

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	SRM12 Counter Top Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Ingredients Chute. Optional Timer Available. 1/3 HP Standard voltage 115/60/1 Amp Draw 6.4	170	14.8	85	3,692.00
	SRM12 Counter Top Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Ingredients Chute. Optional Timer Available. NO PTO HUB 1/3 HP Standard voltage 115/60/1 Amp Draw 6.4	170	14.8	85	3,530.00
	SRM20 Counter Top Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Ingredients Chute. Optional Timer Available. 1/2 HP Standard voltage 115/60/1 Amp Draw 9.2	250	17	85	4,166.00
	SRM20 Counter Top Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Ingredients Chute. Optional Timer Available. NO PTO HUB 1/2 HP Standard voltage 115/60/1 Amp Draw 9.2	250	17	85	4,004.00
	SRMF20 Floor Model Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Ingredients Chute. Optional Timer Available. 1/2 HP Standard voltage 115/60/1 Amp Draw 9.2	260	25.5	85	4,492.00
	SRMF20 Floor Model Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Ingredients Chute, Optional Timer Available. 1/2 HP Standard voltage 115/60/1 Amp Draw 9.2 NO PTO HUB	260	25.5	85	4,328.00
	SRM30+ Floor Model Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Dough Hook, Ingredients Chute, Timer . 1 HP Standard voltage 115/60/1 Amp Draw 12.0	360	25.5	85	6,046.00
	SRM30H+ Floor Model Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Dough Hook Only, Ingredients Chute, Timer . 1 HP Standard voltage 115/60/1 Amp Draw 12.0	360	25.5	85	5,806.00
	SRM60+ Floor Model Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Dough Hook, Ingredients Chute, Timer . Optional Power Bowl Lift Available 3 HP Standard voltage 208-240/60/1 or 3 PH Amp Draw 16.8 or 8.5	875	79.7	85	12,670.00
	SRM60H+ Floor Model Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Dough Hook Only, Ingredients Chute, Timer . Optional Power Bowl Lift Available 3 HP Standard voltage 208-240/60/1 or 3 PH Amp Draw 16.8 or 8.5	860	79.7	85	12,408.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	SRM80+ Floor Model Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Batter Beater, Wire Whip, Dough Hook, Ingredients Chute, Timer . Optional Power Bowl Lift Available 3 HP Standard voltage 208-240/60/1 or 3 PH Amp Draw 16.8 or 8.5	995	79.7	85	15,666.00
	SRM80H+ Floor Model Mixer Standard Equipment: Removable Swing Ring™, Safety Guard, SS Bowl, Dough Hook Only, Ingredients Chute, Timer. Optional Power Bowl Lift Available 3 HP Standard voltage 208-240/60/1 or 3 PH Amp Draw 16.8 or 8.5	980	79.7	85	15,320.00
	1 PH Power Bowl Lift Available on 60 and 80 Qt. Models only.			85	1,050.00
	3 PH Power Bowl Lift Available on 60 and 80 Qt. Models only.			85	1,050.00
	15 Minute Timer Optional for 12 and 20 Qt Mixer			85	50.00
1012494	12 Qt. S/S Bowl			85	270.00
1020091	20 Qt. S/S Bowl			85	290.00
1035023	30+ Qt. S/S Bowl			85	400.00
1061192	60+ Qt. S/S Bowl			85	975.00
1080013	80+ Qt. S/S Bowl			85	1,300.00
1020092	12 Qt. For 20 Qt. S/S Bowl			85	300.00
1035024	20 Qt. For 30+ Qt. S/S Bowl			85	320.00
1061105	30 Qt. For 60+ Qt. S/S Bowl			85	726.00
1080038	40 Qt. For 80+ Qt S/S Bowl			85	750.00
1080047	60 Qt. For 80+ Qt. S/S Bowl			85	1,000.00
1012231	12 Qt. Batter Beater			85	60.00
1023083	20 Qt. Batter Beater			85	80.00
1033107	30+ Qt. Batter Beater			85	100.00
1061083	60+ Qt. Batter Beater			85	190.00
1080020	80+ Qt. Batter Beater			85	292.00
1020096	12 Qt. For 20 Qt. Batter Beater			85	90.00
1030108	20 Qt For 30+ Qt. Batter Beater			85	116.00
1061096	30 Qt. For 60+ Qt. Batter Beater			85	136.00
1061096	40 Qt. For 80+ Qt Batter Beater			85	136.00
1061083	60 Qt. For 80+ Qt. Batter Beater			85	190.00
1012149	12 Qt. S/S Wire Whip			85	110.00
1020095	20 Qt. S/S Wire Whip			85	140.00
1030111	30+ Qt. S/S Wire Whip			85	182.00
1061095	60+ Qt. S/S Wire Whip			85	235.00
1080033	80+ Qt. S/S Wire Whip			85	260.00
1020086	12 Qt. For 20 Qt. S/S Wire Whip			85	120.00
1030226	20 Qt. For 30+ Qt. S/S Wire Whip			85	150.00
1061182	30 Qt. For 60+ Qt. S/S Wire Whip			85	224.00
1061182	40 Qt. For 80+ Qt. S/S Wire Whip			85	224.00
1061095	60 Qt. For 80+ Qt. S/S Wire Whip			85	235.00
1012232	12 Qt. Dough Hook			85	68.00
1023089	20 Qt. Dough Hook			85	110.00
1033225	30+ Qt. Dough Hook			85	130.00
1061089	60+ Qt. Dough Hook			85	220.00
1080034	80+ Qt. Dough Hook			85	425.00

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1020090	12 Qt. For 20 Qt. Dough Hook			85	90.00
1031224	20 Qt. For 30+ Qt. Dough Hook			85	130.00
1061090	30 Qt. For 60+ Qt. Dough Hook			85	130.00
1061090	40 Qt. For 80+ Qt. Dough Hook			85	130.00
1061089	60 Qt. For 80+ Qt. Dough Hook			85	220.00
1012238	12 Qt. Sweet Dough Beater			85	120.00
1020195	20 Qt. Sweet Dough Beater			85	108.00
1030098	30+ Qt. Sweet Dough Beater			85	150.00
1061229	60+ Qt. Sweet Dough Beater			85	140.00
1080031	80+ Qt. Sweet Dough Beater			85	260.00
1220238	12 Qt. For 20 Qt. Sweet Dough Beater			85	180.00
2030195	20 Qt. For 30+ Qt. Sweet Dough Beater			85	120.00
1061313	30 Qt. For 60+ Qt. Sweet Dough Beater			85	140.00
1061313	40 Qt. For 80+ Qt. Sweet Dough Beater			85	140.00
1061229	60 Qt. For 80+ Qt. Sweet Dough Beater			85	140.00
1012233	12 Qt. Pastry Knife			85	80.00
1023087	20 Qt. Pastry Knife			85	100.00
1030227	30+ Qt. Pastry Knife			85	120.00
1061087	60+ Qt. Pastry Knife			85	570.00
1080032	80+ Qt. Pastry Knife			85	552.00
1020088	12 Qt. For 20 Qt. Pastry Knife			85	110.00
1030321	20 Qt. For 30+ Qt. Pastry Knife			85	100.00
1061088	30 Qt. For 60+ Qt. Pastry Knife			85	440.00
1061088	40 Qt. For 80+ Qt. Pastry Knife			85	440.00
1061087	60 Qt. For 80+ Qt. Pastry Knife			85	570.00
1012297	12 Qt. Four Wing Beater			85	460.00
1020197	20 Qt. Four Wing Beater			85	550.00
1030101	30+ Qt. Four Wing Beater			85	550.00
1061197	60+ Qt. Four Wing Beater			85	598.00
1080036	80+ Qt. Four Wing Beater			85	680.00
1220197	12 Qt. For 20 Qt. Four Wing Beater			85	460.00
1030102	20 Qt. For 30+ Qt. Four Wing Beater			85	550.00
1061301	30 Qt. For 60+ Qt. Four Wing Beater			85	580.00
1061301	40 Qt. For 80+ Qt. Four Wing Beater			85	580.00
1061197	60 Qt. For 80+ Qt. Four Wing Beater			85	598.00
1021299	20 Qt. Splash Extension Ring			85	82.00
1061299	30+ Qt. Splash Extension Ring			85	360.00
1061298	60+ Qt. Splash Extension Ring			85	500.00
1080049	80+ Qt. Splash Extension Ring			85	480.00
1021299	20 Qt. For 30+ Qt. Splash Extension Ring			85	60.00
1061299	30 Qt. For 60+ Qt. Splash Extension Ring			85	360.00
1061299	40 Qt. For 80+ Qt. Splash Extension Ring			85	360.00
1061298	60 Qt. For 80+ Qt. Splash Extension Ring			85	500.00
1061971	60+ Qt. Bowl Truck			85	300.00
1080971	80+ Qt. Bowl Truck			85	310.00
1030971	30 Qt. For 60+ Qt. Bowl Truck			85	350.00
1030971	40 Qt. For 80+ Qt. Bowl Truck			85	350.00
1061971	60 Qt. For 80+ Qt. Bowl Truck			85	300.00
1030972	30 Qt. For 60+ Qt. Bowl Truck Adapter			85	80.00
1030972	40 Qt. For 80+ Qt. Bowl Truck Adapter			85	80.00
1000442	20 Qt. Bowl Scraper			85	400.00

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1000443	30+ Qt. Bowl Scraper			85	400.00
1000446	60+ Qt. Bowl Scraper			85	600.00
1000448	80+ Qt. Bowl Scraper			85	600.00
1000444	30 Qt. For 60+ Qt. Bowl Scraper			85	600.00
1000444	40 Qt. For 80+ Qt. Bowl Scraper			85	600.00
1012159	12 Qt. Heavy Duty S/S Wire Whip			85	160.00
1020105	20 Qt. Heavy Duty S/S Wire Whip			85	200.00
1000550	ALMFC12 - Meat & Food Grinder #12 Meat & Food Grinder Attachment with cylinder, ring, worm, SS pan, plunger, 3/16 plate, and knife	12	1	85	386.00
1000508	#12 1/8 inch Grinder Plate	1		85	38.00
1000726	#22 1/8 inch Grinder plate	1		85	48.00
1000509	#12 3/16 inch Grinder Plate	1		85	36.00
1000727	#22 3/16 inch Grinder Plate	1		85	36.00
1000510	#12 1/4 inch Grinder Plate	1		85	36.00
1000728	#22 1/4 inch Grinder Plate	1		85	36.00
1000511	#12 3/8 inch Grinder Plate	1		85	36.00
1000729	#22 3/8 inch Grinder Plate	1		85	36.00
1000512	#12 1/2 inch Grinder Plate	1		85	36.00
1000730	#22 1/2 inch Grinder Plate	1		85	36.00
1000506	#12 "X" Knife	1		85	12.00
1000725	#22 "X" Knife	1		85	21.00
1000513	#12 1/2" Sausage Stuffer	1		85	22.00
1000733	#22 1/2" Sausage Stuffer	1		85	22.00
1000514	#12 3/4" Sausage Stuffer	1		85	22.00
1000734	#22 3/4" Sausage Stuffer	1		85	22.00
1000950	VS9 -Vegetable Slicer Attachment 9 inch vegetable slicer attachment with adjustable Knife Assembly.	25	1.9	85	1,056.00
1001050	VS9H - Vegetable Slicer Attachment 9 inch vegetable shredder attachment with Plate Holder and 3/16" Plate	25	1.9	85	842.00
1000912	VS9/VS9H Knife Assembly	5		85	450.00
1000913	VS9/VS9H Plate Holder	4		85	186.00
1000907	VS9/VS9H 3/32 inch Shredder Plate (9)	1		85	50.00
1000909	VS9/VS9H 3/16 inch Shredder Plate (3)	1		85	50.00
1000910	VS9/VS9H 5/16 inch Shredder Plate (0)	1		85	50.00
1000908	VS9/VS9H 1/2 inch Shredder Plate (000)	1		85	50.00
1000906	VS9/VS9H Grater Plate (14)	1		85	50.00
1000911	VS9/VS9H Julienne/French Fry Plate (25)	1		85	50.00
	M250 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-550 LBS - FLOUR CAPACITY-330 LBS STD VOLTAGE 220/60/3 2 Speed belt driven dough mixer. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.	2161	131.2	85	29,104.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>M200 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-440 LBS - FLOUR CAPACITY-275 LBS STD VOLTAGE 220/60/3 2 Speed belt driven dough mixer. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2094	114.7	85	21,914.00
	<p>M2001 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-440 LBS - FLOUR CAPACITY-275 LBS STD VOLTAGE 220/60/3 1 Speed belt driven dough mixer for bagel and pizza operations. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2094	114.7	85	21,914.00
	<p>M160 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-350 LBS - FLOUR CAPACITY-220 LBS STD VOLTAGE 220/60/3 2 Speed belt driven dough mixer. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2050	114.7	85	20,886.00
	<p>M1601 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-350 LBS - FLOUR CAPACITY-220 LBS STD VOLTAGE 220/60/3 1 Speed belt driven dough mixer for bagel and pizza operations. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2050	114.7	85	20,886.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>M130 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-285 LBS - FLOUR CAPACITY-175 LBS STD VOLTAGE 220/60/3 2 Speed belt driven dough mixer. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	1345	74.2	85	17,462.00
	<p>M1301 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-285 LBS - FLOUR CAPACITY-175 LBS STD VOLTAGE 220/60/3 1 Speed belt driven dough mixer for bagel and pizza operations. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	1345	74.2	85	17,462.00
	<p>M100 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-220 LBS - FLOUR CAPACITY-130 LBS STD VOLTAGE 220/60/3 2 Speed belt driven dough mixer. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	1246	74.2	85	16,424.00
	<p>M80 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-175 LBS - FLOUR CAPACITY-110 LBS STD VOLTAGE 220/60/3 2 Speed belt driven dough mixer. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	1235	74.2	85	15,408.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>M801 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-175 LBS - FLOUR CAPACITY-110 LBS STD VOLTAGE 220/60/3 1 Speed belt driven dough mixer for bagel and pizza operations. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	1235	74.2	85	15,408.00
	<p>M60 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-130 LBS - FLOUR CAPACITY-80 LBS STD VOLTAGE 220/60/3 2 Speed belt driven dough mixer. Low vibration, low noise. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	816	47.2	85	12,498.00
	<p>M40 Spiral Dough Mixer Floor Model Spiral Mixer with Fixed Bowl Dough Capacity-90 LBS - FLOUR CAPACITY-55 LBS STD VOLTAGE 220/60/3 2 Speed belt driven dough mixer. Low vibration, low noise. Automatic or manual operation modes. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	595	47.2	85	9,416.00
	<p>RBM250 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Table height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-550 LBS - FLOUR CAPACITY-330 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 2 Speed, 100/200 rpm.) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3263	222.8	85	43,750.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>RBM200 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Table height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-440 LBS - FLOUR CAPACITY-275 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 2 Speed, 100/200 rpm.) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3153	222.8	85	39,750.00
	<p>RBM2001 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Table height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-440 LBS - FLOUR CAPACITY-275 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3153	222.8	85	39,750.00
	<p>RBM160 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Table height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-350 LBS - FLOUR CAPACITY-220 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 2 Speed, 100/200 rpm.) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3042	222.8	85	38,000.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>RBM1601 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Table height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-350 LBS - FLOUR CAPACITY-220 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3042	222.8	85	38,000.00
	<p>RBM130 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Table height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-285 LBS - FLOUR CAPACITY-175 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 2 Speed, 100/200 rpm.) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2392	165.7	85	33,212.00
	<p>RBM1301 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Table height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-285 LBS - FLOUR CAPACITY-175 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2392	165.7	85	33,212.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>SRTM250 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Divider height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-550 LBS - FLOUR CAPACITY-330 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 2 Speed, 100/200 rpm.) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3660	241.7	85	46,760.00
	<p>SRTM200 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Divider height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-440 LBS - FLOUR CAPACITY-275 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 2 Speed, 100/200 rpm.) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3483	241.7	85	42,800.00
	<p>SRTM2001 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Divider height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-440 LBS - FLOUR CAPACITY-275 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3483	241.7	85	42,800.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>SRTM160 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Divider height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-350 LBS - FLOUR CAPACITY-220 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 2 Speed, 100/200 rpm.) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3439	241.7	85	40,000.00
	<p>SRTM1601 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Divider height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-350 LBS - FLOUR CAPACITY-220 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3439	241.7	85	40,000.00
	<p>SRTM130 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Divider height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-285 LBS - FLOUR CAPACITY-175 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 2 Speed, 100/200 rpm.) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2789	196.4	85	36,000.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>SRTM1301 Spiral Dough Mixer Floor Model Spiral Mixer with Integrated Tilt Lift (Divider height) SPECIFY RIGHT OR LEFT SIDE LOCATION FOR LIFTER UNIT (AS SEEN FACING MIXER). Dough Capacity-285 LBS - FLOUR CAPACITY-175 LBS STD VOLTAGE 220/60/3 Attached hydraulic lift unit quietly raises and tilts entire mixer for emptying dough. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers for speed and direction. 3 MOTORS (BOWL, SPIRAL HOOK AND HYDRAULIC TILT LIFT) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2789	196.4	85	36,000.00
	<p>ME250 Spiral Dough Mixer Floor Model Spiral Mixer with Removable Bowl Dough Capacity-550 LBS - FLOUR CAPACITY-330 LBS STD VOLTAGE 220/60/3 Trolley-mounted bowl detaches from mixer body for easy dough removal elsewhere. 2 Speed, 100/200 rpm. Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	3042	159.3	85	47,900.00
	<p>ME200 Spiral Dough Mixer Floor Model Spiral Mixer with Removable Bowl Dough Capacity-440 LBS - FLOUR CAPACITY-275 LBS STD VOLTAGE 220/60/3 Trolley-mounted bowl detaches from mixer body for easy dough removal elsewhere. 2 Speed, 100/200 rpm. Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2940	159.3	85	45,800.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	<p>ME2001 Spiral Dough Mixer Floor Model Spiral Mixer with Removable Bowl Dough Capacity-440 LBS - FLOUR CAPACITY-275 LBS STD VOLTAGE 220/60/3 Trolley-mounted bowl detaches from mixer body for easy dough removal elsewhere. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2940	159.3	85	45,800.00
	<p>ME160 Spiral Dough Mixer Floor Model Spiral Mixer with Removable Bowl Dough Capacity-350 LBS - FLOUR CAPACITY-220 LBS STD VOLTAGE 220/60/3 Trolley-mounted bowl detaches from mixer body for easy dough removal elsewhere. 2 Speed, 100/200 rpm. Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2337	134.6	85	40,226.00
	<p>ME1601 Spiral Dough Mixer Floor Model Spiral Mixer with Removable Bowl Dough Capacity-350 LBS - FLOUR CAPACITY-220 LBS STD VOLTAGE 220/60/3 1Trolley-mounted bowl detaches from mixer body for easy dough removal elsewhere. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers. 2 MOTORS (BOWL AND SPIRAL HOOK) FOR EACH MACHINE. CONTACT FACTORY FOR HP AND AMP DRAW RATINGS FOR SPECIFIC MODELS.</p>	2337	134.6	85	40,226.00
	<p>ME130 Spiral Dough Mixer Dough Capacity-285 LBS - FLOUR CAPACITY-175 LBS STD VOLTAGE 220/60/3 Trolley-mounted bowl detaches from mixer body for easy dough removal elsewhere. 2 Speed, 100/200 rpm. Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers trigger automatic shift from first to second speed. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers.</p>	2227	134.6	85	37,778.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	ME1301 Spiral Dough Mixer Floor Model Spiral Mixer with Removable Bowl Dough Capacity-285 LBS - FLOUR CAPACITY-175 LBS STD VOLTAGE 220/60/3 Trolley-mounted bowl detaches from mixer body for easy dough removal elsewhere. 1 Speed, 125 rpm (for bagel and pizza operations) Low vibration, low noise, belt driven. Automatic or manual operation modes. Bi-directional bowl rotation. Dual timers useful for bowl direction change. Bowl pulse feature for easy unloading. Steel chassis, leveling feet. Standard Equipment: SS Shaft, SS spiral hook, SS safety ring, SS bowl, two programmable timers.	2227	134.6	85	37,778.00
	RCEB250 For ME250 Table height Tilt Lift for Removable Bowls STD VOLTAGE 220/60/3 Motor 1.5 HP Amp Draw 6.5 Quiet hydraulic operation. Raises and tilts the removable ME series bowl/trolley assembly for emptying dough.	1186	169.3	85	17,140.00
	RCEB200 For ME200 and ME2001 Table height Tilt Lift for Removable Bowls STD VOLTAGE 220/60/3 Motor 1.5 HP Amp Draw 6.5 Quiet hydraulic operation. Raises and tilts the removable ME series bowl/trolley assembly for emptying dough.	1186	169.3	85	17,140.00
	RCEB160 For ME160 and ME1601 Table height Tilt Lift for Removable Bowls STD VOLTAGE 220/60/3 Motor 1.5 HP Amp Draw 6.5 Quiet hydraulic operation. Raises and tilts the removable ME series bowl/trolley assembly for emptying dough.	1186	169.3	85	17,140.00
	RCEB130 For ME130 and ME1301 Table height Tilt Lift for Removable Bowls STD VOLTAGE 220/60/3 Motor 1.5 HP Amp Draw 6.5 Quiet hydraulic operation. Raises and tilts the removable ME series bowl/trolley assembly for emptying dough.	1186	169.3	85	17,140.00
	RCET250 For ME250 Divider height Tilt Lift for Removable Bowls STD VOLTAGE 220/60/3 Motor 1.5 HP Amp Draw 6.5 Quiet hydraulic operation. Raises and tilts the removable ME series bowl/trolley assembly for emptying dough.	1587	200.7	85	19,238.00
	RCET200 For ME200 and ME2001 Divider height Tilt Lift for Removable Bowls STD VOLTAGE 220/60/3 Motor 1.5 HP Amp Draw 6.5 Quiet hydraulic operation. Raises and tilts the removable ME series bowl/trolley assembly for emptying dough.	1587	200.7	85	19,238.00
	RCET160 For ME160 and ME1601 Divider height Tilt Lift for Removable Bowls STD VOLTAGE 220/60/3 Motor 1.5 HP Amp Draw 6.5 Quiet hydraulic operation. Raises and tilts the removable ME series bowl/trolley assembly for emptying dough.	1587	200.7	85	19,238.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	RCET130 For ME130 and ME1301 Divider height Tilt Lift for Removable Bowls STD VOLTAGE 220/60/3 Motor 1.5 HP Amp Draw 6.5 Quiet hydraulic operation. Raises and tilts the removable ME series bowl/trolley assembly for emptying dough.	1587	200.7	85	19,238.00
	CE250 Extra Bowl/Trolley assembly for ME250 Spiral Mixer	882	60.4	85	9,800.00
	CE200 Extra Bowl/Trolley assembly for ME200 and ME2001 Spiral Mixers	750	56.1	85	9,096.00
	CE160 Extra Bowl/Trolley assembly for ME160 and ME1601 Spiral Mixers	639	49.1	85	8,396.00
	CE130 Extra Bowl/Trolley assembly for ME130 and ME1301 Spiral Mixers	556	41.6	85	7,696.00
	50 Qt. Spiral Mixer 3 HP Standard voltage 208-240/60/3 Amp Draw 6.4/8.6 2 Speed, belt and chain driven dough mixer. Standard Equipment: Safety Guard, SS Kneading Bar, SS Spiral Hook, SS 18" dia. Bowl. Timer. Includes bowl drain and plug for easy cleaning. Dough Capacity: 55 lbs - Flour Capacity: 35 lbs	405	29.7	85	8,800.00
	SF600 1 Speed Reversible Sheeter 1 HP Standard voltage 220/60/3 Amp Draw 4 Table length 39 1/2" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to desired thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base. Extended table accommodates optional roller. Table can be folded upright or removed. Mounted on wheels. Low voltage electrical supply linked to safety guards. Manual or foot pedal operation. Rollers 23 1/2" wide open from 0 to 1 3/8". Belt width 23 1/2" DOES NOT ACCEPT CUTTING ROLLERS	505	49.8	85	9,430.00
	SF600 1 Speed Reversible Sheeter 1 HP Standard voltage 220/60/3 Amp Draw 4 Table length 47 1/4" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to desired thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base. Extended table accommodates optional cutting roller. Table can be folded upright or removed. Mounted on wheels. Low voltage electrical supply linked to safety guards. Manual or foot pedal operation. Rollers 23 1/2" wide open from 0 to 1 3/8". Belt width 23 1/2" DOES NOT ACCEPT CUTTING ROLLERS	527	49.8	85	9,510.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	SF600 1 Speed Reversible Sheeter 1 HP Standard voltage 220/60/3 Amp Draw 4 Table length 59" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to desired thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base. Extended table accommodates optional cutting roller. Table can be folded upright or removed. Mounted on wheels. Low voltage electrical supply linked to safety guards. Manual or foot pedal operation. Rollers 23 1/2" wide open from 0 to 1 3/8". Belt width 23 1/2" DOES NOT ACCEPT CUTTING ROLLERS	564	60.8	85	10,214.00
	SF600-2 2-Speed Reversible Sheeter 1.3/0.7 HP Standard voltage 220/60/3 Amp Draw 3.3/1.5 Table length 59" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to desired thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base. Extended table accommodates optional cutting roller. Table can be folded upright or removed. Mounted on wheels. Low voltage electrical supply linked to safety guards. Manual or foot pedal operation. Rollers 23 1/2" wide open from 0 to 1 3/8". Belt width 23 1/2"	570	60.8	85	11,000.00
	Cutter Attachment Box (required)				740.00
	Cutter Roller Attachment-Croissant, small 3.2" x 4.7" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				3,440.00
	Cutter Roller Attachment-Croissant, large 5.5" x 7.1" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,700.00
	Cutter Roller Attachment-Croissant, standard 5.5" x 4.7" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,700.00
	Cutter Roller Attachment-Rectangular 1.6" x 3.2" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,880.00
	Cutter Roller Attachment-Rectangular 1.6" x 3.9" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,880.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	Cutter Roller Attachment-Rectangular 1.6" x 4.7" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,740.00
	Cutter Roller Attachment-Rectangular 2.4" x 6.3" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,700.00
	Cutter Roller Attachment-Rectangular 2.4" x 7.9" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,620.00
	Cutter Roller Attachment-Rectangular 5.5" x 6.3" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,700.00
	Cutter Roller Attachment-Rectangular 5.5" x 7.5" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,700.00
	Cutter Roller Attachment-Square 4.3" x 4.3" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,740.00
	Cutter Roller Attachment-Square 4.9" x 4.9" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,740.00
	Cutter Roller Attachment-Square 5.5" x 5.5" (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,700.00
	Cutter Roller Attachment-Plain Round 2.0" x 2.4" dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				3,200.00
	Cutter Roller Attachment-Plain Round 2.4" x 2.8" dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,950.00
	Cutter Roller Attachment-Plain Round 2.8" x 3.2" dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,800.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	Cutter Roller Attachment-Plain Round 3.2" x 4.7" dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,700.00
	Cutter Roller Attachment-Plain Round 4.7" or greater dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,620.00
	Cutter Roller Attachment-Fluted Round 2.4" x 2.8" dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				3,520.00
	Cutter Roller Attachment-Fluted Round 2.8" x 3.2" dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				3,200.00
	Cutter Roller Attachment-Fluted Round 3.2" x 4.7" dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				3,000.00
	Cutter Roller Attachment-Fluted Round 4.7" or greater dia. Specify exact diameter desired. (One Cutter Attachment Box required. Rollers are interchangeable.) Additional cutting roller designs are available. Contact factory for pricing and specifications				2,900.00
	SF500 Floor Model Reversible Sheeter 1 HP Standard voltage 220/60/3 or 220/60/1 Amp Draw 7 Table length 28" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to desired thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base. Table can be folded upright for storage. Mounted on wheels. Low voltage electrical supply linked to safety guards. Single speed manual or foot pedal operation. Rollers 19 5/8" wide open from 0 to 1 3/8". Belt width 19 5/8"	379	32.6	85	8,020.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	SF500 Floor Model Reversible Sheeter 1 HP Standard voltage 220/60/3 or 220/60/1 Amp Draw 7 Table length 39 1/2" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to desired thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base. Table can be folded upright for storage. Mounted on wheels. Low voltage electrical supply linked to safety guards. Single speed manual or foot pedal operation. Rollers 19 5/8" wide open from 0 to 1 3/8". Belt width 19 5/8"	397	37.5	85	8,110.00
	SF500 Floor Model Reversible Sheeter 1 HP Standard voltage 220/60/3 or 220/60/1 Amp Draw 7 Table length 47 1/4" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to desired thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base.. Table can be folded upright for storage. Mounted on wheels. Low voltage electrical supply linked to safety guards. Single speed manual or foot pedal operation. Rollers 19 5/8" wide open from 0 to 1 3/8". Belt width 19 5/8"	419	42.3	85	8,460.00
	SFB500 Bench Model Reversible Sheeter 1 HP Standard voltage 220/60/3 or 220/60/1 Amp Draw 4.8 Table length 28" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to desired thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base.. Table can be folded upright for storage. Low voltage electrical supply linked to safety guards. Single speed manual operation. Rollers 19 5/8" wide open from 0 to 1 3/8". Belt width 19 5/8"	308	20.5	85	7,320.00
	SFB500 Bench Model Reversible Sheeter 1 HP Standard voltage 220/60/3 or 220/60/1 Amp Draw 4.8 Table length 39 1/2" Specifically designed for hotels, restaurants, pastry shops and small to medium size bakeries, these reversible sheeters work all dough types to thickness, including very thin. They feature chrome plated calibrated rollers, adjustable speed conveyors, and easily removable scrapers. Sheeted dough automatically reels onto a pin. Shielded bearings prevent contamination. Choice of stainless steel or painted base. Table can be folded upright for storage. Low voltage electrical supply linked to safety guards. Single speed manual operation. Rollers 19 5/8" wide open from 0 to 1 3/8". Belt width 19 5/8"	324	25.4	85	7,400.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	G700 Genie™ Fully Automatic Reversible Sheeter Table length - 59 1/2" STD VOLTAGE - 220/60/3 Motor 2 HP Amp Draw 6.9 Extra wide 27 1/2" belt and roller width. Operates in automatic or manual mode. Easily programmed, black/white touch screen control panel. Automatically adjusts roller separation between 0 and 2.0". Mounted on wheels. Comes equipped with Automatic Flour Duster unit and Automatic Dough Spooler. Low voltage electrical supply linked to safety guards. NEW INSTALLATIONS REQUIRE FACTORY START-UP AND TRAINING. CONTACT FACTORY FOR PRICING AND SCHEDULING.	1102	125.5	85	43,800.00
	G700 Genie™ Fully Automatic Reversible Sheeter Table length - 79" STD VOLTAGE - 220/60/3 Motor 2 HP Amp Draw 6.9 Extra wide 27 1/2" belt and roller width. Operates in automatic or manual mode. Easily programmed, black/white touch screen control panel. Automatically adjusts roller separation between 0 and 2.0". Mounted on wheels. Comes equipped with Automatic Flour Duster unit and Automatic Dough Spooler. Low voltage electrical supply linked to safety guards. NEW INSTALLATIONS REQUIRE FACTORY START-UP AND TRAINING. CONTACT FACTORY FOR PRICING AND SCHEDULING.	1102	125.5	85	45,600.00
	G600 Genie™ Fully Automatic Reversible Sheeter Table length - 47 1/4" STD VOLTAGE - 220/60/3 Motor 2 HP Amp Draw 6.9 23 1/2" belt and roller width. Operates in automatic or manual mode. Easily programmed, black/white touch screen control panel. Automatically adjusts roller separation between 0 and 2.0". Mounted on wheels. Low voltage electrical supply linked to safety guards. NEW INSTALLATIONS REQUIRE FACTORY START-UP AND TRAINING. CONTACT FACTORY FOR PRICING AND SCHEDULING.	1102	125.5	85	28,500.00
	G600 Genie™ Fully Automatic Reversible Sheeter Table length - 59 1/2" STD VOLTAGE - 220/60/3 Motor 2 HP Amp Draw 6.9 23 1/2" belt and roller width. Operates in automatic or manual mode. Easily programmed, black/white touch screen control panel. Automatically adjusts roller separation between 0 and 2.0". Mounted on wheels. Low voltage electrical supply linked to safety guards. NEW INSTALLATIONS REQUIRE FACTORY START-UP AND TRAINING. CONTACT FACTORY FOR PRICING AND SCHEDULING.	1102	125.5	85	30,400.00
	Color touch screen for G600 or G700 Genie™ Sheeters				3,700.00
	Automatic Flour Duster for G600 Genie™ Sheeters				3,500.00
	Automatic Dough Spooler for G600 Genie™ Sheeters				3,750.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	CDR11 PIZZA EXPRESS™ Combo Divider/Rounder DIVIDER MOTORS 1 HP AND 1/4 HP ROUNDER MOTOR 1/2 HP Standard Voltage 115/60/1 Dual function machine automatically dispenses uniformly sized and rounded dough portions. Knob adjustment for portion size. Processes 4 to 11 oz. portions , up to 265 lbs per hour. Rugged SS and anodized aluminum construction.	368	24	85	19,680.00
	CDR23 PIZZA EXPRESS™ Large Portion Divider/Rounder DIVIDER MOTORS 1 HP AND 1/4 HP ROUNDER MOTOR 1/2 HP Standard Voltage 115/60/1 Dual function machine automatically dispenses uniformly sized and rounded dough portions. Knob adjustment for portion size. Processes 4 to 26 oz. portions (with optional small converter head), up to 1000 lbs per hour. Rugged SS and anodized aluminum construction.	397	37.9	85	22,968.00
	DD11 PIZZA EXPRESS™ Dough Divider DIVIDER MOTORS 1 HP AND 1/4 HP (2 MOTORS) Standard Voltage 115/60/1 Stand alone automatic divider unit dispenses uniformly sized dough portions. Knob adjustment for portion size. SS Construction. Dispenses 4 to 11 oz. portions , up to 265 lbs per hour. Rugged SS construction.	183	14.1	85	12,628.00
	DD23 PIZZA EXPRESS™ Dough Divider DIVIDER MOTORS 1 HP AND 1/4 HP (2 MOTORS) Standard Voltage 115/60/1 Stand alone automatic divider unit dispenses uniformly sized dough portions. Knob adjustment for portion size. SS Construction. Dispenses 4 to 26 oz. portions(with optional small converter head) , up to 1000 lbs per hour. Rugged SS construction.	220	18.2	85	14,954.00
3100033	Small Converter Head (4 to 11 oz portions) for CDR23 or DD23				838.00
	DR14 PIZZA EXPRESS™ Dough Rounder Standard Voltage 1/2 HP 115/60/1 Amp Draw 5.9 Stand alone automatic rounder unit smoothly shapes dough balls from pre-cut pieces. Produces 1 3/4 to 14 oz. rounds. SS and anodized aluminum construction.	132	7.2	85	8,300.00
	DR42 PIZZA EXPRESS™ Large Portion Dough Rounder Standard Voltage 1/2 HP 115/60/1 Amp Draw 5.9 Stand alone automatic rounder unit smoothly shapes dough balls from pre-cut pieces. Produces 2 to 42 oz. rounds. SS and anodized aluminum construction.	172	9.5	85	8,856.00
	DS12 PIZZA EXPRESS™ Pizza Dough Sheeter Standard Voltage 1/2 HP 115/60/1 Amp Draw 2.5 Single pass sheeter for pizza dough. Clear acrylic safety shield with electrical interlock. Both roller sets fully adjustable for thin to thick crusts. Styron housing, Delrin rollers and SS face plate. Processes 3 to 8 oz rounds.	75	5.4	85	4,476.00
	DS14 PIZZA EXPRESS™ Pizza Dough Sheeter Standard Voltage 1/2 HP 115/60/1 Amp Draw 2.5 Single pass sheeter for pizza dough. Clear acrylic safety shield with electrical interlock. Both roller sets fully adjustable for thin to thick crusts. Styron housing, Delrin rollers and SS face plate. Processes 6 to 16 oz rounds.	93	7.7	85	5,190.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	DS18 PIZZA EXPRESS™ Pizza Dough Sheeter Standard Voltage 1/2 HP 115/60/1 Amp Draw 2.5 Single pass sheeter for pizza dough. Clear acrylic safety shield with electrical interlock. Both roller sets fully adjustable for thin to thick crusts. Styron housing, Delrin rollers and SS face plate. Processes 7 to 30 oz rounds.	110	12.6	85	5,970.00
	DS18/24 PIZZA EXPRESS™ Combo Pasta/Pizza Dough Sheeter Standard Voltage 1/2 HP 115/60/1 Amp Draw 2.5 Single pass sheeter for pasta or pizza dough. Two sets of adjustable rollers produce rectangular pasta dough sheets up to 18" wide. Activate the transfer arm and make pizza rounds up to 18" diameter with a single pass. Rollers adjust dough thickness between 1/50" and 1/4". Clear acrylic safety shield with electrical interlock. Styron housing, Delrin rollers, and SS face plate.	112	12.7	85	6,144.00
	SE12D Bizerba by Univex Automatic Gravity Slicer Standard Voltage 1/2 HP 115/60/1 Amp Draw 6.6 Gravity-feed, automatic or manual. Infinitely variable slice thickness 0 to 0.94". High carbon, chrome plated steel, hollow ground 13" blade, 266 rpm. Three carriage stroke lengths eliminate wasted motion. Three speeds deliver 30-75 slices/minute. Extra-large tilted carriage and product holder. Polycarbonate guard plate and detachable remnant holder. Membrane keypad. Quick mount remote sharpener.	155	13.5	85	8,306.00
	Lifting Device for SE12D Bizerba by Univex	2			442.00
	SE12L Bizerba by Univex Manual Gravity Slicer Standard Voltage 1/2 HP 115/60/1 Amp Draw 3.5 Gravity-feed manual operation. Infinitely variable slice thickness 0 to 0.94". High carbon, chrome plated steel, hollow ground 13" blade, 266 rpm. Extra-large tilted carriage and product holder. Polycarbonate guard plate and detachable remnant holder. Membrane ON/OFF keypad. Quick mount remote sharpener.	110	13.5	85	5,008.00
	SE12LA Bizerba by Univex Manual Gravity Slicer with Automatic Shut-off Standard Voltage 1/2 HP 115/60/1 Amp Draw 3.5 Gravity-feed manual operation. Infinitely variable slice thickness 0 to 0.94". High carbon, chrome plated steel, hollow ground 13" blade, 266 rpm. Extra-large tilted carriage and product holder. Polycarbonate guard plate and detachable remnant holder. Membrane ON/OFF keypad. Quick mount remote sharpener.	110	13.5	85	5,334.00
	Lifting Device for SE12L and SE12LA Bizerba by Univex	2			410.00
	VS12F-P Bizerba by Univex Vertical Slicer Standard Voltage 1/2 HP 115/60/1 Amp Draw 3.5 Vertical blade manual operation. Perfect for raw meat, smoked ham and roast beef. Extra large support surface and detachable feed carriage. Infinitely variable slice thickness from 0 to 0.94. High carbon chrome plated steel, hollow ground 13.8" blade, 266 RPM. Polycarbonate guard plate and detachable magnetic remnant holder. Swivel-mounted scraper. Membrane ON/OFF pad. Remote sharpener included.	128	16.5	85	6,922.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	VS12F Bizerba by Univex Vertical Slicer with Clamping Carriage for Prosciutto Standard Voltage 1/2 HP 115/60/1 Amp Draw 3.5 Vertical blade manual operation. Perfect for raw meat, smoked ham and roast beef. Extra large support surface and detachable feed carriage. Infinitely variable slice thickness from 0 to 0.94. High carbon chrome plated steel, hollow ground 13.8" blade, 266 RPM. Polycarbonate guard plate and detachable magnetic remnant holder. Swivel-mounted scraper. Membrane ON/OFF pad. Remote sharpener included.	134	16.5	85	7,496.00
860370501300	Vegetable Chute Attachment For models SE12L, SE12LA, and SE12D				366.00
860370501800	Stomper for Vegetable Chute For models SE12L, SE12LA, and SE12D				366.00
8000009	Scale For models SE12L, SE12LA, and SE12D				1,384.00
894001000017	Cheese Blade For models SE12L, SE12LA, SE12D, and A400's				758.00
860370502600	Product Fence (requires 2) For models SE12L, SE12LA, and SE12D				246.00
860370502800	Remnant Pusher For models SE12L, SE12LA, and SE12D				155.00
	A404 Bizerba by Univex Stacking/Shingling Automatic Slicer - 15 3/4" Standard Voltage 1 HP 115/60/1 Amp Draw 3.1 Produces multiple stacks up to 3 1/2" high or shingled layers in three positions. Programmable memory for 99 slicing and deposition patterns. Programmable 30 to 55 strokes/minute cutting speed. Thickness 2/100 to 1/2". High carbon, chrome plated steel, hollow ground 13" blade, 266 RPM. Integral sharpening program. Functions disabled for easy cleaning. Ergonomically positioned LCD and keypad control. Accommodates 15 3/4" maximum product length. NEW INSTALLATIONS REQUIRE FACTORY START-UP AND TRAINING. CONTACT FACTORY FOR PRICING AND SCHEDULING.	240	36	85	27,060.00
	A406 Bizerba by Univex Stacking/Shingling Automatic Slicer - 23 5/8" Standard Voltage 1 HP 115/60/1 Amp Draw 3.1 Produces multiple stacks up to 3 1/2" high or shingled layers in three positions. Programmable memory for 99 slicing and deposition patterns. Programmable 30 to 55 strokes/minute cutting speed. Thickness 2/100 to 1/2". High carbon, chrome plated steel, hollow ground 13" blade, 266 RPM. Integral sharpening program. Functions disabled for easy cleaning. Ergonomically positioned LCD and keypad control. Accommodates 23 5/8" maximum product length. NEW INSTALLATIONS REQUIRE FACTORY START-UP AND TRAINING. CONTACT FACTORY FOR PRICING AND SCHEDULING.	250	43.4	85	28,090.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	A404FB bizerba by Univex Stacking/Shingling Automatic Slicer w/Conveyor - 15 3/4" Standard Voltage 1 HP 115/60/1 Amp Draw 3.1 A400 Series slicer with 48" long conveyor that transports product to light barrier. Produces multiple stacks up to 2.4 inches high or shingled layers in three row positions. Same memory and slicing features as Model A404. NEW INSTALLATIONS REQUIRE FACTORY START-UP AND TRAINING. CONTACT FACTORY FOR PRICING AND SCHEDULING.	256	42.2	85	34,950.00
	A406FB Bizerba by Univex Stacking/Shingling Automatic Slicer w/Conveyor - 23 5/8" Standard Voltage 1 HP 115/60/1 Amp Draw 3.1 A400 Series slicer with 48" long conveyor that transports product to light barrier. Produces multiple stacks up to 2.4 inches high or shingled layers in three row positions. Same memory and slicing features as Model A406. NEW INSTALLATIONS REQUIRE FACTORY START-UP AND TRAINING. CONTACT FACTORY FOR PRICING AND SCHEDULING.	266	42.2	85	35,980.00
8000204	A400 Stand on wheels.	35	12	85	2,076.00
8800016	A400 Chipper/Shaver Attachment	10	1	85	812.00
	FK23 Bizerba by Univex Meat and Bone Saw Standard Voltage 1 1/2 HP 115/60/1 Amp Draw 6.0 Solid SS table top design. Detachable feeder with height adjustable rail and blade guide. Thickness adjustable from 0.4 to 7 1/2". Removable saw wheels. Quick action saw band tension adjuster, motor brake, integral overload protection and restart lockout.	141	12.3	85	7,604.00
	S111 Bizerba by Univex Strip Cutter & Tenderizer Standard Voltage 1/2 HP 115/60/1 Amp Draw 5.0 Anodized aluminum housing, stable wide footprint. Elevated feed inlet away from blades. Two piece, tool free detachable cutting inserts. Membrane keypad. Detachable SS receiving tray. Must select one or more strip cutter or knitting and tenderizing set.	65	6.9	85	2,694.00
80000131016	S012 Knitting and Tenderizing Set				982.00
80000101446	S021 Strip Cutter 5/32" (4mm)				1,398.00
80000111244	S021 Strip Cutter 1/4" (6mm)				1,202.00
80000121108	S021 Strip Cutter 5/16" (8mm)				1,071.00
	4509 9" Prep Saver Slicer Compact Light to Medium Duty, belt-driven, manual, gravity feed slicer. German, hollow-ground hardened steel, high carbon chrome plated blade. Permanent edge guard. Built in sharpener. 115/60/1 1/4 HP, 1.6 AMP DRAW	47	5.3	85	1,082.00
	4510 10" Prep Saver Slicer Compact Light to Medium Duty, belt-driven, manual, gravity feed slicer. German, hollow-ground hardened steel, high carbon chrome plated blade. Permanent edge guard. Built in sharpener. 115/60/1 1/4 HP, 1.6 AMP DRAW	47	5.3	85	1,196.00
	6512 12" Prep Saver Slicer Compact Light to Medium Duty, belt-driven, manual gravity feed slicer. German, hollow-ground hardened steel, high carbon chrome plated blade. Permanent edge guard. Built in sharpener. 115/60/1 1/3 HP, 1.9 AMP DRAW	67	9.2	85	1,772.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	7510 10" Duro Slicer Heavy Duty, Belt Driven, manual gravity feed slicer. German, hollow ground hardened steel, high carbon chrome plated blade. Rugged, multi-position meat holder. Permanent edge guard. Built in sharpener. 115/60/1 1/3 HP, 3.9 AMP DRAW	80	10.9	85	1,952.00
	7512 12" Duro Slicer Heavy Duty, Belt Driven, manual, gravity feed slicer. German, hollow ground hardened steel, high carbon chrome plated blade. Rugged, multi-position meat holder. Permanent edge guard. Built in sharpener. 115/60/1 1/3 HP, 3.9 AMP DRAW	90	10.9	85	2,246.00
	9512 12" Max Series Manual Slicer Heavy Duty, Gear Driven, gravity feed slicer. German, hollow ground hardened steel, high carbon chrome plated blade. Rugged multi position meat holder. Built in sharpener. Permanent edge guard. 115/60/1 1/2 HP, 5.6 AMP DRAW	102	12.4	85	2,984.00
	8512 12" Max Series Automatic Slicer Heavy Duty, Gear Driven, gravity feed slicer. German, hollow ground hardened steel, high carbon chrome plated blade. Rugged multi position meat holder. Built in sharpener. Permanent edge guard. 115/60/1 1/2 HP, 5.6 AMP DRAW	130	12.4	85	4,498.00
	9514 14" Max Series Manual Slicer The oversized 14" diameter blade and extra-large carriage feed handle everything from deli and cheese to very large roasts. Heaviest Duty, Gear Driven, manual gravity feed slicer. German, hollow ground hardened steel, high carbon chrome plated blade. Heavy duty meat holder. Permanent edge guard. Built in sharpener. 115/60/1 1/2 HP, 5.4 AMP DRAW	118	15.4	85	3,550.00
	Vegetable Chute Attachment Stainless steel chute for slicing vegetables. Diameter 7", length 14" Available for 7512, 8512, and 9512 models only	15	1	85	530.00
	MG8912 - Meat Grinder Heavy Duty meat Grinder with #12 grinder attachment, SS pan, 3/16" plate, knife and plunger. Produces 8-12 lbs (4-5 kg) per minute on first grind using a 3/16" plate. 1 HP, Std Voltage 115/60/1, Amp draw 13.2	99	6.8	85	1,558.00
	MG22 - Meat grinder Heavy Duty, gear driven meat grinder with #22 grinder attachment 16"x24" aluminum feed pan, 3/16" plate, #22 knife, plastic meat storage container, feed stomper and cleaning brush. 25 lbs (11.4 kg) per minute on first grind using a 3/16" plate. 1 HP, Std Voltage 115/60/1, Amp draw 8.4	158	12.8	85	3,222.00
	MG0012 - Meat Grinder Portable Meat Grinder, gear driven #12 grinder, stainless steel housing and pan. 3/16" plate, knife and plunger. 4-6 lbs. (2-3 kg) per minute on first grind using 3/16" plate. Perfect for hunters. 1/2 HP, Standard Voltage 115/60/1 Amp Draw 3.0	32	1.8	85	966.00
	PM91 Prep-Mate Power Drive Heavy Duty Drive unit to be used with vegetable slicer, shredder/grater or meat chopper (ALMFC12). Comes with one poly prep container. Perfect for cheese shredding. 1 HP, Std Voltage 115/60/1 Amp draw 12.0	90	6.8	85	1,162.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	PM91G Prep-Mate Power Drive-Extended Legs. The same heavy duty drive unit as PM91, equipped with legs that elevate the machine to accommodate deeper food receptacles and higher mounding. 1 HP, Std Voltage 115/60/1 Amp draw 12.0	90	6.8	85	1,462.00
	VS2000 - Vegetable Slicer/Shredder Heavy Duty, High Volume vegetable slicer/shredder with 1 HP drive, 9-inch adjustable knife assembly, (VS9) and a plate holder with 5/16" shredder plate. 700 RPM for maximum production. Not to be used to shred cheese. 1 HP, Std Voltage 115/60/1 Amp draw 12.0	120	6.8	85	2,194.00
	BC14 - Bowl Cutter Heavy Duty bowl cutter with 14 "SS bowl and knives. High speed cutting of meats, fruits, vegetables, and bread. 1/2 HP, Std Voltage 115/60/1, Amp Draw 5.4	97	6.8	85	4,400.00
	G-Peeler Portable 20 lb. Peeler with S/S construction that insures long life, makes cleaning easy. Timer prevents over peeling and waste. Ideal for root vegetable peeling. 1/3 HP, Std Voltage 115/60/1, Amp Draw 6.4	80	7	85	1,888.00
	1404 - 4" Patty Press Manual presses quickly produce uniform burgers, crabcakes, fishcakes, veggieburgers, etc. with even thickness. Anodized aluminum body, SS meat press bowl and ejector. Includes supply of 1000 divider sheets for stacking patties. Molds up to 5 oz into 4" patties. Thickness determined by quantity placed in press.	13	4	85	446.00
	1405 - 5" Patty Press Manual presses quickly produce uniform burgers, crabcakes, fishcakes, veggieburgers, etc. with even thickness. Anodized aluminum body, SS meat press bowl and ejector. Includes supply of 1000 divider sheets for stacking patties. Molds up to 8 oz into 5" patties. Thickness determined by quantity placed in press.	13	4	85	472.00
	1406 - 6" Patty Press Manual presses quickly produce uniform burgers, crabcakes, fishcakes, veggieburgers, etc. with even thickness. Anodized aluminum body, SS meat press bowl and ejector. Includes supply of 1000 divider sheets for stacking patties. Molds up to 16 oz into 6" patties. Thickness determined by quantity placed in press.	14	4	85	496.00
1000556	4 inch Round waxed paper dividers - Package of 5000 Sheets	7	1	85	50.00
1000557	5 inch Round waxed paper dividers - Package of 5000 Sheets	7	1	85	60.00
1000601	6 inch Round waxed paper dividers - Package of 5000 Sheets	7	1	85	80.00
	MP100 PerfectPeeler™ Melon Peeler Peels cantalopes, honeydew and similar melons in under 20 seconds! Produces attractively shaped melon "bowls." Works on melons sized from No. 5 to No. 25 count. Includes two interchangeable peeling knives, seed scooper and cleaning brush. Legs enclosed separately. Simple assembly. 1 year carry in warranty.	32	3.2	85	1,500.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	WP100 PerfectPeeler™ Watermelon Peeler Peels any size watermelon in under 20 seconds! Produces an amazing, completely intact, edible "dome" from each half of the watermelon in the long dimension. Works with seedless or seeded melons, round or oblong. Not just faster, but also safer and cleaner than hand peeling. Includes cleaning brush. Legs enclosed separately. Simple assembly. 1 year carry in warranty.	32	3.2	85	1,300.00
	FA73 Fat Analyzer Ground Beef Fat Analyzer - This unit features a 3 minute cycle time, low cost, portable, and easy to operate. Measures ground beef fat content up to 90% lean (minimum fat content 10%). Carrying case included. Std Voltage 115/60/1, Amp Draw 0.9	12	1	85	712.00
1700200	S-1A Stainless Steel Equipment Stand 20" x 24" x 22" high - Stainless Steel locking casters.	40	1	70	424.00
1700400	S-1B Stainless Steel Equipment Stand 20" x 24" x 30" high. Stainless Steel, locking casters. Use for small slicers, power drives, meat grinders, etc.	44	1	70	454.00
1700800	S-3A Stainless Steel Equipment Stand 24" x 32" x 22" high, Stainless steel, locking casters. Use for 12 and 20 qt. mixers.	55	1.5	70	526.00
1701000	S-3B Stainless Steel Equipment Stand 20" x 32" x 30" high. Stainless steel, locking casters. Use for large slicers.	59	1.5	70	588.00
1701200	S-5A Stainless Steel Equipment Stand 31 3/4" x 35 1/4" x 22" high, Stainless steel, w/ choice of locking casters or leveling feet (specify). Use for CDR11 & CDR23 Combination Dough Divider/Rounders.	66	1.6	70	600.00
1701400	S-5B Stainless Steel Equipment Stand 31 3/4" x 35 1/4" x 30" high, Stainless steel, w/ choice of locking casters or leveling feet (specify). Use for large slicers, large grinders, and the BC14.	70	1.6	70	650.00
1500000	Peeler Stand 20" x 24" x 34.5" high Stainless steel with locking casters for G-Peeler	40	1	70	476.00
	TR250 Hand Mixer, Compact Model with 250 W Motor STD VOLTAGE 120/50-60/1 Ergonomically designed and highly efficient, these versatile hand mixers handle batches as large as 200 quarts, enough for catering 500 persons! Light in weight and easy to operate, each has a rugged motor and all-stainless steel attachments that are easily removed for cleaning. Equipped with 6 foot cord and plug. For containers up to a 30 quart capacity. Constant speed (14,500 rpm). Lightweight (4.1 lbs) for easy use. Comes complete with 10 1/2" stainless steel immersion tube. Overall length is 21 3/4" 1 year carry-in warranty.	5.3		85	462.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	TR350 Hand Mixer, Motor Unit, 350 W STD VOLTAGE 120/50-60/1 REQUIRES TUBES, SOLD SEPARATELY Ergonomically designed and highly efficient, these versatile hand mixers handle batches as large as 200 quarts, enough for catering 500 persons! Light in weight and easy to operate, each has a rugged motor and all-stainless steel attachments that are easily removed for cleaning. Equipped with 6 foot cord and plug. For containers up to a 100 quart capacity. Constant speed (14,000 rpm). Accepts interchangeable stainless steel immersion tubes in 15" and 18" lengths. Tubes are easily removed without tools 1 year carry-in warranty.	5.5		85	430.00
	TR550 Hand Mixer, Motor Unit, 550 W STD VOLTAGE 120/50-60/1 REQUIRES TUBES, SOLD SEPARATELY Ergonomically designed and highly efficient, these versatile hand mixers handle batches as large as 200 quarts, enough for catering 500 persons! Light in weight and easy to operate, each has a rugged motor and all-stainless steel attachments that are easily removed for cleaning. Equipped with 6 foot cord and plug. Powerful 550 watt motor for processing containers up to a 200 quart capacity. Constant speed (15,000 rpm). Accepts interchangeable stainless steel immersion tubes in 15", 18", and 21" lengths. Tubes are easily removed without tools 1 year carry-in warranty.	6.3		85	580.00
	TR/BM350 2 Speed Combo Motor Unit, 350 W STD VOLTAGE 120/50-60/1 REQUIRES TUBES, SOLD SEPARATELY Ergonomically designed and highly efficient, these versatile hand mixers handle batches as large as 200 quarts, enough for catering 500 persons! Light in weight and easy to operate, each has a rugged motor and all-stainless steel attachments that are easily removed for cleaning. Equipped with 6 foot cord and plug. Variable speed model for containers up to a 100 quart capacity. Accepts interchangeable stainless steel immersion tubes in 15" and 18" lengths, as well as beater attachment (available for this model only). Tube blade speed range is 1000 to 11000 rpm. Beater speed range is 130 to 1500 rpm.. Attachments are easily removed without tools 1 year carry-in warranty.	10.4		85	550.00
3030150	15" Immersion Tube (BN) For TR350, TR550, and TR/BM350 Models Length with motor, 29"	3.8		85	216.00
3030155	18" Immersion Tube (BL) For TR350, TR550, and TR/BM350 Models Length with motor, 31 3/4"	4.3		85	264.00
3030160	21" Immersion Tube (BXL) For TR550 Model Length with motor, 35"	5		85	396.00
3030165	Beater Arm (BB) For TR/BM350 Model Length with motor, 27 3/4"	3		85	264.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
3030315	Bowl clamp for all Hand Mixer Models Clamps mixer to side of bowl for hands free mixing. Also mounts on Clamp Sliding Frame	1.5		85	166.00
3030320	Clamp Sliding frame for all Hand Mixer Models Requires Bowl Clamp, Sold separately) Spans bowl for positioning Bowl Clamp in desired location.	3.1		85	190.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for SRM12				106.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for SRM20				64.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for SRMF20				64.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for SRM30+				64.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for SRM60+				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for SRM80+				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for 4509				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for 4510				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for 6512				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for 7510				106.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for 7512				106.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for 8512				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for 9512				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for 9514				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for MG0012				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for MG89				54.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for MG22				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for PM91/PM91G				54.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for VS2000				54.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for BC14				0.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for G-Peeler				54.00
	Electrical option 208/240 Voltage, 60 HZ, 1 PH for FA-73				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for SRM12				106.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for SRM20				138.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for SRMF20				138.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for SRM30+				96.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for SRM60+				350.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for SRM80+				350.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for 4509				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for 4510				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for 6512				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for 7510				106.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for 7512				106.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for 8512				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for 9512				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for 9514				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for MG0012				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for MG89				106.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for MG22				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for PM91/PM91G				106.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for VS2000				106.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for BC14				0.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for G-Peeler				54.00
	Electrical option 220/240 Voltage, 50 HZ, 1 PH for FA-73				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for SRM12 (Available with CE approval)				148.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	Electrical option 230 Voltage, 50 HZ, 1 PH for SRM20 (Available with CE approval)				212.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for SRMF20 (Available with CE approval)				212.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for SRM30+ (Available with CE approval)				96.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for SRM60+ (Available with CE approval)				350.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for SRM80+ (Available with CE approval)				350.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for G-Peeler (Available with CE approval)				54.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for CDR11				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for CDR23				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for DD11				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for DD23				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for DR14				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for DR42				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for DS12				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for DS14				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for DS18				0.00
	Electrical option 230 Voltage, 50 HZ, 1 PH for DS18/24				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRM12				160.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRM20				266.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRMF20				266.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRM30+				160.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for HDM50				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRM60+				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRM80+				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for 8512				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for 9512				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for 9514				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M250				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M200				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M2001				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M160				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M1601				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M130				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M1301				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M100				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M80				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M801				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M60				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for M40				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RBM250				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RBM200				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RBM2001				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RBM160				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RBM1601				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RBM130				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RBM1301				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRTM250				0.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRTM200				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRTM2001				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRTM160				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRTM1601				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRTM130				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for SRTM1301				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for ME250				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for ME200				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for ME2001				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for ME160				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for ME1601				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for ME130				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for ME1301				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RCEB250				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RCEB200				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RCEB160				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RCEB130				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RCET250				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RCET200				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RCET160				0.00
	Electrical option 208/240 Voltage, 60 HZ, 3 PH for RCET130				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRM20				212.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRMF20				212.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRM30+				160.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for HDM50				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRM60+				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRM80+				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for 8512				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for 9512				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for 9514				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M250				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M200				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M2001				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M160				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M1601				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M130				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M1301				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M100				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M80				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M801				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M60				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for M40				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RBM250				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RBM200				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RBM2001				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RBM160				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RBM1601				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RBM130				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RBM1301				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRTM250				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRTM200				0.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRTM2001				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRTM160				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRTM1601				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRTM130				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SRTM1301				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for ME250				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for ME200				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for ME2001				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for ME160				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for ME1601				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for ME130				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for ME1301				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RCEB250				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RCEB200				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RCEB160				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RCEB130				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RCET250				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RCET200				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RCET160				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for RCET130				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SF600				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH forSF600-2				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SF500				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for SFB500				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for G700				0.00
	Electrical option 220 Voltage, 50 HZ, 3 PH for G600				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for SF600				260.00
	Electrical option 220 Voltage, 60 HZ, 1 PH forSF600-2				260.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for SF500				260.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for SFB500				260.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for CDR11				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for CDR23				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for DD11				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for DD23				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for DR14				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for DR42				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for DS12				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for DS14				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for DS18				0.00
	Electrical option 220 Voltage, 60 HZ, 1 PH for DS18/24				0.00
	Electrical option 220 Voltage, 50 - 60 HZ, 1 PH for TR250				0.00
	Electrical option 220 Voltage, 50 - 60 HZ, 1 PH for TR350				0.00
	Electrical option 220 Voltage, 50 - 60 HZ, 1 PH for TR550				0.00
	Electrical option 220 Voltage, 50 - 60 HZ, 1 PH for TR/BM350				0.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for SRM12				234.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for SRM20				266.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for SRMF20				266.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for SRM30+				240.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for HDM50				0.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for SRM60+				0.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for SRM80+				0.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	Electrical option 380 Voltage, 50 HZ, 3 PH for 8512				0.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for 9512				0.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for 9514				0.00
	Electrical option 380 Voltage, 50 HZ, 3 PH for BC14				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRM12 (Available with CE approval)				234.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRM20 (Available with CE approval)				318.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRMF20 (Available with CE approval)				318.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRM30+ (Available with CE approval)				318.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for HDM50 (Available with CE approval)				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRM60+ (Available with CE approval)				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRM80+ (Available with CE approval)				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M250				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M200				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M2001				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M160				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M1601				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M130				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M1301				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M100				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M80				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M801				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M60				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for M40				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RBM250				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RBM200				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RBM2001				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RBM160				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RBM1601				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RBM130				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RBM1301				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRTM250				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRTM200				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRTM2001				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRTM160				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRTM1601				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRTM130				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SRTM1301				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for ME250				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for ME200				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for ME2001				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for ME160				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for ME1601				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for ME130				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for ME1301				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RCEB250				0.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	Electrical option 400 Voltage, 50 HZ, 3 PH for RCEB200				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RCEB160				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RCEB130				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RCET250				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RCET200				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RCET160				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for RCET130				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SF600				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH forSF600-2				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SF500				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for SFB500				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for G700				0.00
	Electrical option 400 Voltage, 50 HZ, 3 PH for G600				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRM12				190.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRM20				266.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRMF20				266.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRM30+				240.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for HDM50				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRM60+				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRM80+				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M250				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M200				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M2001				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M160				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M1601				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M130				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M1301				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M100				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M80				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M801				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M60				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for M40				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RBM250				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RBM200				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RBM2001				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RBM160				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RBM1601				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RBM130				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RBM1301				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRTM250				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRTM200				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRTM2001				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRTM160				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRTM1601				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRTM130				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SRTM1301				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for ME250				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for ME200				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for ME2001				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for ME160				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for ME1601				0.00

PART NO.	DESCRIPTION	SHIP WT LBS	VOL CU. FT.	FRT CLASS	LIST
	Electrical option 460 Voltage, 60 HZ, 3 PH for ME130				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for ME1301				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RCEB250				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RCEB200				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RCEB160				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RCEB130				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RCET250				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RCET200				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RCET160				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for RCET130				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SF600				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH forSF600-2				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SF500				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for SFB500				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for G700				0.00
	Electrical option 460 Voltage, 60 HZ, 3 PH for G600				0.00
	Optional Wood/Export Crating				196.00