



WHY CHOOSE A

SPIRAL MIXER

Spiral mixers are designed to mix dough- most commonly used for bread or pizza dough. These mixers are made handle all types of dough, from tough pretzel dough, to the softest dough's such as ciabatta. The main function of a spiral mixer is to mix dough on a more consistent level, to get the proper gluten level and not overwork or overmix the dough. Although spiral mixers are not extremely versatile (compared to a planetary mixer), they produce a much more consistent, and higher quality finished product, as well as the quantity of the dough that can be mixed per batch.

Our spiral mixers have a permanently mounted dough hook for kneading. The bowl of a spiral mixer rotates, feeding the product into the dough hook, while the dough hook is spinning in place, kneading the dough passing through it. Due to this movement, the mixer is only mixing 10% of the dough at any given time, resulting in a much more consistent and precise mix. While the dough is not mixing, it is resting and being divided by a breaker bar, allowing air to incorporate into the dough. Due to how efficient spiral mixers are, it puts less wear and tear on the unit, making the mixers lifespan even longer. Spiral mixers also often decrease mixing time, which can save a company labor cost.

Univex spiral mixers come with 2 fixed speeds, and the ability to use in manual, or automatic timer mode. Mixing in first speed (slower), is perfect for incorporating all wet and dry ingredients. Mixing in second speed (faster), is meant to develop the gluten structure of the dough. Univex spiral mixers automatically shift from 1st to 2nd speed, so employees can prep other items during the mix, saving time and labor cost to the operator.

Univex spiral mixers come in fixed, removable bowl and overturnable options, to meet and exceed expectations for mom and pop applications all the way through commissary applications. Our smallest spiral mixer (SL50) can do as little as 11 lbs of finished product all the way to 110 lbs, with our largest spiral mixers being capable of mixing 660 lbs per batch. Its important to remember that spiral mixers are rated by the amount of dough it can mix per batch, compared to a planetary mixer, which is rated in qts (bowl size).

For more information on Univex Spiral Mixers, visit: www.univexcorp.com

Or Contact Us: sales@univexcorp.com