

UNIWORLD

PLANETARY MIXERS - ETL

MODEL # UPM-20HLET

Included with the Mixer:
S/Steel Bowl, Flat Beater
S/Steel Wire Whip and
Dough Hook



**Equipped with
30-Minute Timer**



Shipped on a pallet
via freight company
(add 35-40 lbs to
shipping weight).

Product design may vary without notice.

FEATURES

- This mixer is heavy-duty, precision crafted, versatile unit, totally enclosed, permanently lubricated, thermally protected motor.
- Gear driven and has 3 pre-selected fixed speeds.
- # 12 taper hub front port.
- This unit uses a planetary mixing action that consistently blends, mixes and aerates all ingredients with satisfactory results.
- Equipped with an overload switch to protect the motor.
- Heat treated carbon steel gears are fully sealed to allow durability and dependability with quiet operation.
- A hardened steel worm and alloy bronze worm gear transmit power from motor to transmission.
- Manual bowl lift is lever operated and self-locking in top position.
- The stainless steel, wire front bowl guard opens easily for adding ingredients.
- The safety guard prevents the unit from running if it is opened.
- The switches are moisture resistant.
- ETL Approved.
- Shipped in wooden crate/pallet via freight company.

SPECIFICATIONS

MODEL	UPM-20HLET
CAPACITY	20-Qt.
POWER	1 H.P.
SPEED	3-Speed
ELECTRICAL	110 V / 60 Hz
CYCLE	60 Single Phase
TRANSMISSION	Gear driven
BOWL LIFT	Manual
TIMER	Yes
DOUGH CAPACITY	10-15 lbs
PRODUCT DIMENSION (W x D x H)	22.5" x 20" x 30"
SHIPPING DIMENSION (W x D x H)	24.5" x 22" x 35"
NET WEIGHT	214 LBS
GROSS WEIGHT	234 LBS

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MAFSI
Manufacturers' Agents Association for the Foodservice Industry