



QUALITY

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



Performance where you need it most.



Clad in a durable powder coat/epoxy finish in your choice of NSF-approved colors, backed by a full two-year parts and labor warranty, supported by a free, 24/7 customer service hotline and delivering outstanding cost of ownership, it's easy to see why Univex Planetary Mixers truly are the best value on the planet!

SERVICE **24/7**

PERFORMANCE

Looking for the highest quality bakery 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 SRM8 8-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 12-quart and larger units 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

Optional downsized bowls with attachments are available for most mixers. You can also order 20-, 30-, 60-, or 80-quart mixers with an automatic bowl scraper. The scraper attaches to the agitator and automatically scrapes down bowl sides during mixing. An optional power bowl lift for 60- or 80-quart mixers automatically raises and lowers bowl into place for mixing. Plus, an optional bowl truck or dolly makes large, loaded bowls easy to move.



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

MIXER ACCESSORIES

The key to Univex versatility comes from our wide range of accessories. Engineered for optimum performance, these implements expand and enhance the utility of your equipment.

Our Spiral Dough Hook is ideal for making yeast dough quickly and efficiently, while our uniquely shaped Sweet Dough Beater mixes thoroughly without overdeveloping the product.

For cakes, batters, icings, or even vegetables, the Batter Beater is the agitator of choice for superior creaming action and uniform dispersal of ingredients. Our Wire Whip incorporates air into liquids for products such as whipped cream and meringue, while the Four-Wing Whip is well suited to heavier foods such as potatoes, butter, and mayonnaise.



Univex carries a full line of stainless-steel equipment stands and heavy-duty plastic equipment covers for every product we sell.

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	SRM8	SRM12	SRM20 SRMF20	SRM30+ SRM40	SRM60+	SRM80+
Waffle Batter		BB	3 qts.	5 qts.	8 qts.	12 qts.	24 qts.	30 qts.
Whipped Cream		WW	4 pts.	2 1/2 qts.	4 qts.	6 qts.	12 qts.	16 qts.
Egg Whites		WW	3/4 pt.	1 1/4 pts.	1 qt.	1 1/2 qts.	2 qts.	3 qts.
Meringue (qty. of water)		WW	1/2 pt.	3/4 pt.	1 1/2 pts.	1 qt.	1/2 qt.	2 qts.
		SPEED						
Raised Doughnut Dough 65%AR	1st & 2nd	DH	4 lbs.	-	9 lbs.	15 lbs.	50 lbs.	60 lbs.
Heavy Bread Dough 55%AR	1st only	DH	6 lbs.	-	15 lbs.	30 lbs.	70 lbs.	80 lbs.
Bread and Roll Dough, Light to Medium, 60%AR	1st only	DH	8 lbs.	13 lbs.	25 lbs.	45 lbs.	80 lbs.	80 lbs.
Fondant Icing		BB	5 lbs.	7 lbs.	12 lbs.	18 lbs.	36 lbs.	45 lbs.
Shortening & Sugar Creamed Cake		BB	-	9 1/2 lbs.	16 lbs.	24 lbs.	48 lbs.	55 lbs.
Short Sponge Cakes		4WB	-	8 lbs.	15 lbs.	23 lbs.	45 lbs.	70 lbs.
Egg & Sugar for Sponge Cake		BB,WW,4WB	-	5 lbs.	8 lbs.	12 lbs.	24 lbs.	36 lbs.
Sponge Cake Batter		4WB	-	6 1/2 lbs.	12 lbs.	18 lbs.	36 lbs.	54 lbs.
Angel Food (8-10 oz. cakes)		4WB	-	7 Cakes	15 Cakes	22 Cakes	45 Cakes	60 Cakes
Marshmallow Icing		4WB	-	1 lb.	2 lbs.	3 lbs.	5 lbs.	6 1/2 lbs.
Pie Dough		BB & PK	5 lbs.	11 lbs.	18 lbs.	27 lbs.	50 lbs.	60 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.

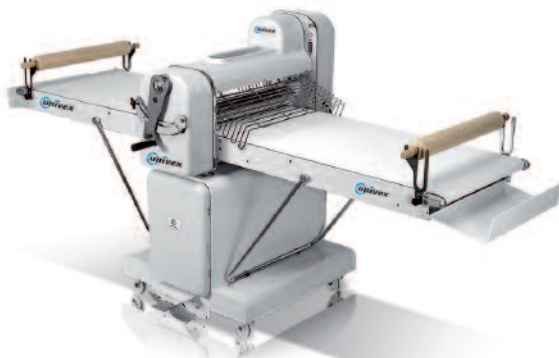
KEY TO AGITATORS:

BB Batter Beater
 WW Wire Whip
 DH Dough Hook
 4WB Four-Wing Whip
 PK Pastry Knife

REVERSIBLE SHEETERS

Our comprehensive line of elegantly designed, proven equipment offers dependable solutions for all of your bakery needs.

The SFG500 and SFG600 reversible dough sheeters are perfectly suited for pasta, pastry dough and fondant. They feature hand and foot pedal operation to ensure optimum efficiency and functionality, an adjustable roller gap from 0 to 1.9" (48mm) and stainless-steel protective guards for each side of the rollers.



^ Reversible Dough Sheeter SFG600 Series

The sheeter tables fold upright for storage, and both have perfectly synchronized drives. The exit conveyor is faster than entry to avoid possible dough obstruction and to prevent tearing of delicate dough. These units also sheet dough onto rolling pins to allow longer than out-feed table length sheets of dough. The versatile SFG600TL features variable speed and cutter rollers in different shapes and sizes (contact factory for details). The SFG500 comes in both bench and floor models.

SPIRAL MIXERS



^ Silverline Mixers SL160/SL200/SL280

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	70 qt	68 L	110 lb	50 kg
GL80	140 qt	130 L	176 lb	80 kg
GL120	180 qt	170 L	265 lb	120 kg
SL50	70 qt	68 L	110 lb	50 kg
SL60 Plus	120 qt	115 L	132 lb	60 kg
SL80	135 qt	130 L	176 lb	80 kg
SL120	180 qt	170 L	265 lb	120 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



^ Greenline Mixers GL50/GL80/GL120

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. Green Line 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.

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.



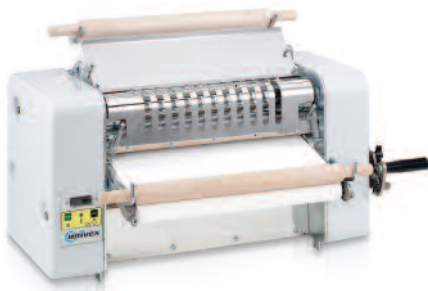
^ Silverline Mixer with removable bowl



^ DR14 Divider/Rounder

DR11/DR14 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.



^ T50 Dough Sheeters

T50 VERTICAL DOUGH SHEETERS

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.



^ DR42 PizzaExpress™

DOUGH PROCESSORS

High-volume bread bakeries and pizzerias swear by Univex quality and performance when it comes to processing large amounts of dough. Our processors are available in a wide variety of styles and sizes to meet all operational requirements.

Eliminate the tedious and time-consuming manual shaping of dough for proofing with our DR42 PizzaExpress™ standalone automatic dough rounder. This easy-to-use and easy-to-maintain stainless-steel machine smoothly shapes dough balls from pre-cut pieces, producing 2 to 42 oz. rounds at up to 1,200 rounded portions per hour.

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

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.

