



Our main ingredient is value

ME130, ME160, ME200, ME250

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SPIRAL DOUGH MIXERS

FOR BAKERY OPERATIONS

LARGE MODELS WITH REMOVABLE BOWLS

Outstanding engineering and quiet operation make Univex ME Series mixers an excellent choice for the large volume dough producer. Precision tolerances between the spiral arm, bowl and kneading column allow highly efficient blending of ingredients in short working times. Two speeds are standard, but single-speed ME130, ME160 and ME200 models are also available for pizza and bagel production.

ME series mixers feature a caster-mounted bowl assembly that rolls easily to your unloading station or tilt lifter. The drive head raises automatically for the bowl to be uncoupled from the mixer chassis. Power tilt lifts for the bowl units are available in both table and divider heights.

Choose manual, semi-automatic or automatic operation using simple controls.

Electronic timers can be set for both speeds. Automatic shifting into second speed frees up operator time. Rotation of the bowl can also be set to reverse during the automatic cycle. Electrical interlocks prevent accidental mixer operation.

The powerful belt drive provides low-vibration, low-noise performance and economical maintenance, for years of reliable service. And, despite their weight, ME Series mixers are easy to move and position, thanks to built-in casters and leveling feet.



- Up to 550 lbs. dough capacity – up to 330 lbs. flour capacity!
- Heavy-duty engineering – handles tough doughs
- Automatic, semi-automatic or manual mode
- Electronic timers automatically shift from 1st to 2nd speed
- Low maintenance costs
- Integral bowl safety guard
- Bi-directional bowl rotation
- Moves easily on casters
- Tilt lifts available for table and divider heights

WARRANTY

Univex ME Series Spiral Dough Mixers carry a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. 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 pay overtime charges for work performed other than during normal business hours. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact Univex Service Department for any warranty claims.



UNIVEX CORPORATION ■ 3 Old Rockingham Road ■ Salem, NH 03079-2140

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TOLL-FREE ORDERING FAX 1-800-356-5614

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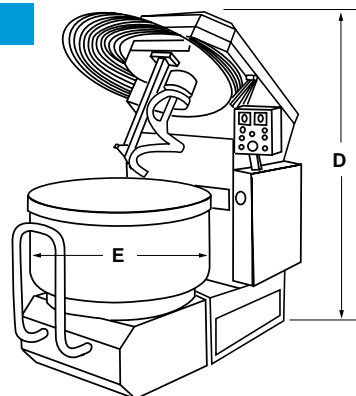
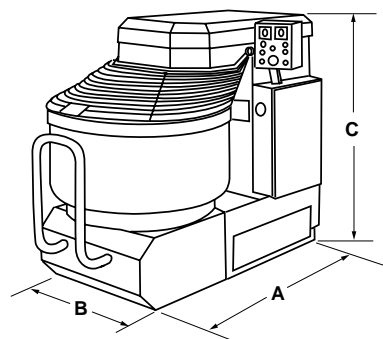
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FOR BAKERY OPERATIONS

ME130, ME160, ME200, ME250

LARGE MODELS WITH REMOVABLE BOWLS



	ME130	ME160	ME200	ME250
A DEPTH	69" (175 cm)	73" (185 cm)	74 1/2" (189 cm)	77" (195 cm)
B WIDTH	40 3/4" (103 cm)	42 3/4" (108 cm)	44 1/4" (112 cm)	45 1/2" (115 cm)
C HEIGHT	51 1/4" (130 cm)	51 1/4" (130 cm)	54" (137 cm)	54" (137 cm)
D OPEN HEIGHT	67" (170 cm)	67" (170 cm)	73" (185 cm)	73" (185 cm)
E BOWL DIA.	31 1/2" (80 cm)	35 1/2" (90 cm)	37" (94 cm)	39 1/2" (100 cm)
NET WEIGHT	1984 lbs. (900 kg)	2095 lbs. (950 kg)	2668 lbs. (1210 kg)	2800 lbs. (1270 kg)
SHIPPING WEIGHT	2205 lbs. (1000 kg)	2315 lbs. (1050 kg)	2932 lbs. (1330 kg)	3065 lbs. (1390 kg)
CRATE depth	81" (205 cm)	81" (205 cm)	84 3/4" (215 cm)	84 3/4" (215 cm)
width	49 1/4" (125 cm)	49 1/4" (125 cm)	53 1/4" (135 cm)	53 1/4" (135 cm)
height	59" (150 cm)	59" (150 cm)	61" (155 cm)	61" (155 cm)
CUBIC MEASURE	136 ft ³ (3.8 m ³)	136 ft ³ (3.8 m ³)	136 ft ³ (4.5 m ³)	159 ft ³ (4.5 m ³)

SPECIFICATIONS

CAPACITIES

Model	ME130	ME160	ME200	ME250
Dough	285 lbs. (130 kg)	350 lbs. (160 kg)	440 lbs. (200 kg)	550 lbs. (250 kg)
Flour	175 lbs. (80 kg)	220 lbs. (100 kg)	275 lbs. (125 kg)	330 lbs. (150 kg)
Bowl	228 qts. (216 ltr)	288 qts. (273 ltr)	344 qts. (326 ltr)	388 qts. (368 ltr)

MOTORS

Spiral Arm Motor				
Speeds* 1/2 (rpm)	100/200	100/200	100/200	100/200
HP	6.0/8.3	6.0/8.3	10.6/15.2	10.6/15.2
AMP Draw (208V)	22.4/26.5	22.4/26.5	38/44	38/44
AMP Draw (220V)	20.9/25.0	20.9/25.0	36/41	36/41
Bowl Motor (rpm)	15-16	15-16	15-16	15-16
HP	1.0	1.0	1.5	1.5
AMP Draw (208V)	6.3	6.3	8.6	8.6
AMP Draw (220V)	6.0	6.0	8.1	8.1
Hydraulic Head Raise				
HP	1.5	1.5	1.5	1.5
AMP Draw (208V)	8.6	8.6	8.6	8.6
AMP Draw (220V)	8.1	8.1	8.1	8.1

*ME130, ME160 and ME200 are also available in single-speed models for bagel and pizza operations. Contact Factory for information.

ELECTRICAL

208/60/3-phase, 220/60/3-phase, or 460/60/3-phase. Low voltage electrical interlocks prevent mixer operation without bowl guard in place. No cord provided. Contact Factory for special voltages.

CONTROLS

Main Power switch. Momentary contact STOP and START buttons. UP and DOWN buttons for drive head. Button for decoupling the bowl assembly. Electronic timers for 1st and 2nd speeds. Bi-directional bowl rotation.

DRIVE SYSTEM

Multi-belt spiral arm drive for quiet, low-vibration operation and low-cost maintenance.

CONSTRUCTION

Powder-coated steel body. Stainless steel bowl, spiral arm and bowl guard. Leveling feet, plus built-in casters for easy movement.

TILT LIFT OPTIONS

Hydraulic powered tilting lifts for the bowl assembly are available in table and divider heights. Contact Factory for information.



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