

The key to Univex versatility comes from our wide range of options and accessories. Engineered for optimum performance, these implements expand and enhance the utility of your equipment. Optional downsized bowls and attachments as well as automatic bowl scraper and bowl truck or dolly (intended to facilitate moving loaded bowls) are available for most of our mixers. An optional power bowl-lift, for 60 and 80-quart mixers, automatically raises and lowers bowls into place for mixing.



- SS Bowl**
- Bowl Truck Adapter**
- Splash/Ext. Ring**
- Bowl Truck**
- Pastry Knife**
- Bowl Scraper**
- SS Wire Whip**
- Heavy-Duty SS Wire Whip**
- Four-Wing Whip**
- Sweet Dough Beater**
- Batter Beater**
- Spiral Dough Hook**

### PLANETARY MIXER CAPACITY CHART

The following chart will help you determine the correct Univex Planetary Mixer model for your application. Use this formula to calculate the absorption ratio of your dough: % Absorption Ratio (% AR) = water weight (8.33 lbs./gallon) divided by flour weight.

| CAPACITIES                  |              | AGITATOR   | SRM12   | SRM20   | SRM30+  | SRM40   | SRM60+  | SRM60+PM | SRM80+  |
|-----------------------------|--------------|------------|---------|---------|---------|---------|---------|----------|---------|
|                             | <b>SPEED</b> |            |         |         |         |         |         |          |         |
| Raised Doughnut Dough 65%AR | 1st & 2nd    | Dough Hook | -       | 9 lbs.  | 15 lbs. | 15 lbs. | 50 lbs. | 50 lbs.  | 60 lbs. |
| Heavy Bread Dough 55%AR     | 1st only     | Dough Hook | -       | 15 lbs. | 30 lbs. | 30 lbs. | 70 lbs. | 70 lbs.  | 80 lbs. |
| <b>Bread and Roll Dough</b> |              |            |         |         |         |         |         |          |         |
| Light to Medium, 60%AR      | 1st only     | Dough Hook | 13 lbs. | 25 lbs. | 45 lbs. | 45 lbs. | 80 lbs. | 80 lbs.  | 80 lbs. |
| Pizza Dough, Thin 40%AR     | 1st only     | Dough Hook | -       | 9 lbs.  | 14 lbs. | 14 lbs. | 40 lbs. | 40 lbs.  | 40 lbs. |
| Pizza Dough, Medium 50%AR   | 1st only     | Dough Hook | -       | 10 lbs. | 20 lbs. | 20 lbs. | 75 lbs. | 75 lbs.  | 75 lbs. |
| Pizza Dough, Thick 60%AR    | 1st only     | Dough Hook | -       | 20 lbs. | 40 lbs. | 40 lbs. | 80 lbs. | 80 lbs.  | 80 lbs. |

Note: The capacities shown are maximum capacities and are presented as a guideline only. Flour type, water type, and other factors may affect batch size. Contact Univex for advice: 800-258-6358.

Dough capacities are based on 70 degree water and 12% flour moisture. Reduce batch if using water under 70 degrees. Reduce batch size by 10% if high gluten flour is used.

## SPIRAL MIXERS

### SILVERLINE MIXERS WITH FIXED BOWL

These professional-grade mixers are well suited to bakery workshops and industries. All models feature dual motors (one for the spiral and one for the bowl) as well as 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              |



^ Silverline Mixers SL160/SL200/SL280

### GREENLINE MIXERS

Our super-efficient GreenLine spiral mixers, GL50, GL80 and GL120, offer energy savings of approximately 25% per cycle. They feature a stainless-steel bowl, spiral dough hook and shaft, control panel with separate low- and high-speed timers, and reverse bowl rotation switch. GreenLine mixers are wheel-mounted for easy moving.

An emergency key selector enables manual operation if desired. The selector with bowl symbol allows brief inversion of the bowl and spiral to facilitate pre-mixing in 1st speed (60 sec.). The run button starts the cycle, while at the end of the mixing phase, when the grill is raised, it operates as a jog control of the bowl rotation, enabling easier dough removal.



^ Greenline Mixers GL50/GL80/GL120



^ Silverline Mixer with removable bowl

### SILVERLINE MIXERS WITH REMOVABLE BOWL

Designed for industrial bakeries, these sturdy, reliable mixers feature dual motors and an electromechanical control panel with rubber gaskets. The bowl is blocked by a high-powered electromagnetic system for reducing noise and wear during kneading. Available in models suitable for 80 up to 300 kg of dough.



^ Sprizza SPZ40 / SPZ50

### SPRIZZA (PIZZA SPINNER)

Hand tossing pizza is an art, but Univex has it down to a science! We know that quality is your passion and that consistency and efficiency are a requirement. Sprizza is like having your very own expert pizza-maker in-house. This bench model cold-spinning system creates perfectly kneaded pizza dough every time, with the kind of consistent quality you thought you could only get from the hands of an expert.

Our one-of-a-kind dough spinner produces perfectly kneaded pizza dough in seconds. The Sprizza does not press your dough, but rather spreads it with its patented micro-rolling system, in essence replicating the product previously only achieved by traditional hand-tossing. With the ability to adjust and set the dough thickness and the versatility of managing your desired crust height, the Sprizza is designed to deliver the consistency you demand and the efficiency you deserve.



### T50 VERTICAL DOUGH SHEETER

The vertical sheeter has been designed for rolling pasta in settings where space is at a premium. Both practical and easy to use, its unmatched versatility allows you to sheet pizza dough, square pan pizza, puff pastry and fresh pasta with equal effectiveness.



^ T50 Vertical Dough Sheeter



^ DR11/14 Dough Divider-Rounder

### DR 11/14 DOUGH DIVIDER-ROUNDER

This semi-automatic dough divider-rounder model is able to cut and round 600-800 pieces of dough per hour. The portions can weigh from 3 to 11 oz. with the cutting group dividing into 14 sections, and from 11 to 23 oz. with the cutting group dividing into 11 sections. The machine is extremely easy to use, compact and very practical.

## POWER DRIVES

Don't get bogged down with tough loads. Heavy-duty Univex PrepMate™ Power Drive Units are designed to power our VS9 Vegetable Slicer, VS9H Shredder/Grater, and ALMFC 12 Meat Grinder through thick and thin. PrepMate power drives may also be purchased in packages that include the VS9 Vegetable Slicer or VS9H Shredder/Grater. An extended-leg version for accommodating deeper food receptacles and higher mounding is available as well.



^ VS2000 Vegetable Slicer/Shredder

*The heavy-duty, high-volume Univex Vegetable Slicer/Shredder makes short work of cabbage, lettuce, potatoes, onions and other vegetable slicing and cheese shredding jobs with a powerful 1-HP motor.*

## PIZZA DECK OVENS

Our "Multipurpose" Pizza Deck Ovens bake a variety of products to your exacting standards, while our special hearth stones allow for efficient baking of bread, buns and much, much more. The exclusive hearth stones (Bakers Tiles) used in our Pizza Ovens are pressed at 8,000 PSI and kiln fired at high temperatures, this process creates a hard and extremely durable product that is sure to last. Both, the body and the hearth stone tiles are cast and assembled independently, which allows for easy maintenance while extending the life of the oven.

Our stackable modular Ovens allow for increased efficiency and productivity. Easy to use control panel, and dual adjustable thermostats, for top and bottom surfaces, allows you to set the right temperature for your baking needs. The insulation method employed optimizes the heat storage capacity of the units, making them very efficient and effective at eliminating temperature fluctuations. An integrated glass sight panel and oven light allows for visibility of the baking process while maintaining your exact temperature.



^ Pizza Oven 2 Decks

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## YOUR TOOLS OF CHOICE FOR THE FOOD SERVICE INDUSTRY

The quality of the tools you use is essential to achieving your professional goals. So when it comes to choosing your food preparation equipment, investing in superior Univex products is like making an investment in your future success.

Brilliantly engineered, solidly constructed and continuously updated and improved to meet the industry's evolving needs, the Univex product line remains a reflection of our half-century-plus of dedication to quality and service established at our company's founding.

