



Our main ingredient is value

RBM & SRTM SERIES

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SPIRAL DOUGH MIXERS

WITH INTEGRAL POWER TILT LIFTS

TABLE OR DIVIDER HEIGHTS – 2-SPEED & 1-SPEED

For maximum efficiency, our popular M Series Spiral Mixers come equipped with an attached hydraulic Tilt Lift unit that quietly raises and tilts the entire mixer for emptying dough. Select Table height (RBM) or Divider height (SRTM) to suit your operation.

Outstanding engineering and quiet operation make these mixers ideal for the large volume dough producer. Precision tolerances between the spiral arm, bowl and kneading column allow highly efficient blending of ingredients in short working times. Two speeds are standard, but single-speed models are available for pizza and bagel production.

Choose manual, semi-automatic or automatic operation using the simple controls. Electronic timers can be set for both speeds. Automatic shifting into second speed ensures consistent mixing results and also frees up operator time.

Easy-to-use controls allow setting the bowl to reverse direction during the automatic cycle. For unloading, the convenient pulse feature turns the bowl incrementally with the safety guard raised, while the mixer is upright or in the lift position. Electrical interlocks prevent accidental mixer operation. For added safety, operating the Tilt Lift requires both hands.

The M Series Mixer's powerful belt drive and the rugged hydraulic Tilt Lift provide low-noise performance and economical maintenance, for years of reliable service.



- Lifts and tilts mixer to empty bowl
- Choose Table or Divider height
- Up to 550 lbs. dough capacity – up to 330 lbs. flour capacity!
- Heavy-duty engineering – handles tough doughs
- Automatic semi-automatic or manual mode
- Electronic timers automatically shift from 1st to 2nd speed
- 1-Speed models available
- Low maintenance costs
- Integral bowl safety guard
- Bi-directional bowl rotation
- Bowl pulse feature
- Left or right side configurations
- Moves easily on casters

WARRANTY

Univex RBM and SRTM Series Spiral Dough Mixers carry a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay overtime charges for work performed other than during normal business hours. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact Univex Service Department for any warranty claims.



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TOLL-FREE ORDERING FAX 1-800-356-5614

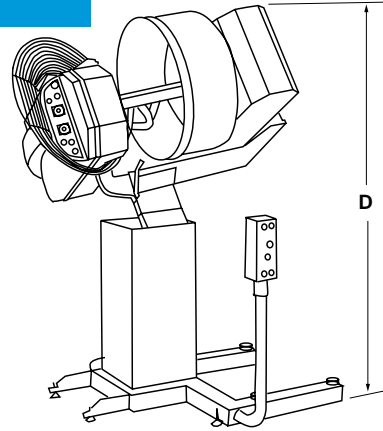
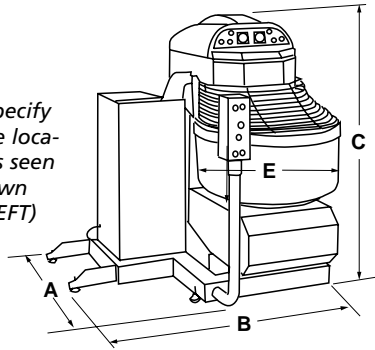
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SPIRAL DOUGH MIXERS

RBM & SRTM SERIES

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When ordering, specify RIGHT or LEFT side location for lift unit as seen facing mixer. (Shown with lift unit on LEFT)



		RBM130 / SRTM130	RBM160 / SRTM160	RBM200 / SRTM200	RBM250 / SRTM250
A	DEPTH	55 1/4" (140 cm)	63" (160 cm)	63" (160 cm)	63" (160 cm)
B	WIDTH	63" (160 cm)	67" (170 cm)	67" (170 cm)	69" (175 cm)
C	HGT.	RBM	57" (145 cm)	63" (160 cm)	63" (160 cm)
		SRTM	69 1/4" (176 cm)	69 1/4" (176 cm)	69 1/4" (176 cm)
D	MAX. HGT. (fully tilted)	RBM	94 1/2" (240 cm)	96 1/2" (245 cm)	96 1/2" (245 cm)
		SRTM	114 1/4" (290 cm)	118 1/4" (300 cm)	118 1/4" (300 cm)
E	BOWL DIA.	31 1/2" (80 cm)	35 1/2" (90 cm)	37" (94 cm)	39 1/2" (100 cm)

	With Tilt Lift for Table	Net Wt.	Shipping Wt.	Crate Dim. L x W x H	Cubic Measure
RBM130		2172 lbs. (985 kg)	2392 lbs. (1085 kg)	63x71x65" (160x180x165 cm)	165.7 ft ³ (4.7 m ³)
RBM160		2822 lbs. (1280 kg)	3042 lbs. (1380 kg)	71x71x65" (180x180x165 cm)	188.0 ft ³ (5.3 m ³)
RBM200		2932 lbs. (1330 kg)	3153 lbs. (1430 kg)	71x77x71" (180x195x180 cm)	222.8 ft ³ (6.3 m ³)
RBM250		3042 lbs. (1380 kg)	3263 lbs. (1480 kg)	71x77x71" (180x195x180 cm)	222.8 ft ³ (6.3 m ³)

	With Tilt Lift for Divider	Net Wt.	Shipping Wt.	Crate Dim. L x W x H	Cubic Measure
SRTM130		2502 lbs. (1135 kg)	2789 lbs. (1265 kg)	63x71x77" (160x180x195 cm)	196.4 ft ³ (5.6 m ³)
SRTM160		3153 lbs. (1430 kg)	3439 lbs. (1560 kg)	71x77x77" (180x195x195 cm)	241.7 ft ³ (6.8 m ³)
SRTM200		3197 lbs. (1450 kg)	3483 lbs. (1580 kg)	71x77x77" (180x195x195 cm)	241.7 ft ³ (6.8 m ³)
SRTM250		3373 lbs. (1530 kg)	3660 lbs. (1660 kg)	71x77x77" (180x195x195 cm)	241.7 ft ³ (6.8 m ³)

SPECIFICATIONS

CAPACITIES	Model	RBM130 / SRTM130	RBM160 / SRTM160	RBM200 / SRTM200	RBM250 / SRTM250
	Dough	285 lbs. (130 kg)	350 lbs. (160 kg)	440 lbs. (200 kg)	550 lbs. (250 kg)
	Flour	175 lbs. (80 kg)	220 lbs. (100 kg)	275 lbs. (125 kg)	330 lbs. (150 kg)
	Bowl	228 qts. (216 ltr)	288 qts. (273 ltr)	314 qts. (298 ltr)	388 qts. (368 ltr)
MOTORS	Spiral Arm Motor				
	Speeds 1/2 (rpm)	100/200*	100/200*	100/200*	100/200
	HP	6.0/8.3	10.6/15.2	10.6/15.2	10.6/15.2
	AMP Draw (208V)	22.4/26.5	38/44	38/44	38/44
	AMP Draw (220V)	20.9/25.0	36/41.6	36/41.6	36/41.6
	Bowl Motor (rpm)	15-16	15-16	15-16	15-16
	HP	1.0	1.5	1.5	1.5
	AMP Draw (208V)	6.3	8.6	8.6	8.6
	AMP Draw (220V)	6.0	8.1	8.1	8.1
	Lift Motor				
	HP	1.5	1.5	1.5	1.5
	AMP Draw (208V)	8.0	8.0	8.0	8.0
AMP Draw (220V)	8.0	8.0	8.0	8.0	

*1-speed (125 rpm) model available for bagel or pizza operations.

ELECTRICAL

220 / 60 / 3 (standard), 208 / 60 / 3, 220 / 50 / 3, or 460 / 60 / 3. Low voltage electrical interlocks prevent mixer operation without bowl guard in place. No cord provided. Contact Factory for special voltages.

CONTROLS

Mixer – Main Power On switch. Momentary contact STOP and START buttons. Electronic timers for 1st and 2nd speeds. Bi-directional bowl rotation. Bowl pulse with guard raised.

Tilt Lift – UP and DOWN buttons (2 each) require 2-hand operation for safety. Pulse button for rotating bowl while raised. Red mushroom EMERGENCY OFF button.

DRIVE SYSTEM

economical maintenance.

Mixer – Multi-belt spiral arm drive. Tilt Lift – Powerful hydraulic drive. Quiet, low-vibration operation and

CONSTRUCTION

Mixer and Tilt Lift – Powder-coated steel bodies with leveling feet. Stainless steel bowl, spiral arm and bowl guard.



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