

Univex planetary mixer is the ONLY one of its kind, made in the USA. The broad range of attachments make this an extremely versatile piece of equipment. Planetary mixers are sized according to the volume of the mixing bowl. The Univex line ranges from 12-80 quarts, with our 12 and 20qt mixers being countertop (although we do have a 20qt floor model). The most common sizes for general kitchen's are 20 and 30 quarts. Pizzerias generally need a larger mixer such as a 60qt (if not using a spiral mixer), however it is important to know that all Univex planetary mixers can mix dough.

Univex planetary mixers are considered long-term, heavy-duty mixers, with many out in the field that are over 30 years old and still fully operational! Univex planetary mixers come standard with: stainless safety cage, dough hook, batter beater, wire whip, stainless bowl, and bowl scraper. Our 60 and 80 quart mixers also come standard with a power bowl lift for easy lifting. All Univex planetary mixers come with a standard #12 PTO hub, that can fit any Univex hub attachments such as cheese shredding, vegetable slicing or meat grinding. This combination of mixing and hub attachments, allows operators to stay extremely effecient at all times.

Univex planetary mixers are built with a hybrid gear-driven system. This unique yet powerful system allows the operator to change speeds while the mixer is running. This drive system also allows operators to select the four standard speeds, or any in between! Thus allowing you to choose the exact speed that is perfect for your operation. Its important to know that oversized hardened alloy gears are used in the gearbox! Its important to note: never mix dough on any speed higher then 2 on a planetary mixer. Its also important to know that you ALWAYS want to start and stop a Univex planetary mixer on speed 1.

Univex planetary mixers can come in various sizes and colors, making it not only a versatile piece, but an amazing marketing piece for your kitchen.

Backed by an INDUSTRY BEST 2-year warranty, we ensure that our planetary mixer will exeed your expectations and help you succeed.

For more information on Univex Planetary Mixers, visit: www.univexcorp.com

 $Or\ Contact\ Us;\ sales@univexcorp.com$