

Project	Item Number	Quantity
---------	-------------	----------

--	--	--

GL50 / GL80 / GL120



GL50 / GL80 / GL120 GREENLINE Spiral Mixers

Models:

- GL50. 70 Quart (68 liter) Mixer
- GL80. 140 Quart (130 liter) Mixer
- GL120. 180 Quart (170 liter) Mixer

**GREENLINE
SPIRAL MIXERS**

Features

- Stainless steel bowl, spiral dough hook, and shaft
- Energy savings of around 25% for each work cycle
- Uses one motor with double speed and reverse.
- Bowl jog.
- Control panel with separate timers for low speed and high speed timed settings.
- Switch to reverse bowl rotation.
- Mixer mounted on wheels for easy moving.

Standard Accessories

- Stainless steel bowl.
- Stainless steel dough hook.

Optional Accessories

Discharge plug on the bowl.

Warranty

- One-year, on-site parts & labor warranty

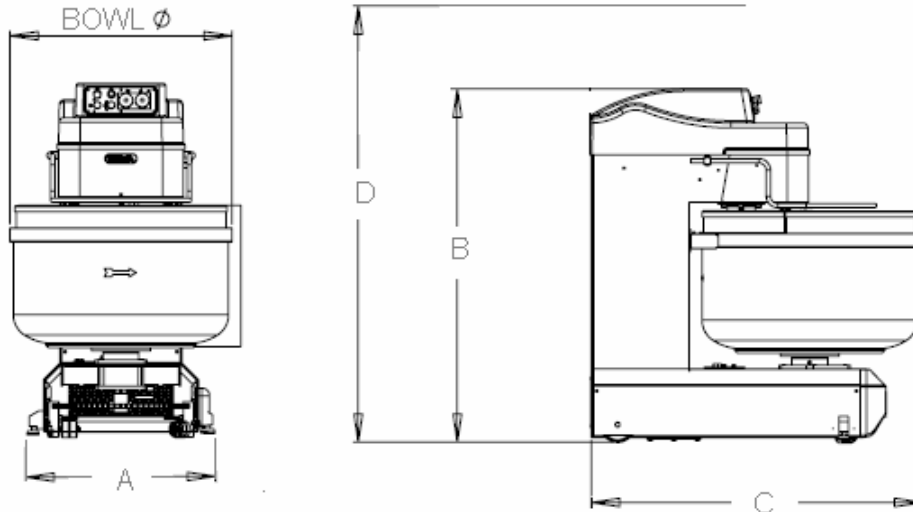
Univex Corporation

WARRANTY DETAILS

The Greenline spiral mixers carry a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of purchase and, provided the unit is used in accordance with our instructions, is in full effect for one year from that date. Any work performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. Monday through Friday. Univex will not pay for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims.

Greenline Spiral Mixers

GL50 / GL80 / GL120



Dimensions:

	GL50	GL80	GL120
A) Overall width:	20.9" (530mm)	27.6" (700mm)	30.7" (780mm)
B) Overall height:	44.9" (1140mm)	49.2" (1250mm)	57.1" (1450mm)
C) Overall length:	36.2" (920mm)	44.1" (1120mm)	53.9" (1370mm)
D) Height with guard open:	59.1" (1500mm)	74.8" (1900mm)	76.8" (1950mm)
Bowl diameter:	19.7" (500mm)	26.4" (670mm)	29.9" (760mm)

Shipping Information:

Freight Class: 85

Net Weight: 474 lb. (215Kg) 728 lb (330kg) 1080 lb (490kg)

Shipping Weight: 584 lb. (265Kg) 838 lb (380kg) 1190 lb (540kg)

Shipping Box Dimensions:

Height:	59" (1500mm)	67" (1700mm)	67" (1710mm)
Width:	31" (780mm)	31" (800mm)	33" (830mm)
Depth:	32" (820mm)	50" (1260mm)	53" (1350mm)

Dough Capacity:

GL50: 110 lb (50 kg)

GL80: 176 lb (80 kg)

GL120: 265 lb (120 kg)

Bowl Guard: Swing open for full access to bowl. Guard must be closed for mixer to operate.

Speeds:

1st. 100 rpm

2nd. 200 rpm

Motor: x hp.

Electrical:

220V, 60HZ, 3 PH

Contact factory for other voltages and certifications.

Bowl: Stainless steel.

Transmission: Belt drive.

Controls: Control panel with digital timers. Separate timers for high and low speed. Security key for manual use. Bowl reverse direction switch.

Choose manual or automatic operation. Digital timers can be set for both speeds. Automatic shifting into second speed frees operator. Electrical interlocks prevent accidental mixer operation.

The powerful belt drive provides low vibration low noise performance and economical maintenance for years of reliable service.

The GL series mixers are equipped with built in casters and leveling feet for easy positioning and set-up.