

24^{SERVICE}
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WWW.UNIVEXCORP.COM

UNIVEX CORPORATION
3 OLD ROCKINGHAM ROAD, SALEM, NEW HAMPSHIRE 03079
24/7 SERVICE: 1 800 261 9261
PHONE: 800 258 6358
603 893 6191
FAX: 800 356 5614
603 893 1249



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
SLICERS
OVENS
SHEETERS
DOUGH PROCESSORS
PREP EQUIPMENT





THE UNIVEX STANDARD

Means you will receive the highest quality product and total customer satisfaction.

Since our founding in 1948, Univex Corporation has grown to become a leading U.S. manufacturer and distributor of superior quality mixers, slicers, dough processors and prep equipment for the restaurant, hotel, pizzeria, bakery, catering and institutional industries.

Today, Univex products are well known for their rugged engineering that keeps them running for decades...competitive pricing, which makes them a remarkably good value...and solid innovation, including critical safety features that have become the industry standard.

Based in Salem, New Hampshire, Univex has sales offices throughout North America as well as a network of over 1,000 dealers who supply Univex equipment to tens of thousands of food service operators worldwide. Let us supply you with the ideal solution for working more efficiently.

For over 60 years, Univex has consistently lived up to its reputation for manufacturing tough, reliable products that exceed the standards of our most important assets and partners: our customers.

Quality – All Univex products and accessories are proudly manufactured by skilled designers, engineers and manufacturing experts.

Durability – Built work-day tough to take on your most challenging applications.

Longevity – Made from strong, long-lasting materials to ensure years of trouble-free operation.

Service – Univex employs a National Quality Service Program that consists of over 100 service partner locations. NQSP partners are dedicated to satisfying customer needs and minimizing equipment downtime. Univex also employs a network of over 200 professional service locations to maintain the serviceability and operation of your Univex equipment. Univex offers a 24/7/365 Technical Hotline, 1-800-258-6358, for all your technical and operational needs.

02 NEW PRODUCTS

We are always on the lookout for innovative ways to improve our product offering and better serve our customers' needs. Extensive research, including valuable customer feedback, paved the way for these high quality food service products.

06 PLANETARY MIXERS

Renowned for their unique variable-speed drive system, oversized transmission gears, and low cost of ownership, Univex planetary mixers range from our compact, 12-quart countertop model to the SRM80+ floor model, able to mix 80 pounds of dough at one time.

11 SPIRAL MIXERS

Silverline and Greenline spiral mixers are built to perform under even the most demanding conditions, kneading small and large quantities of dough perfectly every time. With service requirements so low, they are practically maintenance-free!

15 SLICERS

Our three distinct slicer lines range from the Economy series, the rugged yet affordable Value series and our Premium series line of supermarket-quality slicers. All Univex slicers are built to meet the sanitation and safety needs of modern food service.

17 BAKERY AND PIZZA OVENS

Our Ovens bake a variety of products to your exacting standards, while our special hearth stones allow for efficient baking of bread, buns and much more.

25 DOUGH PROCESSORS

Dough processing equipment includes dough dividers, dough rounders, combo dough divider/rounders, dough sheeters and pizza spinners. A wide variety of sizes and styles to meet all operational needs.

28 PREP EQUIPMENT

We're ready to assist with a broad assortment that includes meat grinders, power drive units, bowl cutters, vegetable peelers, hamburger patty presses, melon/watermelon peelers, a slicer/shredder, and a fat analyzer.



6



11



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NEW
PRODUCTS

These new additions to our product suite will make short work of your smaller kitchen projects.

Hand Mixers
Blenders
Food Processors
Vacuum Packers
Panini Presses
Pasta Machine



We are always on the lookout for innovative ways to improve our product offering and better serve our customers' needs. Extensive research, including valuable customer feedback, paved the way for these high quality food service products.

HAND MIXERS

We have two powerful Hand Mixers for you to choose from. The quick coupling Cyclone is powered by three different motors with interchangeable 10" and 14" shafts. Available in several sizes, its ergonomic handle and lightweight fiberglass body help reduce muscle strain and fatigue. An ideal choice for preparing mixtures, soups, and sauces, the Cyclone liquefies soups and purees fruits and vegetables directly in the cooking pot using cutlery steel knives. A safety-protected continuous blending switch offers convenience and peace of mind. The Vortex, our most powerful quick coupling device, builds upon all of the Cyclone's functionality with more horsepower and longer shafts (14" or 18").

MILKSHAKE BLENDERS

Stylish and technologically advanced, our mixer is equipped with a powerful motor cooled by forced ventilation for prolonged use and superior durability. The single capacity Milkshake Blender is perfect for preparing frozen drinks or smoothies with syrups and concentrates. Order the optional frappe whisk, ideal for preparing coffees, cocktails, sorbets, smoothies, and milkshakes. You choose on-off switch or pulse control.

Note — Milkshake blender is designed to mix cold liquids, flavorings, and other liquids together while aerating the mix. It is not designed to combine solids and liquids like ice cream and milk.



^ Milkshake Blender



^ SBlender



^ Hand Mixer

SBLENDER

The SBLENDER is a professional grade mixer designed to meet the specific requirements of bars, cafeterias, and restaurants. Equipped with a powerful motor cooled by forced ventilation for prolonged use and superior durability, this single capacity blender offers pulse control as well as an on-off switch. Square glass container easily accommodates large quantities of ice. The SBLENDER is perfect for preparing frozen drinks or smoothies with syrups and concentrates

Large number of discs available for every purpose including specialist slicers, graters and dicers



^ Food Processor



^ Pasta Machine

CONTINUOUS OPERATION

FOOD PROCESSOR

Our Food Processor is a versatile vegetable prep machine capable of preparing up to 485 pounds of fresh vegetables, fruit, and more per hour and the unique feeding system makes it easy to process soft products, like mozzarella cheese. A heavy-duty, ventilated motor enables a worry-free and continuous operation. While our compact design makes it an ideal addition to any kitchen with quick and easy installation. Designed with safety in mind the motor stops when the lever is lifted, the machine will not start if cover is not in place.



^ Panini Press

PANINI PRESSES

Grilling has never been easier, our Panini Presses are ideal for sandwiches of all different sizes and thicknesses as well as meat, fish, eggs and vegetables. They come in a variety of sizes with a ribbed or flat surface made from non-stick, ceramic-coated cast iron for easy cleaning and an extended life of unit. With perfect thermal conductivity for fast, even heat distribution, and a large cooking surface, these presses are ideally-suited to high volume operations. The upper plate is self-balancing and heats up to 572 degrees F. Designed with long-life cast iron plates to ensure hygiene and are resistant to oxidation.



Ideal for sandwiches and rolls of different size and thickness.

VACUUM PACKERS

Designed with an intuitive electronic control system, which features 8 different savable settings with a pump meter, oil pre-heat, and cleaning cycle. Additionally, there is an oil change warning light, 6 selectable languages, and an adjustable automatic vacuum percentage. The full control vacuum packer is fully equipped with gas injection and multiple thermal label printing options. Our Vacuum Packers are easy to clean with a thick transparent Plexiglass lid for viewing. The automatic cover lift is operated by pneumatic pistons.



^ Vacuum Packer



^ SRM60+PM

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.

6 PERFORMANCE

When it comes to high-volume preparation, the planetary mixer is a kitchen’s most versatile piece of equipment...and Univex Planetary Mixers are built to perform for the long haul!

A long tradition of excellence is built into every Univex mixer! Whether you’re whipping potatoes, mixing dough, making batter, slicing vegetables, shredding cabbage, grating cheese or grinding meat, a Univex Planetary Mixer can take on all of these tasks and more with just a few common accessories.

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.



^ SRM12+ ^ SRM20+ ^ SRMF20+ ^ SRM30+ ^ SRM40 ^ SRM60+, SRM60+PM, SRM60+HD ^ SRM80+

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.

Add our full two-year parts and labor warranty, a durable powder coat/epoxy finish in your choice of NSF-approved colors, free access to our 24/7 emergency service and support line, and excellent total cost of ownership, and you’ll soon see why Univex Planetary Mixers truly are the best value on the planet!

-  National Red - HFR-601-S9
-  Appliance White - ELW-505-S9
-  Davey Blue - EFK-603-S7
-  Black Beauty - ELB-400-P9
-  Produce Green - ELG-606-P9



OPTIONS

We’ve thought of everything...even mixer splash covers and bowl extensions to eliminate splashing and splatter!

Over the years, we’ve worked to develop options and accessories for our Univex Planetary Mixers to help our customers make the most of their equipment and fully maximize their investments.

MIXER OPTIONS

Optional down-sized bowls with attachments are available for most of our mixers for mixing small batches of product such as meringue that can’t be done in a large bowl.

You may also order your 60-quart or 80-quart mixer with an optional bowl truck or dolly to make large bowls loaded with large amounts of ingredients easy to move to where you need them.

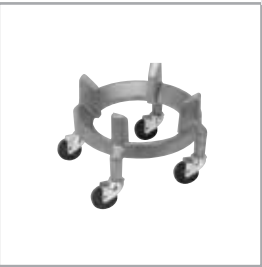


Univex carries a full line of stainless-steel equipment stands and heavy-duty plastic equipment covers for every product we sell. See page 16 for details.



BOWL SCRAPER

SS Bowl
Bowl Truck Adapter
Splash/Ext. Ring
Bowl Truck



MIXER ACCESSORIES

The key to Univex Planetary Mixer versatility comes from our wide range of agitators and attachments that can be used with them. Engineered for optimum performance, these mixing implements allow you to use your mixer for all types of applications.

Our Spiral Dough Hook is the perfect shape for making yeast dough quickly and efficiently, while our uniquely shaped Sweet Dough Beater is ideal for mixing sweet doughs without overdeveloping the product.

			Batter Beater Spiral Dough Hook Pastry Knife
			SS Wire Whip Heavy-Duty SS Wire Whip Sweet Dough Beater
			Four Wing Whip

For mixing 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 our Four-Wing Whip is for product such as potatoes, butter and mayonnaise that may be too heavy for the regular Wire Whip.



Our Pastry Knife, designed to combine shortening and flour for flaky pie dough and light pastry shells, eliminates rubbing of product and allows delicate ingredients to be combined without over-mixing.

MIXER ATTACHMENTS

Univex mixers have a #12 attachment drive hub that allows you to operate a food processing attachment off the mixer motor. A number of specialty attachments are available, including the VS9 Vegetable Slicer with a 9” adjustable knife for slicing such product as onions, peppers or ham with ease; the VS9H Vegetable Grater/Shredder, available with shredding discs in multiple sizes; and the ALMFC12 Meat Grinder, with a variety of plate sizes for grinding meat or sausage or producing ground hamburger.



^ VS9 Vegetable Slicer



^ VS9H Grater/Shredder



^ ALMFC12 Meat Grinder



^ SRMF20 with VS9



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



^ Greenline Mixer GL80

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.

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.



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

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.



^ 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.

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

COST EFFICIENT

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.



^ Overturnable Mixer



MODEL NUMBER	MAX CAPACITY LB.	DISCHARGE HT
SL120LB	265lbs	49"
SL120LH	265lbs	76"
SL160LB	350lbs	46"
SL160LH	350lbs	72"
SL200LB	440lbs	46"
SL200LH	440lbs	72"
SL280LB	615lbs	43"
SL280LH	615lbs	70"

Overturnable Mixers models can withstand intensive operation and require very little maintenance.

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.



^ Spiral Bowl Lifter



^ Twin Piston Spiral Bowl Lifter

WHEN YOU NEED A LIFT
Univex spiral bowl lifters put the power where you need it, find yours right here.

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.

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.



^ Adjustable Spiral Bowl Lifter

SLICED RIGHT

MANUAL OR SEMI-AUTOMATIC?

If most of your slicing is on-demand, or on average less than four hours a day, we recommend our Value or Economy manual slicers. For slicing over 4 hours a day our medium- to heavy-duty Premium and Value semi-automatic models deliver more power.

For larger operations such as a supermarket deli, school or hospital, a semi-automatic slicer is the ideal choice. It allows you to slice a lot of product at once, and provides precise repeatable slicing without constant supervision. Our medium- to heavy-duty Value and Premium series semi-automatic models provide a maximum usage of 8 and 12 hours, respectively.



^ Premium Series

PREMIUM SERIES

Our Premium Series consists of four heavy-duty supermarket-quality slicers specially engineered for the most demanding all-day use. Each has ultra-smooth anodized aluminum surfaces and an extra-large feed grip that disassembles for easy and thorough cleaning. Safety is assured on the 1000M and 1000S models with zero blade edge exposure during cleaning, and a tilting carriage facilitates easy in-between cleaning. Slice thicknesses are infinitely variable from 0 to 7/8". Four models are available with 13" blades in your choice of manual or semi-automatic controls. The semi-automatic 1000S features an automatic slice control panel with 9 settings and a programmable slice counter up to 1000 slices.



All Univex slicers are built to meet the sanitation and safety needs of the modern food service industry.



Carriage tilts back for easy cleaning.

ECONOMY SERIES

For occasional, light-duty use, our Economy Series of compact manual slicers offers big-time performance at an affordable price. Each features a belt-drive blade powered by a sturdy motor, plus a removable carriage and smooth, polished anodized aluminum construction for easy cleanup and maintenance. Slice thicknesses are infinitely variable from 0 to 1/2". Choose from two models in 10" and 12" blade sizes with a maximum usage of two hours per day.



^ Economy Series



^ Value Series

VALUE SERIES

Powerful enough for eight hours of continuous use, our Value Series slicers are great for medium- to heavy-use environments. These slicers are equipped with the horsepower and weight necessary to ensure continued production of precision slices from 0 to 7/8" thick. Four models are available with manual or semi-automatic controls.

SERIES/MODEL	USAGE	TYPICAL APPLICATIONS	MAX. SIZE/PRODUCT SLICE
PREMIUM 1000M Manual 13" blade	Heavy Duty	Supermarket delis, large restaurants, any institution that runs a Capable of slicing high volume amounts of cheese.	7/8"
PREMIUM 1000S Semi-Automatic 13" blade	Heavy Duty	Supermarket delis, large restaurants, any institution that runs a slicer continuously. Capable of slicing high volume amounts of cheese.	7/8"
PREMIUM 8713M Manual 13" blade	Heavy Duty	Delis, large restaurants, any institution that runs a slicer up to 8 hours a day. Capable of slicing high volume amounts of cheese.	7/8"
PREMIUM 8713S Semi-Automatic 13" blade	Heavy Duty	Delis, large restaurants, any institution that runs a slicer up to 8 hours a day. Capable of slicing high volume amounts of cheese.	7/8"
VALUE 7512 Manual 12" blade	Medium to Heavy Duty	Delis, large restaurants, any institution that runs a slicer up to 6 hours a day. Capable of slicing moderate amounts of cheese.	7/8"
VALUE 7510 Manual 10" blade	Medium to Heavy Duty	Delis, large restaurants, any institution that runs a slicer up to 6 hours a day. Capable of slicing moderate amounts of cheese.	7/8"
VALUE 6612M Manual 12" blade	Medium	Small schools, nursing homes, and restaurants that run a slicer up to 4 hours a day. Capable of slicing moderate amounts of cheese.	1/2"
VALUE 6612S Semi-Automatic 12" blade	Medium	Small schools, nursing homes, and restaurants that run a slicer up to 4 hours a day. Capable of slicing moderate amounts of cheese.	1/2"
ECONOMY 4612 Manual 12" blade	Light Duty	Small operations or home use, up to 2 hours a day.	1/2"
ECONOMY 4610 Manual 10" blade	Light Duty	Small operations or home use, up to 2 hours a day.	1/2"



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

LONGEVITY

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

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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



^ 5 Tray Bakery Ovens on a Proofer



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 goods.

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.



BAKED TO PERFECTION
Guaranteed crunchy surface
and soft interior.

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.



^ Multi-purpose Rack Oven

MULTI-PURPOSE OVENS

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

SNACK OVEN

Univex 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





^ Roll in Fixed Rack Bakery Oven

OPTIONAL ELECTRIC:
Available in 4 sizes and from 1 to 3 decks.

OPTIONAL GAS:
Available in 2 sizes and from 1 to 3 decks.

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.



^ Electric Pizza Deck Oven

^ Gas Pizza Deck Oven

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.

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.

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.



^ Stone Hearth Pizza Dome Oven - Round



Our Dome ovens are available in Round, Square, Pentagonal and Round dome.

CUSTOM OPTIONS

Create a distinct look with visual impact. Choose from a diverse array of custom colors and materials:

- Red brick
- Yellow brick
- 10x10 inch tiles
- Marble
- Metal leaves
- Mosaic tile
- Stone



^ Stone Hearth Pizza Dome Oven - Pentagonal



^ Stone Hearth Pizza Dome Oven - Round Dome

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).

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.



For making large amounts of perfect pizza crust, there isn't a better machine than the SPRIZZA Pizza Spinner. It creates the kind of crust you would find on a hand-kneaded, tossed and formed pizza at your local pizzeria, and features a rolling system that flattens dough to the ideal thickness every time.

EFFICIENT

Streamline your food preparation with top efficiency, quality and value with Univex Dough Processors, Sheeters and Pizza Spinners.

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SPRIZZA (Pizza Spinner)

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. 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.

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 SSPZ40 / SSPZ50



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



^ T50 Vertical Dough Sheeter

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

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.



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

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



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.

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

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. Portions can weigh from the smallest 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



VERSATILE

Our food prep equipment is ready to tackle your biggest challenges.

MEAT GRINDERS — Built to deliver years of trouble-free performance, and a powerful price to performance ratio, our newest Meat Grinders, MG32 and MG34 are designed for high performance you can rely on. Attractive and sturdy, these grinders feature stainless steel construction, 5 Hp and 7 Hp three-phase motors, oil-bath, and water-protected gear box. Grinding set is quickly disassembled for faster, more convenient cleaning and sanitation. Choose from two sizes and a wide color palette to accommodate the needs of diverse applications. The heavy-duty Univex MG8912 can produce 8-to-12 pounds per minute, while the larger MG22 features a #22 grinder attachment able to deliver up to 25 pounds of product in the same amount of time.

PATTY PRESS — Sturdy, easy-to-operate Univex Patty Presses make perfectly shaped, uniform burgers and more in seconds every time, ensuring consistent thicknesses for more even cooking. Features polished, cast aluminum and stainless steel construction and an ergonomically designed handle. Model 1404 molds up to 5 oz. into 4" diameter patties, model 1405 molds up to 8 oz. into 5" diameter patties, and model 1406 molds up to 16 oz. into 6" diameter patties. Includes supply of 500 divider sheets.

Meat Grinder
Ground Beef Fat Analyzer
PattyPress™ Burger Mold



^ MG34 Meat Grinder



FAT ANALYZER — The Univex FA73 Fat Analyzer is the industry standard for measuring the fat content of ground beef and is used by most major supermarket chains to accurately label their ground beef in compliance with USDA standards. Affordable, portable and easy to use, the FA73 measures beef fat content up to 90% lean. Carrying case included.

COVERS — Protect your mixers, slicers and grinders with these heavy-duty clear plastic covers. Sizes range from 22" x 22" x 19" high to 32" x 46" x 56" high.

EQUIPMENT STANDS — For use with Univex mixers, slicers, power drives, meat grinders, and peelers. Sizes range from 24" x 24" x 22" high to 31-3/4" x 35-1/4"x 30" high.

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 ALMFC12 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.

SLICER/SHREDDER
The heavy-duty, high-volume Univex VS2000 Vegetable Slicer/Shredder makes short work of cabbage, lettuce, potatoes, onions and other vegetable slicing and shredding jobs with a powerful 1-HP motor that drives the included 9" VS9 Vegetable Slicer at 700 RPM. Nine-inch "S" Knife Vegetable Slicer and plate holder (hub and shaft) with a 5/16" shredder plate come standard.



^ VS2000 Vegetable Slicer/Shredder



G-Peeler
Bowl Cutter
PerfectPeeler™ Melon Peeler

PEELERS
G-Peeler — Maintain the fresh, nutritious flavor lost in frozen and pre-cut vegetables and cut costs by peeling your own vegetables with the portable Univex G-Peeler, capable of peeling 20 pounds of potatoes, carrots or other root vegetables in less than two minutes and with less than 10% waste! Its built-in timer prevents over-peeling and waste. The G-Peeler can also be used to clean shellfish and scale small fish.

Bowl Cutters — Designed for high-volume production, rugged Univex Bowl Cutters provide high-speed cutting of meats, fruits, vegetables and breads and come in two sizes, the heavy-duty 14" BC14 and the 18" BC18. Both offer significant time and labor savings with cutlery-grade twin stainless-steel blades that make over 3,000 cuts per minute to process products ranging from herbs and root vegetables to meats, cheeses and breads as finely as you want. And unlike food processors, Univex Bowl Cutters work continuously without having to stop to remove product. (BC18 features our standard #12 PTO and can run a VS9 or ALMC12 attachment.)

Melon Peelers — How much time would you save in your kitchen if you could peel melons in less than 20 seconds? The Univex PerfectPeeler™ gets this job done fast and has been proven safer and cleaner than hand peeling. Our MP100 peels cantaloupes, honeydew and similar melons sized from No. 5 to No. 23 count and can produce attractively shaped melon bowls.

