

**INTRODUCING
THE UNISOURCE HEAVY DUTY
TILT-O-MATIC™
SPIRAL MUSCLE MIXERS™
FOR DIVIDER MACHINES OR
BAKER'S TABLES**

UNISOURCE Spiral Mixers, thanks to their mastered bowl and hook shape (spiral) are giving total satisfaction for the smoothness of your dough.

The dividing blade is perfectly adapted to the hook and bowl which is improving the oxygenation at low temperature. This means that Unisource high duty professional mixers are suitable for all kinds of dough.

The mixer fixed on the mobile part of the hydraulic hoist, is lifted in position to discharge the dough into the hopper of a volumetric divider or baker's table.

- Operating is very easy
- gaining space in your bakery

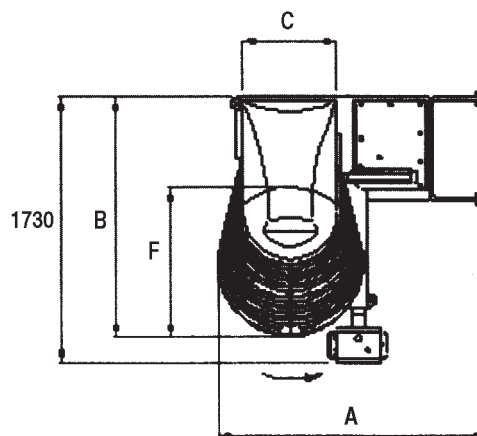
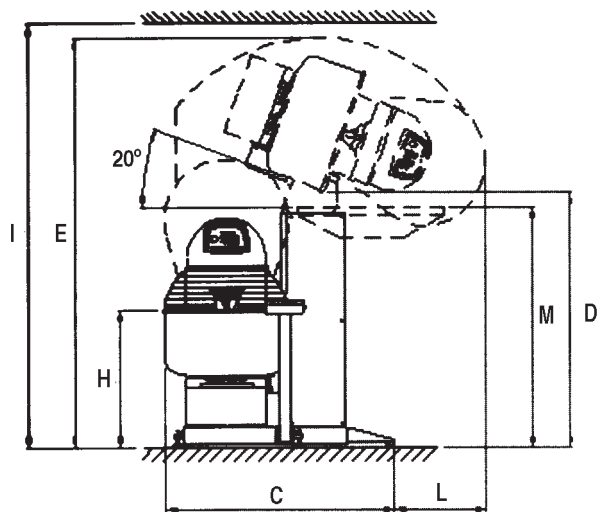
CONSTRUCTION:

- Heavy Duty epoxy painted frame (food-grade)
- 2 arm speeds
- Powered stainless steel bowl
- Stainless steel safety grid
- Epoxy painted frame
- E Models: Advanced electronic controls with high resistant membrane on keyboard
- 200 and 300 models are fitted with two motors: One for the bowl and one for the spiral
- **Power Supply:** Three Phase 220 v 60 Hz on standard models
- 24/7 Nationwide Service
- 1 year parts & labor warranty



**UNISOURCE TILT-O-MATIC™
HEAVY DUTY SPIRAL MUSCLE
MIXERS FOR PERFECT
SMOOTHNESS OF YOUR DOUGH
AT LOW TEMPERATURES**





Reference	Model	Flour	Dough	Pouring	Total
99500701/3	Spiral 200 TH E G	3.5-75 Kg	5.5-120 Kg	2-45 l	200 l
99501701/3	Spiral 300 TH E G	5-100 Kg	8-160 Kg	3-60 l	300 l
99500711/3	Spiral 200 TH E D	3.5-75 Kg	5.5-120 Kg	2-45 l	200 l
99501711/3	Spiral 300 TH E D	5-100 Kg	8-160 Kg	3-60 l	300 l

Model Spiral TH G = Tips dough to the left

Model Spiral TH D = Tips to the right

REFERENCE

- T = Tilting
- H = High
- E = Electric
- G = Left
- D = Right

Model	Total Power	Internal Bowl Diameter	Net Weight	Arm Speed 50 Hz	Bowl Speed 50 Hz	Arm Speed 208/220V 60 Hz	Bowl Speed 208/220V 60 Hz
Spiral 200 TH E G	7.35 Kw	798 mm	685 Kg	105-210	12	126-252	14.5
Spiral 300 TH E G	8.60 Kw	900 mm	695 Kg	105-210	12	126-252	14.5
Spiral 200 TH E D	7.35 Kw	798 mm	685 Kg	105-210	12	126-252	14.5
Spiral 300 TH E D	8.60 Kw	900 mm	695 Kg	105-210	12	126-252	14.5

Model	Dimensions										
	A	B	C	D	E	F	G	H	I	L	M
Spiral 200 TH E G	1680 mm	1460 mm	1650 mm	1930 mm	3000 mm	798 mm	600 mm	930 mm	3100 mm	685 mm	1750 mm
Spiral 300 TH E G	1730 mm	1500 mm	1690 mm	1860 mm	3000 mm	900 mm	600 mm	1010 mm	3100 mm	685 mm	1750 mm
Spiral 200 TH E D	1680 mm	1460 mm	1650 mm	1930 mm	3000 mm	798 mm	600 mm	930 mm	3100 mm	685 mm	1750 mm
Spiral 300 TH E D	1730 mm	1500 mm	1690 mm	1860 mm	3000 mm	900 mm	600 mm	1010 mm	3100 mm	685 mm	1750 mm

CONVERSION CHART

1 mm	=	.0394 Inches
1 cm	=	.39 Inches
1 Kg	=	2.20 Lbs.
1 Liter	=	.264 Gallons
1 Gram	=	.035 Ounces
1° C	=	33.8° F

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