

Project	Item Number	Quantity
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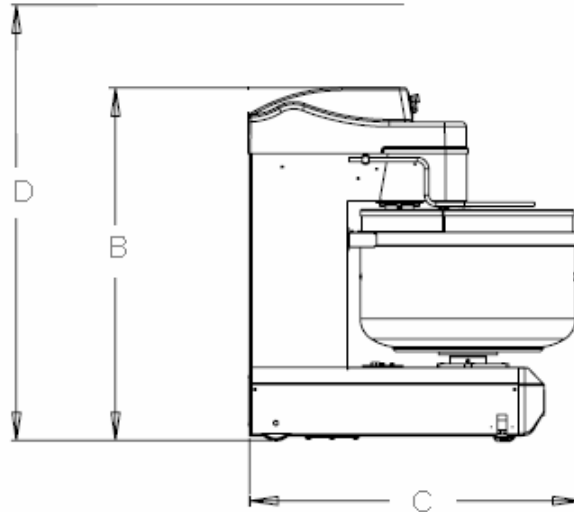
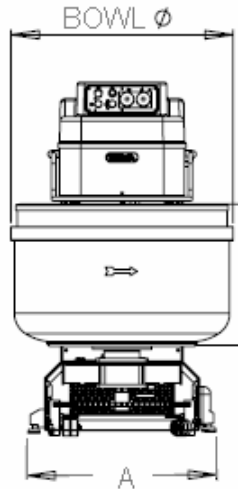
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SL160 / SL200 / SL280		<h2 style="text-align: center;">SL160 / SL200 / SL280 SILVERLINE Spiral Mixers</h2> <p>Models:</p> <table style="width: 100%; border: none;"> <tr> <td style="padding-right: 20px;">SL160.</td> <td>243 Quart (230 liter) Mixer</td> </tr> <tr> <td>SL200.</td> <td>306 Quart (290 liter) Mixer</td> </tr> <tr> <td>SL280.</td> <td>444 Quart (420 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 style="padding-left: 20px;">Discharge plug on the bowl.</p> <p>Warranty</p> <ul style="list-style-type: none"> • One-year, on-site parts & labor warranty 	SL160.	243 Quart (230 liter) Mixer	SL200.	306 Quart (290 liter) Mixer	SL280.	444 Quart (420 liter) Mixer
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SILVERLINE SPIRAL MIXERS								
Univex Corporation								

WARRANTY DETAILS
 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.

Silverline Spiral Mixers

SL160 / SL200 / SL280



Dimensions:

	SL160	SL200	SL280
A) Overall width:	35.8" (910mm)	35.8" (910mm)	41.3" (1050mm)
B) Overall height:	63.0" (1600mm)	63.0" (1600mm)	63.0" (1600mm)
C) Overall length:	59.1" (1500mm)	61.8" (1570mm)	65.7" (1670mm)
D) Height with guard open:	80.7" (2050mm)	82.7" (2100mm)	84.6" (2150mm)
Bowl diameter:	33.5" (850mm)	37.0" (940mm)	41.3" (1050mm)

Shipping Information:

Freight Class:	85		
Net Weight:	1521 lb. (690kg)	1653 lb (750kg)	1830 lb (830kg)
Shipping Weight:	1631 lb. (740kg)	1764 lb (800kg)	1940 lb (880kg)
Shipping Box Dimensions:			
Height:	69" (1760mm)	69" (1760mm)	69" (1760mm)
Width:	41" (1050mm)	51" (1300mm)	55" (1400mm)
Depth:	63" (1600mm)	79" (2000mm)	87" (2200mm)

Dough Capacity:

SL160:	353 lb (160 kg)
SL200:	441 lb (200 kg)
SL280:	617 lb (280 kg)

Motors:

Spiral:

SL160:	15 HP, 52.5 AMPS, 11 KW
SL200:	15 HP, 52.5 AMPS, 11 KW
SL280:	15 HP, 52.5 AMPS, 11 KW

Bowl:

SL160:	1.0 HP, 3.6 AMPS, .75 KW
SL200:	1.0 HP, 3.6 AMPS, .75 KW
SL280:	1.0 HP, 3.6 AMPS, .75 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.

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

Bowl: Stainless steel.

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.

Printed in the USA

02/10