



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

INTRODUCING THE UNISOURCE Dough Flex® Double Arm Stationary Bowl Mixers

The Unisource Dough Flex® specially designed **Double Arm** Mixer are great for all kinds of doughs, from bread to pastries! This unique Double Arm Mixer will not punish the dough to give you the best European bakery products ever.

Other Features:

- Cast-iron heavy duty frame
- Gearing in oil bath
- Stainless steel bowl and arms
- Adjustable fork-arm in all models
- Two speeds motor
- Low voltage electrical controls
- Total protection against accidents with safety guards
- Optional timers
- 208-230/60/3 Phase
- One year parts/labor warranty
- 24/7 nationwide service

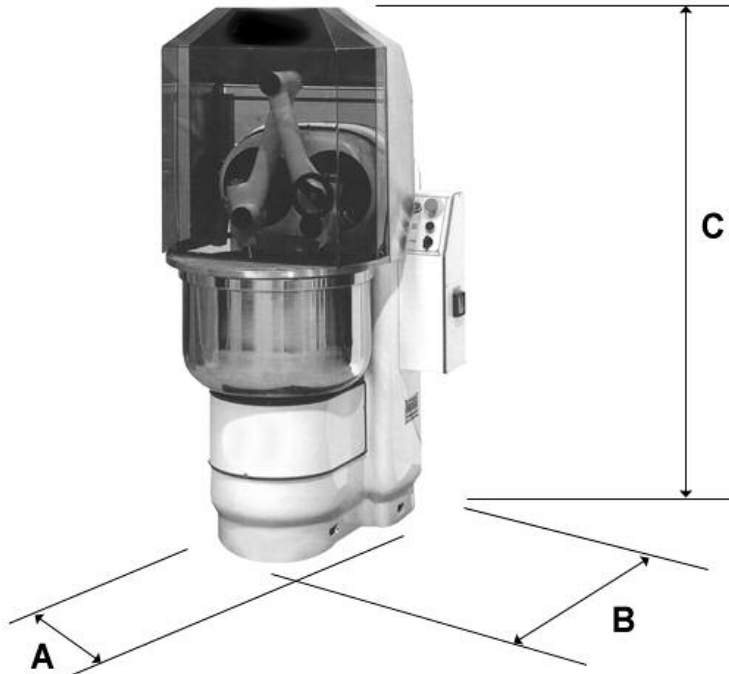


*Unisource Dough Flex®
Double Arm Mixers are Great
For All Kinds of Doughs*



Follow the Leader™

INTRODUCING THE UNISOURCE Dough Flex® Double Arm Stationary Bowl Mixers



Models	Dough Capacity (lbs)	Power Kw	Weight Lbs.	Dim. A	Dim. B	Dim. C
UNI-IT-40	110	1.1/1.5	639	28"	29"	59"
UNI-IT-60	154	1.5/2.2	1146	32"	37"	61"
UNI-IT-80	198	1.5/2.2	1447	32"	39"	63"
UNI-IT-120	286	1.8/3.1	1785	36"	45"	70"
UNI-IT-150	372	1.8/3.1	1807	36"	45"	72"

Phone: (888) 443-8782 • Fax: (516) 681-0845 • email: info@unisourcefoodequipment.com • www.unisourcefoodequipment.com
56 Rockland Drive, Jericho NY 11753. Visit Our New showroom: 1505 Lincoln ave., Holbrook, NY 11741