

24^{SERVICE}
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YOUR TOOLS OF CHOICE FOR THE FOOD SERVICE AND BAKERY 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 sixty plus years of dedication to quality and service.

REVISION 2.2014



QUALITY. SUPPORT. SERVICE.

PLANETARY MIXERS

SPIRAL MIXERS

LIFTERS

OVENS

DIVIDER/ROUNDERS

SPINNERS



24^{SERVICE}7

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.

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.



^ SRM60+PM

PERFORMANCE

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.

High-volume pizzerias swear by Univex quality and performance when it comes to processing large amounts of dough!



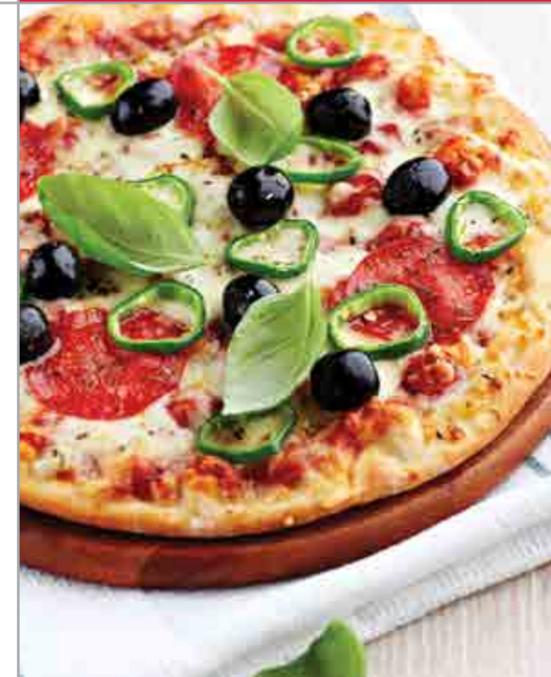
- SS Bowl
- Bowl Truck Adapter
- Splash/Ext. Ring
- Bowl Truck
- Pastry Knife
- Bowl Scraper
- SS Wire Whip
- Heavy-Duty SS Wire Whip
- Four-Wing Whip
- Sweet Dough Beater
- Batter Beater
- Spiral Dough Hook

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 all our models 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.

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.





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+ SRMF20	SRM30+ SRM40+	SRM60+	SRM60+PM	SRM80+
Waffle Batter		BB	5 qts.	8 qts.	12 qts.	24 qts.	-	30 qts.
Whipped Cream		WW	2 1/2 qts.	4 qts.	6 qts.	12 qts.	-	16 qts.
Mashed Potatoes		BB,4WB	10 lbs.	15 lbs.	23 lbs.	40 lbs.	-	50 lbs.
Mayonnaise (qts. of oil)		BB,WW,4WB	4 1/2 qts.	10 qts.	12 qts.	18 qts.	-	22 qts.
Egg Whites		WW	1 1/4 pts.	1 qt.	1 1/2 qts.	2 qts.	-	3 qts.
Meringue (qty. of water)		WW	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.	50 lbs.	60 lbs.
Heavy Bread Dough 55%AR	1st only	DH	8 lbs.	15 lbs.	30 lbs.	70 lbs.	70 lbs.	80 lbs.
Bread and Roll Dough, Light to Medium, 60%AR	1st only	DH	13 lbs.	25 lbs.	45 lbs.	80 lbs.	80 lbs.	80 lbs.
Pizza Dough, Thin 40%AR	1st only	DH	5 lbs.	9 lbs.	14 lbs.	40 lbs.	40 lbs.	40 lbs.
Pizza Dough, Medium 50%AR	1st only	DH	6 lbs.	10 lbs.	20 lbs.	75 lbs.	75 lbs.	75 lbs.
Pizza Dough, Thick 60%AR	1st only	DH	14 lbs.	20 lbs.	40 lbs.	80 lbs.	80 lbs.	80 lbs.
Fondant Icing		BB	7 lbs.	12 lbs.	18 lbs.	36 lbs.	-	45 lbs.
Shortening & Sugar Creamed		BB	9 1/2 lbs.	16 lbs.	24 lbs.	48 lbs.	-	55 lbs.
Cake		BB	12 lbs.	21 lbs.	30 lbs.	50 lbs.	-	80 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	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

STURDY CONSTRUCTION

These professional-grade spiral mixers are ideally suited to high volume pizzerias, bakery shops and industrial settings

SILVERLINE MIXERS WITH FIXED BOWL

Kneads small and large quantities of dough perfectly every time. All models feature dual motors (one for spiral, one for bowl) as well as solid, sturdy construction, and robust power reserve. Compact design equals minimum counter space requirements for maximum output. Our Silverline Mixer ranges from 50 kg of finished dough all the way to 280 kg.

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.



^ Greenline Mixer GL80

A key selector enables manual operation if desired. The bowl symbol with selector allows brief inversion of the bowl and spiral to facilitate pre-mixing in 1st speed and enabling easier dough removal.



^ Silverline Mixer SL80/SL120/SL50



SILVERLINE MIXERS WITH REMOVABLE BOWL

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



^ Silverline Mixer with Removable Bowl

Reliability – Silverline mixers are built to perform under even the most demanding conditions, day in and day out, with service requirements so low they are practically maintenance-free.

MODEL NUMBER	CAPACITY QT	CAPACITY L	FINISHED DOUGH LB.	FINISHED DOUGH KG
GL50/SL50	70 QT	68 L	110 LB.	50 KG
SL60 Plus	120 QT	115 L	130 LB.	60 KG
GL80/SL80	137 QT	130 L	175 LB.	80 KG
GL120/SL120	180 QT	170 L	265 LB.	120 KG
SL160	243 QT	230 L	350 LB.	160 KG
SL200	306 QT	290 L	440 LB.	200 KG
SL280	444 QT	420 L	615 LB.	280 KG
SL80RB	137 QT	130 L	175 LB.	80 KG
SL120RB	180 QT	170 L	265 LB.	120 KG
SL160RB	243 QT	230 L	350 LB.	160 KG
SL200RB	306 QT	290 L	440 LB.	200 KG
SL250RB	330 QT	360 L	550 LB.	250 KG
SL300RB	418 QT	400 L	660 LB.	300 KG

WHEN YOU NEED A LIFT

Univex spiral bowl lifters put the power where you need it, find yours right here.

ADJUSTABLE SPIRAL BOWL LIFTER

Lifts and discharges wheeled bowls at pre-set heights from min. m 2.2 to max m 3.8, for use with SL80RB - SL300RB. Prodigiously powerful yet remarkably compact, easily transported and simple to install. Less than 2.2 m tall when closed, making it well suited to trucks and containers. Easily fits into standard elevators with kg.2500 capacity.

Discharging structure features two, perfectly balanced pistons. Device mounted on stand with support and fixing legs adaptable to requirements of lifter. Inside the support, an oversized hydraulic control unit facilitates continuous use. Trolley operation area protected by ring beneath bowl itself. Operator can close unit in box with a safety gate to secure potential danger zone. Max overturnable weight 800 kg.

SPIRAL BOWL LIFTER

Tipper for spiral mixers equipped with removable, wheeled bowls. Sturdy, electro-welded, steel structure with slide guides and trolley. Simple, reliable construction designed to resemble premier lift trucks. Lifting and unloading happen in rapid succession thanks to powerful hydraulic piston and double chain. Available in three different discharge heights: 1.3 mt, 1.9 mt and 2.6 mt, for use with SL80RB - SL200RB. Maximum lift is 400kg.



^ Adjustable Spiral Bowl Lifter



^ Spiral Bowl Lifter



^ Twin Piston Spiral Bowl Lifter

TWIN PISTON SPIRAL BOWL LIFTER

Functionally identical spiral bowl lifter with this difference, lifting is assigned to dedicated piston with double-raising chain while turning over is assigned to a sturdy pair of independent pistons. Work area, sheltered by safety protection, features ergonomically positioned, easy-to-use control system. Perforated stainless steel supporting legs. Available in two discharge heights: 1.9 mt, 2.6 mt., for use with SL160RB - SL300RB (Special measurements can be built on request.) Maximum lift is 600kg.



SUPERIOR

Our Stone Hearth Pizza Dome Oven guarantees superior heat containment and gradual heat release

STONE HEARTH PIZZA DOME OVEN

DOMES — Made of whole refractory bricks, furnace baked, with high alumina content, immersed in refractory cement casting. Resistant to 1200°C. High alumina content increases heat retention. Ovens turned off in the evening still warm next day. Bricks have sufficient resistance to double oven lifespan.

SURFACE — Surface of refractory borders are 6 cm deep to guarantee superior heat containment and gradual heat release. Large baking surface always stays warm: refractory bricks absorb sufficient heat to cook pizzas continuously, without need for pauses in between baking. Surface this deep offers improved resistance and prevents borders from moving, (which could create uneven levels after long-term use).



^ Stone Hearth Pizza Dome Oven

INSULATORS

Seven layers of insulation assure efficiency. Ecological ceramic fiber, high-density cellular concrete, and expanded clay combine to create double the insulation of traditional ovens. Optimal insulation guarantees no waste: all heat produced by oven stays in cooking chamber, oven sides remain cool.



^ Electric Pizza Deck Oven

UNIQUELY YOURS

High-density insulation allows oven to reach 840°F (450°C), you get thin crust pizza like it came from a wood-burning oven in just 3 minutes. Stone on top, bottom, and sides of oven makes for extremely even heat. Bake directly on rough brick-stone surface so there is no need to turn pizza around.

Glass viewing with internal lighting lets you check baking-in-progress at a glance. Set one temperature and regulate both ceiling and deck temperatures for baking perfection (electric model only). Save on operating costs with economy function which facilitates reduced power consumption when appropriate. Modular construction means you can expand production easily by attaching additional decks.

ELECTRIC PIZZA DECK OVEN

No two chefs are identical, that is why Univex Pizza deck ovens are built to customize. These individually constructed ovens are assembled from first quality components and deliver unrivalled baking excellence appreciated by bakers worldwide. Baking chamber built entirely with refractory brick, heating elements inside the stone, allowing for perfect control of temperature and even baking.

OPTIONAL — Electric available in 4 sizes and from 1 to 3 decks.

Each Univex pizza deck oven is a unique reflection of customer requirements, built with the best, most durable components available. Select gas or electric.



^ Gas Pizza Deck Oven

GAS PIZZA DECK OVEN

Today's advancement in technology makes it possible for us to offer a highly productive, highly efficient gas oven. Univex pizza deck gas ovens are built solid for safety you can rely on, heavy-duty performance, and quality output. Construction standards are so high that in times of peak production these ovens can be operated door open, with almost no temperature loss.

OPTIONAL — Gas available in 2 sizes and from 1 to 3 decks.



PERFECTLY SPUN

This bench model cold-spinning system creates perfectly spun pizza dough every time, with the kind of consistent quality you thought you could only get from the hands of an expert.

SPRIZZA (PIZZA SPINNER)

Our one-of-a-kind dough spinner produces perfectly spun pizza dough in seconds. The Sprizza does not press your dough, but rather spread 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.



^ Sprizza 40/50

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.

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.



^ DR 11/14 Divider/Rounder

T50 VERTICAL DOUGH SHEETER

The vertical sheeter can do anything a reverse table sheeter can do, 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, fondant, puff pastry and fresh pasta with equal effectiveness.



^ T50 Vertical Dough Sheeter

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.

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



^ VS2000 Vegetable Slicer/Shredder