

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 seventy plus years of dedication to quality and service.



QUALITY. SUPPORT. SERVICE.

PLANETARY MIXERS

SPIRAL MIXERS

LIFTERS

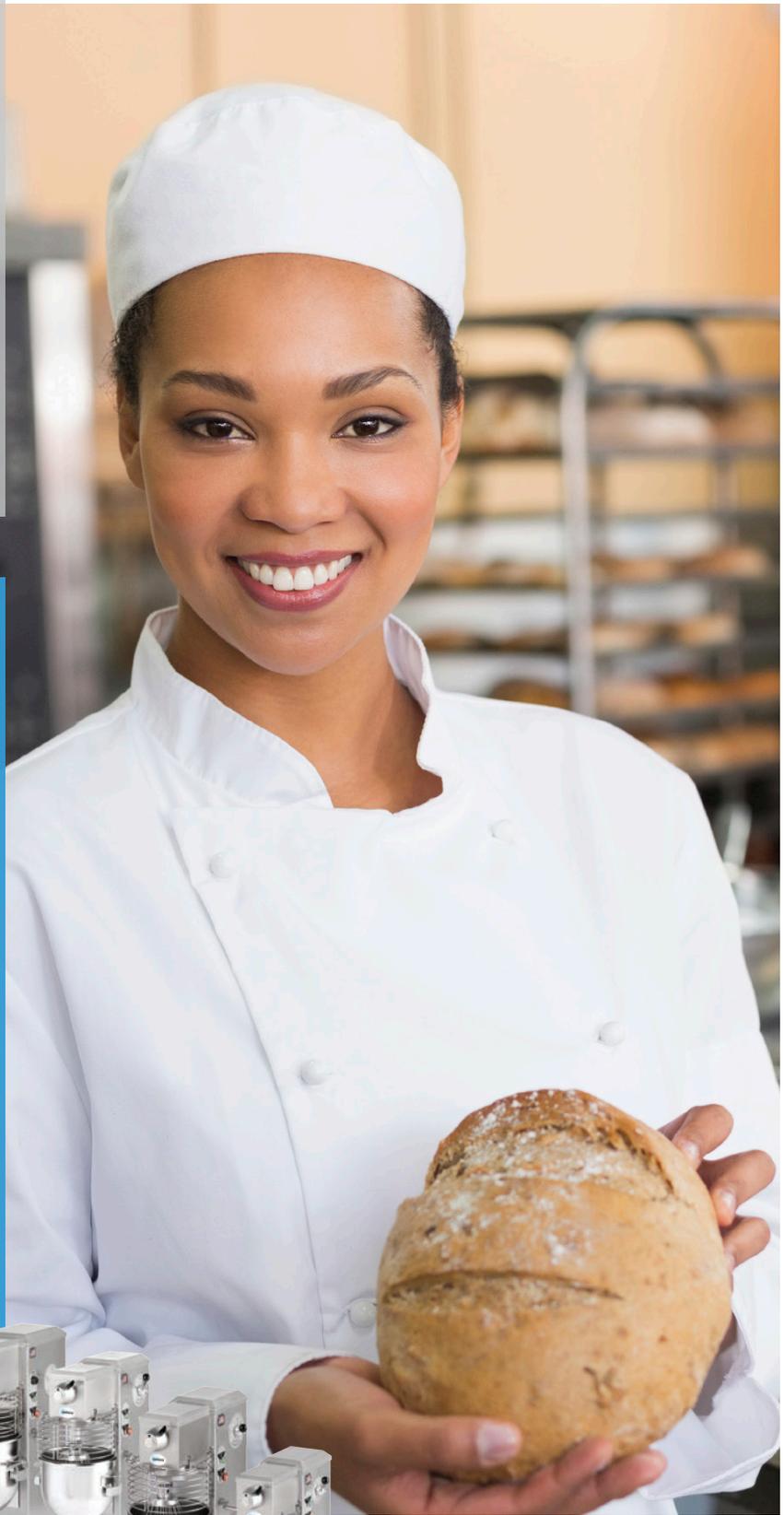
SLICERS

OVENS

SHEETERS

DOUGH PROCESSORS

PREP EQUIPMENT



univex
WE RAISE THE BAR. WE SET THE STANDARD.



THE UNIVEX STANDARD

It means that 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. We have competitive pricing, which makes our equipment a remarkably good value. Finally, we take pride in our 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 to 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 the modern food service.

17 BAKERY OVENS

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

22 PIZZA OVENS

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

24 DOUGH PROCESSORS

Dough processing equipment includes dough dividers, dough rounders, combo dough divider/rounders, dough sheeters, and pizza spinners. We have 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.



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*Hand mixers
Food Processors
Vacuum Packers
Panini Press
Pasta Machines*

NEW & IMPROVED PREP EQUIPMENT PRODUCTS

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



We are always on the lookout for innovative ways to improve our product offering and to 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 helps 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 blades (14" or 18").



^ Cyclone Hand Mixer



^ Vortex Hand Mixer



Ideal choice for preparing mixtures, soups, and sauces

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



^ UPASTA Pasta Machine

CONTINUOUS OPERATION

FOOD PROCESSOR

Our UFP13 Food Processor is a versatile vegetable prep machine capable of preparing up to 485 pounds of fresh vegetables, fruit, and more per hour. The unique feeding system makes it easy to process soft products, like mozzarella cheese. A heavy-duty ventilated motor enables worry-free, continuous operation while our compact design makes for quick, easy installation in any kitchen. Safety features include auto-shutoff when lever is lifted and if cover is not in place.



^ UFP13 Food Processors

UPASTA PASTA MACHINE

Homemade pasta is simple to prepare with our countertop UPasta Machine. Equipped with a planetary/spiral mixer for fast, easy dough mixing, an easy-to-use electronic control system and a thick transparent Plexiglass lid for optimal viewing. The removable bowl and spiral makes for quick, easy clean up. A large selection of pasta die plates are available for you to choose from.



^ Double 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 extended unit life. 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° 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, featuring 8 savable settings, a pump meter, oil pre-heat, and cleaning cycle. There is also an oil change warning light, 6 selectable languages, and an adjustable automatic vacuum percentage. The vacuum packer is fully equipped with gas injection and multiple thermal label printing options. Thick transparent Plexiglass lid makes for easy viewing and easy cleaning. Automatic cover lift is operated by pneumatic pistons.



^ Vacuum Packers



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.

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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.

^ SRM60+PM

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 bakeries, high-volume pizzerias, and institutional operations.

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!



^ 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. This automatically raises and lowers the bowl into place for mixing.

	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.



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



Univex carries a full line of stainless-steel equipment stands and heavy-duty plastic equipment covers for every product we sell. See page 28 for details.



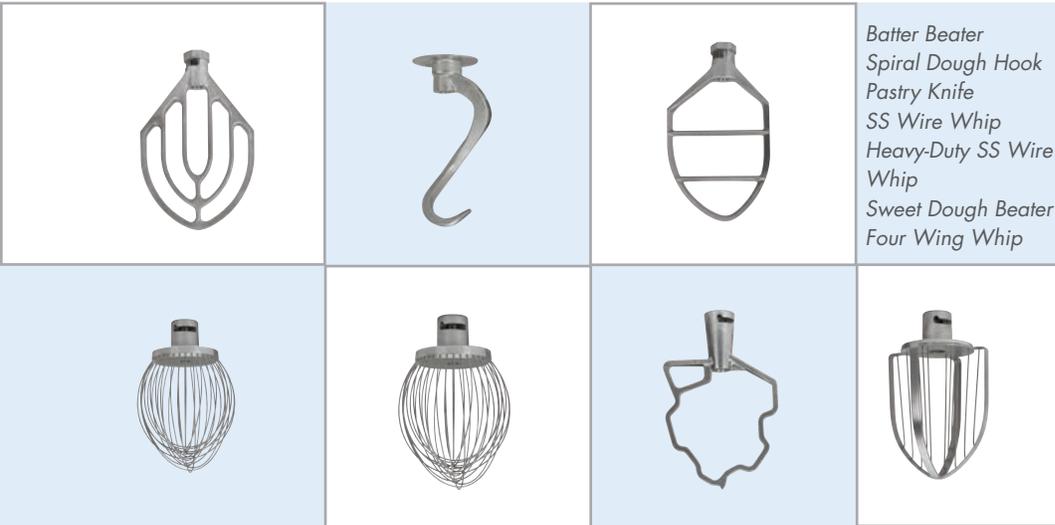
BOWL SCRAPER

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.

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 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.	105 lbs.
Pizza Dough, Thin 40%AR	1st only	DH	5 lbs.	9 lbs.	14 lbs.	40 lbs.	40 lbs.	50 lbs.
Pizza Dough, Medium 50%AR	1st only	DH	6 lbs.	10 lbs.	20 lbs.	75 lbs.	75 lbs.	100 lbs.
Pizza Dough, Thick 60%AR	1st only	DH	14 lbs.	20 lbs.	40 lbs.	80 lbs.	80 lbs.	105 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

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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.



^ Greenline Mixer GL80



^ Silverline Mixer with Removable Bowl

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

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.

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
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	380 qt	360 L	550 lb.	250 kg
SL300RB	422 qt	400 L	660 lb.	300 kg

COST EFFICIENT

OVERTURNABLE MIXERS

The OTM line of overturnable mixers is available in models of 120kg, 160kg, 200kg, 280kg 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. Built sturdy, electro-welded steel structure with slide guides and trolley. A simple, reliable construction designed to resemble premier lift trucks. Lifting and unloading happen in rapid succession thanks to powerful hydraulic pistons and double chain. Available in three different discharge heights: 1.3m, 1.9m, and 2.6m, 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 a dedicated piston with a double-raising chain, while turning over is assigned to a sturdy pair of independent pistons. Work area, sheltered by safety protection, features a ergonomically positioned, easy-to-use control system. Built with Perforated stainless steel supporting legs. Available in two discharge heights: 1.9m, 2.6m, for use with SL160RB - SL300RB (Special measurements can be built on request.) Maximum lift is 600kg.



CUSTOMIZABLE SPIRAL BOWL LIFTER

Lifts and discharges wheeled bowls at pre-set heights from min. 2.2m to max 3.8m, for use with SL80RB-SL300RB. Prodigiously powerful, yet remarkably compact, easily transported, and simple to install. Less than 2.2m tall when closed, making it well suited to trucks and containers. Easily fits into standard elevators with a 2500 kg 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 is protected by ring beneath bowl itself. Operator can close unit in box with a safety gate to secure potential danger zone. Max overturnable weight is 800 kg.

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.



^ 1000S Premium Series Slicer

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 a 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.



^ Value Series 6612M



^ 8713M Premium GEAR DRIVEN Series

VALUE SERIES

Powerful enough for 6 hours of continuous use, our Value Series Slicers are great for medium - 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. Two models are available in manual 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 GEAR DRIVEN	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 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"
ECONOMY 4612 Manual 12" blade	Light Duty	Small operations, up to 2 hours a day.	1/2"



INNOVATIVE

Backed by extensive research, design excellence, and ongoing refinement, Univex strip cutter/meat tenderizer delivers top quality performance and unrivalled longevity.

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Meat Tenderizer/ Strip Cutter

Our NEW MT975 meat tenderizer strip cutter is built for all day use, making your meat prep as easy as possible. This easy to use unit is designed to enhance texture and tenderness and/or strip-cut to perfection based on which blade is chosen. The MT975 is made out of AISI 304 stainless steel construction, which has a stable footprint made to prevent tilting over.

The 9.75" feed opening is the widest in its class, to handle the most product. It features a cradle assembly readily removable for thorough sanitation and holds a transparent safety cover which is interlocked for automatic shut off.

Perfect for any meat, strip cutter options vary between 10mm and 15mm.



MT975 Strip Cutter/Meat Tenderizer



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SUPERIOR

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

ROTANTE PIZZA DOME OVEN

The only rotating oven constructed entirely of refractory bricks. Hand-built brick by brick, cooking floor and dome.

No more interruptions during work

Our digital cooking programs; the Univex Smart Chef synchronizes temperature, timing, direction and rotation speed, all through an intuitive and easy to use touch screen interface.



^ Rotante Pizza Dome Oven - Rotating Deck Oven



^ Stone Hearth Pizza Dome Oven - Left: Pentagonal, Right: Round Dome

STONE HEARTH PIZZA DOME OVEN

DOVE — 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 6cm 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. A 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 the oven stays in cooking chamber while the oven's external sides remain cool.

CUSTOM OPTIONS

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

Red brick

Yellow brick

10x10 Tiles

Marble

Metal leaves

Mosaic tile

Stone



^ Stone Hearth Pizza Dome Oven - Round Dome

Our one-of-a-kind dough spinner produces perfectly spun pizza dough in seconds.



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EFFICIENT

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



^ Sprizza SPZ40 / SPZ50

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 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.

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. Intended to take your doughball to 85% of the way completed with extreme consistency.

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



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 operations, (hand operation is optional), to ensure optimum efficiency and functionality. The adjustable roller gap can adjust from 0 to 1.9" (48mm) and there are 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/Specialty Divider

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

v Hexagonal Dough Divider



BUN DIVIDER/ROUNDERS, SQUARE DIVIDERS, HEXAGONAL DIVIDERS, RECTANGLE DIVIDERS & SPECIALTY 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 piece 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
- Specialty dividers
- Butter/dough press
- Butter dough press with grid attachment

DR11/14 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 3oz to 11oz with the cutting group dividing into 14 sections, and from 11oz to 23oz 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 — Our newest Meat Grinders, the MG32 and MG42, are built to deliver years of trouble-free performance efficiently. Attractive and sturdy, these grinders feature stainless steel construction, 5HP and 7HP three-phase motors, oil-bath transmission, 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 your diverse applications. The heavy-duty Univex MG8912 can produce 8-to-12 pounds per minute, while the larger MG22 features a #22 grinder attachment that is able to deliver up to 25 pounds of product in the same amount of time!

PATTY PRESS — The 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 with 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



^ MG32 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 is 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 is available for accommodating deeper food receptacles and higher mounding 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. The 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

PM91 Powerdrive Unit

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. It's 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, the rugged Univex Bowl Cutters provide high-speed cutting of meats, fruits, vegetables, and breads. Comes 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. Plus, 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.)

