

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 1.2016



QUALITY. SUPPORT. SERVICE.

PLANETARY MIXERS

SPIRAL MIXERS

LIFTERS

OVENS

SHEETERS

DIVIDER/ROUNDERS



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7

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.

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!



^ 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 bakeries 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

All our models include a durable, rust-resistant stainless-steel bowl, a #12 hub for adding food-processing attachments, an ingredient chute for easily adding ingredients to the bowl while the mixer is running, and an automatic bowl scraper that can be attached to the agitator that automatically scrapes down the sides of the bowl during mixing. Our 30-quart and larger models also come with a built-in automatic timer. The 60-quart and 80-quart mixers now come standard with our power bowl lift, which automatically raises and lowers the bowl into place for mixing.

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 bowl truck or dolly (intended to facilitate moving loaded bowls) are available for most of our mixers.





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.	60 lbs.
Heavy Bread Dough 55%AR	1st only	DH	8 lbs.	15 lbs.	30 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.
Pizza Dough, Thin 40%AR	1st only	DH	5 lbs.	9 lbs.	14 lbs.	40 lbs.	40 lbs.
Pizza Dough, Medium 50%AR	1st only	DH	6 lbs.	10 lbs.	20 lbs.	75 lbs.	75 lbs.
Pizza Dough, Thick 60%AR	1st only	DH	14 lbs.	20 lbs.	40 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

Our Silverline mixers with removable bowls are equipped with an extremely strong electromagnet connection that never wears out.



^ Silverline Mixer with Removable Bowl

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.



^ Overturnable Mixer

OVERTURNABLE MIXERS

The OTM line of overturnable mixers is available in models of 120, 160, 200, 280 kg. of dough. Once operator activates dumping control, unit automatically empties dough from bowl onto table, or into a divider. Designed to accommodate specific configurations, these models offer a cost efficient way of reducing the amount of manual labor required for dough processing. Built on a sturdy, reliable structure, OTM models can withstand intensive operation and require very little maintenance.

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.

Backed by extensive research, design excellence, and ongoing refinement, Univex ovens deliver maintenance-free performance and unrivalled longevity.



LONGEVITY



^ 5 Tray Bakery Ovens on a Proofer

BAKERY OVENS

Our energy-efficient, easy-to-use, multi-function Bakery ovens reflect an ongoing process of technological refinement and evolution. Each oven benefits from a long tradition of customer input, meaning they deliver what bakers want, how they want it. Browse through our diverse offering and choose the model that best suits your particular requirements.

All Univex bakery ovens are built in accordance with the highest possible standards for materials, technical components, and manufacturing procedures. Thoughtful, ergonomic design makes for easy, intuitive use, while durability, reliability, and efficiency protect and maximize your investment in excellence.

OPTIONAL — Steam, Fan speed control, Puff pastry option, Touch screen control

ROLL IN FIXED RACK BAKERY OVEN

The Univex Fixed Rack Roll in Bakery Oven is one of the most compact on the market today. It can be shipped in two parts for installation in hard to reach bakeries and has a nice small footprint compared to most ovens on the market. The Oven itself is very fast rising in temperature, has 4 full size fans for even cooking throughout the rack, an electromagnetic door, and an automatic hood.

The oven is unique for two great reasons, the small footprint and the ability to access all components and electrical box from the front of the machine. This means one does not have to move the oven to perform maintenance. All gaskets are replaceable without the use of tools and the glass is easy to clean. All these things added up gives you an amazing oven with a small footprint, easy maintenance, and amazing baking quality.



^ Roll in Fixed Rack Bakery Oven

OPTIONAL — Touch screen control panel with 100 programs control board, Fan speed control, Back up control, Additional racks



Our consistency and product excellence have won us thousands of satisfied clients worldwide.



COMBINED EFFICIENCY

Thoughtful, sophisticated design enables our compact, rotating bakery ovens to deliver big time, high-efficiency performance.

ROTATING BAKERY OVENS

Univex Rotating Bakery Ovens combine the efficiency of a convection oven with the consistency of a rotating rack, creating the ideal oven for all your baking needs.

Our unique compact design maximizes space, enabling comprehensive features in a small footprint. Heating elements contact baking chamber directly for optimal heat exchange and reduced energy consumption.

PROVEN RESULTS

Combined efficiency creates the ideal oven for freshly baked products.

Thermal efficiency: 80% of energy input



^ Rotating Half Rack Bakery Oven



^ Rotating Double Rack Bakery Oven

Design excellence allows for access from the front, inside, and even the top for routine maintenance and repairs.

High-density panels provide thermal insulation and minimize heat dispersion while double-doors prevent heat and vapor from escaping. The ample combustion chamber can withstand temperatures up to 1200 °C.

Heat elements are in direct contact with the baking chamber making space and heat exchange optimized so that less energy is consumed.

Univex Rotating Ovens are available in :

Half-Rack:

- 18 x 26 in (46 x 66 mm)
- 10 trays

Double-Rack:

- 26 x 36 in (66 x 92 mm)
- 18 Trays

Single-Rack

- 18 x 26 in (46 x 66 mm)
- 15 trays

Energy savings: 30% - major cut in running costs



^ Rotating Single Rack Bakery Oven

Univex Multi-purpose Ovens are automated and programmable on a single touch screen display.

ADAPTIVE

Multiply your possibilities: Convection baking, steam baking, convection baking + dry air, and baking with core probe and Delta T

MULTI-PURPOSE RACK OVENS

Our flexible, multi-purpose rack ovens are at home in any setting. An innovative design distinguishes the exterior layout and the basic, yet elegant character of the ovens, beginning with a compact frame that reduces external dimensions.

All key systems controlling operation, maintenance, and cleaning are automated and programmable on a single touch screen display. As a result, oven, equipment, and auxiliary systems operate precisely, efficiently, and fully automatically.

Convection baking - High-speed fans ensure uniform heat distribution

Steam baking - Rapid steam generation means baking starts right away

Convection baking + dry air - Controlled dry air injection and moist air removal results in a crunchy exterior and uniformly expanding interior

Baking with core probe and Delta T - Perfect for controlled, automatic, gradual baking of leavened dough or proteins and vegetables.



^ Multipurpose rack Oven

MULTI-PURPOSE OVEN

Identical to the multi-purpose rack oven in baking methods. The multi-purpose ovens have exacting geometric look, bold lines, and modern styling. Stainless steel provides the entire line with uniformity and balance, and extra-durable materials ensure safety, sturdiness, and hygiene while significantly lowering energy consumption, and strengthening electrical components.

Touch screen control panel with multiple-user programs simplifies usage while internal lighting facilitates product view. Stainless steel baking chamber features rounded corners for easier cleaning and better airflow. Double glass panel with low heat emission can be easily disconnected for cleaning.



^ Multi-purpose Oven



BAKED TO PERFECTION
Guaranteed crunchy surface
and soft interior.

SNACK OVEN

Our multi-purpose convection ovens adapt with ease to a wide range of working environments, from bars to supermarkets, pizza parlors to self-service snack areas. They function well independently, and also in combination with leavening units and other accessories that can augment both their performance and efficiency.



^ Snack Oven



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

REVERSIBLE SHEETERS

The SFG500 and SFG600 reversible dough sheeters are perfectly suited for pasta, pastry dough and fondant. They feature foot pedal operation, (hand operation optional), 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.

Sheeter tables feature perfectly synchronized drives. Exit conveyor is faster than entry to avoid possible dough obstruction and 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. All sheeter tables, (except models TMM and TL) fold upright for easy storage.



^ Reversible Dough Sheeter SFG600 Series



^ Semi-Automatic Bun Divider Rounder/Automatic Bun Divider Rounder/Rectangle, Square or Round Bun Divider Rounder

BUN DIVIDER/ROUNDERS, SQUARE DIVIDER, HEXAGONAL DIVIDERS, & RECTANGLE DIVIDERS

Univex supplies a complete line of dividers; hydraulic and mechanical machines that press, cut, and round raw dough. Our bun dividers are able to cut raw dough into small portions and, using an oscillating plate, roll each to obtain balls of uniform weight and shape – in a matter of seconds!

Square and hexagonal dividers cut dough into various portions according to requirements, even oversized. Automatic butter and dough press forms dough and fats into blocks, ready to be rolled, thereby reducing processing times.

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



- Divider rounder's
- Square dividers
- Rectangle dividers
- Hexagonal dividers
- Round dividers
- Butter/dough press
- Butter dough press with grid attachment



^ T50 Vertical Dough Sheeter

T50 VERTICAL DOUGH SHEETER

The size of the vertical sheeter allows for rolling pasta in settings where space is at a premium with matched capabilities of the reverse sheeters. 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.

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.



^ DR11/14 Dough Divider-Rounder