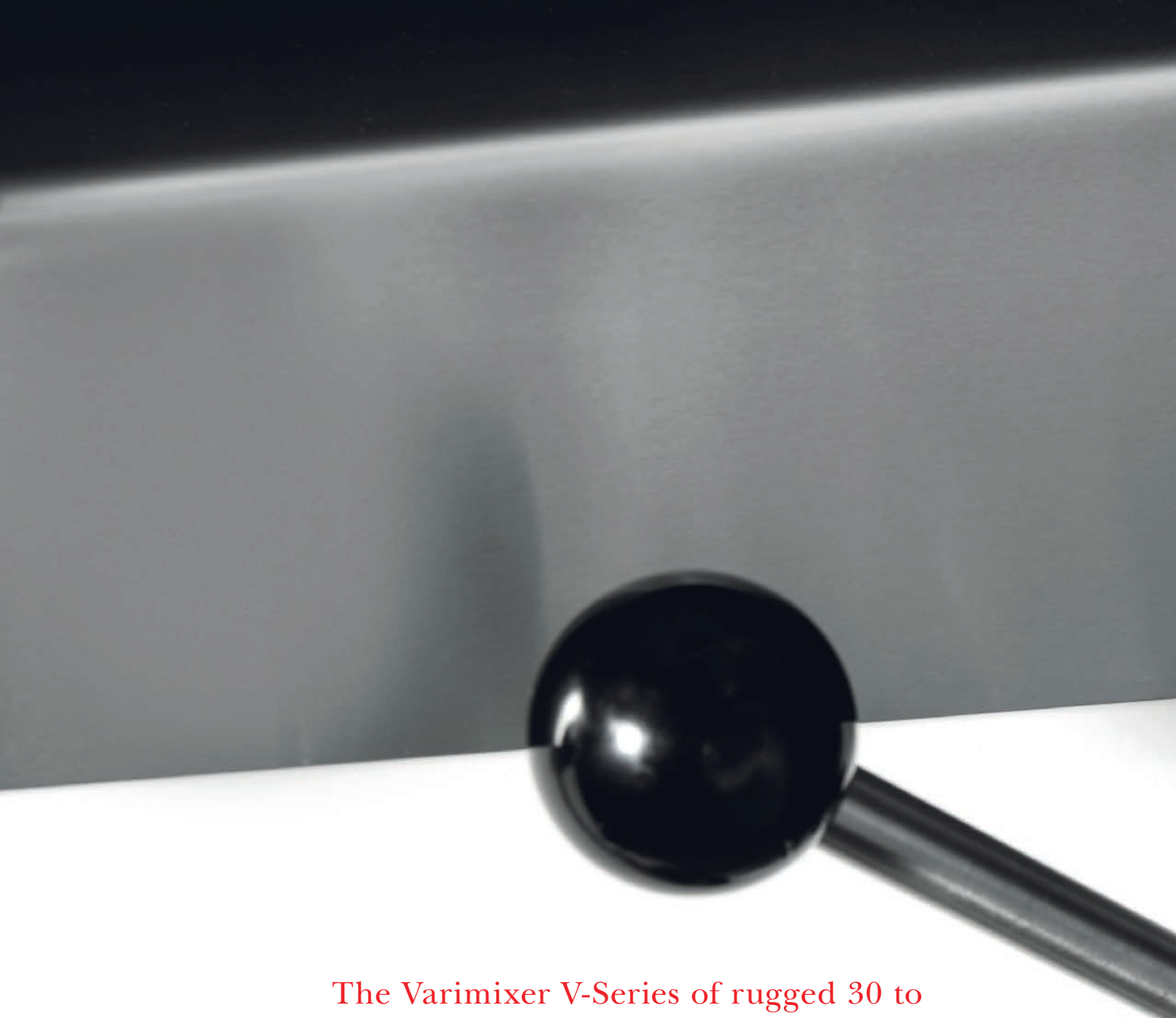




The Varimixer V-Series of rugged 30 to 150 quart mixers meets even the most demanding requirements for ease-of-use in commercial kitchens, bakeries and food industries of all types and sizes – on land and at sea.

V



THE MIXER FOR EVERYONE AND EVERYTHING

The legendary Varimixer V-Series meets the requirements for rugged, powerful 30 to 150 quart mixers. It boasts infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.

The Varimixer V-Series meets the requirements for rugged, powerful 30, 40, 60, 80, 100 and 150 quart mixers. It boasts infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.

Whether you need to beat, whip or knead, there is likely to be a Varimixer V that is perfect for the job. For medium-sized bakeries or commercial kitchens, or large-scale food production.

Simply place the bowl between the two arms, and it can be lowered, raised and locked in place in a single smooth movement. No heavy manual lifting. Varimixer V 30-80-quart models come with either manual speed control and bowl raising and lowering using a lever, or automatic control using the machine's intuitive display. In the 100 - 150 quart Varimixer V these functions are automatic.

Smaller bowls and matching tools are available for all models, so that smaller batches can be produced using the large machines. Two sizes in one increases versatility.

The stainless steel Varimixer V is also available in a marine version that meets the USPHS requirements. The models 60 quart and above in size can be supplied with a waterproof mixing head, so that the entire machine can be hosed down during cleaning.



MULTIPLE CAPACITIES IN ONE MACHINE

Bowls and tools for production at half volume are available for models from V30 to V80. V100 can be equipped for production capacities of 100, 63 and 42 quart. V150 can be equipped for production capacities of 83 quart.

SEAMLESS SPEED CONTROL The speed is seamlessly controlled by a very rugged system of belts, rather than gears. This solution means that the mixer does not contain oil, thus avoiding the risk of oil spilling into the bowl.

TIMER Operation time can be controlled or monitored via a timer.

PLASTIC OR STAINLESS STEEL

SAFETY GUARD The V series comes as standard with fixed safety guard made of stainless steel. With a detachable filling chute ingredients can be added during operation. It is also available with a stainless steel splash guard.

AUTOMATIC FIXATION The bowl is wheeled into place between the two arms. Using the handle – or automatically by pressing a button – the bowl is lowered or raised and locked in place in a single movement.

EASY BOWL HANDLING Choose between a manual bowl truck for transport or an electric lifter, which handles transport to and from the machine and all bowl lifts. This also ensures good ergonomics during filling and emptying. Choose between several models.

WHITE OR STAINLESS STEEL

An easy-to-clean design. The V series is powder coated as standard and can be upgraded to a complete stainless steel frame.

STRONG AND EFFECTIVE

The powerful motors have the capacity to handle large quantities of heavy ingredients.

PIZZA SPECIAL V40 and V60 are available in a special pizza version with an extra powerful motor that can easily handle 45 and 85 lb pizza dough, respectively, with 50 per cent dry matter.





With its simple operation, proven and almost unfaltering technology, great strength and easy-to-clean design, Varimixer V is a worldwide success – on land and at sea. For medium and large-scale production.



Varimixer V40 and V60 are available in a special pizza version with an extra powerful motor and a dough hook with double bayonet fitting, which ensures perfectly stable rotation in even the most demanding pizza dough.