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A Manufacturer of Quality Foodservice Equipment Since 1948



Univex Planetary Mixers

Brand Name Mixers

At

A Value Price

Why buy a Univex Planetary Mixer?

1) Two years FREE service: Parts and Labor Included

In the unlikely event you experience problems, rest assured you are protected by the best mixer warranty in the industry. Peace of Mind comes standard with Univex.

2) Made in the USA

All Univex planetary mixers are American made & manufactured at our headquarters in Salem, NH.

3) Variable Speed Control

The Univex C.V.T. or Continuously Variable Transmission uses rugged Dayco Gold Label components and specially engineered variable technology that allows you to select the exact speed that is perfect for each recipe. Why settle for a mixer that only has 3 or 4 speeds? Would you buy an oven with only three fixed temperature choices? *Fixed speed mixers are so 20th century!*

4) Unigear Technology

Thanks to the C.V.T. transmission, extra space is available in the gearbox, allowing us to use oversized hardened alloy gears. Bigger gears allow more power in tough mixing conditions. This technology also allows our mixers to absorb punishment outside the gearbox, allowing less wear to the gears themselves.

5) Proven Technology

What's new technology to our competition and industry is old news to us. Our Unique hybrid drive system has proven to be the clear winner in meeting performance and value goals. It's simple, very tough, offers efficient operation & easy maintenance.

For more information on these extraordinary and affordable planetary mixers, give our Customer Support Team a call at **(800) 258-6358** or visit us on the web at **www.univexcorp.com**.



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6) FREE use of our 24 hour / 7 day a week emergency service & support line.

The Univex promise of value means our exceptional customer support will be there for you long after the sale. If problems do occur, rest assured that help is a phone call away. Many of our over 500 Independent Authorized Service & Support Centers offer 24 hour emergency service.

7) Durable Powder Coat/Epoxy Finish

Why would Univex invest in a powder coat/epoxy finish on our mixers when the industry standard is baked enamel? Because we believe the strong and durable powder coat process will keep your mixer looking newer longer; just another example of the Univex tradition of value.

8) Attractive Total Cost of Ownership

The Univex Planetary Mixer is a genuine value when you consider the thoughtful value added features and rugged American built construction. However, as the years go by, you'll see that the elegantly simple drive design significantly reduces the cost of repair. That's because quite simply, less complex parts mean less chance for something to go wrong.

9) All the attachments & accessories you need to customize you mixer

Built in PTO (Power Take-Off) allows the mixer to become the "Swiss army knife" of the kitchen. With the available **ALFMC-12** Meat & Food Chopper, **VS9** Vegetable Slicer, & the **VS9H** Grater/Shredder attachment; you can grind, shred, & slice! Add a power bowl lift and bowl truck to your 60qt or 80qt mixer to save the heavy lifting. Our wide selection of downsized bowls and attachments allow you to mix small batches on even a large mixer. See our price list for a full listing of available attachments for all our planetary mixers.

10) Extended warranties and leasing Available

Contact your local Authorized Univex Dealer or call our customer support team at (800) 258-6358 for information on extended warranties and no money down lease options.

11) Innovative Safety Features

- Swing Ring safety guard opens wide for full access to bowl. Removes easily for cleaning, fits in dishwasher.
- Interlock switches protect operator from injury if safety guard is open or bowl is lowered.
- Equipped with low voltage protection to prevent accidental start-up after power failure.

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