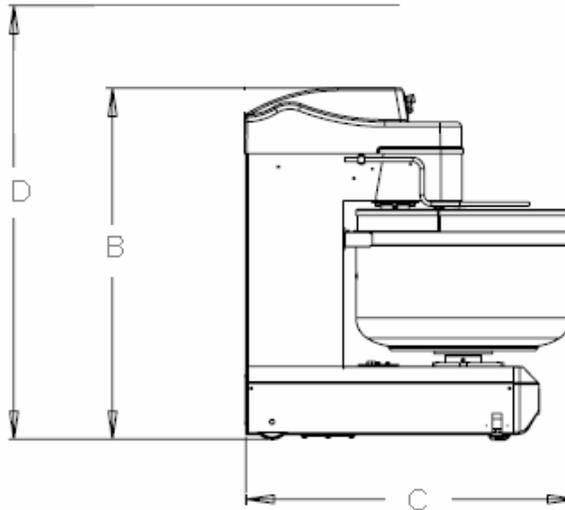
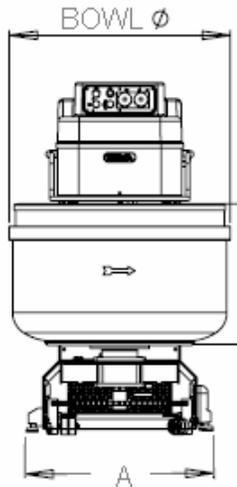


Project	Item Number	Quantity								
SL50 / SL60 PLUS / SL80 / SL120		<p>SL50 / SL60 PLUS / SL80 / SL120</p> <h2 style="text-align: center;">SILVERLINE Spiral Mixers</h2> <p>Models:</p> <table border="0"> <tr> <td>SL50.</td> <td>70 Quart (68 liter) Mixer</td> </tr> <tr> <td>SL60 Plus.</td> <td>120 Quart (115 liter) Mixer</td> </tr> <tr> <td>SL80.</td> <td>135 Quart (130 liter) Mixer</td> </tr> <tr> <td>SL120.</td> <td>180 Quart (170 liter) Mixer</td> </tr> </table> <p>Features</p> <ul style="list-style-type: none"> • Stainless steel bowl, spiral dough hook, and shaft • Separate bowl and agitator motors. • Two speeds and reverse. • Control panel with separate timers for low speed and high speed timed settings. • Bowl jog. • Mixer mounted on wheels for easy moving. <p>Standard Accessories</p> <ul style="list-style-type: none"> • Stainless steel bowl. • Stainless steel dough hook. <p>Optional Accessories</p> <p>Discharge plug on the bowl.</p> <p>Warranty</p> <ul style="list-style-type: none"> • One-year, on-site parts & labor warranty 	SL50.	70 Quart (68 liter) Mixer	SL60 Plus.	120 Quart (115 liter) Mixer	SL80.	135 Quart (130 liter) Mixer	SL120.	180 Quart (170 liter) Mixer
SL50.	70 Quart (68 liter) Mixer									
SL60 Plus.	120 Quart (115 liter) Mixer									
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SILVERLINE SPIRAL MIXERS										
Univex Corporation	<p>WARRANTY DETAILS</p> <p>The Silverline 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.</p>									

Silverline Spiral Mixers

SL50 / SL60 PLUS / SL80 / SL120



Dimensions:

	SL50	SL60 Plus	SL80	SL120
A) Overall width:	20.9" (530mm)	27.6" (700mm)	27.6" (700mm)	30.7" (780mm)
B) Overall height:	44.9" (1140mm)	49.2" (1250mm)	49.2" (1250mm)	57.1" (1450mm)
C) Overall length:	36.2" (920mm)	44.1" (1120mm)	44.1" (1120mm)	53.9" (1370mm)
D) Height with guard open:	59.1" (1500mm)	74.8" (1900mm)	74.8" (1900mm)	76.8" (1950mm)
Bowl diameter:	19.7" (500mm)	26.4" (670mm)	26.4" (670mm)	29.9" (760mm)

Shipping Information:

Freight Class:	85			
Net Weight:	474 lb. (215Kg)	705 lb (320kg)	728 lb (330kg)	1080 lb (490kg)
Shipping Weight:	584 lb. (265Kg)	816 lb (370kg)	838 lb (380kg)	1190 lb (540kg)
Shipping Box Dimensions:				
Height:	59" (1500mm)	67" (1700mm)	67" (1700mm)	67.3" (1710mm)
Width:	31" (780mm)	31" (800mm)	31" (800mm)	32.7" (830mm)
Depth:	32" (820mm)	50" (1260mm)	50" (1260mm)	53.1" (1350mm)

Dough Capacity:

SL50:	110 lb (50 kg)
SL60 Plus:	132 lb (60 kg)
SL80:	176 lb (80 kg)
SL120:	265 lb (120 kg)

Motors:

Spiral:	
SL50:	3.5 HP, 12.5 AMPS, 2.6 KW
SL60 Plus:	6 HP, 21.5 AMPS, 4.5 KW
SL80:	6 HP, 21.5 AMPS, 4.5 KW
SL120:	3 HP, 29 AMPS, 6.1 KW

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.

Electrical:

220V, 60HZ, 3 PH
Contact factory for other voltages and certifications.

Bowl:

SL50:	.75 HP, 2.7 AMPS, .55 KW
SL60 Plus:	.75 HP, 2.7 AMPS, .55 KW
SL80:	.75 HP, 2.7 AMPS, .55 KW
SL120:	1 HP, 3.6 AMPS, .75 KW

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

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

Speeds:

1st.	100 rpm
2nd.	200 rpm

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

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

Printed in the USA

02/10