

Increase Your Quality with Old World Technology

INTRODUCING

HEAVY DUTY
SPIRAL MUSCLE MIXERS™ SERIES
With Fixed Bowl for Pizza or Bread

Features:

Models:

- UNI-NSE/F-40 (50 lbs flour)
- UNI-NSE/F-100 (100 lbs flour)
- UNI-NSE/F-150 (150 lbs flour)
- UNI-NEE/F-200 (200 lbs flour)

Standard Features:

- Heavy Duty Stainless steel arm, dividing plate and bowl
- For Pizza or Bread
- Food grade epoxy body w/casters
- Stainless steel safety guard
- Programmable electronic control panel w/manual backup controls
- Solid frame/easy to move
- Smooth easy to clean surfaces
- Two-speed motor (low and high speed except for UNI-NSE/F-50
- Reverse direction bowl motor
- Power cord (no plug)
- One year parts/labor warranty
- 24/7 Nationwide Service

Optional: Stainless Steel Exterior



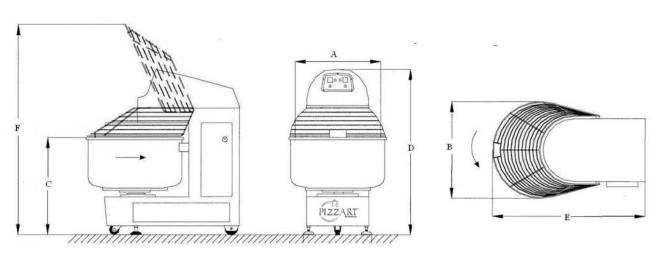
UNISOURCE HEAVY DUTY SPIRAL MUSCLE MIXERS™ That's Built to last!

Model UNI-NSE/F-40 (50 Lbs. Flour) Model UNI-NSE/F-100 (100 Lbs. Flour) Model UNI-NSE/F-150 (150 Lbs. Flour) Model UNI-NSE/F-200 (200 Lbs. Flour)



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Dimensions:

Model	Bowl Dia. (A)	Width (B)	Load Hgt. (C)	Height (D)	Depth (E)	Grid Open Hgt. (F)
UNI-NSE/F-40	17.7"	19"	30.5"	50.8"	36.6"	67"
UNI-NSE/F-100	27.5"	29"	33.9"	59.8"	47.7"	73"
UNI-NSE/F-150	27.5"	29"	35.8"	59.9"	47.7"	72"
UNI-NSE/F-200	35.5"	37"	34.5"	62.6"	60.3"	75"

Technical Information:

Model	Flour Capacity	Max.Dough Wgt.	Electrical	Machine Weight (Unloaded)
UNI-NSE/F-40	4 lbs (min)	66 lbs	220/60/3 @ 6.7 amps	418 lbs
	50 lbs (max)			
UNI-NSE/F-100	6 lbs (min)	167 lbs	220/60/3 @ 15.2 amps	781 lbs
	100 lbs (max)			
UNI-NSE/F-150	8 lbs (min)	251 lbs	220/60/3 @ 21.8 amps	792 lbs
	150 lbs (max)			
UNI-NSE/F-200	10 lbs (min)	334 lbs	220/60/3 @ 31.8 amps	1478 lbs
	300 lbs (max)			

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