



Performance where you need it most.

SPIRAL MIXERS

CAPACITY CHART

These professional-grade spiral mixers are ideally suited to high volume pizzerias, bakery shops and industrial settings

➤ The following chart will help you determine the correct Univex Spiral Mixer model for your application.



MODEL NUMBER	CAPACITY QT	CAPACITY L	FINISHED DOUGH LB.	FINISHED DOUGH KG
GREENLINE MIXERS				
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
SILVERLINE MIXERS				
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

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