



## SRM+ Planetary Mixers



All SRM+ Planetary Mixers, use 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. Standard equipment includes a two-piece, stainless steel removable Swing Ring Safety Guard, a heavydrawn stainless steel bowl, batter beater, wire whip, dough hook, #12 PTO, powerbowl lift and now bowl scraper. Our SRM+ series mixers are proudly made in the USA!

## 1000 Series Safety Slicer

All Univex slicers, the newly re-designed 1000S Premium manual slicer is certified to meet and exceed the latest NSF/ANSI standards, for safety sanitation and performance. Featuring zero blade exposure during cleaning, safety interlock, remote sharpener easy to use and mounts in seconds, strong belt-driven transmission, 13" precision German hollow ground blade, carriage tilts away from unit for easy access, solid one piece anodized aluminum construction and smooth curve transitions, redirect liquid and debris away from the operator for improved all around cleaning accessibility. The Univex 1000S slicer also features an automatic slice control panel with 9 settings and a programmable slice counter up to 1000 slices. This Heavy-duty, supermarket quality slicer is perfect for large operations that run a slicer continuously. This unit comes standard with our NEW Low Friction Blade for no additional cost!



# SERVING SCHOOL FOODSERVICE SINCE 1948!