



SILVER 50 SPIRAL MIXER OPERATOR'S MANUAL



Persons under age 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. Of Labor Employment Standards Administration Fact Sheet No. ESA913.

Welcome to Univex

Thank you for purchasing this Univex Product.

Your new SILVER 50 spiral mixer has been designed with advanced performance and safety features that make it an excellent addition to your food preparation equipment. Like all Univex mixers, slicers, meat grinders and accessories, this mixer is engineered to provide years of reliable service.

If you have any questions concerning the operation of this unit, or if we can be of further assistance, please call our Customer Service Department for the location of your nearest service representative.

Univex Customer Service:

USA& Canada 800-258-6358

International 603-893-6191

Or visit us on-line at **www.univexcorp.com** under service agents.

Safety is our top priority

READ AND MAKE SURE THAT YOU UNDERSTAND THE INSTRUCTIONS AND SAFETY WARNINGS IN THIS BOOKLET BEFORE ATTEMPTING TO OPERATE THIS MIXER OR ATTACHMENTS.

NEVER PUT FINGERS OR HANDS IN THE BOWL WHILE THE MIXER IS OPERATING OR SERIOUS INJURY COULD RESULT.

NEVER ATTEMPT TO CLEAR THE MIXER WITHOUT SHUTTING THE POWER OFF AND DISCONNECTING THE ELECTRICAL POWER SUPPLY.

DO NOT OPERATE THIS MIXER WITHOUT THE SAFETY GUARDS IN PLACE.

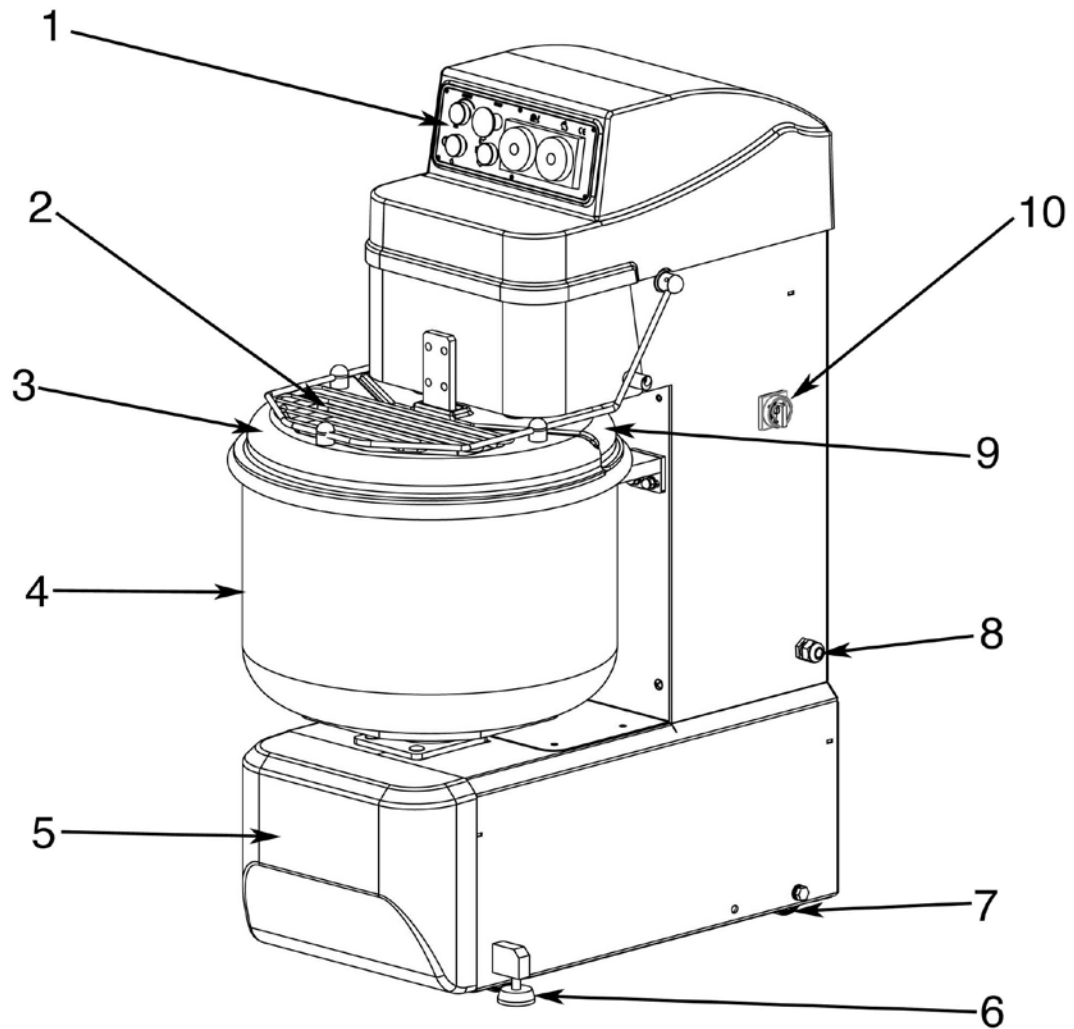
TABLE OF CONTENTS

DESCRIPTION	PAGE
TABLE OF CONTENTS	3
LIST OF ILLUSTRATIONS	3
OVERALL VIEW OF THE MACHINE	4
CHOOSING THE RIGHT LOCATION FOR YOUR MIXER	5
USER FRIENDLY SAFETY GUARD	5
OPERATING THE SILVER 50 SPIRAL MIXER	6
SETTING THE ANALOG CONTROL PANEL	6
CAPACITY CHART	7
CLEANING YOUR MIXER	8
OPERATOR'S PREVENTIVE MAINTENANCE	8
TROUBLE SHOOTING GUIDE	9
MIXER DIMENSIONS	10
WIRING DIAGRAMS	11, 12, 13, 14, 15
WARRANTY	BACK COVER

LIST OF ILLUSTRATIONS

FIGURE 1 OVERALL VIEW OF THE SILVER 50 SPIRAL MIXER	4
FIGURE 2 CONTROL PANEL	6
FIGURE 4 TABLE OF MIXING CAPACITIES	7
FIGURE 3 DIMENSIONS	10
FIGURE 4A WIRING DIAGRAM	11
FIGURE 4B WIRING DIAGRAM	12
FIGURE 4C WIRING DIAGRAM	13
FIGURE 4D WIRING DIAGRAM	14
FIGURE 4E WIRING DIAGRAM	15

OVERALL VIEW OF SPIRAL MIXER
FIGURE 1



1. CONTROL PANEL
2. STAINLESS STEEL GRID
3. USER FRIENDLY SAFETY GUARD
4. BOWL
5. LOWER FRONTAL COVER
6. ADJUSTABLE FOOT
7. WHEELS
8. MAIN POWER CABLE
9. FIXED MIXTURE GUARD
10. MAIN POWER SWITCH

CHOOSING THE RIGHT LOCATION FOR YOUR NEW MIXER

When selecting the best location for the mixer, it is helpful to consider the following:

- Where is the best location for the operator, both for saving steps and easy viewing?
 - Is this a good location for product flow as in:
 - Easy to get ingredients to the mixer?
 - Destination of the mix after mixing?
 - Is there existing electrical service at this location?
 - Does this location provide easy access for cleaning and service?
 - Check to be sure that your mixer with attachments does not extend out into heavy traffic areas.
 - If stands and / or portable equipment are to be used along side of your mixer, can they be moved easily to and from your mixer?

IMPORTANT ELECTRICAL SERVICE INFORMATION

Electrical wiring instructions are found in the wiring diagram (Figures 2A thru 2C) on pages 13 through 15. Before making electrical connections, CHECK the specifications on the nameplate to make sure that they agree with the available electrical service.

USER FRIENDLY SAFETY GUARD

Your SILVER 50 spiral mixer features a two part safety guard. The Swing Safety Guard is the front one and it is easily opened by lifting it up. It will be helpful to do this to place ingredients in the bowl. You can also use the stainless steel grate in the lid to add ingredients and it provides a clear view of the product throughout the mixing cycle.

This mixer will not operate unless the Safety Guard is properly engaged.

The guards activate safety switches that enable the mixer to operate only when the guards are closed. The mixer will automatically stop if the guard is opened.

The bowl shield is positioned on top of the spiral above the bowl and it prevents any contamination of your final dough such as grease , oil , dust , etc.

OPERATING THE SILVER 50 SPIRAL MIXER

Your Univex SL50 mixer is designed to meet the pizza and baker's demand for an efficient, dependable appliance. It should give unfailing performance over a period of years when operated and maintained according to the instructions contained herein.

The speeds of the spiral

approximately 90 to 95 revolutions per minute (RPM) in 1st speed and

approximately 180 to 190 RPM for the 2nd one.

The speed of the bowl

approximately 13/15 RPM on any speed of spiral.

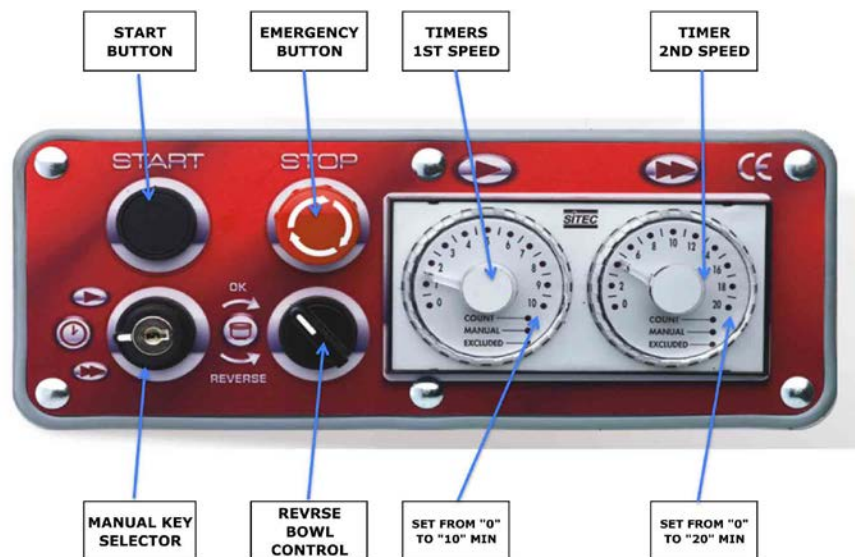
Note: Noise emissions for this mixer are below 70db (A).

Close and secure the mixer guard before proceeding.

Warning: Never put hands, spoons, utensils or other objects into the bowl while the mixer is operating!

INSTRUCTIONS FOR USE – “With analog Timers”

Figure 2



The front panel has 2 manual timers, a reverse bowl rotation button, and one for the exclusion of the timers in the event of a failure (manual key selector). There are start and stop switches on the equipment to start and stop the mixer. It also has an electromechanical emergency button which immediately stops the mixer wherever it is.

Set the times for 1st and 2nd speed. The lights on the timer will switch on to show the minutes set. After pressing “start” the mixer will countdown the 1st timer then start the 2nd timer until the end of cycle.



ATTENTION: The safety cage must be down for the mixer to work. Otherwise the mixer will not run.



Check the correct rotation direction of the bowl (clockwise, according to the arrow). If incorrect, contact a qualified electrician.

NOTE: Overloading the mixer beyond the factory specifications can damage the mixer and will void the warranty.

SILVER 50 MIXER CAPACITY CHART

* Absorption Ratio (% AR) water weight / Flour weight

<i>SILVER 50 KG (110 LB) OF MIXING DOUGH</i>		
<i>PRODUCT</i>	<i>FLOUR</i>	<i>BATCH</i>
LOW GLUTEN FLOUR 60% AR	65 LB.	110 LB.
BREAD, PIZZA DOUGH 60% AR	50 LB.	85 LB.
BREAD, PIZZA DOUGH 50% AR	45 LB.	70 LB.
BREAD, PIZZA DOUGH 40% AR	35 LB.	50 LB.
PIE DOUGH	25 LB.	40 LB.
BAGEL DOUGH	40 LB.	60 LB.

Note: Cold water causes dough to be stiff and hard to mix, increasing the load on the mixer transmission and motor. Never use ICE as solid part, melt it before add it into the mixer bowl. Pie Dough can be successfully mixed in speed “1”.

CLEANING YOUR MIXER

Consistent use of the following procedures will ensure that your mixer is in optimum operating condition.

- **Warning:** disconnect the electrical power supply before cleaning.
- Wash the body of the mixer, safety guard, the bowl, spiral, countershaft with warm water and mild soap.
- Avoid excess water in the area of the frontal control panel
- Do not rinse the mixer with a hose.
- Do not use abrasive pads to wash the mixer.
- Dry the mixer thoroughly with a soft cloth.
- Wash the safety guard , bowl , spiral and countershaft immediately after use. If an egg mixture or flour batter have been used,
- Dry bowls, spiral and the Swing Ring Safety Guard thoroughly.

OPERATOR'S PREVENTIVE MAINTENANCE

For best long-term performance, operators should follow these simple practices:

- Do not cover the mixer with a plastic bag, as this traps humidity inside the mixer.
- Do not overload the mixer. Overloading is the #1 cause of mixer failure. Follow the Table of Mixing Capacities (above) Figure 4. It may be helpful to post a copy of this table adjacent to the mixer.

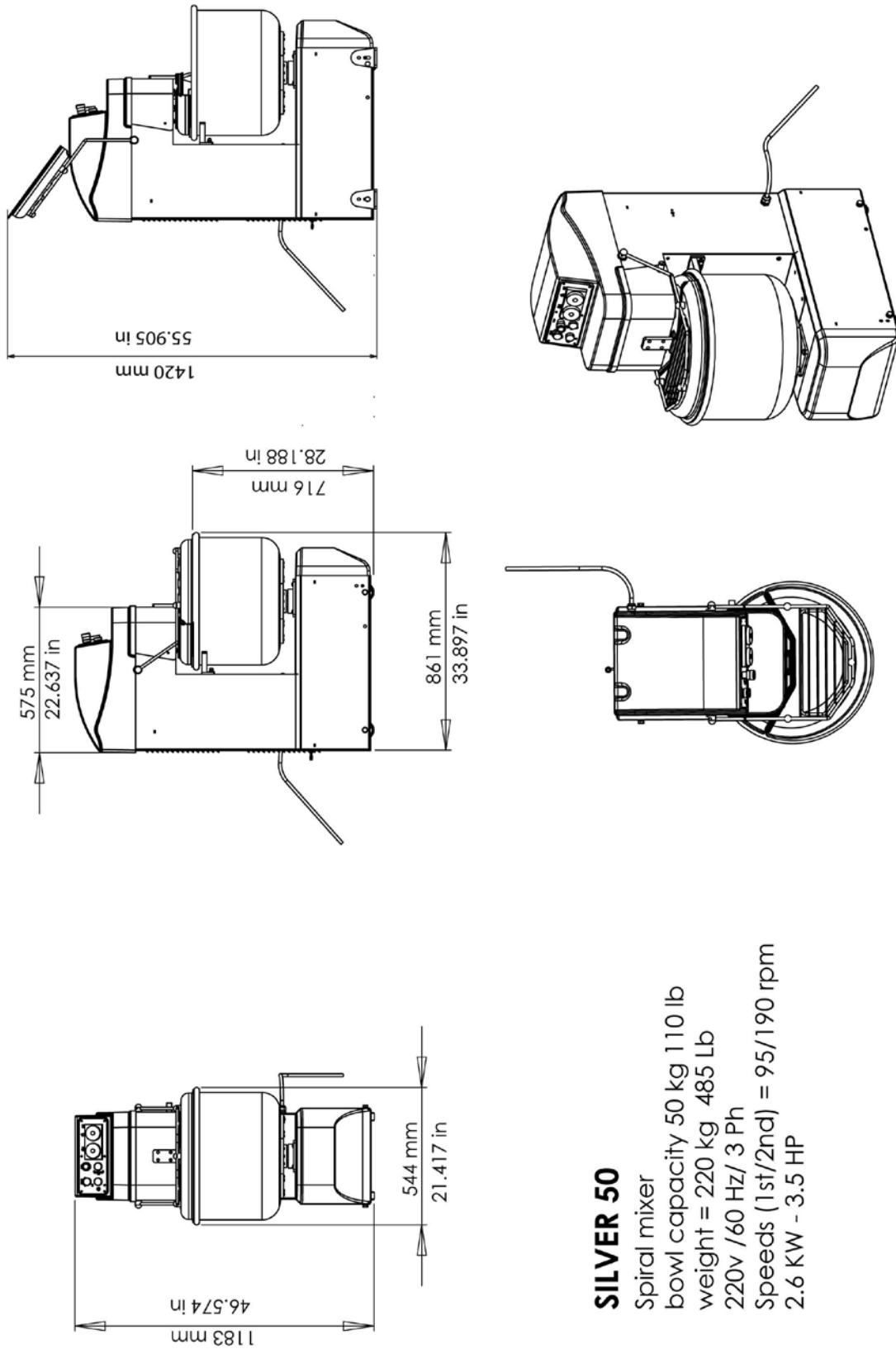
TROUBLE-SHOOTING GUIDE

<i>TROUBLE</i>	<i>POSSIBLE CAUSE</i>	<i>REMEDY</i>
1. MIXER WILL NOT OPERATE	1.1 ELECTRICAL SERVICE DOWN. 1.2 BURNED SWITCH CONTACTS. 1.3 TIMER NOT TURNED ON 1.4 BURNED OUT MOTOR 1.5 SAFETY GUARD NOT CLOSED 1.6 EMERGENCY STOP BUTTON NOT TURNED ON	1.1 CHECK ELECTRICAL SERVICE. REPLACE FUSE OR RESET CIRCUIT BREAKER AS NECESSARY 1.2 REPLACE OR CLEAN CONTACTS.* 1.3 TURN TIMER ON 1.4 REMOVE, TEST, REPAIR OR REPLACE* 1.5 CLOSE SAFETY GUARD 1.6 TURN EMERGENCY BUTTON ON
2. MIXER RUNS BUT SPIRAL WILL NOT TURN.	2.1 BROKEN OR SLIPPING BELT 2.2 BROKEN PULLEY	2.1 TIGHTEN OR REPLACE. * 2.2 REPLACE. *
3. SPIRAL RUNS BUT BOWL WILL NOT RUN	3.1 BROKEN OR SLIPPING BOWL CHAIN	3.1 TIGHTEN OR REPLACE. *
4. ALL THE LIGHTS ARE ON BUT MIXER WILL NOT OPERATE	4.1 THE THERMAL PROBE STOPPED THE MOTORS BECAUSE THE DOUGH WAS TOO STIFF, OR THE MIXING TIME TOO LONG	4.1 WAIT 20 MINUTES FOR THE MOTORS TEMPERATURE TO GO DOWN AND PRESS START BUTTON TO FINISH THE MIXING CYCLE
5.0 EXCESSIVE NOISE.	5.1 BADLY WORN OR FRYED DRIVE BELTS 5.2 OVERLOAD MIXING BOWL.	5.1 REPLACE BELT. * 5.2 ADJUST CONTENTS OF BOWL PER MIXING CAPACITIES TABLE

* REMEDIES DESIGNATED WITH AN * REQUIRE THE SERVICE OF AN AUTHORIZED SERVICE AGENT

Dimensions

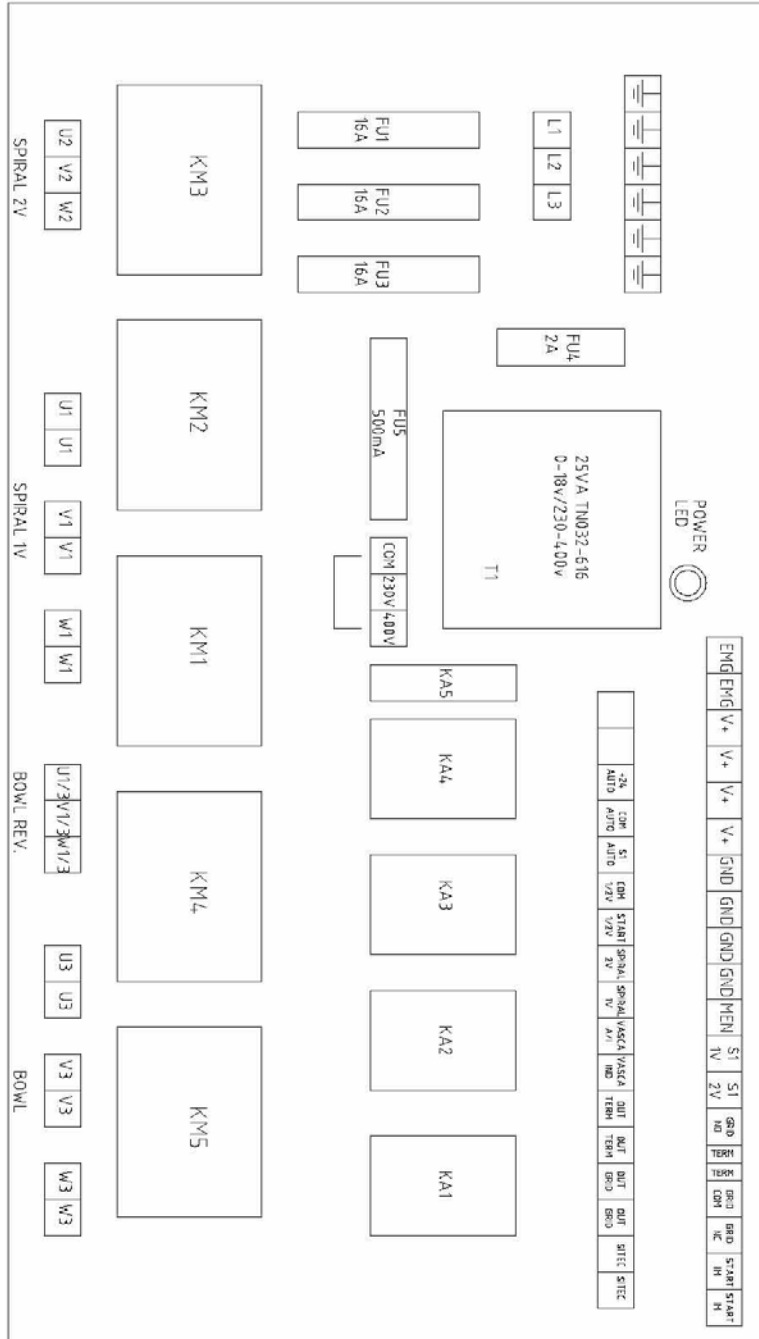
Figure 3



WIRING DIAGRAM

208-240 V, 60HZ, 3PH

figure 4a

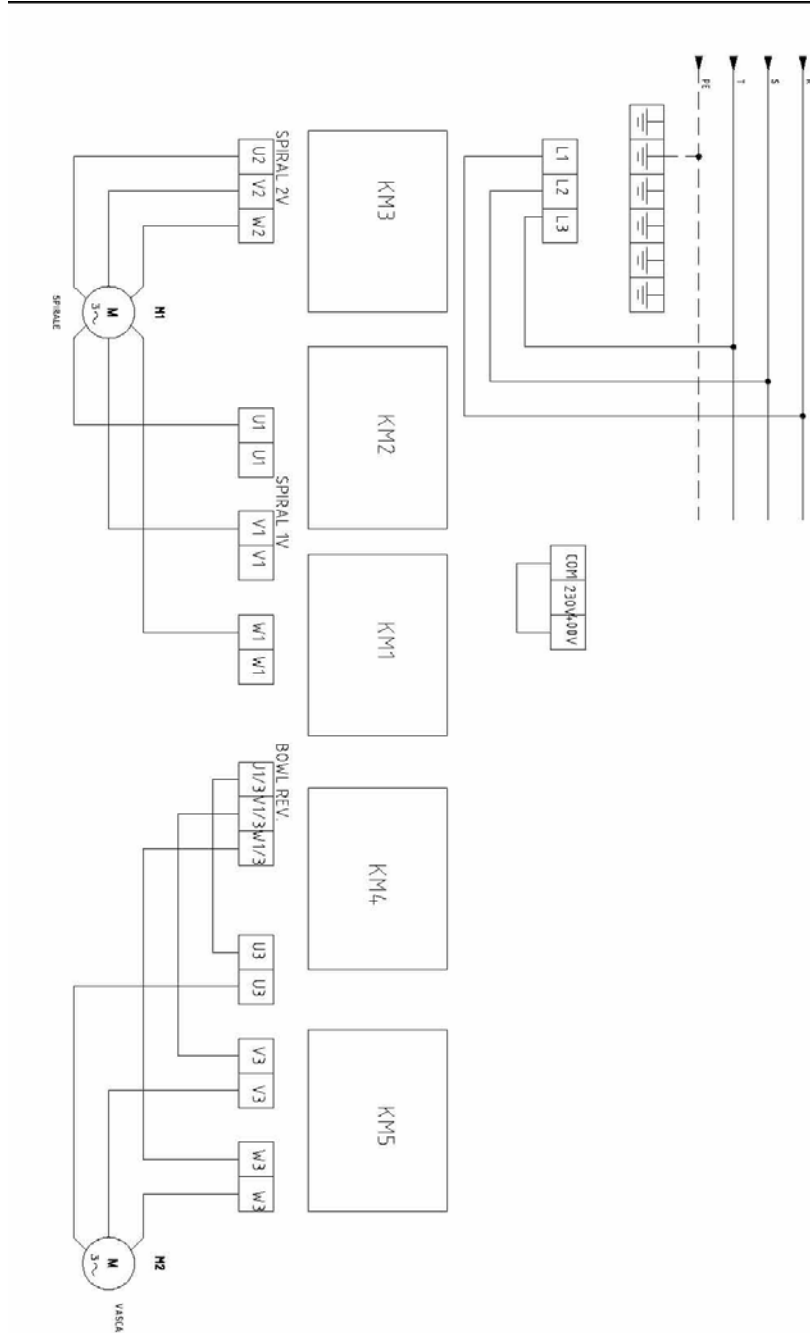


WARNING: Whenever maintenance is being performed, or whenever the top cover or rear access panel have been removed , DISCONNECT THE ELECTRICAL POWER SUPPLY and place a tag on it indicating that the mixer is being worked on.

WIRING DIAGRAM

208-240 V, 60HZ, 3PH

figure 4b

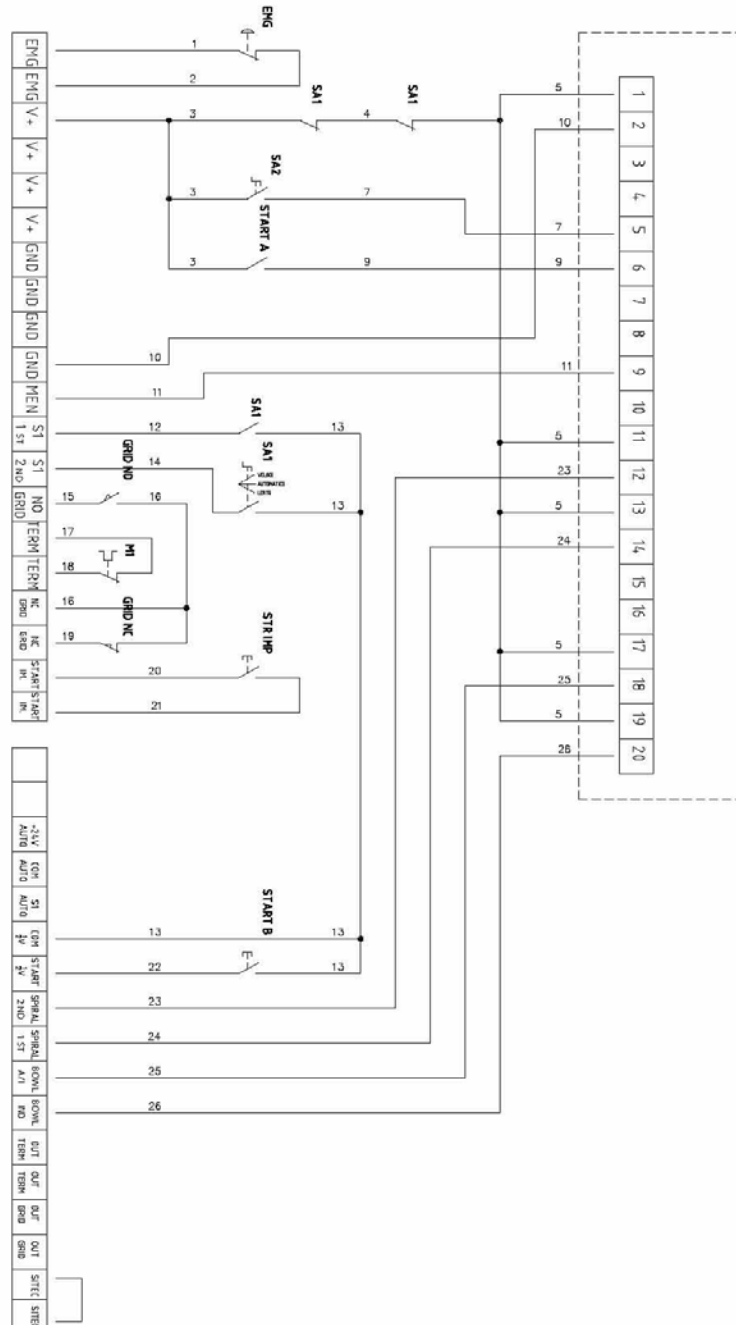


WARNING: Whenever maintenance is being performed, or whenever the top cover or rear access panel have been removed , DISCONNECT THE ELECTRICAL POWER SUPPLY and place a tag on it indicating that the mixer is being worked on.

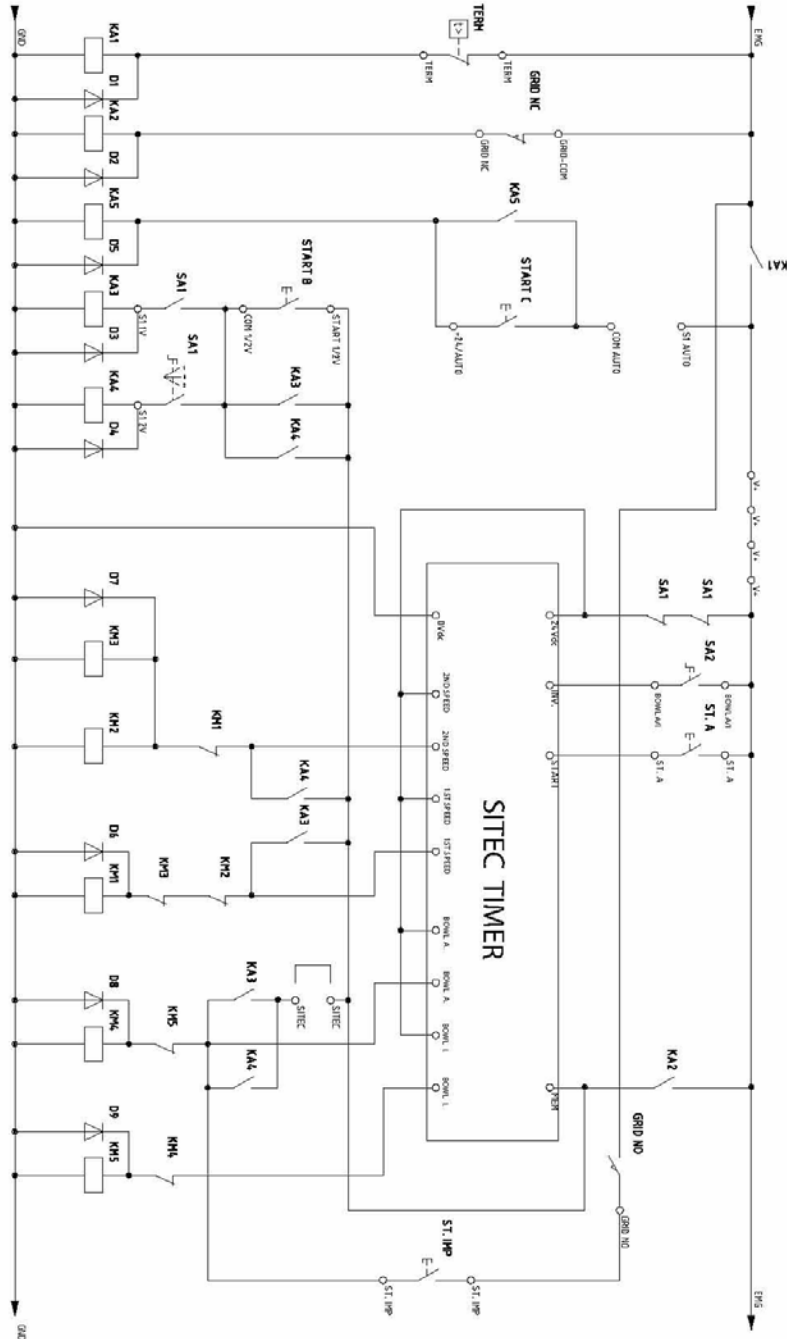
WIRING DIAGRAM

208-240 V, 60HZ, 3PH

figure 4c



WARNING: Whenever maintenance is being performed, or whenever the top cover or rear access panel have been removed , DISCONNECT THE ELECTRICAL POWER SUPPLY and place a tag on it indicating that the mixer is being worked on.

WIRING DIAGRAM**208-240 V, 60HZ, 3PH****figure 4 e**

WARNING: Whenever maintenance is being performed, or whenever the top cover or rear access panel have been removed , DISCONNECT THE ELECTRICAL POWER SUPPLY and place a tag on it indicating that the mixer is being worked on.

Warranty

The Univex SL50 spiral mixer carries a One-Year, on-site, parts and labor warranty against any defects in materials or workmanship.

The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly and in accordance with our operators manual.

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 cover overtime charges of any kind.

Please call the Univex Warranty Service Department at (800) 258-6358 or (603) 893-6191 to report any warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.