




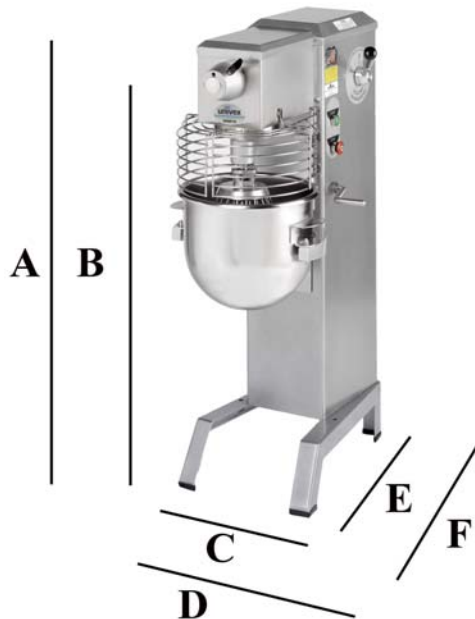


Project	Item Number	Quantity
SRMF20/NPHF20		<p><b>MADE IN THE USA</b></p> <p><b>SRMF20/NPHF20</b></p> <p><b>20 Quart Floor Model Mixers</b></p> <p><b>Models:</b></p> <p><input type="checkbox"/> SRMF20 – 20 qt. Floor Model Mixer</p> <p><input type="checkbox"/> NPHF20 – 20 qt. Floor Model Mixer Without PTO Hub</p>
		  
20 QT. FLOOR MODEL MIXERS	<p><b>Features</b></p> <ul style="list-style-type: none"> <li>• ½ HP Capacitor Start Motor</li> <li>• Variable Speed Drive: Four fixed speeds or any speed in-between</li> <li>• Change speeds without having to stop the mixer</li> <li>• Two-piece, stainless steel, dishwasher safe safety guard</li> <li>• Heavy-duty stainless steel bowl</li> <li>• #12 Power Take-Off (PTO) hub on SRMF20</li> <li>• Interlock switches protect operator from injury if safety guard is open or bowl is lowered</li> <li>• Low voltage protection prevents accidental start-up after power failure</li> <li>• Hardened alloy gears in transmission</li> <li>• Durable NSF approved hybrid epoxy / polyester powder coat finish</li> <li>• Cord and plug</li> </ul>	<p><b>Standard Accessories</b></p> <ul style="list-style-type: none"> <li>• 20 quart stainless steel bowl</li> <li>• Batter beater</li> <li>• Wire whip</li> <li>• Ingredient chute</li> </ul> <p><b>Optional Accessories</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 20 quart dough hook</li> <li><input type="checkbox"/> 15 minute timer</li> <li><input type="checkbox"/> VS9 vegetable slicer attachment</li> <li><input type="checkbox"/> VS9H grater/shredder attachment</li> <li><input type="checkbox"/> ALMFC12 meat &amp; food grinder</li> <li><input type="checkbox"/> Bowl Scraper</li> <li><input type="checkbox"/> Splash / extension ring</li> <li><input type="checkbox"/> 20 quart pastry knife</li> <li><input type="checkbox"/> 12 quart for 20 quart bowl &amp; attachments</li> </ul>
Univex Corporation	<p><b>WARRANTY DETAILS</b></p> <p>The SRMF20 mixer carries a two-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins date of purchase and provided the unit is used in accordance with our instructions, is in full effect for one year from that date. Any work 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 for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims.</p>	
	<p><b>Univex Corporation</b> www.univexcorp.com</p>	<p>3 Old Rockingham Rd Salem, NH 03079 USA Tel. (800) 258-6358 Fax: (800) 356-5614 Intl Tel. (603) 893-6191 Int'l Fax: (603) 893-1249</p>

## 20 Quart Floor Model Mixers

# SRMF20/NPHF20



### Dimensions

A) Overall height	45 13/16" (1164mm)
B) Base to PTO height	42 3/8" (1076mm)
C) Machine width	16 7/16" (417mm)
D) Overall width with handle	20 1/8" (512mm)
E) Depth (leg to leg)	22 1/2" (572mm)
F) Overall depth	27 5/16" (694mm)

### Shipping Information

Freight Class:	85
Net Weight:	230 lb. (104 kg)
Shipping Weight:	260 lb. (118 kg)
Shipping Box Dimensions:	
Height:	53" (1346mm)
Width:	37" (940mm)
Depth:	23" (584mm)

Cartons are affixed to a pallet. The pallets are heat-treated and NELMA approved for international shipping. The weight and dimensions of the pallet are included in the weight and dimensions above.

**Capacity:** 22 Quarts (20.8 liters)

**Motor:** ½ hp. Capacitor start

**Electrical:** 115/60/1, 9.4 amps, NEMA plug 5-15P. Also available at an extra cost 208-240/60/1, 220-240/50/1, 230/50/1 (CE), 208-240/60/3, 220/50/3, 380/50/3, 400/50/3 (CE), 440-480/60/3.

**Controls:** Momentary contact STOP & START buttons and contactor.

**Transmission:** Univex variable speed transmission with hardened alloy gearing and torque sensing pulleys.

**Lubrication:** Food grade grease

**Finish:** NSF approved hybrid epoxy / polyester powder coat

**Bowl:** Die-drawn stainless steel

**Bowl Guard:** Heavy-duty, two-piece, stainless steel SwingRing™ safety guards. Swing open for full access to bowl. Removes easily for cleaning, fits in dishwasher. Guard must be attached and closed for mixer to operate. Bowl support interlock provides additional protection.

**Speeds:** The variable speed transmission not only provides the standard 4 locked-in speeds, but also any-in-between speeds

Speed (RPM)	1	2	3	4
Beater Shaft	90	190	305	365
PTO	60	125	200	240

**Bowl Lift:** Ergonomic hand operated crank, self-locking in top and bottom position.

**PTO Hub:** Model SRMF20 comes with a front-mounted industry standard #12 Power Take-Off (PTO) hub for use with Univex #12 attachments.

### Optional Attachments

The following are available at an extra cost:

15 Minute Timer  
20qt (22 qt capacity) stainless steel bowl  
20qt Aluminum Batter Beater  
20qt Aluminum Dough Hook  
20qt Wire Whip  
Bowl Scraper  
Splash / Extension ring  
20qt Pastry Knife  
20qt Four-Wing whip  
12qt Bowl for 20qt mixer  
12qt Batter Beater for 20qt mixer

12qt Dough Hook for 20qt mixer  
12qt Pastry Knife for 20qt mixer  
12qt Four-Wing Whip for 20qt mixer

### Optional Accessories:

The following are available at an extra cost:

**1000456 Mixer Cover:** Heavy-duty clear plastic cover for the SRMF20 mixer.

**1000950 VS9 Vegetable Slicer:** 9" vegetable slicer attachment with adjustable knife assembly for use on a #12 PTO hub.

**1001050 VS9H Grater / Shredder Attachment:** 9" vegetable / cheese shredder attachment with plate holder and 3/16" plate for use on a #12 PTO hub.

**1000550 ALMF12 Meat & Food Grinder:** Includes cylinder, ring, worm, stainless steel pan, plunger, 3/16" plate and "x" knife. Fits #12 PTO hub.

Printed in the USA

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