

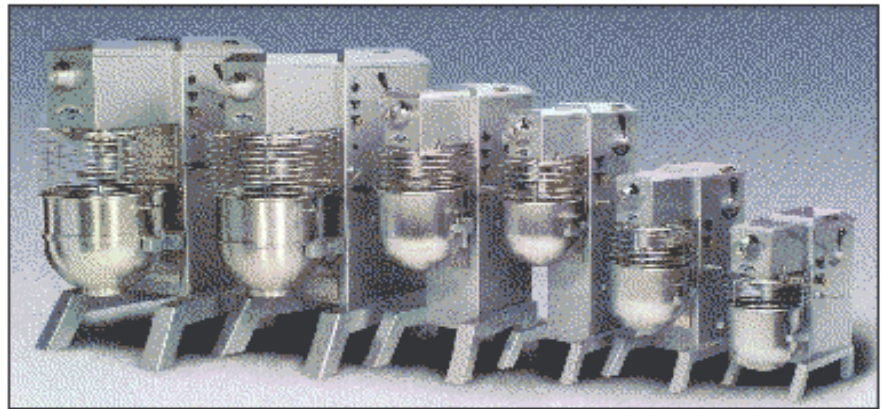


[New Bakery Equipment](#)

***A Manufacturer of Quality
Foodservice Equipment
Since 1948***

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Company Overview

Univex Corporation is a principal manufacturer of major food preparation equipment for restaurant, hotel, bakery and institutional operations. Our products include a comprehensive line of mixers, ranging in size from 12 to 80 quart capacity, slicers (8 models), grinders and peelers.

Founded in 1948, Univex is widely recognized for its engineering expertise, design excellence, and safety innovations that have been adopted as industry-wide standards.

Based in Salem, New Hampshire, Univex has 21 marketing offices located throughout North America and 14 international distributors.

Univex products are sold through our network of more than 1000 dealers who supply tens of thousands of food service operators around the world.

For the name and location of a dealer near your place click Dealers our navigation bar.

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univex™ ONLINE PRODUCT CATALOG

[Government Procurement](#)

PLANETARY MIXERS

[SRM12 - 12 Quart Counter Top Mixer](#)

[SRM30 - 30 Quart Floor Model Mixer](#)

[SRM20 - 20 Quart Counter Top Mixer](#)

[SRM60 - 60 Quart Floor Model Mixer](#)

[SRMF20 - 20 Quart Floor Model Mixer](#)

[SRM80 - 80 Quart Floor Model Mixer](#)

SPIRAL DOUGH MIXERS

SMALL TO MID-SIZE MODELS WITH FIXED BOWL

[M40 - 90 lb. Dough Capacity](#)

[M60 - 130 lb. Dough Capacity](#)

[M80 - 175 lb. Dough Capacity](#)

[M100 - 220 lb. Dough Capacity](#)

LARGE MODELS WITH FIXED BOWL

[M130 - 285 lb. Dough Capacity](#)

[M160 - 350 lb. Dough Capacity](#)

[M200 - 440 lb. Dough Capacity](#)

[M250 - 550 lb. Dough Capacity](#)

LARGE MODELS WITH REMOVABLE BOWL

[ME130 - 285 lb. Dough Capacity](#)

[ME160 - 350 lb. Dough Capacity](#)

[ME200 - 440 lb. Dough Capacity](#)

[ME250 - 550 lb. Dough Capacity](#)

MIXER ACCESSORIES

[Mixer Accessories Chart](#)

MIXER/POWER DRIVE ATTACHMENTS

[MFC12 -Meat and Food Chopper](#) #12 Aluminum Meat & Food Grinder Attachment complete with cylinder, ring, worm, SS pan, plunger, 3/16 plate, and knife

[VS9 - Vegetable Slicer Attachment](#) 9 inch vegetable slicer attachment with adjustable Knife Assembly

[VS9-H - Grater/Shredder Attachment](#) 9 inch vegetable slicer attachment with Plate Holder, and 3/16"plate

SLICERS

PREP SAVER SERIES

Compact Light to Medium Duty, belt-driven, manual gravity feed slicer. German, hollow-ground, hardened steel, high carbon chrome plated blade. Permanent edge guard. Built in sharpener.

[9" Model 4509](#)

[10" Model 4510](#)

[12" Model 6512](#)

DURO SERIES

Heavy Duty, Belt Driven, Manual, gravity feed slicer. German, hollow ground hardened steel, high carbon chrome plated blade. Heavy duty meat holder. Built in sharpener.

[10" Model 7510](#)

[12" Model 7512](#)

MAX SERIES

Heavy Duty, Gear Driven, gravity feed slicer. German, hollow ground hardened steel, high carbon chrome plated blade. Heavy duty multi-position meat holder. Built in sharpener. Permanent edge guard. Manual and Automatic Models.

[Manual Model 9512](#)

[Manual Model 9514](#)

[Automatic Model 8512](#)

BIZERBA BY UNIVEX SERIES

[Bizerba SE12L Manual Slicer](#) Powerful gravity feed slicer designed for high volume, heavy duty operations - 1/2 HP, 13 inch blade, ergonomic design.

[Bizerba SE12D Automatic Slicer](#) Powerful gravity feed slicer that can be operated in automatic or manual mode - 1/2 HP, 13 inch blade, ergonomic design.

[Bizerba A400 Automatic Slicer](#) fully automatic slicing machine offering a wide range of slicing, stacking, and shingling options (receiving tray)

[Bizerba A400 FB Automatic Slicer](#) fully automatic slicing machine offering a wide range of slicing, stacking, and shingling options (conveyor belt)

[Bizerba VS12 F Vertical Slicer](#) 14 inch vertical slicer for precision cutting of raw and cooked meats.

[Bizerba FK 23 Meat and Bone Saw](#) Stainless steel table top Meat and Bone Saw

[Bizerba S111 Strip Cutter/Meat Tenderizer](#) Powerful drive unit w/ optional meat tenderizer insert and 3 strip cutter inserts (4mm, 6mm, 8mm)

DOUGH FORMING EQUIPMENT

DOUGH SHEETERS

For Bakery Operations

DOUGH PROCESSORS

For Pizza Operations

[SFB500 Bench Model Sheeter](#)

[SF500 Floor Model Sheeter](#)

[SF600 Floor Model Sheeter](#)

[CDR11 & CDR23 - Pizza Xpress™ Combo Dough Divider/Rounder](#)

[DS12, DS14, & DS18 - Pizza Xpress™ Dough Sheeters](#)

PREP EQUIPMENT

[MG8912 - Meat Grinder](#) Heavy Duty meat grinder with #12 Aluminum grinder attachment, SS pan, 3/16 plate, knife and plunger. 8-12 lbs (4-5 kg) per minute on first grind using a 3/16 plate

[MG22 - Meat Grinder](#) Heavy Duty meat grinder with a #22 aluminum grinder, attachment, 16" x 24" aluminum feed pan, 3/16" plate, #22 knife, plastic meat storage container, feed stomper and cleaning brush. 25 lbs (11.4 kg) per minute on first grind using a 3/16 plate

[MG0012 - Meat Grinder](#) Small volume meat grinder with grinder, stainless steel feed pan, 3/6" plate, #12 knife, and poly stomper. 4-6 lbs (2-3 kg) per minute on first grind using a 3/16 plate

[PM91 - Prep-Mate Power Drive](#) Heavy Duty drive unit to be used with vegetable slicer or meat chopper ([ALMFC12](#)). Comes with one poly-prep container.

[VS2000 - Vegetable Slicer/Shredder](#) Heavy Duty, High Volume vegetable slicer/shredder with 1 hp power drive, 9-inch vegetable slicer attachment ([VS9](#)), and a plate holder with 5/16" shredder plate. 700 RPM for maximum production.

[PerfectPeeler™](#) Benchttop Melon Peeler/De-Seeder. Manually operated unit. All Stainless Steel. Heavy Duty construction. Peels and de-seeds a halved cantaloupe or honeydew melon in around 12 seconds. Also processes a range of other fruit and vegetables.

[BC14 - Bowl Cutter](#) Heavy Duty bowl cutter with SS bowl and knives. High speed cutting of meats, fruits, vegetables and bread.

[G - Peeler - Vegetable Peeler](#) Portable 20 lb. Peeler - stainless steel construction insures long life, makes cleaning easy. Timer prevents over-peeling and waste. Ideal for vegetable peeling, cleaning shellfish and scaling small fish.

[Hamburger Press](#) 2 models available - 4 inch or 5 inch manual hamburger press. Anodized aluminum body, stainless steel meat press bowl and ejector. Includes supply of dividers for stacking patties.

FAT ANALYZER AND EQUIPMENT STANDS

[FA73 - Fat Analyzer](#) Ground Beef Fat Analyzer - This unit features a 3-minute cycle time, low cost, portable and easy to operate. Measures ground beef fat content up to 90% lean (minimum fat content 10%). Carrying case included.

[Equipment Stands](#)

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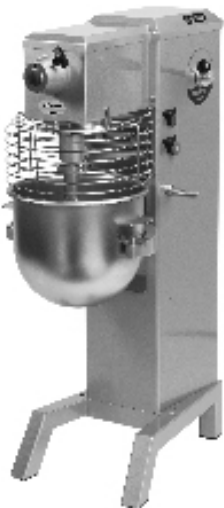
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SRMF20 MIXER

20 QUART FLOOR MIXER

The World's BEST VALUE In 20 Quart Mixers



Our SRM20F Mixer is the free-standing version of our enormously popular SRM20 counter model. Like all Univex Mixers, the SRM20F uses a power-efficient variable speed transmission that enables the operator to *change speeds without having to first stop the mixer*. This advanced technology utilizes torque-sensing pulleys to extract a greater torque-to-horsepower ratio with fewer parts. A rugged gear train drives the beater head and PTO shafts.

Included as standard equipment on the SRM20F Mixer are a two-piece, removable *Swing Ring Safety Guard*, a heavy drawn stainless steel bowl, batter beater, wire whip and a #12 PTO (Power Take-Off). Our [ALMFC12 Meat and Food Chopper](#) and our [VS9/VS9H Vegetable Slicer/Grater](#) attachments can be driven by the built-in PTO.

The new and improved 2-piece *Swing Ring Safety Guard* simply swings apart for accessing the bowl. Its two halves are easily removed for cleaning and fit conveniently in the sink or dishwasher.

- NEW 2-piece *Swing Ring Safety Guard* opens wide for full access to bowl. Removes easily for cleaning, fits in dishwasher
- Rugged gear/belt drive system provides durability for tough mixes, and changes speed while mixer is running
- Equipped with low voltage protection to prevent accidental start-up after power failure
- Interlock switches protect operator from injury if Safety Guard is open or bowl is lowered
- Heavy-duty stainless steel bowl is standard equipment



ELECTRICAL: 115/60/1 - 9.4 Amps, standard

[Optional Voltages](#)

[3D Specifications](#)

MOTOR: 1/2 H.P. - Capacitor start

CONTROLS: Momentary contact STOP and START buttons and contactor.

TRANSMISSION: Univex variable speed transmission with hardened alloy gearing and torque sensing pulleys for reliable performance. Unlike older technology, *speed changing is done while mixer is in operation*. This drive system is responsive, demand sensitive, and easy to service.

SPEEDS: The Variable Speed transmission not only provides the 4 standard locked-in speeds, but also any in-between speed.

	FIRST	SECOND	THIRD	FOURTH
BEATER SHAFT (RPM)	90	190	305	365
ATTACHMENT (RPM)	60	125	200	240

LUBRICATION: Food grade grease

FINISH: NSF automotive-resin acrylic enamel

BOWL: Die-drawn stainless steel with sanitary rim. Actual Capacity 22 quarts (20.8 Ltrs)

STANDARD EQUIPMENT: [Stainless Steel Bowl](#), [Batter Beater](#), [Wire Whip](#), [all stainless removable 2-piece Swing Ring Safety Guard](#)

OPTIONAL ACCESSORIES: [Sweet Dough Beater](#), [Pastry Knife](#), [Dough Hook](#), [Four Wing Beater](#), 12-Quart Bowl & 12-Quart Size Agitators

OSHA COMPLIANCE

SRM series SAFETY RING guards and interlocking design meet OSHA specifications.

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ATTACHMENTS: [ALMFC12 Meat and Food Chopper](#) and [VS9 / VS9-H Vegetable Slicer/Grater](#)

OPTIONAL EQUIPMENT: Timer. (Also available without #12 PTO at reduced cost)

NET WEIGHT: 230 lbs. (104 kg)

SHIPPING WEIGHT: 270 lbs. (122 kg)

BOX DIMENSIONS: 53" (1346mm) high, 37" (940mm) wide, 23" (384mm) deep

[CAPACITY CHART](#)



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M40, M60, M80, M100

SPIRAL DOUGH MIXERS FOR BAKERY OPERATIONS

SMALL TO MID-SIZE MODELS WITH FIXED BOWLS

Outstanding engineering and quiet operation make Univex M Series mixers an excellent choice for the large volume dough producer. Precision tolerances between the spiral arm, bowl, and kneading column allow highly efficient blending of ingredients in short working times. Two speeds are standard, but single speed models are also available for pizza and bagel production.



Choose manual, semi-automatic or automatic operation using the simple controls. Electronic timers can be set for both speeds. Automatic shifting into second speed frees up operator time. Rotation of the bowl can also be set to reverse during the automatic cycle. For unloading, the convenient pulse feature turns the bowl incrementally with the guard up. Electrical interlocks prevent accidental mixer operation.

The powerful belt drive provides low-vibration, low-noise performance and economical maintenance, for years of reliable service. And, despite their weight, M Series mixers are easy to move and position, thanks to built in casters and leveling feet.

The M100 and larger models are available equipped with power tilting lifts for both table and divider heights. Contact factory for information.

- Up to 220 lbs. dough capacity - up to 130 lbs. flour capacity!
- Automatic, semi-automatic or manual mode
- Low maintenance costs
- Bi-directional bowl rotation
- Heavy duty engineering - handles tough doughs
- Electronic timers automatically shift from 1st to 2nd speed
- Integral bowl safety guard
- Bowl pulse

- Moves easily on casters
- Models available with tilt lifts for table or divider height



WARRANTY

Univex M Series spiral dough mixers carry a one-year, on-site parts and labor warranty against any flaws in material and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay overtime charges for work performed other than during normal business hours. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact Univex Service Department for any warranty claims.



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[3D Specifications](#)



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M130, M160, M200, M250

SPIRAL DOUGH MIXERS FOR BAKERY OPERATIONS

LARGE MODELS WITH FIXED BOWLS



Outstanding engineering and quiet operation make Univex M Series mixers an excellent choice for the large volume dough producer. Precision tolerances between the spiral arm, bowl, and kneading column allow highly efficient blending of ingredients in short working times. Two speeds are standard, but single speed M130, M160 and M200 models are also available for pizza and bagel production.

Choose manual, semi-automatic or automatic operation using the simple controls. Electronic timers can be set for both speeds. Automatic shifting into second speed frees up operator time. Rotation of the bowl can also be set to reverse during the automatic cycle. For unloading, the convenient pulse feature turns the bowl incrementally with the guard up. Electrical interlocks prevent accidental mixer operation.

The powerful belt drive provides low-vibration, low-noise performance and economical maintenance, for years of reliable service. And, despite their weight, M Series mixers are easy to move and position, thanks to built in casters and leveling feet.

Comparable models are available equipped with power tilting lifts for both table and divider heights. Contact factory for information.

- Up to 550 lbs. dough capacity - up to 330 lbs. flour capacity!
- Automatic, semi-automatic or manual mode
- Low maintenance costs
- Bi-directional bowl rotation
- Heavy duty engineering - handles tough doughs
- Electronic timers automatically shift from 1st to 2nd speed
- Integral bowl safety guard
- Bowl pulse

- Moves easily on casters
- Models available with tilt lifts for table or divider height



WARRANTY

Univex M Series spiral dough mixers carry a one-year, on-site parts and labor warranty against any flaws in material and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay overtime charges for work performed other than during normal business hours. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact Univex Service Department for any warranty claims.

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ME130, ME160, ME200, ME250

SPIRAL DOUGH MIXERS FOR BAKERY OPERATIONS

LARGE MODELS WITH REMOVABLE BOWLS

Outstanding engineering and quiet operation make Univex ME Series mixers an excellent choice for the large volume dough producer. Precision tolerances between the spiral arm, bowl, and kneading column allow highly efficient blending of ingredients in short working times. Two speeds are standard, but single speed ME130, ME160 and ME180 models are also available for pizza and bagel production.

ME series mixers feature a caster-mounted bowl assembly that rolls easily to your unloading station or tilt lifter. The drive head raises automatically for the bowl to be uncoupled from the mixer chassis. Power tilt lifts for the bowl units are available in both table and divider heights.

Choose manual, semi-automatic or automatic operation using simple controls. Electronic timers can be set for both speeds. Automatic shifting into second speed frees up operator time. Rotation of the bowl can also be set to reverse during the automatic cycle. Electrical interlocks prevent accidental mixer operation.

The powerful belt drive provides low-vibration, low-noise performance and economical maintenance, for years of reliable service. And, despite their weight, ME Series mixers are easy to move and position, thanks to built in casters and leveling feet.



- Up to 550 lbs. dough capacity - up to 330 lbs. flour capacity!
- Automatic, semi-automatic or manual mode
- Low maintenance costs
- Heavy duty engineering - handles tough doughs
- Electronic timers automatically shift from 1st to 2nd speed
- Integral bowl safety guard

- Bi-directional bowl rotation
- Moves easily on casters
- Tilt lifts available for table and divider heights



WARRANTY

Univex ME Series spiral dough mixers carry a one-year, on-site parts and labor warranty against any flaws in material and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay overtime charges for work performed other than during normal business hours. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact Univex Service Department for any warranty claims.



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4509 SLICER



PREP SAVER SERIES

The Prep Saver 9" Slicer by Univex is designed to handle your light to medium-duty slicing needs. Plenty of performance for a 9" Slicer. German hollow ground blade with a permanent edge guard for maximum operator safety. A great value at a great price.

ELECTRICAL:115/60/1 - 1.6 Amps

[Optional Voltages](#)

MOTOR:1/4 HP Capacitor start, capacitor run, 1775 RPM

SPEED:Blade Speed = 425 rpm

BLADE DIAMETER:9 inches

CARRIAGE:Manual Operation

FINISH:Polished Anodized Aluminum

STANDARD EQUIPMENT:German, hollow ground, hardened steel, high carbon, chrome-plated blade. Built in sharpener and Meat holder. Permanent edge guard.

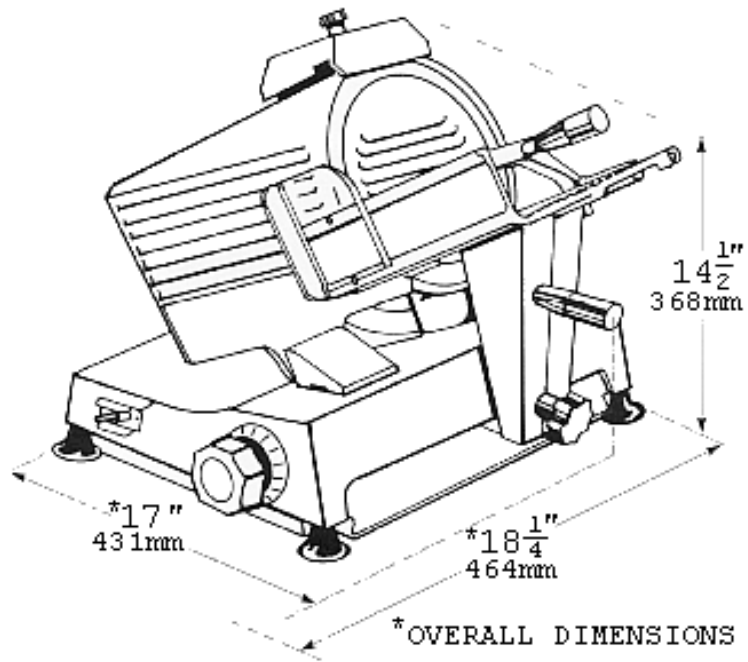
BODY DIMENSIONS: 12 ½" (318mm) wide, 16¼" (413mm) long and 14½" (368mm) high

NET WEIGHT:39 lbs. (18 kg)

SHIPPING WEIGHT:45 lbs. (20 ½ kg)

BOX DIMENSIONS:17½" (440mm) high, 20" (510mm) wide, 24" (610mm) long





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7510 SLICER

DURO SERIES



Deli-Style meats and cheeses require a heavy duty 10" slicer or larger. The Duro 7510 Slicer by Univex offers maximum weight and horsepower... the keys to precision slice production. As with all Univex Slicers, the Duro 7510 comes with a German hollow ground cutting blade and built-in sharpener.

ELECTRICAL: 115/60/1 - 3.9 Amps

[Optional Voltages](#)

MOTOR: 1/3 HP Capacitor start, capacitor run, 1625 RPM

SPEED: Blade: 475 rpm

CARRIAGE: Manual Operation

FINISH: Polished Anodized Aluminum

PRODUCT CUT

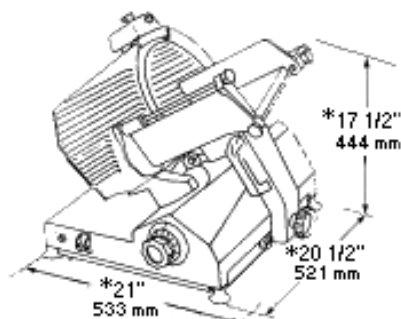
Max. Width per stroke	6 1/2"	165mm
Max. Length per stroke	9"	229mm
Max. Thickness per stroke	7/8"	19mm

STANDARD EQUIPMENT: 10" (251mm) German hollow ground hardened steel, high carbon chrome-plated blade. Built in sharpener. Pilot Light indicating Knife and Motor (ON). Heavy duty multi-position meat holder.

NET WEIGHT: 73 lbs. (33 kg)

SHIPPING WEIGHT: 80 lbs. (36 kg)

CUBE: 8.9 cu. ft. (.25 cu. m)



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9512 SLICER

MAX SERIES



The Univex Max 9512 is a heavy duty 12" gear driven manual slicer with a 1/2 hp motor and a net weight of 91 lbs. Weight and horsepower play an important role in slicing. Cheese, in particular, demands both horsepower and weight for continued production of precision slices. The new Max 9512 is also ideal for slicing semi-frozen meats. Superior carriage and meat holder allows for easy handling of a wide range of product sizes. As with all Univex slicers, the Max 9512 comes equipped with a German hollow ground cutting blade and built in sharpener.

ELECTRICAL: 115/60/1 - 5.4 Amps
Optional Voltages

MOTOR: 1/2 HP Capacitor start, capacitor run, 1725 RPM

SPEED: Blade Speed = 280 rpm

BLADE DIAMETER: 12"

CARRIAGE: Manual Operation

FINISH: Polished Anodized Aluminum



STANDARD EQUIPMENT: German hollow ground hardened steel, high carbon chrome-plated blade. Built in sharpener. Pilot Light indicating Knife and Motor (ON). Heavy duty multi-position meat holder.

OPTIONAL ACCESSORIES: Vegetable Chute

BODY DIMENSIONS: 15³/₄" (400mm) wide, 24" (610mm) long and 19" (483mm) high

NET WEIGHT: 91 lbs. (41 kg)

SHIPPING WEIGHT: 102 lbs. (46 kg)

BOX DIMENSIONS: 25¹/₂" (648mm) high, 25¹/₂" (648mm) wide, 32" (813mm) long

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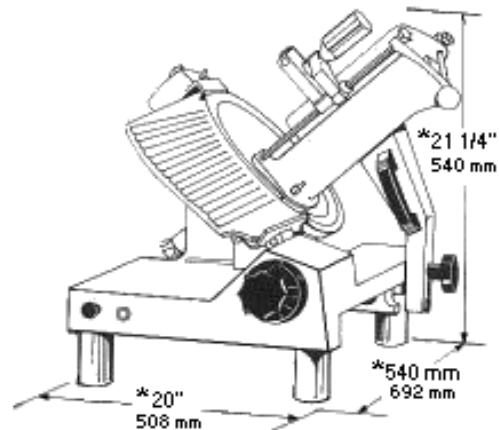
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BIZERBA
by
univex

SE 12L SLICER

BIZERBA SE 12L Manual Slicer



The SE 12L is a 13" manual slicer designed for high-volume, heavy-duty operations. It is most commonly used in supermarket delis, butcher shops, busy restaurants and caterers. Its low profile makes it easy for shorter operators to load heavy products on the carriage safely and without strain. Precision German engineering ensures flawless performance under demanding commercial conditions. The slice thickness control is designed for extra fine adjustment for slices from 0"-1/8" thick enabling wafer-thin slicing. The smooth gliding carriage makes it near effortless to operate. Like all Bizerba slicers, the SE12L is designed with operator safety first and foremost. The blade is protected with a permanent edge guard. The SE 12L is also easy to clean. The carriage can be tilted away from the body of the slicer for thorough cleaning.

WEIGHT: 95 lb

BLADE DIAMETER: 13"

BLADE SPEED: 266 rpm

INCLUDED ACCESSORIES: 1 Product Support, 1 Sharpener

OUTSIDE DIMENSION: (LxWxH) 28.54" x 24.02" x 25"

INSTALLATION AREA: (L1)L1xW1 (16.33")20.87" x 18.90"

SPACE REQUIRED: (L2xW2) 32.68" x 37.01"

PRODUCT SIZE:

-round: 8"

-rectangular: (WxH) 11.6" x 6.4"

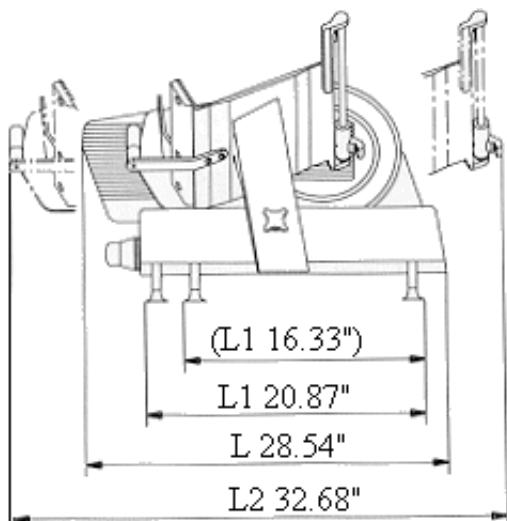
1-PHASE AC: 120 V /60 H 3.5A 1/2 hp

SLICE THICKNESS(infinitely variable): 0-0.84"

PROTECTION CLASS: IP 33

BOX DIMENSIONS: 32 "x 27" x 27"

SHIPPING WEIGHT: 110 lb



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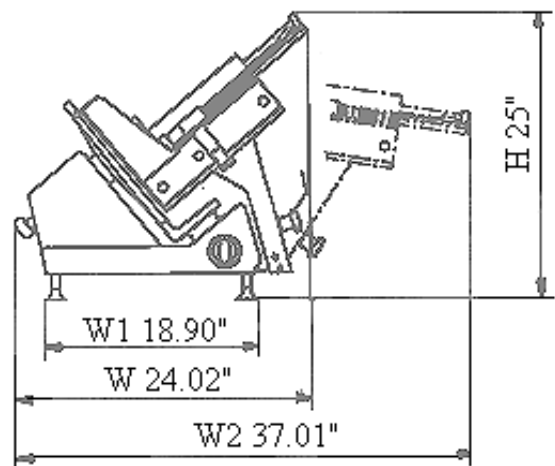
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BIZERBA
by
univex

A400 FB SLICER

BIZERBA



The Bizerba 400 FB is a fully automatic slicing machine offering a wide range of slicing, stacking, and shingling options. This high tech machine is perfect for butcher shops, delis, and catering kitchens. The A400 FB is computer controlled and is supplied with a conveyor to feed a production line. Up to 99 programs can be stored and accessed at the touch of a button. Depending on the program selection, neatly cut slices are positioned appetizingly and decoratively in rows, stacks, and shingles on the conveyor. A light barrier at the end of the conveyor belt turns off slicer if production line doesn't keep up with the slicer output. Cutting speed is infinitely variable between 30-55 strokes per minute.

ELECTRICAL: 120V, 60H, 1PH 4.8A, 1/2 HP

BLADE SPEED: 266 rpm

PROGRAM MEMORY: 99

GROSS WEIGHT: 255.2 lbs

Stand on Wheels - 35.2 lbs

STACK HEIGHT: max 2.4"

BLADE DIAMETER: 13"

SLICE THICKNESS: 0.02-0.47"

CARRIAGE SPEED: variable 30-55 strokes per minute

CARRIAGE OPTIONS:

A404FB: Max Product Length: 15.75"(standard)

A406FB: Max product Length: 23.62" (optional)

PRODUCT SIZE:

ROUND

RECTANGULAR

Minimum: 1.97"

1.97"x1.97"

Maximum: 7.08"

6.89"x9.45"

WORK AREA: A404 FB: Width:16.14" Depth:19.3" Height:54.3"

A406 FB: Width:51.2" Depth:68" Height:54.3"

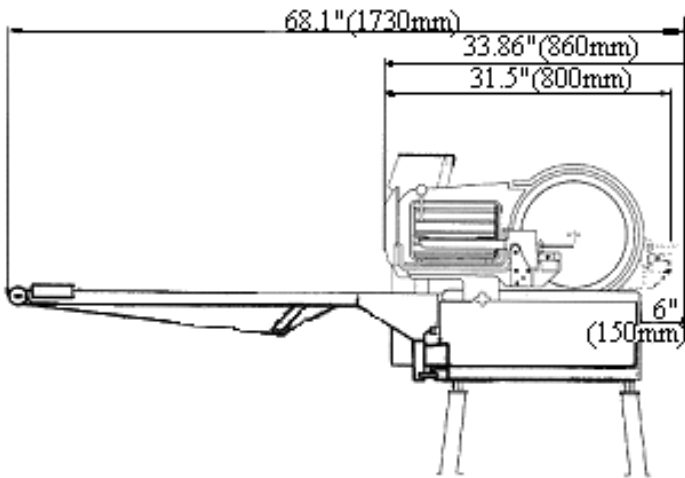
EXTERNAL DIMENSIONS: A404 FB: Width:41.4" Depth:33.8" Height:54.3"

A406 FB: Width:49.2" Depth:33.8" Height:54.3"

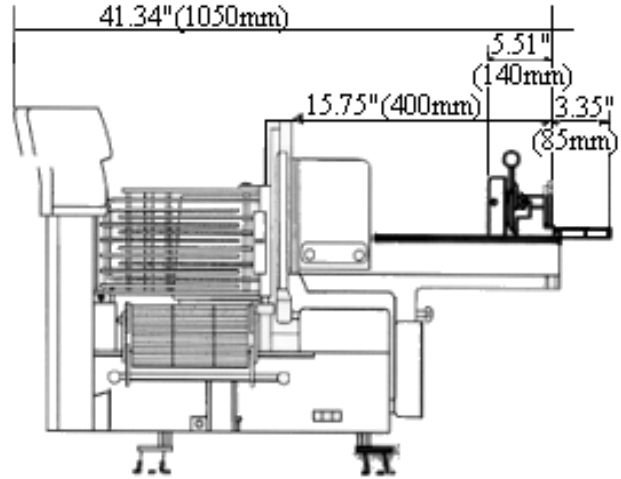
SPACE REQUIRED (on worktable): Width:16.14" Depth:33.86" Reduced: Width:16.14" Depth:15.75"

SHIPPING CRATE: LxWxH 51.2 x 35.4 x 40.2"

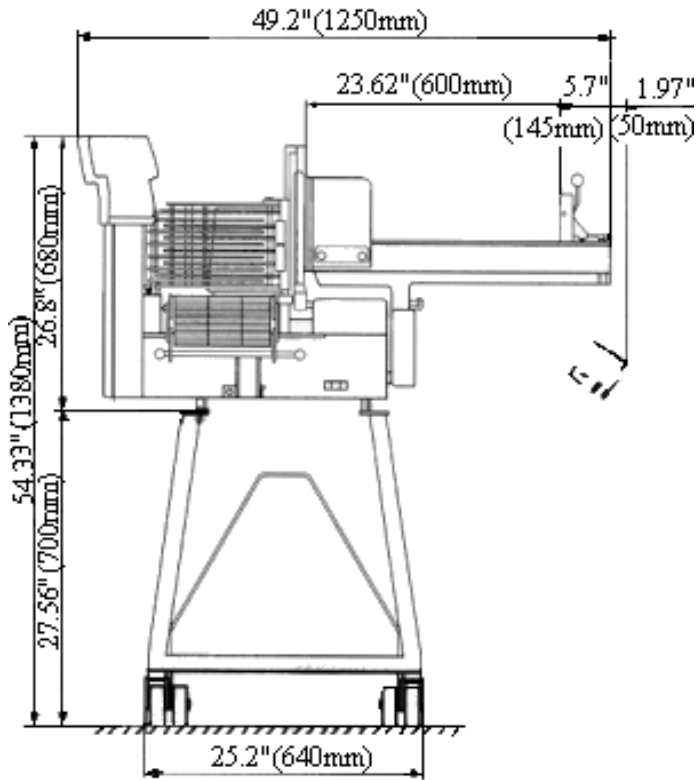
A406 FB



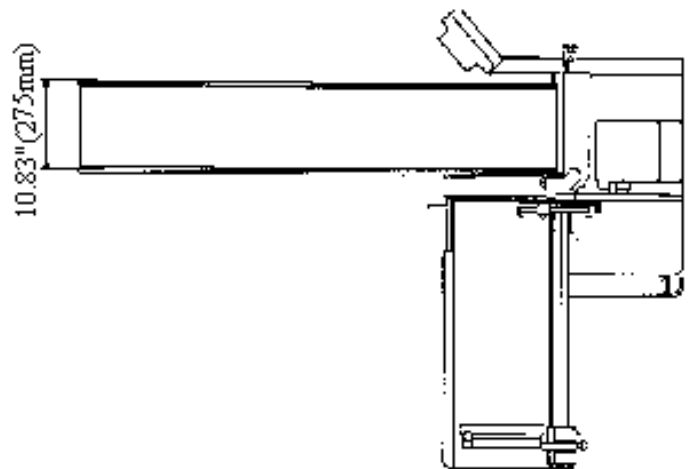
A404 FB



A406 FB



A406 FB



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FK 23

BIZERBA FK23 Meat and Bone Saw



Solid stainless steel machine finished to superior quality standards. This table top unit is ideal for butchers, pre-processing rooms and commissary kitchens for cutting and portioning operations involving fresh and frozen meat, marrow and long bones. Ergonomically designed for ease of operator use. Standard equipment includes ● Integral motor overload protection and restart lockout ● Motor brake ● Improved band and saw wheel cleaner system, easy to remove for cleaning ● Stainless steel saw wheels, can be removed from above ● Detachable feed device combined with height-adjustable protective rail and saw blade guide ● Thickness adjustable between 0.4" and 7.5" ● Quick action saw band tensioner via turn-handle operated lock, combined with automatic tensioning/release of the band and saw wheel cleaner system ● Power switch integrated in membrane keypad (including indicator light) ● Effortless cleaning by means of enclosed, large area design.

GROSS WEIGHT: 140.8 lbs

SAW BAND LENGTH: 69.3 x 0.6" x 0.02"

PRODUCT HEIGHT: max 9.9"

WHEEL DIAMETER: 8.7"

BOX DIMENSIONS: 25.6" x 23.2" x 35.8"

PROTECTION CLASS: IP 55

ELECTRICAL: 115V, 60H, 5.0A, ¾ HP

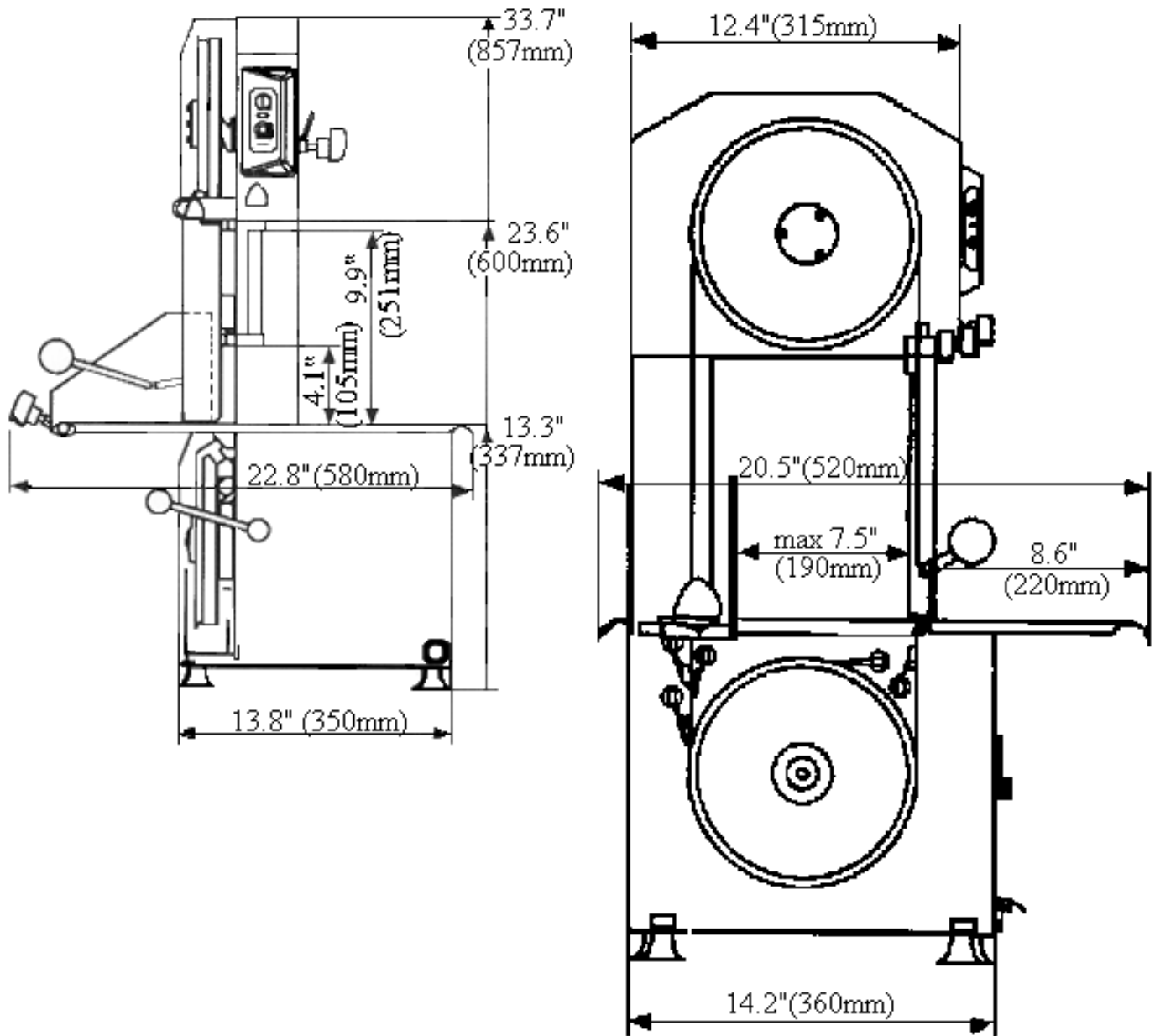
SAW BAND SPEED : approx. 43.18'/sec

PRODUCT WIDTH: min/max -0.4"-7.5"

OUTSIDE DIMENSIONS: 20.5" x 22.8" x 25.4"

OPTIONAL EQUIPMENT: Large Size Table-31.8" x 20.9", Mounting Stand, Saw Bands

Depicted without Door



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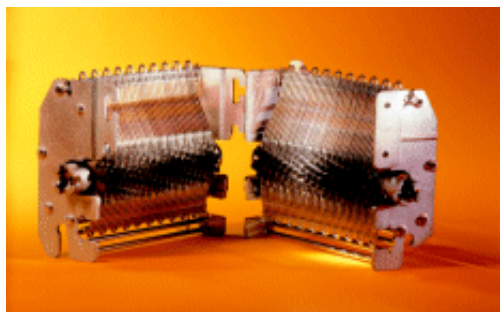
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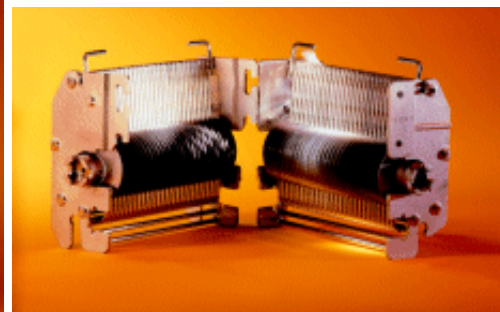


S 111 PLUS STRIP CUTTER/MEAT TENDERIZER

BIZERBA S 111 PLUS STRIP CUTTER AND MEAT TENDERIZER



S011



S021

One powerful drive unit accommodates a meat tenderizer and 3 strip cutter modules. A high-powered motor with internal cooling system in a rugged housing makes the S111 Plus suitable for continuous daily operation. The S111 Plus can be fitted with optional, interchangeable inserts for meat tenderizing or strip cutting.

Use the S011 meat tenderizer insert for steaks and cutlets. The S011 tenderizer insert is comprised of 2 knife rollers with 41 cutting disks each consisting of 12 blades. This means that approximately 1000 blades are operational during each process.

For strip cutting use the S021 inserts. For fresh, appetizing salads and for the precise cutting of vegetables the S021 strip cutter is ideally suited for cutting meat for stir-fry too. Inserts for strip widths of 4mm, 6mm, and 8mm are available.

ELECTRICAL: 120 V, 60 H, 1 PH 4.5 A

MOTOR POWER OUTPUT: 1/2 HP

CUTTING INSERT/REVOLUTIONS: 100 rpm

CUTTING INSERT BOX DIMENSIONS: (LxWxH) 11.81" x 7.48" x 9"

OUTSIDE DIMENSIONS: (LxWxH) 16 x 14 x 18"

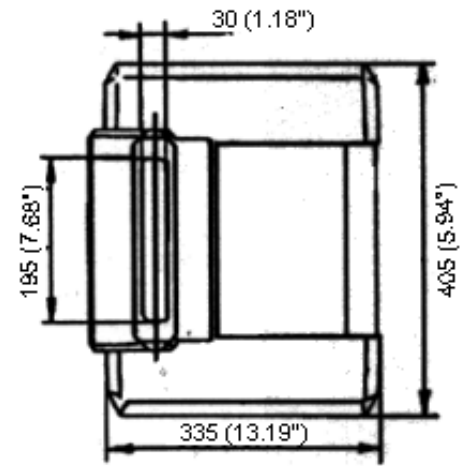
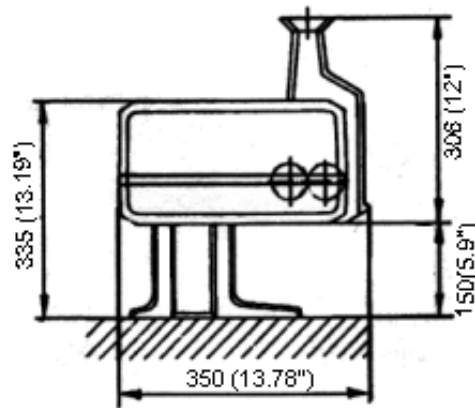
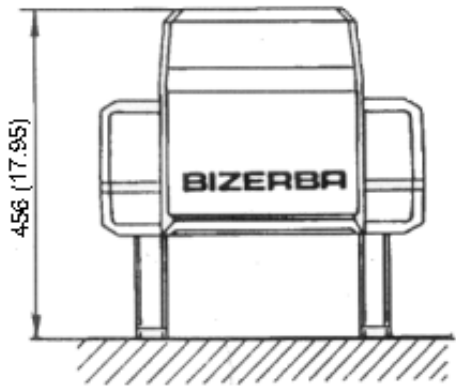
MAXIMUM PRODUCT SIZE:(Width x thickness) 7.7" x 1.2"

WEIGHT (with cutting insert): 57 lb

CUTTING INSERT WEIGHT: 11 lb

BOX DIMENSIONS: 29.13" x 22.44" x 18.11"

Dimensions in cm (inches):



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SFB500

DOUGH SHEETERS

FOR BAKERY OPERATIONS

BENCH TOP MODELS



These ergonomically designed, reversible dough sheeters combine the ease of operation with the capacity to meet the needs of many pastry shops, restaurants, hotels and small to medium bakeries. With roller separation fully adjustable between 0" and 1 3/8", they efficiently sheet almost any type of dough to the desired thickness. This generous range gives you the flexibility to produce a wide variety of products.

Regardless of the direction, the leading conveyor moves slightly faster than the feed conveyor, gently stretching the sheet for wrinkle free results. Conveyor direction is reversed using convenient knobs that permit both left and right handed operation.

Calibrated and highly polished, the 20" chrome-plated cylinders deliver smooth sheets of dough that reel onto removable wooden rolling pins. Shielded cylinder bearings prevent contamination.

Safety features include electrical interlocks that prevent accidental operation. Roller scrapers are removed in seconds for daily cleaning. The tables can be folded upright for space saving storage and easy movement.

■ Bench-top model

■ 20" wide reversible conveyors

- Choice of 28" or 39 1/2" table length
- Handles most dough types
- Low voltage electrical supply linked to safety guards
- Tables fold upright for storage and movement
- 0 to 1 3/8" adjustable cylinder separation changes dough thickness
- Sheets reel onto rolling pins
- Left or right-handed operation



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CDR11 & CDR23

PIZZA XPRESS™ Combo Dough Divider/Rounder

AUTOMATIC DUAL FUNCTION FOR COMMERCIAL USE

With a single, integrated piece of equipment, our Pizza Xpress™ Combo systems eliminate time consuming manual weighing and shaping of dough portions. Place bulk dough (up to 66 lbs) in the reservoir, select the desired portion size, and begin dispensing uniform dough balls of consistent weight.

PizzaXpress CDR11 and CDR23 offer a choice of portion size ranges. There's no time lost adjusting the portion size, because there are no tricky parts to change.

They're fast too, saving effort and labor cost. Process up to 66 lb. (30 kg) of dough at a time. Model CDR11 can process 265 lb. (120 kg) of dough per hour. Used for larger portions, model CDR23 can process more than 1000 lb. (454 kg) per hour. (See production rates on specifications).

Rugged, stainless steel construction meets NSF requirements. Both models are quickly disassembled without tools for easy cleaning.

Automate your dough processing with this two-in-one labor saver!



- Automatically dispenses uniformly sized and rounded portions-155 to 1000 lb. per hour
- Simple knob adjustment for portion size-no components to change
- Use with pizza or bread doughs
- Lowers labor costs-eliminates manual weighing and shaping
- Easy to clean-no tools needed for disassembly



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4" & 5" PATTYPRESS™

BENCHTOP BURGER MOLD

**HAMBURGER
PRESS**



Make perfectly shaped patties every time with the Univex PattyPress™ burger mold. This sturdy, easily operated design quickly produces uniform hamburgers, crab cakes, fish cakes, or veggie-burgers. Better still, even thickness ensures more uniform cooking from edge to center for a delectable result.

Simply load ground meat or mixture into the mold, then pull the ergonomically designed handle to activate the press. Presto! Another perfectly sized patty is ready in seconds.

Model 1404 molds up to 5 oz. into 4-inch diameter patties. Model 1405 molds up to 8 oz. into 5-inch diameter patties. Thickness is determined by the quantity placed in the press.

Made of polished, die-cast aluminum and stainless steel, the PattyPress is engineered for years of reliable service. For convenience in storing finished patties, an integral receptacle holds a stack of waxed paper or film interleaves. Your PattyPress unit comes with a supply of waxed paper dividers, and these are available in bulk from Univex.

- Replaces flimsy, awkward hand presses with a rugged, counter top machine
- Uniform patty size - choose 4-inch or 5-inch diameter model
- Uniform thickness for even cooking, better results
- Single level manual operation takes only seconds
- Rugged die-cast aluminum and stainless steel construction
- Rugged die-cast aluminum and stainless steel construction



NET WEIGHT: 11 lbs (5 kg)

FINISH: Anodized aluminum and stainless steel

SUPPLIED WITH: 1000 waxed paper dividers

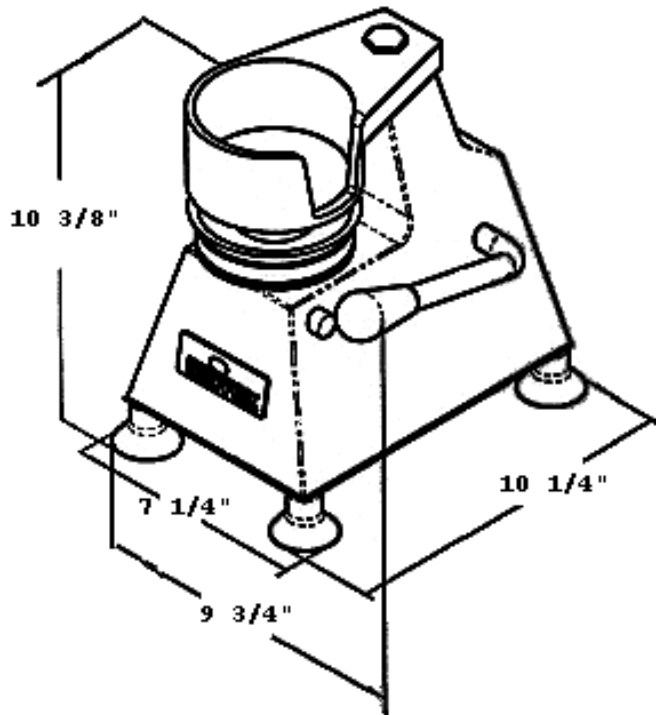
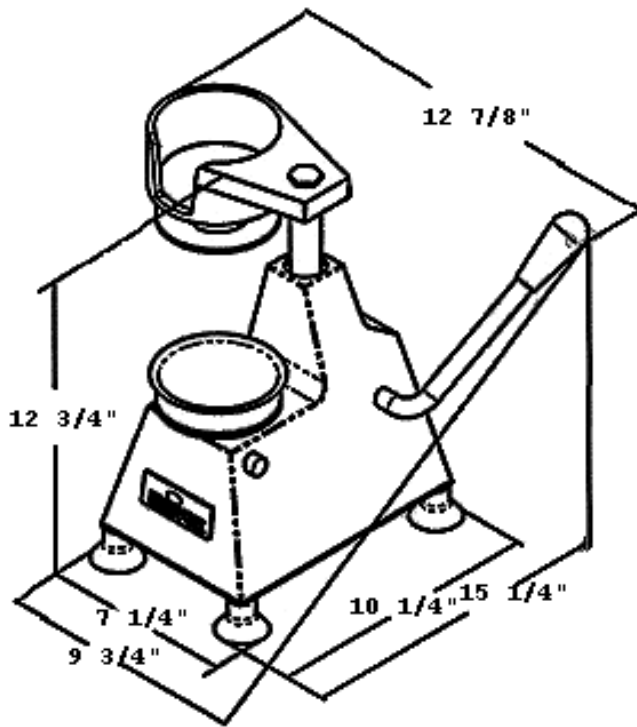
BOX DIMENSIONS: 11"x10"x10.5" (280x254x267mm)

SHIPPING WEIGHT: 13 lb (6 kg)

PATTY SIZE:

Model 1404-4"(102mm) diameter - Model 1405-5"(127mm) diameter

OPTIONAL SUPPLY: Waxed paper dividers in bulk (5000 per case)



1. Push handle all the way back. Place ball of meat or mix on bottom press plate.



2. Press release button to lower press plate into forming dish. Pull handle forward and apply light pressure.



3. Return handle to the rear. Press plate rises automatically for easy removal.



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