

INTRODUCING THE UNISOURCE HEAVY DUTY PLANETARY MUSCLE MIXERS™ SERIES

Unisource Planetary Series Spiral Muscle Mixers are highly reliable machines that lets you handle even the most demanding of professional food applications with ease. Its advanced design makes it ideal for mixing every type of dough, as well as for use in preparing eggs, cream, mayonnaise and other food products.

Features:

CONSTRUCTION:

Our excellent cast technicians using latest **computerized technology**, have created and designed a **heavy duty constructed equipment** with no sharp corner or seams. We offer **100% gear driven transmission**. No belt to wear, slip, break or replace. The special structure of the Planetary Head **protects oil leakage**. Our high and open base help to make it convenient to clean the work area. We offer a **heavy gauge, high polished stainless steel safety guard** as an optional accessory. Equipped with a limit switch that immediately shuts off power to the operator.

GEAR AND SHIFT:

All transmission gears & shifts are made of **heat treated special alloy steel**. Hardened steel drive worm and bronze alloy worm wheel. Gears and shafts smoothly and are strong enough for mixing **any kinds of heavy dough**. The grinding process for our equipment operates the gears and shafts smoothly and **without noise**. High precision design of the gears and shafts assure them **long life with easy interchangeability** when needed.

TRANSMISSION:

Made of **hardened alloy steel gears**, much larger than an ordinary similar sized mixer available on the market today. All shaft are mounted in **heavy duty ball or roller bearing**.

MOTOR:

Our powerful motors are designed to meet all mixing challenge. Our special **cooling fan design** gives our motor smooth consistent power that is desirable by all operators.

HUB ATTACHMENTS:

No. 12 (standard size) hub accommodates a variety of attachments for food grinding, shredding, slicing, etc. There is bearing and oil seal inside to help the attachment move smoothly and protect oil from leakage.

ACCESSORIES:

All of the tools are precisely fitted to the bowls. The bowls can be easily removed for cleaning.



UNI-10A

UNI-20A



UNI-30A

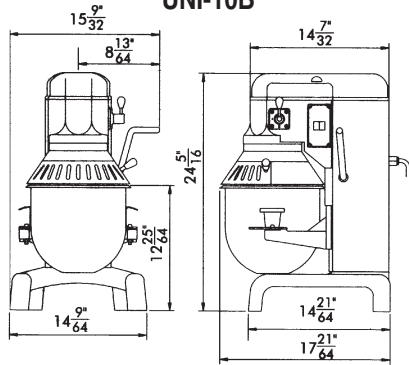
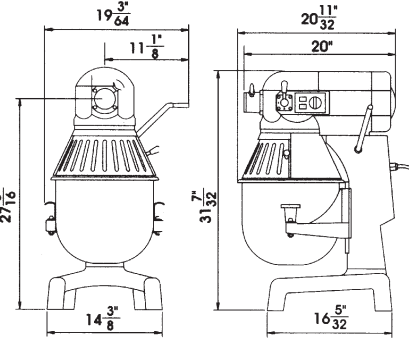
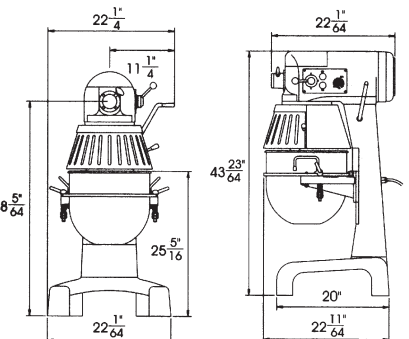
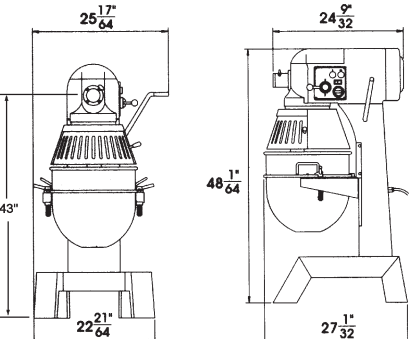
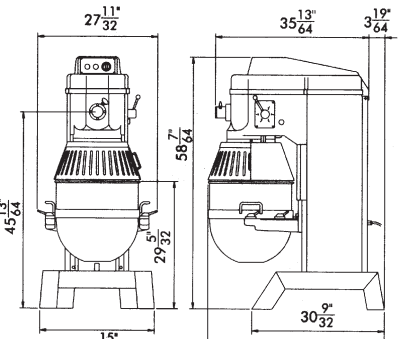
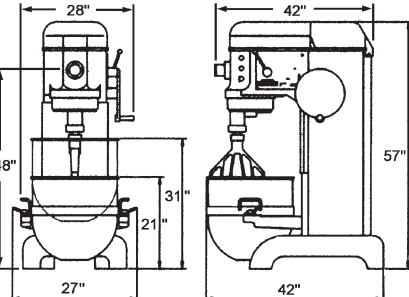
UNI-40PA



UNI-60N4A

UNI-80N4A



<p>UNI-10B</p>  <p>Standard Accessories:</p> <ul style="list-style-type: none"> • Spiral Dough Arm • Flat Beater • Wire Whip • 10 QT. SS Bowl <p>Optional Accessories:</p> <ul style="list-style-type: none"> • Safety Guard with Micro Switch 	<p>UNI-20A</p>  <p>Standard Accessories:</p> <ul style="list-style-type: none"> • Spiral Dough Arm • Flat Beater • Wire Whip • 20 QT. SS Bowl <p>Optional Accessories:</p> <ul style="list-style-type: none"> • 10 QT. Bowl • 10 QT. Spiral Dough Arm • 10 QT. Flat Beater • 10 QT. Wire Whip • 15 Min. Timer • Safety Guard • Vegetable Slicer Attachment • Meat Grinder Attachment 	<p>UNI-30A</p>  <p>Standard Accessories:</p> <ul style="list-style-type: none"> • Spiral Dough Arm • Flat Beater • Wire Whip • 30 QT. SS Bowl <p>Optional Accessories:</p> <ul style="list-style-type: none"> • 20 QT. Bowl • 20 QT. Spiral Dough Arm • 20 QT. Flat Beater • 20 QT. Wire Whip • 15 Min. Timer • Safety Guard • Vegetable Slicer Attachment • Meat Grinder Attachment
<p>UNI-40PA</p>  <p>Standard Accessories:</p> <ul style="list-style-type: none"> • Spiral Dough Arm • Flat Beater • Wire Whip • 40 QT. SS Bowl <p>Optional Accessories:</p> <ul style="list-style-type: none"> • 20 QT. Bowl • 20 QT. Spiral Dough Arm • 20 QT. Flat Beater • 20 QT. Wire Whip • 15 Min. Timer • Safety Guard • Vegetable Slicer Attachment • Meat Grinder Attachment 	<p>UNI-60N4A</p>  <p>Standard Accessories:</p> <ul style="list-style-type: none"> • Spiral Dough Arm • AL Alloy Beater • Wire Whip • 60 QT. SS Bowl • 6 ft. Power Cord • Bowl Truck <p>Optional Accessories:</p> <ul style="list-style-type: none"> • Meat Grinder • Vegetable Slicer/Shredder • SS Safety Guard • 15 Minute Timer • Power Lifter • 30 QT. Adapter and Accessories 	<p>UNI-80N4A</p>  <p>Standard Accessories:</p> <ul style="list-style-type: none"> • Spiral Dough Arm • AL Alloy Beater • Wire Whip • SS Bowl • 6 ft. Power Cord • Bowl Truck <p>Optional Accessories:</p> <ul style="list-style-type: none"> • Meat Grinder • Vegetable Slicer/Shredder • SS Safety Guard • 15 Minute Timer • Power Lifter • 30 QT. Adapter and Accessories

MODEL NO.	Bowl Capacity	Dimensions WxDxH (Inch)	Weight (Lbs.)	Electrical	Motor (HP)	Speed Range (RPM)
UNI-10B	10 Qt.	18 x 16 x 24.8	132	115-60-1	1/3	135-247-178
UNI-20(A)	20 Qt.	21 x 19 x 30	200	115-60-1	1/2	106-197-359
UNI-30(A)	30 Qt.	24 x 22 x 45	400	115-60-1	1	106-222-405
UNI-40P(A)	40 Qt.	27 x 27 x 47	450	220-60-1	1.5	90-186-340
UNI-60P2(A)	60 Qt.	39 x 27 x 58	990	220-60-3	3	62-124
UNI-60N4(A)	60 Qt.	39 x 27 x 60	990	220-60-3	3	84-148-248-436
UNI-80N4(A)	80 Qt.	42 x 27 x 57	1050	220-60-3	4	84-148-248-436

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