

Price list

Valid from April 1, 2023



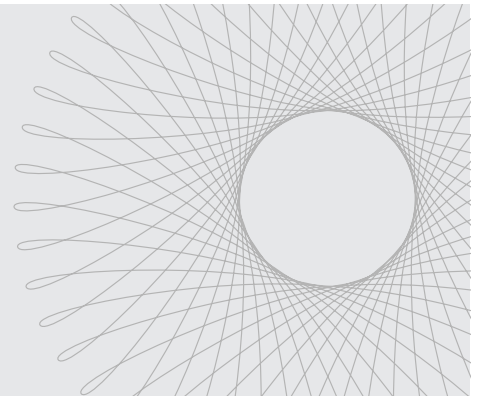
Varimixer

Strong as a bear

High End Professional
Quality Planetary Mixers

For bakeries, kitchens and the
food industries on any scale.

Since 1915



TEDDY
Step Up



5 Litre

KODIAK
Designed By Users



10-30 Litre

AR
Always Reliable



30-200 Litre

ERGO
Waterproof
Ergonomic Workflow



60-140 Litre

Upgraded frames: AR + ERGO

For all powder coated mixers

Stainless steel legs and textured paint



FOR ALL NEW & EXISTING ORDERS



Stainless steel legs under the textured powder coating

Stainless steel legs

1. Prevent rust on wet floors

For the customers who not choose the fully stainless steel frame, now have legs which can resist rust when standing on wet floors

2. Hygiene is key focus

We recognize our customers have high requirements for daily cleanability.

3. Durability

Varimixer is known for designing machines that last for decades.

Improvement to gain better lifetime

In our continuous effort to improve the lifetime of our mixers, we have now fully added stainless steel legs to all our powder coated mixers.

This improvement is hidden under the white powder coating, and that will add a long and hygienic lifetime to the product.

New textured powder coating

The use of this type of paint

This variant of paint has proven to be more cost efficient in our production line and adds to our constant effort in maintaining in a competitive price level without sacrificing quality and cleanability.

New type of paint

The new powder coating is textured and gives the mixers a matte and robust appearance compared to the previously glossy surface.



What is powder coating?

Powder coating is a type of coating that is applied as a dry powder to a surface, which is then heated to create a hard and durable finish. Unlike traditional liquid paint, powder coating doesn't require solvents, making it an eco-friendly and efficient method for applying a protective layer to metal and other materials. The result is a smooth, uniform coating that is resistant to chipping, fading, and other forms of wear and tear.



New Safety Guards

For AR80 + AR100

Stainless steel and removable as standard

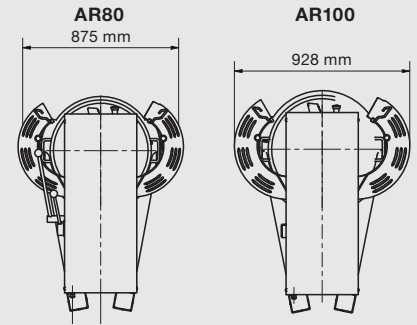


FOR ALL NEW & EXISTING ORDERS - No additional costs!



- Stainless steel
- Removable
- Dishwasher safe
- Open sideways - Easy access to bowl
- Patented magnetic sensors
- Complies with the new CE Norm EN454
- Solid, robust and durable
- Easy to clean mixer
- Known from high-end ERGO

Opens sideways



PLEASE NOTE!

More width space required compared to prior models

Simple to operate

Attach & detach safety guards with ease



Filling chute attachment

- Heavy duty material
- Easy to attach
- Multiple placement options



Improved!

Meat Mincer
62 mm

With knife and 4 mm disc



It can be used on all Teddy 5L and Kodiak10 models with attachment hub.
Notice new item numbers and prices.

The meat mincer for Teddy and Kodiak10 has now been upgraded in the internal components to deliver a better mincing result and a more durable construction.

The meat mincer is now more user friendly and will not cause excessive wear on the attachment hub inside the mixer. Normally you would have to tighten the spindle and then loosen it by a quarter turn, to have the correct pressure between the four bladed knife and the cutting disc.

This new version has an innovative internal suspension washer, that automatically adjusts to the correct pressure no matter how hard you tighten the spindle.

As always, the meat mincer is in cast stainless steel and is dishwasher proof.



ERGO - Next generation - New functions

Introducing the next generation ERGO series and AR200

The recent turbulence in the market for electronic components has resulted in a decision to switch to a new and more reliable supplier of components for our ERGO series and AR200, which all use very powerful frequency inverters and state of the art control boards.

This means that the existing line up of these models has discontinued, and we have used the opportunity to develop a new series of mixers with groundbreaking improvements and modernizations, which will further increase the durability and reliability of these products, while also adding features that will prepare it for the efficiency demands of the future.

New self-lubricating lifting motor
for a service free extended lifetime.

Extended bayonet system
for increased contact surface area with the mixing tools. This will reduce wear on both bayonet and mixing tools and extend their lifetime

USB service port
for fast and secure software upgrades, recipe downloads, workload data history and much more.

All new VL-5 control panel
with multilingual screen, individual interfaces, recipes and control options. Direct access to online user- and service manuals.

Environment friendly produced
Every detail, from the choice of IE3 motor to recyclable packing and the total lifetime expectancy of this product, has been carefully evaluated to minimize the environmental impact of this product line.



Launch in 2023

The new ERGO series and AR200 is now ready for sale, and we are excited to show you more about the line up in the coming months. In the meantime, please find the pricing in the attached price list.



New VL-5 Control Panel

Touch panel to operate:

ERGO60 · ERGO100 · ERGO140 · AR200



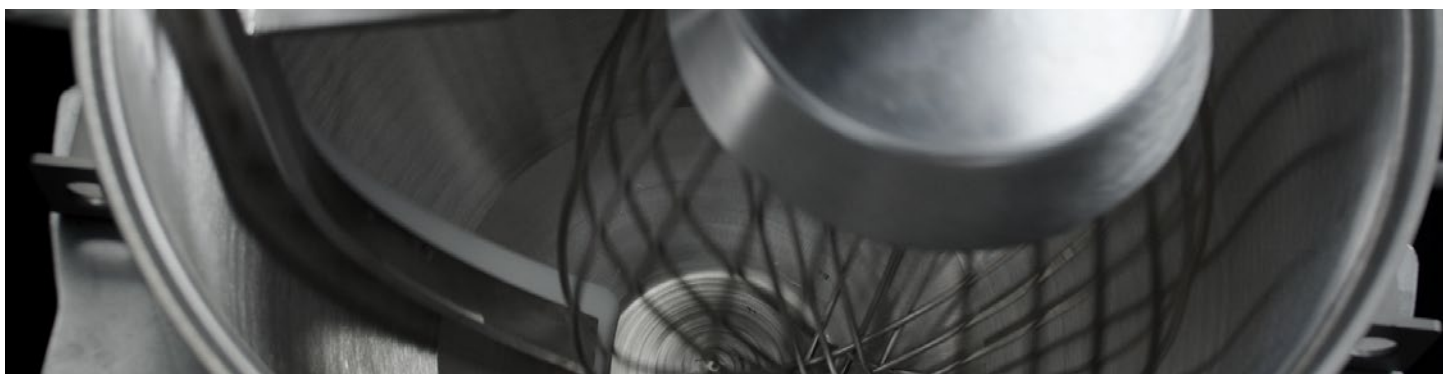
Programmed receipts can be upload via USB. Excel or Google Sheets can be used as a programmable editor.

FEATURES

- Auto switch to large time counter
- Lowering the bowl up and down via the arrows on the screen
- Direct time setting by pressing the clock
- Favourite buttons for quick start of selected recipe
- 20 programs available
- Programming can be done on the control panel
- Programming can be done on a PC with subsequent upload to the machine using USB
- Readout of operating data on panel or for download via USB
- USB connector on the machine for uploading recipes
- USB connector on machine for up-download of machine log
- Optional PIN code protection of recipes
- Access to operating instructions and video instructions via QR codes
- Language selection of control panel

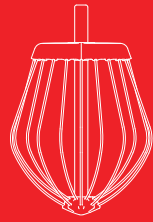


USB - IP65 Protection



Upgraded KODIAK20 & KODIAK30 whips

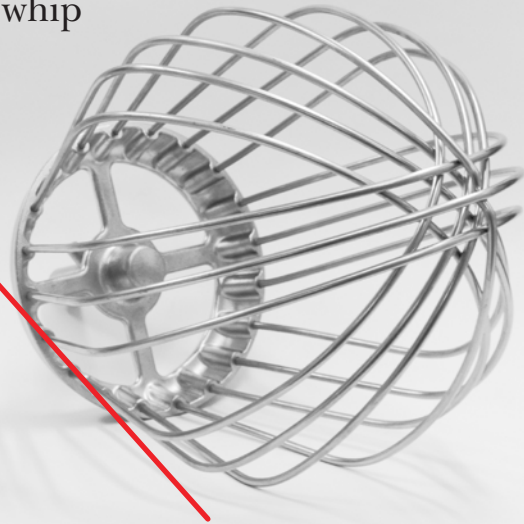
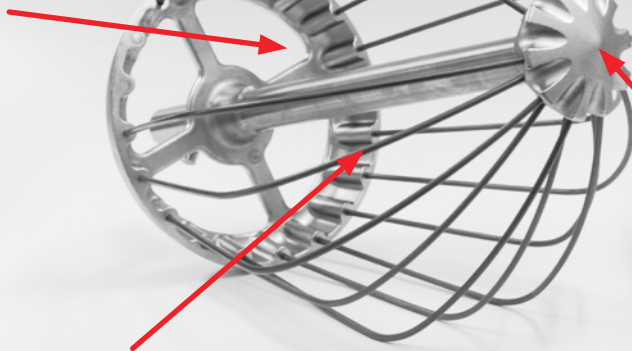
Improved robust design



New whip

Old whip

Open space for easy cleaning access



Wires made of solid spring steel
- Never get out of shape

Each wire is attached to a solid center joint to achieve a stronger construction



Double Pin



Whip



Hook



Beater

Now as a standard for following models:

AR Serie: 60, 80, 100 and 200 litre

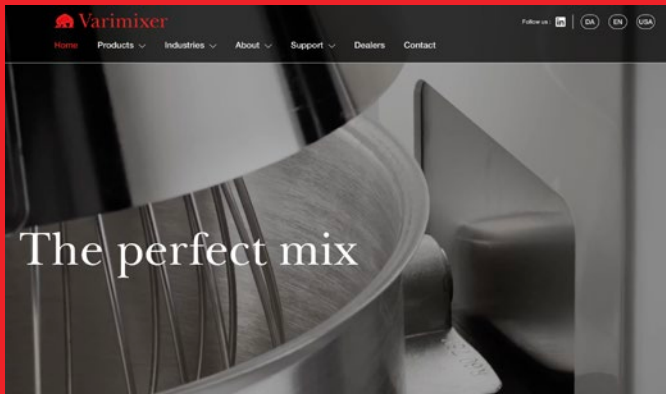
ERGO Serie: 60, 100 and 140 litre

Will now have double pin attached to the standard tools to connect with the new build-in double pin bayonet interface.

Notice! Only for machines supplied after 1/4 2023
The new double pin tool are not backward compatible.
Please be aware when ordering tools for older machines before 1/4 2023!



Visit our website:
varimixer.com



Download: (Menu: Support)

Download assets:

- Dimensional sketches
- Videos (SoMe assets for posts)

- Spare parts manual
- Data sheets
- Operating instructions
- Electrical connection
- Cleaning instructions



Download product images and videos: (Menu: Support)

<https://varimixer.com/download/product-images-and-data/>

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Varimixer

TEDDY

UNIQUE SELLING POINTS

- Stainless steel tools
- Silent motor
- Easy cleaning
- Heavy duty mixer
- Fixed safety guard
- Left and right hand operation
- NEW - Ultra silent frequency inverter



OPTIONS



White



Red



Silver



Black

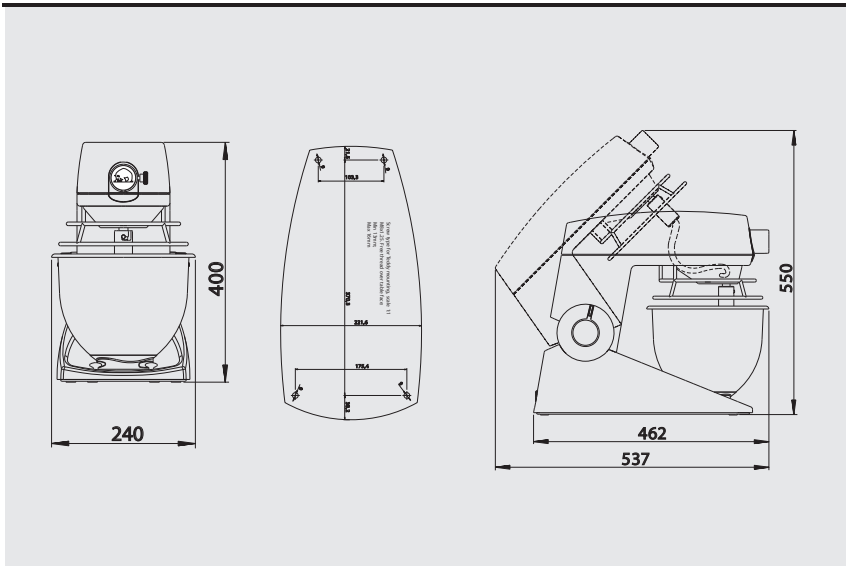


White with attachment drive



White with meat mincer

DIMENSIONS



Measurements in mm.



| Item no. | TEDDY 5L | Price EURO |
|------------|--|------------|
| | Powder coated aluminium frame 5L bowl in stainless steel Bowl lid plastic Whip with 2,5 mm stainless steel wires Dough hook in stainless steel Flat beater in stainless steel Splash guard removable Filling chute Voltage: 1ph, 220-240V, 50-60Hz - 300 W | |
| M005-8301Z | White colour | 1.363 € |
| M005-8303Z | Black colour | 1.363 € |
| M005-8306Z | Red colour | 1.363 € |
| M005-8305Z | Silver colour | 1.269 € |
| M005-0301Z | White colour, with attachment drive | 1.489 € |

ADDITIONAL PRICE FOR OTHER POWER SUPPLY THAN 230V

| | | |
|------------|-----------------|-----|
| 1 ph, 100V | 100V, 50-60 Hz* | 0 € |
| 1 ph, 115V | 115V, 50-60 Hz* | 0 € |

All our mixers are well suited for use on ships and on offshore-platforms.

* Delivery time approx. 3 months.

ACCESSORIES

| | | |
|-----------------|------------------------------|-------|
| AR005-075-TS001 | Bowl, stainless steel | 104 € |
| AR005-080-TDM00 | Bowl lid | 18 € |
| AR005-027-TD001 | Beater, stainless steel | 58 € |
| AR005-028-TS002 | Whip, stainless wires 2,5 mm | 133 € |
| AR005-078-TD001 | Hook, stainless steel | 56 € |
| AR005-034-TD001 | Splash guard in plastic | 65 € |
| AR005-280-TD001 | Filling chute | 25 € |

EQUIPMENT

| | | |
|-----------------|--|-------|
| AR005-360-TS003 | 62 mm meat mincer with knife and 4,5 mm mm disc in stainless steel | 677 € |
| AR005-357-TD005 | 3 mm disc, stainless steel | 40 € |
| AR005-357-TD004 | 4,5 mm disc, stainless steel | 40 € |
| AR005-357-TD008 | 8 mm disc, stainless steel | 40 € |
| AR005-358-TD003 | Knife, ø62mm | 40 € |
| 41R6-100.4 | Cookie press for meat mincer | 107 € |
| 8R3Z | Sausage horn for 3MM | 131 € |

DELIVERY TIME:

- 1 - 12 Teddy: Up to 1 week
- 13 - 24 Teddy: Up to 3 weeks
- 25 - 48 Teddy: Up to 6 weeks
- 49 → Teddy: Up to 12 weeks

The mixer is delivered with country specified plugs, please state required type of plug:
 EU, DK, AUS/NZ, CH, CHN, USA/CAN, UK, JPN/TW.

Varimixer

KODIAK10

UNIQUE SELLING POINTS

- Meets the IP44 standards
- Stainless steel frame
- Bowl with bowl detection
- Patented magnetic detachable safety guard
- Scraper holder included
- Four height-adjustable feet
- Single phase 230 V
- Extra protection against water ingress

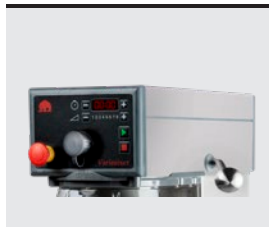


MARINE VERSION

- Available for special marine power supply
- Four stainless steel height-adjustable feet for bolting or welding to deck or table
- Meets the USPHS standards
- IP44



OPTIONS



Attachment drive

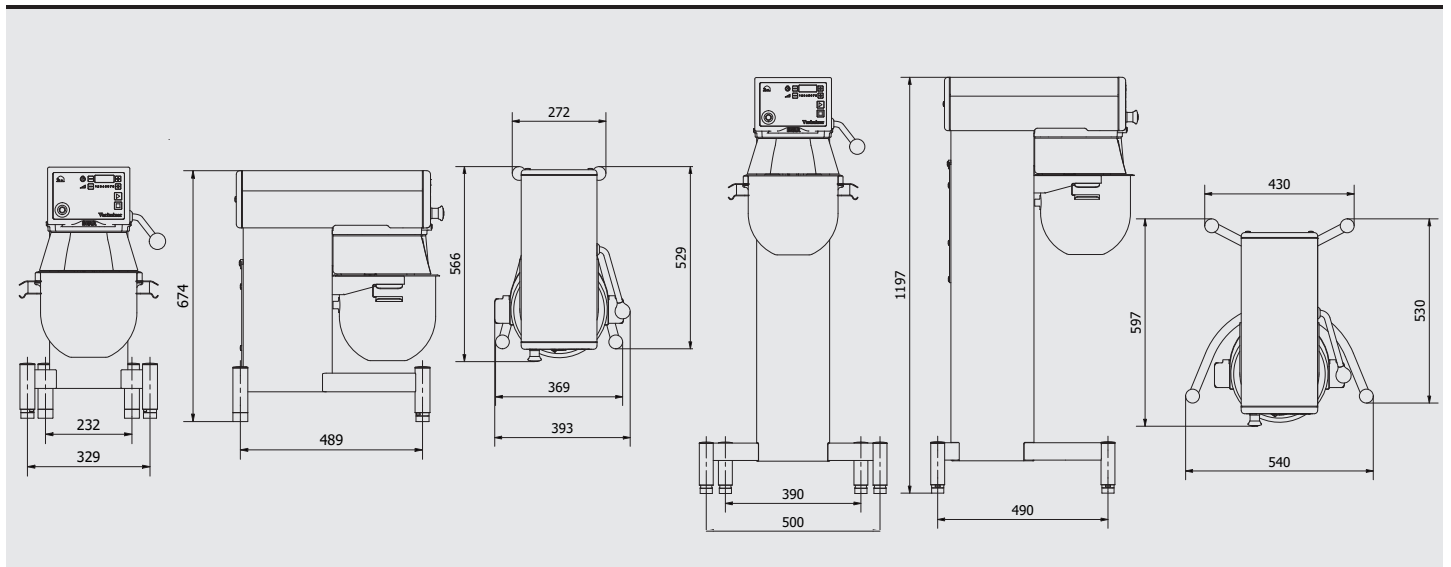
ACCESSORIES AND EQUIPMENT

- Meat mincers – see page 32
- Cookie press – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Automatic scraper





Automatic scraper, stainless steel

DIMENSIONS



Measurements in mm



| Item no. | KODIAK10 | Price EURO | |
|--------------|---|---|---|
| | | | |
| | Stainless steel frame IP44 protection Height adjustable feet Scraper holder 10L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip in stainless steel with 3mm wires Removable magnetic safety guard Digital timer Voltage: 1ph, 230V, 50-60Hz with 0 and ground - 700 W |  |  |
| M010-0022_EU | Kodiak 10L table model | 4.419 € | |
| M010-0021_EU | Kodiak 10L floor model | | 4.881 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|----------------|--|-------|
| ATT-DR | Attachment drive for mounting of meat mincer or vegetable cutter | 205 € |
| M | Marine version USPHS: | |
| Table model | Four stainless steel height-adjustable feet for bolting or welding to deck or table. | |
| Marine version | Add additional price for marine voltage transformer, see below. | 395 € |
| M | Marine version USPHS: | |
| Floor model | Four stainless steel height-adjustable feet for bolting or welding to deck or table. | |
| Marine version | Add additional price for marine voltage transformer, see below. | 395 € |

ADDITIONAL PRICE FOR BUILT IN POWER TRANSFORMER

| | | |
|------------|---|-------|
| 1 ph, 100V | 100V, 50-60Hz with 0 with ground | 295 € |
| 1 ph, 115V | 115V, 50-60Hz with 0 with ground | 295 € |
| 1 ph, 120V | 120V, 50-60Hz with 0 with ground | 295 € |
| 1 ph, 200V | 200V, 50-60Hz with 0 with ground | 295 € |
| 1 ph, 208V | 208V, 50-60Hz with 0 with ground | 295 € |
| 1 ph, 230V | 230V, 50-60Hz with 0 with ground - standard | 0 € |
| 2 ph, 380V | 380V, 50-60Hz without 0 with ground | 295 € |
| 2 ph, 400V | 400V, 50-60Hz without 0 with ground | 295 € |
| 2 ph, 440V | 440V, 50-60Hz without 0 with ground | 295 € |
| 2 ph, 480V | 480V, 50-60Hz without 0 with ground | 295 € |

Transformer built into the mixer. All our mixers are well suited for use on ships and on offshore-platforms.

ACCESSORIES

| | | |
|-------------|--|-------|
| CR10-75M | Bowl with bowl detection, stainless steel | 391 € |
| CR10-78M | Hook, stainless steel | 177 € |
| CR10-27M | Beater, stainless steel | 141 € |
| CR10-28MS | Whip, stainless steel, with 3mm wires | 298 € |
| 42CR10-202 | Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved for food contact up to 100°C and dishwasher safe | 223 € |
| 42CR10-204 | Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 43 € |
| 42CR10-204T | Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 56 € |

EQUIPMENT

| | | |
|-----------------|--|-------|
| AR005-360-TS003 | 62 mm meat mincer with knife and 4,5 mm mm disc in stainless steel | 677 € |
| AR005-357-TD005 | 3 mm disc, stainless steel | 40 € |
| AR005-357-TD004 | 4,5 mm disc, stainless steel | 40 € |
| AR005-357-TD008 | 8 mm disc, stainless steel | 40 € |
| AR005-358-TD003 | Knife, ø62mm | 40 € |
| 41R6-100.4 | Cookie press for meat mincer | 107 € |
| 8R3Z | Sausage horn for 3MM | 131 € |
| 48R20Z | Tool rack, 10 - 40L mixers | 313 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436) available upon request.

The mixer is delivered with country specified plugs, please state required type of plug:

EU, DK, AUS/NZ, CH, CHN, USA/CAN, UK, JPN/TW.

Varimixer

KODIAK20

UNIQUE SELLING POINTS

- Meets the IP44 standards
- Stainless steel frame
- Bowl with bowl detection
- No lifting required – thanks to the high trolley
- Patented magnetic detachable safety guard
- Scraper holder included
- Wider bowl, offering greater visibility
- Four height-adjustable feet
- Single phase 230 V
- Extra protection against water ingress



MARINE VERSION

- Available for special marine power supply
- Four stainless steel height-adjustable feet for bolting or welding to deck or table
- Trolley with five wheels with locks
- Meets the USPHS standards
- IP44



OPTIONS



Attachment drive

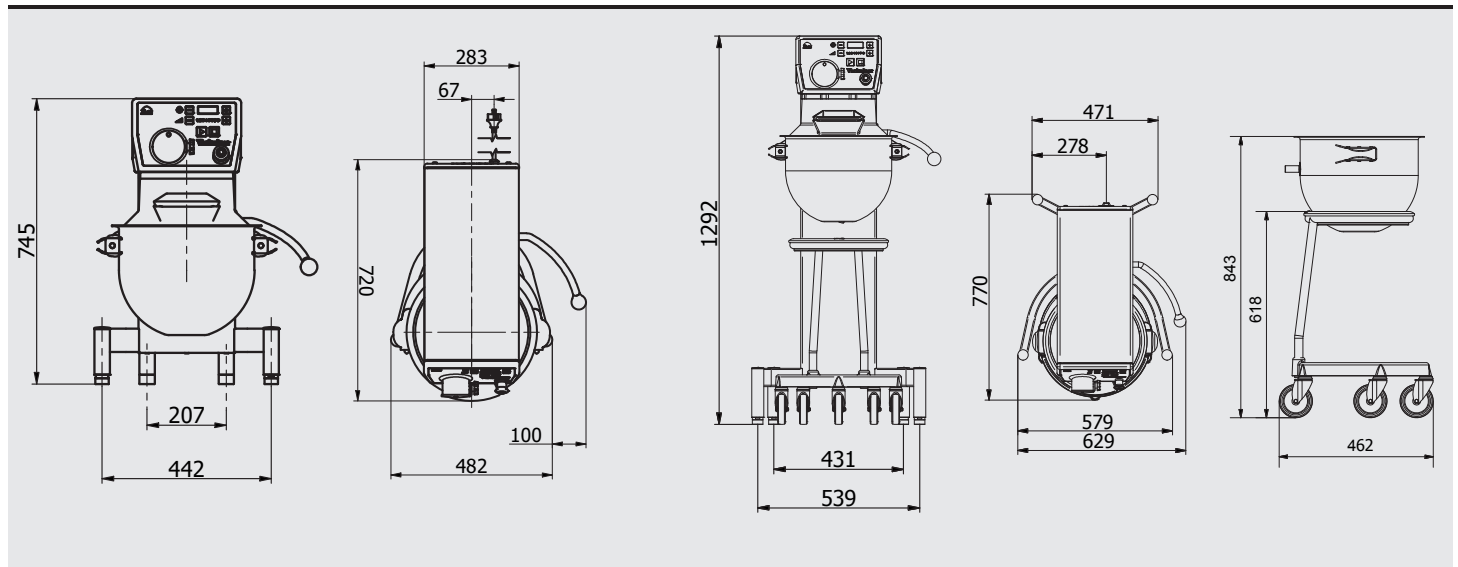
ACCESSORIES AND EQUIPMENT

- 20/12L B-equipment for reduced volume
- Meat mincers – see page 32
- Cookie press – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Automatic scraper




Automatic scraper, stainless steel

DIMENSIONS



Measurement in mm

| Item no. | KODIAK20 | Price EURO | |
|--------------|--|---|---------|
| | Stainless steel frame IP44 protection Height adjustable feet Scraper holder 20L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip in stainless steel Removable magnetic safety guard Digital timer Bowl trolley in ergonomic height with five wheels (Floor model only) Voltage: 1ph, 230V, 50-60Hz with 0 and ground - 700 W |  | |
| M020-0079_EU | Kodiak 20L table model | 5.353 € | |
| M020-0077_EU | Kodiak 20L floor model | | 6.110 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|----------------|--|-------|
| ATT-DR | Attachment drive for mounting of meat mincer or vegetable cutter | 614 € |
| SK-REMOVED | Planetary head without scraper holder | 108 € |
| M | Marine version USPHS: | |
| Marine version | Four stainless steel height-adjustable feet for bolting or welding to deck or table. Floor model trolley with five wheels with brake locks. Add additional price for marine voltage transformer, see below. | 530 € |

ADDITIONAL PRICE FOR BUILT IN POWER TRANSFORMER

| | | |
|------------|---|-------|
| 1 ph, 100V | 100V, 50-60Hz with 0 with ground | 357 € |
| 1 ph, 115V | 115V, 50-60Hz with 0 with ground | 357 € |
| 1 ph, 120V | 120V, 50-60Hz with 0 with ground | 357 € |
| 1 ph, 200V | 200V, 50-60Hz with 0 with ground | 357 € |
| 1 ph, 208V | 208V, 50-60Hz with 0 with ground | 357 € |
| 1 ph, 230V | 230V, 50-60Hz with 0 with ground - standard | 0 € |
| 2 ph, 380V | 380V, 50-60Hz without 0 with ground | 357 € |
| 2 ph, 400V | 400V, 50-60Hz without 0 with ground | 357 € |
| 2 ph, 440V | 440V, 50-60Hz without 0 with ground | 357 € |
| 2 ph, 480V | 480V, 50-60Hz without 0 with ground | 357 € |

Transformer built into the mixer. All our mixers are well suited for use on ships and on offshore-platforms.

ACCESSORIES 20 L

| | | |
|-------------|--|---------|
| CR20-A | 20 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 1.131 € |
| CR20-75M | 20 L Bowl with bowl detection, stainless steel | 450 € |
| 22CR20 | 20 L Bowl trolley | 415 € |
| CR20-78M | 20 L Hook, stainless steel | 226 € |
| CR20-27.2M | 20 L Beater, stainless steel | 226 € |
| CR20-28.3M | 20 L Whip, stainless steel, standard | 366 € |
| 42CR20-202 | 20 L Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved for food contact up to 100°C and dishwasher safe | 494 € |
| 42CR20-204 | 20 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 50 € |
| 42CR20-204T | 20 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 68 € |

ACCESSORIES 20/12 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|--------------|---|---------|
| CR20-B | 20/12 L B-equipment (1 set of 12L stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 1.049 € |
| CR20-75AM | 20/12 L Bowl with bowl detection, stainless steel | 415 € |
| CR20-78AM | 20/12 L Hook, stainless steel | 239 € |
| CR20-27A2M | 20/12 L Beater, stainless steel | 212 € |
| CR20-28AM | 20/12 L Whip, stainless steel, standard | 212 € |
| 42CR20A-202 | 20/12 L Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved for food contact up to 100°C and dishwasher safe | 494 € |
| 42CR20-204A | 20/12 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 50 € |
| 42CR20-204AT | 20/12 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 60 € |

EQUIPMENT

| | | |
|------------|--|---------|
| 6RZ | Meat mincer, 82 mm - see Meat mincer page for specifications | 1.319 € |
| 8R6 | Sausage tube for 82 mm meat mincer | 150 € |
| 5R1M | Meat mincer, 70 mm - see Meat mincer page for specifications - Requires intermediate bearing | 458 € |
| 4R1M | Intermediate bearing for 70 mm meat mincer | 174 € |
| 8R5Z | Set of sausage tubes (ø10, ø20 and ø25 mm) for 70 mm meat mincer | 59 € |
| 41R6-100.1 | Cookie press for 70 mm meat mincer | 38 € |
| 1130.003 | Vegetable cutter, GR20 - see Vegetable cutter page for specifications | 1.767 € |
| 48R20Z | Tool rack, 10 - 40L mixers | 313 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436) available upon request.

The mixer is delivered with country specified plugs, please state required type of plug:

EU, DK, AUS/NZ, CH, CHN, USA/CAN, UK, JPN/TW.

Residual current devices (RCD): HPFI-type A-SI or PFI-type B.

Varimixer

KODIAK30

UNIQUE SELLING POINTS

- Meets the IP44 standards
- Stainless steel frame
- Bowl with bowl detection
- No lifting required – thanks to the high trolley
- Patented magnetic detachable safety guard
- Scraper holder included
- Wider bowl, offering greater visibility
- Four height-adjustable feet
- Single phase 230 V



MARINE VERSION

- Available for special marine power supply
- Four stainless steel height-adjustable feet for bolting or welding to deck
- Trolley with five wheels with locks
- Meets the USPHS standards
- IP44



OPTIONS



Attachment drive

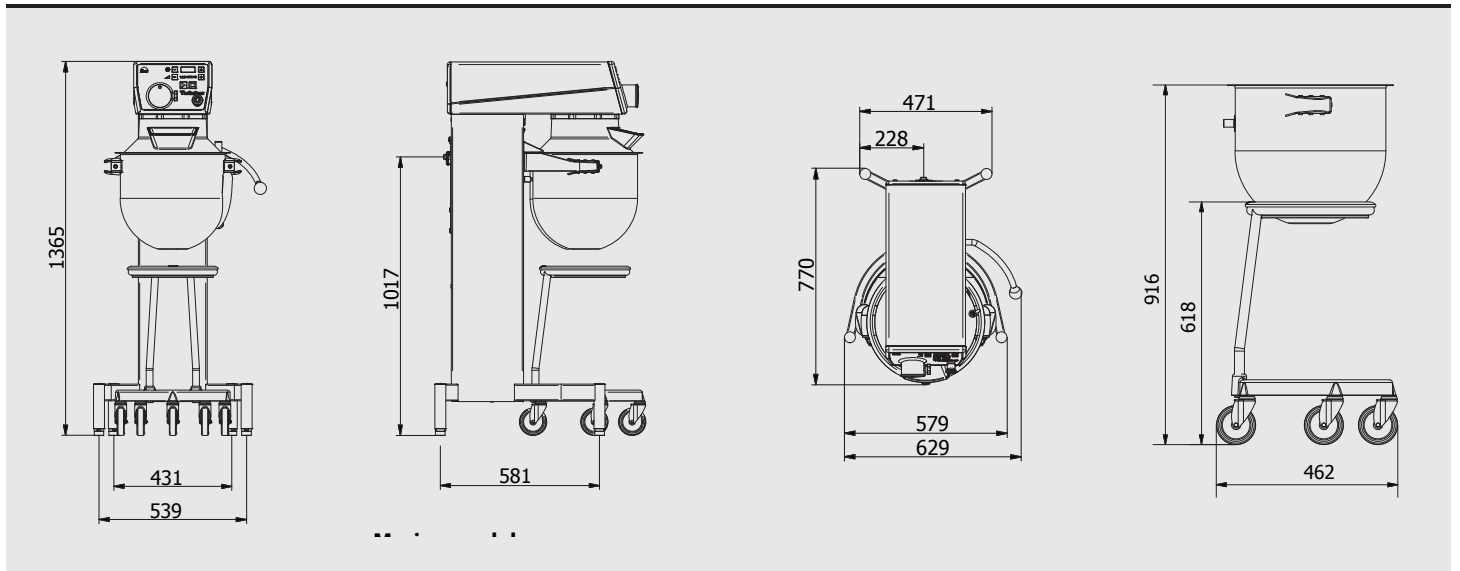
ACCESSORIES AND EQUIPMENT

- 30/15L B-equipment for reduced volume
- Meat mincers – see page 32
- Cookie press – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Automatic scraper




Automatic scraper, stainless steel

DIMENSIONS



Measurements in mm



| Item no. | KODIAK30 | Price EURO |
|--------------|--|--|
| | Stainless steel frame IP44 protection Height adjustable feet Scraper holder 30L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip in stainless steel Removable magnetic safety guard Digital timer Bowl trolley in ergonomic height with five wheels Voltage: 1ph, 230V, 50-60Hz with 0 and ground - 1200 W |  8.477 € |
| M030-0042_EU | Kodiak 30L mixer | 8.477 € |

OPTIONS

Below options can be added to the above mixer (add price)

| Option | Description | Price |
|------------|---|-------|
| ATT-DR | Attachment drive for mounting of meat mincer or vegetable cutter | 602 € |
| SK-REMOVED | Planetary head without scraper holder | 108 € |
| M | Marine version USPHS: Four stainless steel height-adjustable feet for bolting or welding to deck or table. Floor model trolley with five wheels with brake locks. Add additional price for marine voltage transformer, see below. | 815 € |

ADDITIONAL PRICE FOR BUILT IN POWER TRANSFORMER

| | | |
|------------|---|-------|
| 1 ph, 100V | 100V, 50-60Hz with 0 with ground | 375 € |
| 1 ph, 115V | 115V, 50-60Hz with 0 with ground | 375 € |
| 1 ph, 120V | 120V, 50-60Hz with 0 with ground | 375 € |
| 1 ph, 200V | 200V, 50-60Hz with 0 with ground | 375 € |
| 1 ph, 208V | 208V, 50-60Hz with 0 with ground | 375 € |
| 1 ph, 230V | 230V, 50-60Hz with 0 with ground - standard | 0 € |
| 2 ph, 380V | 380V, 50-60Hz without 0 with ground | 375 € |
| 2 ph, 400V | 400V, 50-60Hz without 0 with ground | 375 € |
| 2 ph, 440V | 440V, 50-60Hz without 0 with ground | 375 € |
| 2 ph, 480V | 480V, 50-60Hz without 0 with ground | 375 € |

Transformer built into the mixer. All our mixers are well suited for use on ships and on offshore-platforms.

ACCESSORIES 30 L

| | | |
|-------------|--|---------|
| CR30-A | 30 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 1.425 € |
| CR30-75M | 30 L Bowl with bowl detection, stainless steel | 924 € |
| 22CR20 | 30 L Bowl trolley | 415 € |
| CR30-78M | 30 L Hook, stainless steel | 232 € |
| CR30-27.4M | 30 L Beater, stainless steel | 239 € |
| CR30-28.3M | 30 L Whip, stainless steel, standard | 375 € |
| 42CR30P | 30 L Automatic scraper in stainless steel with scraper blade approved for food contact up to 100°C (PA) and dishwasher safe | 494 € |
| 42CR30-204 | 30 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 48 € |
| 42CR30-204T | 30 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 68 € |

ACCESSORIES 30/15 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|--------------|---|---------|
| CR30-B | 30/15 L B-equipment (1 set of 15L stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 1.237 € |
| CR30-75AM | 30/15 L Bowl with bowl detection, stainless steel | 778 € |
| CR30-78AM | 30/15 L Hook, stainless steel | 190 € |
| CR30-27.4AM | 30/15 L Beater, stainless steel | 212 € |
| CR30-28.1AM | 30/15 L Whip, stainless steel, standard | 301 € |
| 42CR30AP | 30/15 L Automatic scraper in stainless steel with scraper blade approved for food contact up to 100°C (PA) and dishwasher safe | 494 € |
| 42CR30-204A | 30/15 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 48 € |
| 42CR30-204AT | 30/15 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 60 € |

EQUIPMENT

| | | |
|------------|--|---------|
| 6RZ | Meat mincer, 82 mm - see Meat mincer page for specifications | 1.319 € |
| 8R6 | Sausage tube for 82 mm meat mincer | 150 € |
| 5R1M | Meat mincer, 70 mm - see Meat mincer page for specifications - Requires intermediate bearing | 458 € |
| 4R1M | Intermediate bearing for 70mm meat mincer | 174 € |
| 8R5Z | Set of sausage tubes (ø10, ø20 and ø25 mm) for 70 mm meat mincer | 59 € |
| 41R6-100.1 | Cookie press for 70 mm meat mincer | 38 € |
| 1130.003 | Vegetable cutter, GR20 - see Vegetable cutter page for specifications | 1.767 € |
| 48R20Z | Tool rack, 10 - 40L mixers | 313 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436) available upon request.

The mixer is delivered with country specified plugs, please state required type of plug:

EU, DK, AUS/NZ, CH, CHN, USA/CAN, UK, JPN/TW.

Residual current devices (RCD): HPFI-type A-SI or PFI-type B.

Varimixer

AR30

UNIQUE SELLING POINTS

- Stainless steel tools
- Bowl with bowl detection
- A strong and effective mixer
- Digital timer
- Automatic bowl clamping and centring
- Gentle bowl lowering
- Manual or automatic operation
- Available in stainless steel



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



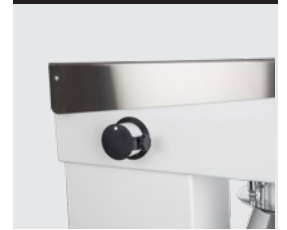
OPTIONS



VL-1
Manual speed regulation and bowl lowering



VL-1S
Automatic speed regulation and bowl lowering



Attachment drive for meat mincer and vegetable cutter

OPTIONS



Magnetic removable safety guard, stainless steel



Automatic scraper, stainless steel

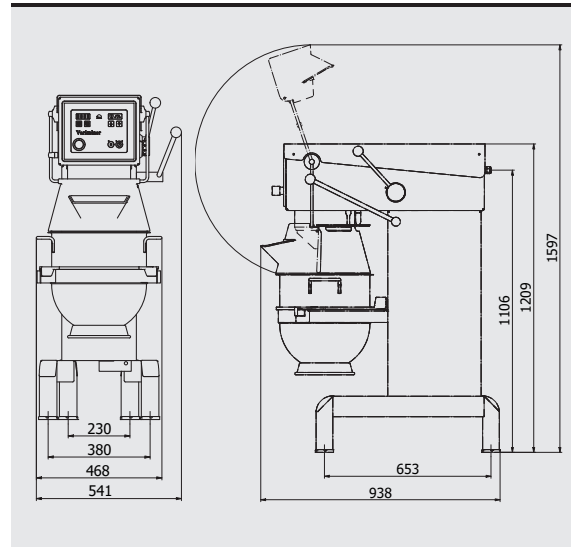
ACCESSORIES AND EQUIPMENT

- 30/15L B-equipment for reduced volume
- Meat mincers – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Easylift 30-60 bowl lift – see page 34
- Multilift 30-60 bowl lift – see page 35
- Flexlift Inox bowl lift – see page 36
- Flexlift Inox Mini bowl lift – see page 37




Bowl truck

DIMENSIONS



Measurements in mm



| Item no. | AR30 | Price EURO |
|-----------|---|---|
| | White powder coated steel frame 30L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip with stainless steel wires Magnetic removable safety guard, Polycarbonate Digital timer Soft bowl lowering Voltage: 3ph, 400V, 50Hz with 0 and ground. 1000 W |  |
| M030-0053 | Mixer with VL-1 control panel | 9.255 € |
| M030-0055 | Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control | 11.784 € |
| M030-0056 | Stainless steel frame mixer with VL-1 control panel | 11.240 € |
| M030-0057 | Stainless steel frame mixer with VL-1S control panel | 13.770 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|----------------|---|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| AG | Magnetic removable safety guard S/S grid - not CE certified | 0 € |
| ATT-DR | Attachment drive for mounting of meat mincer or vegetable cutter | 668 € |
| M | Marine version USPHS: | |
| Marine version | Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months | 3.276 € |

ACCESSORIES 30 L

| | | |
|-------------|---|---------|
| AR30-A | 30 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 1.575 € |
| RN30-75M | 30 L Bowl with bowl detection, stainless steel | 1.021 € |
| 22AR30 | 30 L Bowl truck | 562 € |
| RN30-78M | 30 L Hook, stainless steel | 257 € |
| RN30-27.2M | 30 L Beater, stainless steel | 264 € |
| RN30-28M | 30 L Whip, standard, stainless wires | 244 € |
| RN30-28MS | 30 L Whip with 1mm thicker wires | 341 € |
| R30-28MT | 30 L Whip with thinner wires | 361 € |
| 14RN30 | 30 L Wing whip No. 14, stainless steel | 2.119 € |
| 42RN30P | 30 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.146 € |
| 42RN30PT | 30 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.322 € |
| 42RN30-204 | 30 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 51 € |
| 42RN30-204T | 30 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 227 € |
| 39RN30 | 30 L Powder mixer in stainless steel | 2.937 € |

ACCESSORIES 30/15 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|-------------|--|---------|
| AR30-B | 30/15 L B-equipment (1 set of 15L stainless steel bowl with bowl detection, stainless steel beater, whip, and stainless steel hook) | 1.368 € |
| RN30-75AM | 30/15 L Bowl with bowl detection, stainless steel | 862 € |
| 22AR30A | 30/15 L Bowl truck, standard | 595 € |
| R27-78AM | 30/15 L Hook, stainless steel | 242 € |
| R27-27A2M | 30/15 L Beater, standard, stainless steel | 264 € |
| R27-28AM | 30/15 L Whip, standard, stainless wires | 238 € |
| 14R30A | 30/15 L Wing whip No. 14, stainless steel | 2.119 € |
| 42RN30AP | 30/15 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.027 € |
| 42RN30APT | 30/15 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.149 € |
| 42RN20-204 | 30/15 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 51 € |
| 42RN20-204T | 30/15 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 227 € |

EQUIPMENT

| | | |
|------------|---|----------|
| 21CR30 | Easylift 30-60 - See Easylift page for specifications | 3.070 € |
| 21CR31 | Multilift 30-60 - See Multilift page for specifications | 4.431 € |
| 21AE60ESL | Flexlift Inox 30-80 L M stainless steel, height 1,95 m | 19.823 € |
| 21AE60ESH | Flexlift Inox 30-80 L H stainless steel, height 2,3 m | 19.823 € |
| 21AR40ESH | Flexlift Inox Mini 30-60 - See Flexlift Inox Mini page for specifications | 11.803 € |
| 5R1M | Meat mincer, 70 mm - see Meat mincer page for specifications | 458 € |
| 4R1M | Intermediate bearing for 70mm meat mincer | 174 € |
| 8R5Z | Set of sausage tubes (ø10, ø20 and ø25 mm) for 70 mm meat mincer | 59 € |
| 41R6-100.1 | Cookie press for 70 mm meat mincer | 38 € |
| 6RZ | Meat mincer, 82 mm - see Meat mincer page for specifications | 1.319 € |
| 8R6 | Sausage tube for 82 mm meat mincer | 150 € |
| 1130.003 | Vegetable cutter, GR20 - see Vegetable cutter page for specifications | 1.767 € |
| RGB30Z | Ring-gas burner, 2.9 kW (RGB30), Natural or liquid gas | 2.466 € |
| 48R20Z | Tool rack, 10 - 40L mixers | 313 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436) available upon request.

Varimixer

AR40

UNIQUE SELLING POINTS

- Stainless steel tools
- Bowl with bowl detection
- A strong and effective mixer
- Digital timer
- Automatic bowl clamping and centring
- Gentle bowl lowering
- Manual or automatic operation
- Available in stainless steel



PIZZA VERSION

- 60% more motor power
- Reinforced double bayonet fitting
- Specially-designed pizza dough hook
- Handles 45 % more dough



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



OPTIONS



VL-1
Manual speed regulation and bowl lowering



VL-1S
Automatic speed regulation and bowl lowering

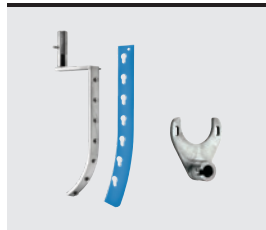


Attachment drive for meat mincer and vegetable cutter

OPTIONS



Magnetic removable safety guard, stainless steel



Automatic scraper, stainless steel

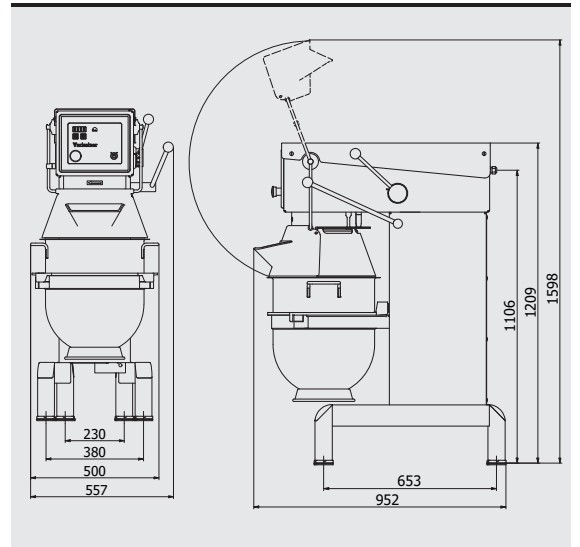
ACCESSORIES AND EQUIPMENT

- 40/20L B-equipment for reduced volume
- Meat mincers – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Easylift 30-60 bowl lift– see page 34
- Multiift 30-60 bowl lift - see page 35
- Flexlift Inox bowl lift – see page 36
- Flexlift Inox Mini bowl lift – see page 37




Bowl truck

DIMENSIONS



Measurements in mm



| Item no. | AR40 | Price EURO |
|-----------|---|---|
| | White powder coated steel frame 40L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip with stainless steel wires Magnetic removable safety guard, Polycarbonate Digital timer Soft bowl lowering Voltage: 3ph, 400V, 50Hz with 0 and ground. 1100 W |  |
| M040-0091 | Mixer with VL-1 control panel | 11.747 € |
| M040-0097 | Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control | 14.283 € |
| M040-0098 | Stainless steel frame mixer with VL-1 control panel | 13.676 € |
| M040-0101 | Stainless steel frame mixer with VL-1S control panel | 16.212 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|---------|---|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| SP | Pizza execution , for heavy duty purpose with a higher dough capacity | 1.451 € |
| Ag | Magnetic removable safety guard S/S grid - not CE certified | 0 € |
| Hjt | Attachment drive for mounting of meat mincer or vegetable cutter | 651 € |
| M | Marine version USPHS: | |
| Marine | Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months | 3.273 € |

ACCESSORIES

| | | |
|------------|---|---------|
| AR40-A | 40 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 1.864 € |
| R40-75M | 40 L Bowl with bowl detection, stainless steel | 1.174 € |
| 22AR40 | 40 L Bowl truck | 546 € |
| R40-78M | 40 L Hook, stainless steel | 305 € |
| R40-78.5M | 40 L Hook PIZZA, stainless steel | 391 € |
| R40-27.2M | 40 L Beater, stainless steel | 264 € |
| R40-28M | 40 L Whip, standard, stainless wires | 287 € |
| R40-28MS | 40 L Whip with 1mm thicker wires | 421 € |
| R40-28MT | 40 L Whip with thinner wires | 332 € |
| 14R40 | 40 L Wing whip No. 14, stainless steel | 2.526 € |
| 42AR41P | 40 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.149 € |
| 42AR41PT | 40 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.370 € |
| 42R40-204 | 40 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 62 € |
| 42R40-204T | 40 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 282 € |
| 39R40 | 40 L Powder mixer in stainless steel | 3.237 € |

ACCESSORIES 40/20 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|-------------|--|---------|
| AR40-B | 40/20 L B-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 1.541 € |
| R40-75AM | 40/20 L Bowl with bowl detection, stainless steel | 978 € |
| 22AR40A | 40/20 L Bowl truck, standard | 580 € |
| R40-78AM | 40/20 L Hook, stainless steel | 278 € |
| R40-27A2M | 40/20 L Beater, stainless steel | 264 € |
| R40-28AM | 40/20 L Whip, standard, stainless wires | 237 € |
| 14R40A | 40/20 L Wing whip No. 14, stainless steel | 2.061 € |
| 42AR41AP | 40/20 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 986 € |
| 42AR41APT | 40/20 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.204 € |
| 42R40A-204 | 40/20 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 50 € |
| 42R40A-204T | 40/20 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 222 € |

EQUIPMENT

| | | |
|------------|---|----------|
| 21CR30 | Easylift 30-60 - See Easylift page for specifications | 3.070 € |
| 21CR31 | Multilift 30-60 - See Multilift page for specifications | 4.431 € |
| 21AE60ESL | Flexlift Inox 30-80 L M stainless steel, height 1,95 m | 19.823 € |
| 21AE60ESH | Flexlift Inox 30-80 L H stainless steel, height 2,3 m | 19.823 € |
| 21AR40ESH | Flexlift Inox Mini 30-60 - See Flexlift Inox Mini page for specifications | 11.803 € |
| 5R1M | Meat mincer, 70 mm - see Meat mincer page for specifications | 458 € |
| 4R1M | Intermediate bearing for 70mm meat mincer | 174 € |
| 8R5Z | Set of sausage tubes (ø10, ø20 and ø25 mm) for 70 mm meat mincer | 59 € |
| 41R6-100.1 | Cookie press for 70 mm meat mincer | 38 € |
| 6RZ | Meat mincer, 82 mm - see Meat mincer page for specifications | 1.319 € |
| 8R6 | Sausage tube for 82 mm meat mincer | 150 € |
| 1130.003 | Vegetable cutter, GR20 - see Vegetable cutter page for specifications | 1.797 € |
| RGB30Z | Ring-gas burner, 2.9 kW (RGB30), city or liquid gas | 2.466 € |
| 48R20Z | Tool rack, 10 - 40L mixers | 313 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436) available upon request.

Varimixer

AR60

UNIQUE SELLING POINTS

- Stainless steel tools
- Bowl with bowl detection
- Strong and efficient mixer
- Digital timer
- Automatic bowl clamping and centering
- Soft bowl lowering
- Manual or automatic operation
- Stainless steel option



PIZZA VERSION

- 60% more motor power
- Reinforced double bayonet fitting
- Specially-designed pizza dough hook
- Handles 35 % more dough



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



OPTIONS



VL-1
Manual speed regulation and bowl lowering



VL-1S
Automatic speed regulation and bowl lowering

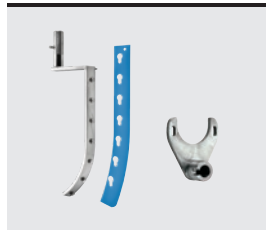


Attachment drive for meat mincer and vegetable cutter

OPTIONS



Magnetic removable safety guard, stainless steel



Automatic scraper, stainless steel

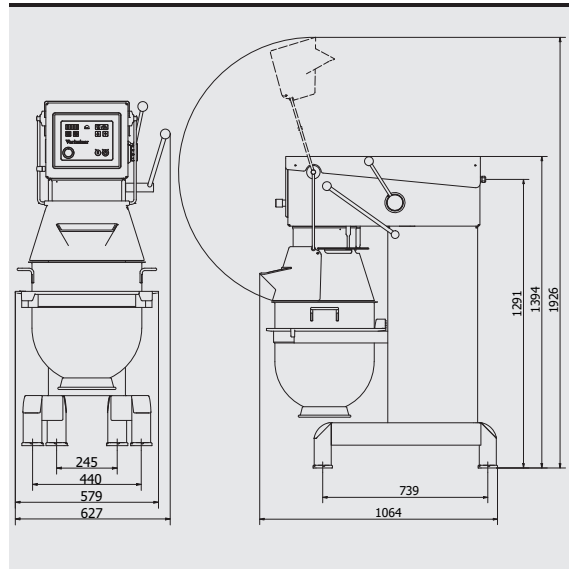
ACCESSORIES AND EQUIPMENT

- 60/30L B-equipment for reduced volume
- Meat mincers – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Easylift 30-60 bowl lift – see page 34
- Multilift 30-60 bowl lift – see page 35
- Flexlift Inox bowl lift – see page 36
- Flexlift Inox Mini bowl lift – see page 37



Bowl truck

DIMENSIONS



Measurements in mm



Varimixer

ERGO60

UNIQUE SELLING POINTS

- Ergonomic operation
- Bowl with bowl detection
- Separate removal of bowl and tools
- Efficient continuous production
- Available in stainless steel
- Can be washed in accordance with IP53
- Detachable safety guard



IP54 UPGRADE PACKAGE

- Waterproof stainless steel planetary head
- Seal at back panel
- Seal at top panel
- Water ingress protection at vent



MARINE VERSION

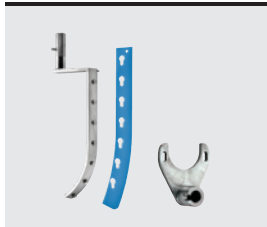
- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



OPTIONS

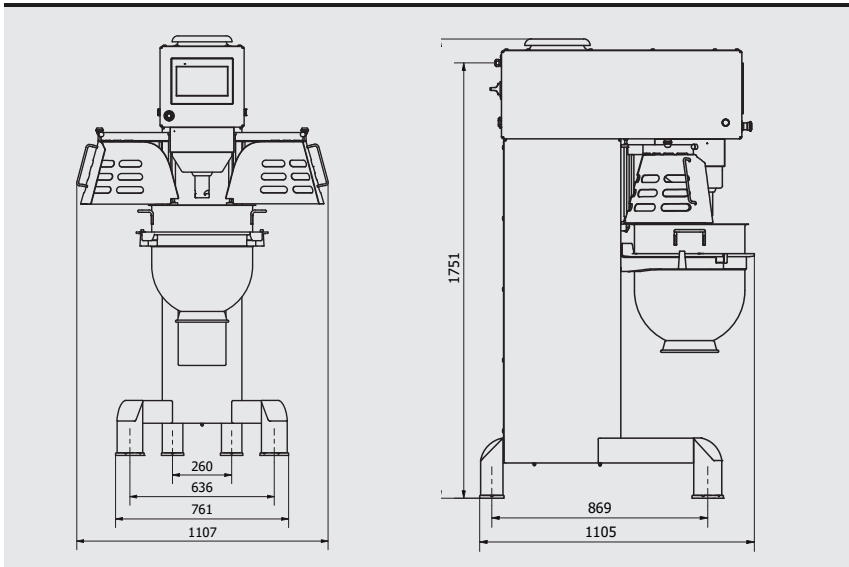


Removable safety guard, stainless steel



Automatic scraper, stainless steel

DIMENSIONS



Measurements in mm

ACCESSORIES AND EQUIPMENT

- 60/30L B-equipment for reduced volume
- Tool rack – see page 31
- Easylift 30-60 bowl lift – see page 32
- Multilift 30-60 bowl lift – see page 33
- Flexlift Inox bowl lift – see page 34
- Flexlift Inox Mini bowl lift – see page 35




Bowl truck



Bowl lift

AR60

| Item no. | AR60 | Price EURO |
|-----------|---|---|
| | White powder coated steel frame 60L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip with stainless steel wires Magnetic removable safety guard, Polycarbonate Digital timer Soft bowl lowering Voltage: 3ph, 400V, 50Hz with 0 and ground. 1850 W |  |
| M060-0091 | Mixer with VL-1 control panel | 15.112 € |
| M060-0092 | Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control | 18.665 € |
| M060-0093 | Stainless steel frame mixer with VL-1 control panel | 17.963 € |
| M060-0094 | Stainless steel frame mixer with VL-1S control panel | 21.516 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|---------|--|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| SP | Pizza execution , for heavy use and high dough capacity | 1.707 € |
| Ag | Magnetic removable safety guard S/S grid - not CE certified | 0 € |
| Hjt | Attachment drive for mounting of meat mincer or vegetable cutter | 666 € |
| WSSPH | Watertight stainless steel planetary head | 7.057 € |
| M | Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months | 4.377 € |

ACCESSORIES 60 L

| | | |
|------------|---|---------|
| AR60-A.5M | 60 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 2.757 € |
| R60-75M | 60 L Bowl with bowl detection, stainless steel | 1.649 € |
| 22AR60 | 60 L Bowl truck, standard | 546 € |
| R60-78.5M | 60 L Hook, stainless steel | 471 € |
| R60-78.5M | 60 L Hook PIZZA, stainless steel | 596 € |
| R60-27.5M | 60 L Beater, stainless steel | 429 € |
| R60-28.5M | 60 L Whip, standard, stainless wires | 443 € |
| R60-28.5MT | 60 L Whip with thinner wires | 461 € |
| 44R60.5M | 60 L Whip with reinforcement No. 44b | 1.065 € |
| 14R60.5M | 60 L Wing whip No. 14, stainless steel | 3.002 € |
| 42R60P | 60 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.331 € |
| 42R60PT | 60 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.608 € |
| 42R60-204 | 60 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 79 € |
| 42R60-204T | 60 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher | 354 € |
| 39R60.5M | 60 L Powder mixer in stainless steel | 3.387 € |


ACCESSORIES 60/30 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|-------------|--|---------|
| AR60-B.5M | 60/30 L B-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) | 2.021 € |
| R60-75AM | 60/30 L Bowl with bowl detection, stainless steel | 1.168 € |
| 22AR60A | 60/30 L Bowl truck, standard | 580 € |
| R60-78.5AM | 60/30 L Hook, stainless steel | 439 € |
| R60-27.5AM | 60/30 L Beater, stainless steel | 376 € |
| R60-28.5AM | 60/30 L Whip, standard, stainless wires | 257 € |
| R60-28.5AMS | 60/30 L Whip with 1mm thicker wires | 352 € |
| 14R60.5AM | 60/30 L Wing whip No. 14, stainless steel | 2.526 € |
| 42R60AP | 60/30 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.155 € |
| 42R60APT | 60/30 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.372 € |
| 42R60A-204 | 60/30 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 62 € |
| 42R60-204T | 60/30 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 354 € |

EQUIPMENT

| | | |
|------------|---|----------|
| 21CR30 | Easylift 30-60 - See Easylift page for specifications | 3.070 € |
| 21CR31 | Multilift 30-60 - See Multilift page for specifications | 4.431 € |
| 21AE60ESL | Flexlift Inox 30-80 L M stainless steel, height 1,95 m | 19.823 € |
| 21AE60ESH | Flexlift Inox 30-80 L H stainless steel, height 2,3 m | 19.823 € |
| 21AR40ESH | Flexlift Inox Mini 30-60 - See Flexlift Inox Mini page for specifications | 11.803 € |
| 5R1M | Meat mincer, 70 mm - see Meat mincer page for specifications | 458 € |
| 4R1M | Intermediate bearing for 70mm meat mincer | 174 € |
| 8R5Z | Set of sausage tubes (ø10, ø20 and ø25 mm) for 70 mm meat mincer | 59 € |
| 41R6-100.1 | Cookie press for 70 mm meat mincer | 38 € |
| 6RZ | Meat mincer, 82 mm - see Meat mincer page for specifications | 1.319 € |
| 8R6 | Sausage tube for 82 mm meat mincer | 150 € |
| 1130.003 | Vegetable cutter, GR20 - see Vegetable cutter page for specifications | 1.797 € |
| RGB60Z | Ring-gas burner, 4.1 kW (RGB60), Natural or liquid gas | 2.669 € |
| 48R60Z | Tool rack, 60 - 200L mixers | 508 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436) available upon request.

| Item no. | ERGO60 | Price EURO |
|-----------|--|---|
| | White powder coated steel frame 60L bowl in stainless steel Flat beater in stainless steel with double pin Dough hook in stainless steel with double pin Whip with stainless steel wires with double pin Removable safety guard Bayonet shaft with double track bayonet socket Filling chute Automatic bowl lift, digital timer, programmable Voltage: 3ph, 400V, 50Hz with ground. 3000W |  |
| M060-0099 | Mixer with VL-5 control panel | 27.919 € |
| M060-0100 | Stainless steel frame mixer with VL-5 control panel | 31.544 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|-------------|---|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| At | Closed splash guard stainless steel | 323 € |
| EI | IP54 upgrade package: Watertight stainless steel planetary head, gasket at the rear plate, gasket at the top covering, water cover at air ventilation. | 8.967 € |
| M Marine | Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months | 5.596 € |

ACCESSORIES 60 L

| | | |
|------------|--|---------|
| AR60-A.5M | 60 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) | 2.757 € |
| R60-75M | 60 L Bowl with bowl detection, stainless steel | 1.649 € |
| 22R60 | 60 L Bowl truck, standard | 546 € |
| R60-78.5M | 60 L Hook with double pin, stainless steel | 471 € |
| R60-27.5M | 60 L Beater with double pin, stainless steel | 429 € |
| R60-28.5M | 60 L Whip with double pin, standard, stainless wires | 443 € |
| R60-28.5MT | 60 L Whip with double pin, with thinner wires | 461 € |
| 44R60.5M | 60 L Whip with double pin, with reinforcement No. 44b | 1.065 € |
| 14R60.5M | 60 L Wing whip No. 14 with double pin, stainless steel | 3.002 € |
| 42R60P | 60 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.331 € |
| 42R60PT | 60 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.608 € |
| 42R60-204 | 60 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 79 € |
| 42R60-204T | 60 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 354 € |
| 39R60.5M | Powder mixer with double pin, in stainless steel | 3.387 € |

ACCESSORIES 60/30 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|-------------|--|---------|
| AR60-B.5M | 60/30 L B-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip and stainless steel hook) | 2.021 € |
| R60-75AM | 60/30 L Bowl with bowl detection, stainless steel | 1.168 € |
| 22R60A | 60/30 L Bowl truck, standard | 580 € |
| R60-78.5AM | 60/30 L Hook, stainless steel | 439 € |
| R60-27.5AM | 60/30 L Beater, stainless steel | 376 € |
| R60-28.5AM | 60/30 L Whip, standard, stainless wires | 257 € |
| R60-28.5AMS | 60/30 L Whip with 1mm thicker wires | 352 € |
| 14R60.5AM | 60/30 L Wing whip No. 14, stainless steel | 2.526 € |
| 42R60AP | 60/30 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.155 € |
| 42R60APT | 60/30 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.372 € |
| 42R60A-204 | 60/30 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 62 € |
| 42R60-204T | 60/30 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 354 € |

EQUIPMENT

| | | |
|------------|---|----------|
| 21CR30 | Easylift 30-60 - See Easylift page for specifications | 3.070 € |
| 21CR31 | Multilift 30-60 - See Multilift page for specifications | 4.431 € |
| 21AE60ESL | Flexlift Inox 30-80 L M stainless steel, height 1,95 m | 19.823 € |
| 21AE60ESH | Flexlift Inox 30-80 L H stainless steel, height 2,3 m | 19.823 € |
| 21AR40ESH | Flexlift Inox Mini 30-60 - See Flexlift Inox Mini page for specifications | 11.803 € |
| RGB60Z | Ring-gas burner, 4.1 kW (RGB60), Natural or liquid gas | 2.669 € |
| 48R60Z | Tool rack, 60 - 200L mixers | 508 € |
| XXX-75.22M | Wheels for bowl, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers | 2.544 € |
| 28-XXX | Bottom draining pipe, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers | 8.107 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436) available upon request.

Varimixer

AR80

UNIQUE SELLING POINTS

- A strong and effective mixer
- Bowl with bowl detection
- Digital timer
- Automatic bowl clamping and centring
- Manual or automatic operation
- Available in stainless steel



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



OPTIONS



VL-1
Manual speed regulation and bowl lowering



VL-1S
Automatic speed regulation and bowl lowering

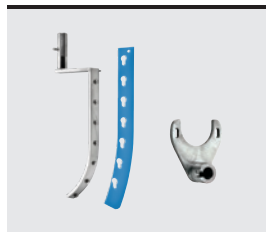


Attachment drive for meat mincer and vegetable cutter

OPTIONS



Removable safety guard stainless steel. CE-certified

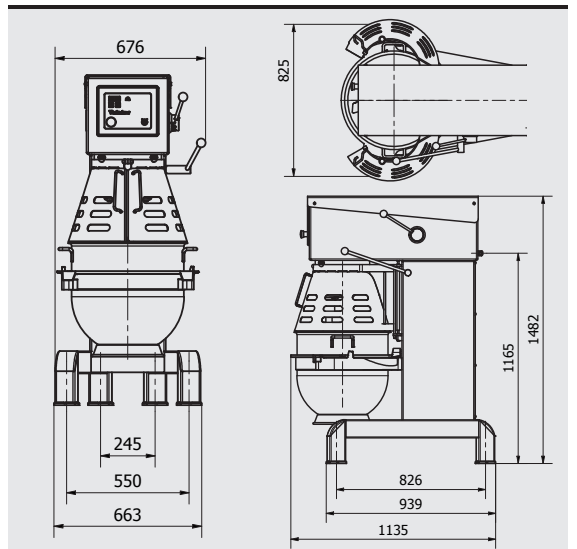


Automatic scraper, stainless steel



Bowl truck

DIMENSIONS




Measurements in mm

ACCESSORIES AND EQUIPMENT

- 80/40L B-equipment for reduced volume
- Meat mincers – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Easylift 80-100 bowl lift – see page 34
- Flexlift Inox bowl lift – see page 35



| Item no. | AR80 | Price EURO |
|-----------|--|---|
| | White powder coated steel frame 80L bowl in stainless steel Flat beater in aluminium (food grade) Dough hook in stainless steel Whip with stainless steel wires Removable safety guard Digital timer Soft bowl lowering Voltage: 3ph, 400V, 50Hz with 0 and ground. 2900 W |  |
| M080-0028 | Mixer with VL-1 control panel | 19.137 € |
| M080-0029 | Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control | 22.459 € |
| M080-0030 | Stainless steel frame mixer with VL-1 control panel | 23.157 € |
| M080-0031 | Stainless steel frame mixer with VL-1S control panel | 26.479 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|---------|---|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| FG | Fixed safety guard grid - not CE certified | 0 € |
| Ag | Removable safety guard grid - not CE certified | NA |
| Ap | Removable safety guard plastic | NA |
| Hjt | Attachment drive for mounting of meat mincer or vegetable cutter | 692 € |
| WSSPH | Watertight stainless steel planetary head | 7.058 € |
| M | Marine version USPHS: | |
| Marine | Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months | 5.734 € |

ACCESSORIES 80 L

| | | |
|-------------|---|---------|
| AR80-A.5M | 80 L A-equipment (1 set of stainless steel bowl with bowl detection, alu. beater, whip with stainless steel wires and stainless steel hook) | 4.235 € |
| AR80-75M | 80 L Bowl with bowl detection, stainless steel | 2.564 € |
| 22AR80 | 80 L Bowl truck, standard | 554 € |
| R100-78.5M | 80 L Hook, stainless steel | 635 € |
| AR80-27.5M | 80 L Beater, standard, aluminium | 744 € |
| AR80-27.6M | 80 L Beater, stainless steel | 2.751 € |
| AR80-28.5M | 80 L Whip, standard, stainless wires | 491 € |
| AR80-28.5MT | 80 L Whip with thinner wires | 484 € |
| 44AR80.5M | 80 L Whip with reinforcement No. 44b | 1.110 € |
| 14AR80.5M | 80 L Wing whip No. 14, stainless steel | 3.392 € |
| 42AR80P | 80 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.456 € |
| 42AR80PT | 80 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.738 € |
| 42AR80-204 | 80 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 79 € |
| 42AR80-204T | 80 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher | 355 € |
| 39AR80.5M | Powder mixer in stainless steel | 3.539 € |

ACCESSORIES 80/40 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|---------------|--|---------|
| AR80-B.5M | 80/40 L B-equipment (1 set of stainless steel bowl with bowl detection, alu. beater, whip with stainless steel wires and stainless steel hook) | 3.291 € |
| AR80-75AM | 80/40 L Bowl with bowl detection, stainless steel | 1.846 € |
| 22AR80A | 80/40 L Bowl truck, standard | 581 € |
| RN100-78.5BM | 80/40 L Hook, stainless steel | 421 € |
| RN100-27.5BM | 80/40 L Beater, standard, aluminium | 702 € |
| RN100-27.6BM | 80/40 L Beater, stainless steel | 2.723 € |
| RN100-28.5BM | 80/40 L Whip, standard, stainless wires | 416 € |
| RN100-28.5BMS | 80/40 L Whip with 1mm thicker wires | 502 € |
| 14RN100.5BM | 80/40 L Wing whip No. 14, stainless steel | 3.029 € |
| 42RN100BP | 80/40 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.260 € |
| 42RN100BPT | 80/40 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.483 € |
| 42RN100B-204 | 80/40 L Scraper blade, food grade 100°C (PA) – approved for ingredients up to 100°C and dishwasher safe | 62 € |
| 42RN100B-204T | 80/40 L Scraper blade Special, food grade 200°C (PTFE) – approved for ingredients up to 200°C and dishwasher safe | 282 € |

EQUIPMENT

| | | |
|------------|---|----------|
| 56AR30-280 | Filling chute in stainless steel for safety guard plastic | 156 € |
| 21AR80 | Easylift 80-100 - See Easylift page for specifications | 3.110 € |
| 21AE60ESL | Flexlift Inox 30-80 L M, stainless steel, height 1,95 m | 19.823 € |
| 21AE60ESH | Flexlift Inox 30-80 L H, stainless steel, height 2,3 m | 19.823 € |
| 5R1M | Meat mincer, 70 mm - see Meat mincer page for specifications | 458 € |
| 4R1M | Intermediate bearing for 70mm meat mincer | 174 € |
| 8R5Z | Set of sausage tubes (ø10, ø20 and ø25 mm) for 70 mm meat mincer | 59 € |
| 41R6-100.1 | Cookie press for 70 mm meat mincer | 38 € |
| 6RZ | Meat mincer, 82 mm - see Meat mincer page for specifications | 1.319 € |
| 8R6 | Sausage tube for 82 mm meat mincer | 150 € |
| 1130.003 | Vegetable cutter, GR20 - see Vegetable cutter page for specifications | 1.767 € |
| RGB60Z | Ring-gas burner, 4.1 kW (RGB60), Natural or liquid gas | 2.669 € |
| 48R60Z | Tool rack, 60 - 200L mixers | 508 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436), not goods in stock - contact us for offer.

Varimixer

AR100

UNIQUE SELLING POINTS

- A strong and effective mixer
- Bowl with bowl detection
- Digital timer
- Automatic bowl raising
- Manual or automatic operation
- Available in stainless steel



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



OPTIONS



VL-1L
Manual speed regulation and automatic bowl lowering

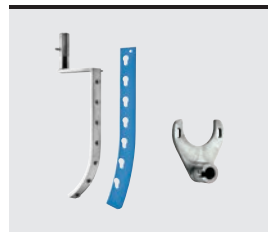


VL-1S
Automatic speed regulation and bowl lowering

OPTIONS



Removable safety guard, stainless steel



Automatic scraper, stainless steel

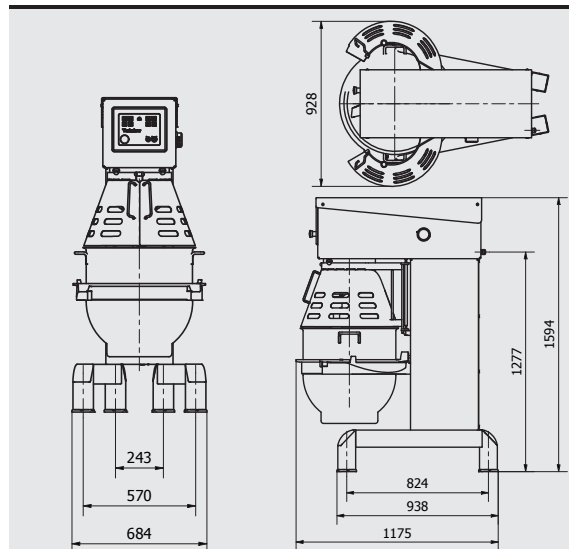
ACCESSORIES AND EQUIPMENT

- 100/60L C-equipment for reduced volume
- 100/40L B-equipment for reduced volume
- Tool rack
- Easylift 80-100 bowl lift – see page 34
- Maxilift Inox bowl lift – see page 36



Bowl truck

DIMENSIONS



Measurements in mm



Varimixer

ERGO100

UNIQUE SELLING POINTS

- Ergonomic operation
- Angled panel for easy operation
- Bowl with bowl detection
- Separate removal of bowl and tools
- Efficient continuous production
- Available in stainless steel
- Can be washed in accordance with IP53
- Detachable safety guard



IP54 UPGRADE PACKAGE

- Waterproof stainless steel planetary head
- Seal at back panel
- Seal at top panel
- Water ingress protection at vent



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



OPTIONS

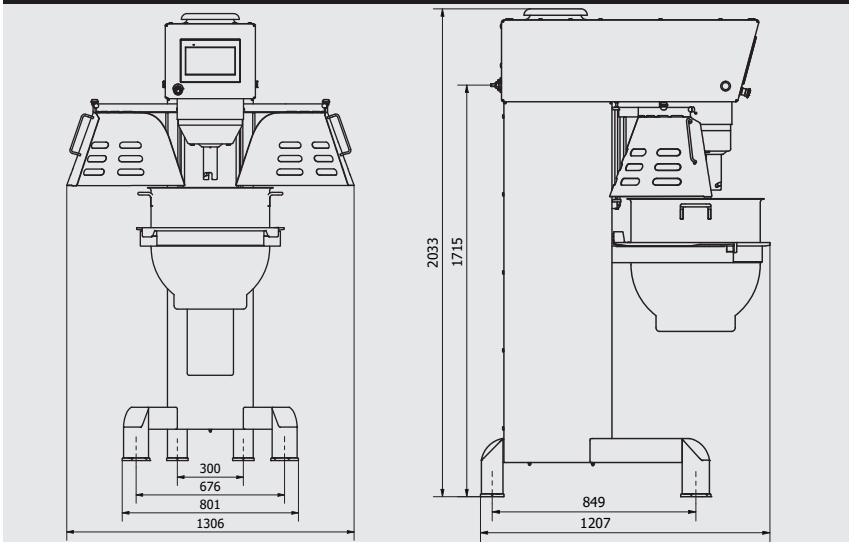


Removable safety guard, stainless steel



Automatic scraper, stainless steel

DIMENSIONS



Measurements in mm

ACCESSORIES AND EQUIPMENT

- 100/60L C-equipment for reduced volume
- 100/40L B-equipment for reduced volume
- Easylift 80-100 bowl lift – see page 34
- Maxilift Inox bowl lift – see page 36




Bowl truck



Bowl lift

AR100

| Item no. | AR100 | Price EURO |
|-----------|---|---|
| | White powder coated frame 100L bowl in stainless steel Flat beater in aluminium (food grade) Dough hook in stainless steel Whip with stainless steel wires Removable safety guard Digital timer Voltage: 3ph, 400V, 50Hz with 0 and ground. 2900 W |  |
| M100-0035 | Mixer with VL-1L control panel - Automatic bowl lift, manual speed control | 24.820 € |
| M100-0036 | Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control | 28.142 € |
| M100-0037 | Stainless steel frame mixer with VL-1L control panel | 29.241 € |
| M100-0038 | Stainless steel frame mixer with VL-1S control panel | 32.564 € |

OPTIONS

Below options can be added to the above mixer (add price) +

| | | |
|---------|--|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| FG | Fixed safety guard grid - not CE certified | 0 € |
| AG | Removable safety guard grid - not CE certified | NA |
| AP | Removable safety guard plastic | NA |
| WSSPH | Watertight stainless steel planetary head | 7.058 € |
| M | Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months | 6.517 € |

ACCESSORIES 100 L

| | | |
|--------------|--|---------|
| AR100-A.5M | 100 L A-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade), whip with stainless steel wires and stainless steel hook) | 4.512 € |
| RN100-75M | 100 L Bowl with bowl detection, stainless steel | 2.825 € |
| 22RN100 | 100 L Bowl truck, standard | 786 € |
| RN100-78.5M | 100 L Hook, stainless steel | 635 € |
| RN100-27.5M | 100 L Beater, standard, aluminium | 776 € |
| RN100-27.6M | 100 L Beater, stainless steel | 2.899 € |
| RN100-28.5M | 100 L Whip, standard, stainless wires | 504 € |
| RN100-28.5MS | 100 L Whip with 1mm thicker wires wires | 1.070 € |
| RN100-28.5MT | 100 L Whip with thinner wires wires | 944 € |
| 44RN100.5FM | 100 L Whip with reinforcement No. 44b wires | 1.149 € |
| 14RN100.5M | 100 L Wing whip No. 14, stainless steel wires | 3.754 € |
| 42RN100P | 100 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.456 € |
| 42RN100PT | 100 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.797 € |
| 42RN100-204 | 100 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 89 € |
| 42RN100-204T | 100 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 427 € |
| 39RN100.5M | Powder mixer in stainless steel | 3.689 € |

ACCESSORIES 100/60 L - C-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|---------------|---|---------|
| AR100-C.5M | 100/60 L C-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade), whip with stainless steel wires and stainless steel hook) | 3.304 € |
| RN100-75AM | 100/60 L Bowl with bowl detection, stainless steel | 2.054 € |
| 22RN100A | 100/60 L Bowl truck, standard | 587 € |
| RN100-78.5AM | 100/60 L Hook, stainless steel wires | 510 € |
| RN100-27.5AM | 100/60 L Beater, standard, aluminium | 760 € |
| RN100-27.6AM | 100/60 L Beater, stainless steel | 2.850 € |
| RN100-28.5AM | 100/60 L Whip, standard, stainless wires | 523 € |
| RN100-28.5AMS | 100/60 L Whip with 1mm thicker wires | 510 € |
| 14RN100.5AM | 100/60 L Wing whip No. 14, stainless steel wires | 3.395 € |
| 42RN100AP | 100/60 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.260 € |
| 42RN100APT | 100/60 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.537 € |
| 42R60-204 | 100/60 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 79 € |
| 42R60-204T | 100/60 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 354 € |

ACCESSORIES 100/40 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"


| | | |
|---------------|---|---------|
| AR100-B.5M | 100/40 L B-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade), whip with stainless steel wires and stainless steel hook) | 3.256 € |
| RN100-75BM | 100/40 L Bowl with bowl detection, stainless steel | 1.846 € |
| 22RN100B | 100/40 L Bowl truck, standard | 581 € |
| RN100-78.5BM | 100/40 L Hook, stainless steel | 480 € |
| RN100-27.5BM | 100/40 L Beater, standard, aluminium | 702 € |
| RN100-27.6BM | 100/40 L Beater, stainless steel | 2.723 € |
| RN100-28.5BM | 100/40 L Whip, standard, stainless wires | 416 € |
| RN100-28.5BMS | 100/40 L Whip with 1mm thicker wires | 656 € |
| 14RN100.5BM | 100/40 L Wing whip No. 14, stainless steel | 3.029 € |
| 42RN100BP | 100/40 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.260 € |
| 42RN100BPT | 100/40 L Automatic scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.483 € |
| 42RN100B-204 | 100/40 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 62 € |
| 42RN100B-204T | 100/40 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 282 € |

EQUIPMENT

| | | |
|--------------|---|----------|
| 56AR30-280 | Filling chute in stainless steel for safety guard plastic | 156 € |
| 21AR80 | Easylift 80-100 - See Easylift page for specifications | 3.110 € |
| 21AE100ESL | Maxilift Inox 100 M, stainless steel, height 1,95 m | 19.823 € |
| 21AE100ESH | Maxilift Inox 100 H, stainless steel, height 2,3 m | 19.823 € |
| 21RN100-75AM | Bowl 100/60L with brackets for Maxi lift INOX 100 | 2.055 € |
| 21RN100-75BM | Bowl 100/40L with brackets for Maxi lift INOX 100 | 1.846 € |
| 21RN100-75M | Bowl 100L with brackets for Maxi lift INOX 100 | 2.825 € |
| RGB100Z | Ring-gas burner, 7.0 kW (RGB100), Natural or liquid gas | 3.605 € |
| 48R60Z | Tool rack, 60 - 200L mixers | 508 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436), not goods in stock - contact us for offer.



| Item no. | ERGO100 | Price EURO |
|-----------|--|---|
| | White powder coated steel frame 100L bowl in stainless steel Flat beater in aluminium (food grade) with double pin Dough hook in stainless steel with double pin Whip with stainless steel wires with double pin Removable safety guard Bayonet shaft with double track bayonet socket Filling chute Automatic bowl lift, digital timer, programmable Voltage: 3ph, 400V, 50Hz with ground. 4000W |  |
| M100-0047 | Mixer with VL-5 control panel | 33.826 € |
| M100-0048 | Stainless steel frame mixer with VL-5 control panel | 36.644 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|-------------|---|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| At | Closed splash guard stainless steel IP54 upgrade package: | 486 € |
| EI | Watertight stainless steel planetary head, gasket at the rear plate, gasket at the top covering, water cover at air ventilation | 8.967 € |
| M Marine | Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover Delivery time for marine versions approx. 3 months | 8.388 € |

ACCESSORIES 100 L

| | | |
|--------------|---|---------|
| DE101-A.5M | 100 L A-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) | 4.512 € |
| RN100-75M | 100 L Bowl with bowl detection, stainless steel | 2.825 € |
| 22CE100 | 100 L Bowl truck, standard | 794 € |
| DE101-78.5M | 100 L Hook with double pin, stainless steel | 811 € |
| RN100-27.5LM | 100 L Beater with double pin, standard, aluminium | 883 € |
| RN100-27.6LM | 100 L Beater with double pin, stainless steel | 2.899 € |
| DE101-28.5M | 100 L Whip with double pin, standard, stainless wires | 504 € |
| DE101-28.5MS | 100 L Whip with double pin, with 1mm thicker wires | 1.105 € |
| DE101-28.5MT | 100 L Whip with double pin, with thinner wires | 944 € |
| 44RN100.5FLM | 100 L Whip with double pin, with reinforcement No. 44b | 1.149 € |
| 14RN100.5LM | 100 L Wing whip No. 14 with double pin, stainless steel | 3.754 € |
| 42RN100P | 100 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.456 € |
| 42RN100PT | 100 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.797 € |
| 42RN100-204 | 100 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 89 € |
| 42RN100-204T | 100 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 427 € |
| 39RN100.5LM | Powder mixer with double pin, in stainless steel | 3.689 € |

ACCESSORIES 100/60 L - C-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|---------------|--|---------|
| DE101-C.5M | 100/60 L C-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) | 3.304 € |
| RN100-75AM | 100/60 L Bowl with bowl detection, stainless steel | 2.054 € |
| 22AE100.1C | 100/60 L Bowl truck, standard | 581 € |
| DE101-78.5AM | 100/60 L Hook, stainless steel | 510 € |
| RN100-27.5AM | 100/60 L Beater, standard, aluminium | 760 € |
| DE101-27.6AM | 100/60 L Beater, stainless steel | 2.850 € |
| DE101-28.5AM | 100/60 L Whip, standard, stainless wires | 523 € |
| DE101-28.5AMS | 100/60 L Whip, with 1mm thicker wires | 510 € |
| 14RN100.5ALM | 100/60 L Wing whip No. 14, stainless steel | 3.395 € |
| 42RN100AP | 100/60 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.260 € |
| 42RN100APT | 100/60 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.537 € |
| 42R60-204 | 100/60 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 79 € |
| 42R60-204T | 100/60 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 354 € |

ACCESSORIES 100/40L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

| | | |
|---------------|--|---------|
| DE101-B.5M | 100/40 L B-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) | 3.256 € |
| RN100-75BM | 100/40 L Bowl with bowl detection, stainless steel | 1.846 € |
| 22AE100.1B | 100/40 L Bowl truck, standard | 581 € |
| DE101-78.5BM | 100/40 L Hook, stainless steel | 480 € |
| RN100-28.5BM | 100/40 L Beater, standard, aluminium | 702 € |
| DE101-27.6BM | 100/40 L Beater, stainless steel | 2.723 € |
| DE101-28.5BM | 100/40 L Whip, standard, stainless wires | 416 € |
| DE101-28.5BMS | 100/40 L Whip, with 1mm thicker wires | 656 € |
| 14RN100.5BLM | 100/40 L Wing whip No. 14, stainless steel | 3.029 € |
| 42RN100BP | 100/40 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.260 € |
| 42RN100BPT | 100/40 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 1.483 € |
| 42RN100B-204 | 100/40 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 62 € |
| 42RN100B-204T | 100/40 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 282 € |

EQUIPMENT

| | | |
|-------------|---|----------|
| 21AR80 | Easylift 80-100 - See Easylift page for specifications | 3.110 € |
| 21AE100ESL | Maxilift Inox 100 M, stainless steel, height 1,95 m | 19.823 € |
| 21AE100ESH | Maxilift Inox 100 H, stainless steel, height 2,3 m | 20.978 € |
| 21RN100-75M | Bowl 100L with brackets for Maxilift INOX 100 | 2.825 € |
| RGB100Z | Ring-gas burner, 7.0 kW (RGB100), Natural or liquid gas | 3.605 € |
| 48R60Z | Tool rack, 60 - 200L mixers | 508 € |
| XXX-75.22M | Wheels for bowl, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers | 2.544 € |
| 28-XXX | Bottom draining pipe, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers | 8.107 € |

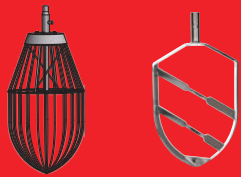
Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436), not goods in stock - contact us for offer.

Varimixer

ERGO140

UNIQUE SELLING POINTS

- Ergonomic operation
- Bowl with bowl detection
- Angled panel for easy operation
- Separate removal of bowl and tools
- Efficient continuous production
- Stainless steel construction
- Can be washed in accordance with IP53
- Detachable safety guard



IP54 UPGRADE PACKAGE

- Watertight stainless steel planetary head
- Gasket at rear plate
- Gasket at top cover
- Water cover at chimney



MARINE VERSION

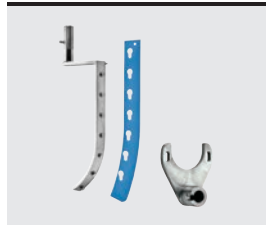
- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



OPTIONS



Removable safety guard, stainless steel



Automatic scraper, stainless steel

ACCESSORIES AND EQUIPMENT

- Tool rack
- Maxilift Inox bowl lift – see page 38

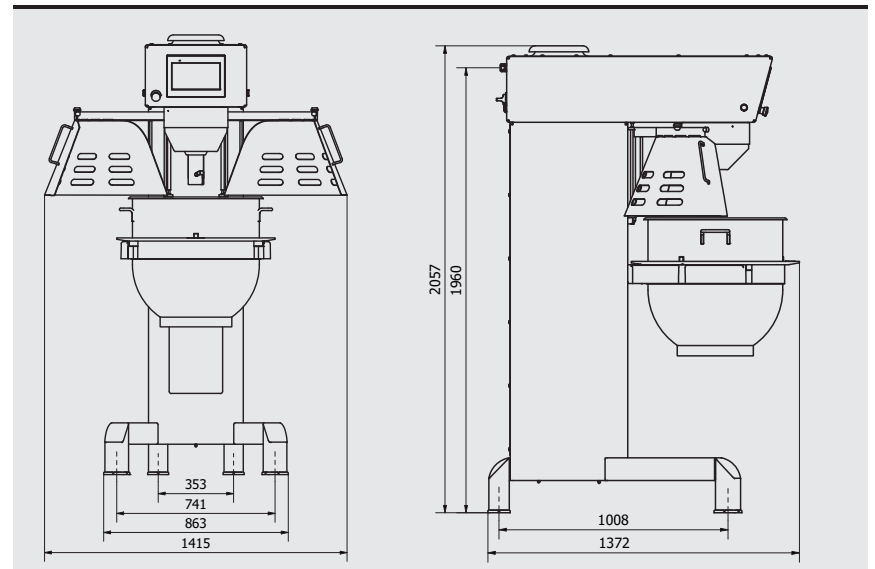


Bowl truck




Bowl lift

DIMENSIONS



Measurements in mm



| Item no. | ERGO140 | Price EURO |
|-----------|--|---|
| | Stainless steel frame 140L bowl in stainless steel Flat beater in aluminium (food grade) with double pin Whip center reinforced whip, stainless steel with double pin Removable safety guard Bayonet shaft with double track bayonet socket Filling chute Automatic bowl lift, digital timer, programmable Voltage: 3ph, 400V, 50Hz with ground. 7500W |  |
| M140-0015 | Stainless steel frame mixer with VL-5 control panel | 47.920 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|-------------|---|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| At | Closed splash guard stainless steel | 646 € |
| EI | IP54 upgrade package: Watertight stainless steel planetary head, gasket at the rear plate, gasket at the top covering, water cover at air ventilation | 8.966 € |
| M Marine | Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months | 2.666 € |

ACCESSORIES 140 L

| | | |
|---------------|---|---------|
| AE140-A.5M | 140 L A-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, center reinforced whip stainless steel with double pin) | 9.269 € |
| AE140-75M | 140 L Bowl with bowl detection, stainless steel | 4.379 € |
| 22AE140 | 140 L Bowl truck, standard | 870 € |
| AR140-78.5M | 140 L Hook with double pin, stainless steel | 991 € |
| AR140-27.5M | 140 L Beater with double pin, standard, aluminium | 1.006 € |
| AR140-27.6M | 140 L Beater with double pin, stainless steel | 3.173 € |
| AR140-28.5M | 140 L Whip with double pin, standard, stainless steel wires | 841 € |
| 44AR140.5FM | 140 L Whip center reinforced with double pin, stainless steel | 3.884 € |
| 14AR140.5M | 140 L Wing whip No. 14 with double pin, stainless steel wires | 3.884 € |
| 42AR140PF | 140 L Automatic reinforced scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 1.861 € |
| 42AR140PTF | 140 L Automatic reinforced scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 2.286 € |
| 42AR140-204F | 140 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 122 € |
| 42AR140-204TF | 140 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 563 € |
| 39AR140.5M | Powder mixer with double pin, stainless steel | 3.841 € |

EQUIPMENT

| | | |
|-------------|---|----------|
| 21AE140ESL | Maxilift Inox 140 M, stainless steel, height 1,95 m | 19.823 € |
| 21AE140ESH | Maxilift Inox 140 H, stainless steel, height 2,3 m | 19.823 € |
| 21AE140-75M | Bowl 140L with brackets for Maxilift INOX 140 | 4.170 € |
| 48R60Z | Tool rack, 60 - 200L mixers | 508 € |
| XXX-75.22M | Wheels for bowl, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers | 2.423 € |
| 28-XXX | Bottom draining pipe, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers | 7.721 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436), not goods in stock - contact us for offer.

Varimixer

AR200

UNIQUE SELLING POINTS

- VL-5 control panel
- Frequency-controlled
- Stainless steel construction
- Bowl with bowl detection
- Angled panel for easy operation
- Can be washed in accordance with IP53
- Detachable safety guard
- Please note: not ERGO function



IP54 UPGRADE PACKAGE

- Waterproof stainless steel planetary head
- Seal at back panel
- Seal at top panel
- Water ingress protection at vent



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



OPTIONS



Removable safety guard, stainless steel



Automatic scraper, stainless steel

ACCESSORIES AND EQUIPMENT

- Tool rack
- Megalift Inox bowl lift – see page 38

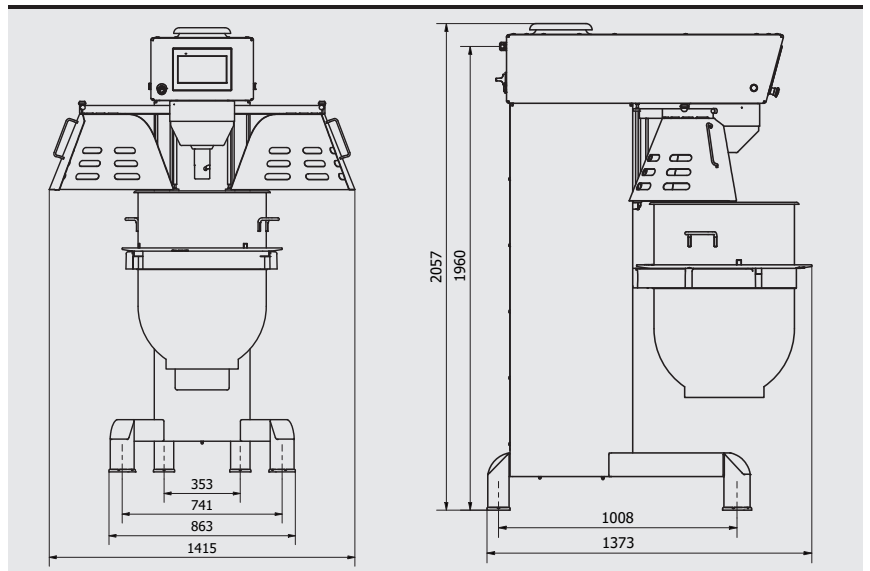


Bowl truck




Bowl lift

DIMENSIONS



Measurements in mm



| Item no. | AR200 | Price EURO |
|-----------|---|---|
| | Stainless steel frame 200L bowl in stainless steel Whip double center reinforced with double pin, stainless steel Removable safety guard Digital timer Bayonet shaft with double track bayonet socket Filling chute Automatic bowl lift, digital timer and programmable Voltage: 3ph, 400V, 50Hz with ground. 7500W |  |
| M200-0021 | Stainless steel mixer with VL-5 control panel | 49.466 € |

OPTIONS

Below options can be added to the above mixer (add price)

| | | + |
|-------------|---|---------|
| 50150-2 | Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician | 46 € |
| At | Closed splash guard stainless steel | 645 € |
| EI | IP54 upgrade package: Watertight stainless steel planetary head, gasket at the rear plate, gasket at the top covering, water cover at air ventilation | 8.966 € |
| WSSPH | Watertight stainless steel planetary head | 7.410 € |
| M Marine | Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover Delivery time for marine versions approx. 3 months | 2.666 € |

ACCESSORIES

| | | |
|---------------|---|---------|
| AR200-75.2M | 200 L Bowl with bowl detection, stainless steel | 4.713 € |
| 22AE140 | 200 L Bowl truck, standard | 870 € |
| AR200-27.6M | 200 L Beater with double pin, stainless steel | 6.210 € |
| 44AR200.5FM | 200 L Whip double center reinforced with double pin, stainless steel | 4.688 € |
| 14AR200F | 200 L Wing whip No. 14 with double pin, stainless steel | 4.688 € |
| 42AR200PF | 200 L Automatic reinforced scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe | 3.515 € |
| 42AR200PTF | 200 L Automatic reinforced scraper in stainless steel with scraper blade Special for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe | 3.515 € |
| 42AR200-204F | 200 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe | 258 € |
| 42AR200-204TF | 200 L Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe | 410 € |

EQUIPMENT

| | | |
|---------------|---|---------|
| 21AR300ESL | Megalift Inox 200 M, stainless steel, height 1,95 m | 3.227 € |
| 21AR300ESH | Megalift Inox 200 H, stainless steel, height 2,3 m | 3.227 € |
| 21AR200-75.2M | Bowl 200L with brackets for Megalift INOX 140 | 476 € |
| 48R60Z | Tool rack, 60 - 200L mixers, 48R60Z | 508 € |
| XXX-75.22M | Wheels for bowl, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers | 2.544 € |
| 28-XXX | Bottom draining pipe, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers | 8.107 € |

Bowls and mixing tools in acid-resistant stainless steel (DIN W No. 4436), not goods in stock - contact us for offer.

MEAT MINCERS



62mm Meat mincer, stainless steel

Fits TEDDY 5 L

| Item no. | Product | Price EURO |
|-----------------|--|------------|
| AR005-360-TS003 | 62 mm meat mincer with knife and 4,5 mm mm disc in stainless steel | 677 € |
| AR005-357-TD005 | 3 mm disc, stainless steel | 40 € |
| AR005-357-TD004 | 4 mm disc, stainless steel | 40 € |
| AR005-357-TD008 | 8 mm disc, stainless steel | 40 € |
| AR005-358-TD003 | Knife, ø62mm | 40 € |
| 41R6-100.4 | Cookie press for meat mincer | 107 € |
| 8R3Z | Sausage horn for 3MM | 131 € |



70mm Meat mincer

Fits 20 L attachment drive and with intermediate bearing 20 - 80 L

| Item no. | Product | Price EURO |
|------------|--|------------|
| 5R1M | 70 mm meat mincer (see also No. 4R1M), with plastic meat tray, knife and 4,5 mm disc, set of sausage tubes (ø10, ø20 and ø25 mm) | 458 € |
| 4R1M | Intermediate bearing for 70 mm meat mincer. Only used for 20 - 80L mixers | 174 € |
| 8R5Z | Set of sausage tubes (ø10, ø20 and ø25 mm) for 70 mm meat mincer | 59 € |
| 5R352 | Knife, ø70mm | 32 € |
| 5R355 | 2 mm disc | 137 € |
| 5R354 | 3 mm disc | 119 € |
| 5R356 | 4,5 mm disc | 68 € |
| 5R357 | 6 mm disc | 85 € |
| 5R358 | 8 mm disc | 85 € |
| 5R359 | 10 mm disc | 101 € |
| 5R360 | 13 mm disc | 79 € |
| 41R6-100.1 | Cookie press for meat mincer | 38 € |



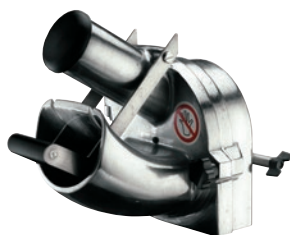
Fits 20 - 80 L

82mm Meat mincer

| Item no. | Product | Price EURO |
|----------|--|------------|
| 6RZ | 82 mm meat mincer with standard knife, precutter and 3 mm disc | 1.319 € |
| 8R6 | Sausage tube for 82 mm meat mincer | 150 € |
| 30R | Receiving tray for meat mincers etc. | 587 € |
| 6R352 | Knife, ø82mm | 86 € |
| 6R353 | Precutter for ø82mm | 100 € |
| 6R354 | 2 mm disc, standard | 109 € |
| 6R355 | 3 mm disc, standard | 81 € |
| 6R357 | 5 mm disc, standard | 70 € |
| 6R359 | 8 mm disc, standard | 68 € |
| 6R360 | 13 mm disc, standard | 68 € |
| 6R355.1 | 3 mm disc, stainless steel | 246 € |
| 6R357.1 | 5 mm disc, stainless steel | 222 € |
| 6R359.1 | 8 mm disc, stainless steel | 235 € |
| 6R360.1 | 13 mm disc, stainless steel | 235 € |
| 6R352.2 | Stainless steel knife holder | 253 € |
| 6R352.3 | Replaceable knives (9 pcs.) for 6R352.2 | 65 € |



VEGETABLE CUTTERS



GR20 fits 20 - 80 L

Slicing disc,
adjustable 0-8 mm

GR20 - Vegetable cutter

| Item no. | Product | | | Price EURO |
|-----------|---|-------------------------|-----------------------|------------|
| 1130.003 | GR20plus complete (without discs). | | For 20L to 80L mixers | 1.767 € |
| 1130.107R | Slicing disc, adjustable 0-8 mm, stainless steel | 0mm - 8mm | For GR10 + GR20plus | 680 € |
| 1130.111R | Julienne disc, stainless steel | J2 2x2mm | For GR10 + GR20plus | 447 € |
| 1130.112R | Julienne disc, stainless steel | J4 4x4mm | For GR10 + GR20plus | 447 € |
| 1130.113R | Julienne disc, stainless steel | J6 6x6mm | For GR10 + GR20plus | 447 € |
| 1130.115R | Julienne disc, stainless steel | J8 8x7mm, pommes frites | For GR10 + GR20plus | 447 € |
| 1130.126R | Shredding disc, stainless steel | (P) Parmesan | For GR10 + GR20plus | 290 € |
| 1130.121R | Shredding disc, stainless steel | R1,5 1,5mm | For GR10 + GR20plus | 290 € |
| 1130.122R | Shredding disc, stainless steel | R2 2mm | For GR10 + GR20plus | 290 € |
| 1130.123R | Shredding disc, stainless steel | R3 3mm | For GR10 + GR20plus | 290 € |
| 1130.124R | Shredding disc, stainless steel | R5 5mm | For GR10 + GR20plus | 290 € |
| 1130.125R | Shredding disc, stainless steel | R9 9mm | For GR10 + GR20plus | 290 € |
| 1130.151 | Cube cutter incl. grid and knife (8x8 / 10x10), complete, alu | | For GR10 + GR20plus | 1.041 € |
| 1150.411 | Wing knife for cube cutter, alu | | For GR10 + GR20plus | 242 € |
| 1150.400 | Cube grid 8x8, alu | | For GR10 + GR20plus | 673 € |
| 1150.402 | Cube grid 10x10, alu | | For GR10 + GR20plus | 528 € |
| 1119.401 | Holder for 6 discs | | For GR10 + GR20plus | 144 € |

EQUIPMENT

Various accessories

| Item no. | Product | | | Price EURO |
|------------|--|--------|---|------------|
| 24R20RZ | Table for RN10 mixer with stainless stand and steel plate (640x430x480) with leaf 1000mm | | | 1.339 € |
| 24RHZ | Wheels for RN10 table (4 pcs.) | | | 169 € |
| 06010-0303 | Stainless steel floor stand for RN10 | | | 574 € |
| 06010-1406 | Legs for table model RN10, stainless steel | | | 233 € |
| RGB30Z | Ring-gas burner, 2.9 kW (RGB30), Natural or liquid gas | | | 2.466 € |
| RGB60Z | Ring-gas burner, 4.1 kW (RGB60), Natural or liquid gas | | | 2.669 € |
| RGB100Z | Ring-gas burner, 7.0 kW (RGB100), Natural or liquid gas | | | 3.605 € |
| 48R20Z | Rack for mixing tools | 91 cm | For 10-20-30-40L mixers | 313 € |
| 48R60Z | Rack for mixing tools | 127 cm | For 60-80-100-140-200L mixers | 508 € |
| XXX-75.22M | Wheels for bowl, ex. bowl | | For ERGO60-ERGO100-ERGO140-AR200 mixers | 2.544 € |
| 28-XXX | Bottom draining pipe, ex. bowl | | For ERGO60-ERGO100-ERGO140-AR200 mixers | 8.107 € |

EASYLIFT 30-60

EASYLIFT 80-100

UNIQUE SELLING POINTS

- The ideal solution for lifting and transporting of bowls.
- EASYLIFT handles all lifts of bowls and is easy to drive around in the kitchen.
- EASYLIFT takes the bowls direct from the shelf and lifts them to a suitable working height for filling ingredients in the bowl.
- After mixing, the bowl is lifted direct out of the mixer, driven to the workplace and lifted up to appropriate working height for portioning of the contents.
- EASYLIFT lifts and lowers the bowls electrically and is operated from one single push button.
- When EASYLIFT is not in use, it can be parked under the table.

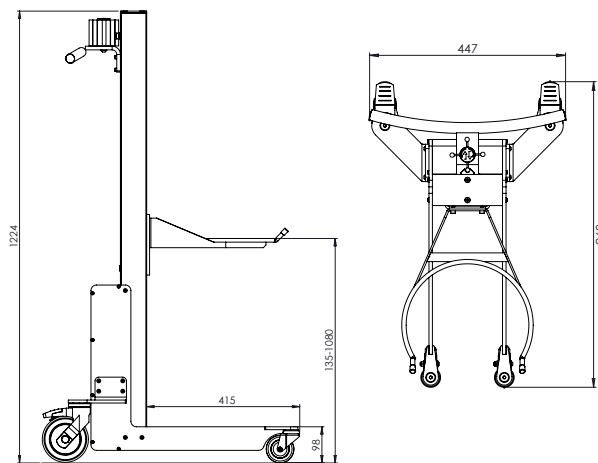
EASYLIFT is available in 2 sizes:
EASYLIFT 30-60 and EASYLIFT 80-100



Easylift 30-60

| Item no. | Model | Capacity | Bowl size | Price EURO |
|----------|----------------|----------|-----------|------------|
| 21CR30 | Easylift 30-60 | 70 kg | 30 - 60 L | 3.070 € |

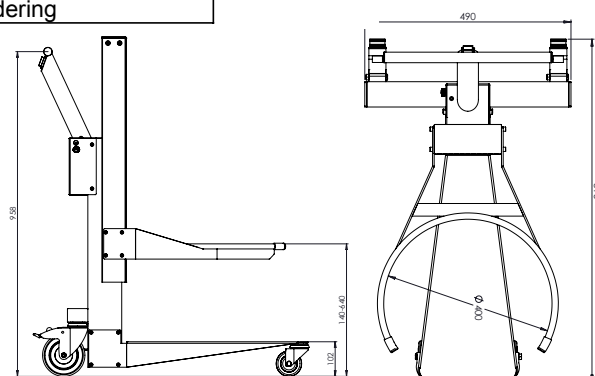
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|-------------|--------------------------------|----------|
| 21-40002891 | Universal Charger excl. cables | Included |
| 21-40010248 | EU/US/UK/AUS cable set | Included |



Easylift 80-100

| Item no. | Model | Capacity | Bowl size | Price EURO |
|----------|-----------------|----------|------------|------------|
| 21AR80 | Easylift 80-100 | 100 kg | 80 - 100 L | 3.110 € |

| | | |
|-------------|-------------|-----------------------|
| 21-84020005 | EU Charger | Specify when ordering |
| 21-84020008 | UK Charger | Specify when ordering |
| 21-84020007 | AUS Charger | Specify when ordering |



Measurements in mm



Varimixer

MULTILIFT 30-60

UNIQUE SELLING POINTS

- The ideal solution for lifting and transporting of bowls.
- MULTILIFT handles all lifts of bowls and is easy to drive around in the kitchen.
- MULTILIFT takes the bowls direct from the shelf and lifts them to a suitable working height for filling ingredients in the bowl.
- After mixing, the bowl is lifted direct out of the mixer, driven to the workplace and lifted up to appropriate working height for portioning of the contents.
- MULTILIFT lifts and lowers the bowls electrically and is operated from one single push button.
- The bowl can be placed directly on the work table.
- MULTILIFT has an incorporated stainless steel plate and fork in the same application.
- You have the option to use the same lift for both bowls using the fork, and with the plate turned down also for lifting boxes to the table for dispensing or other use as a platform at exactly the desired height.

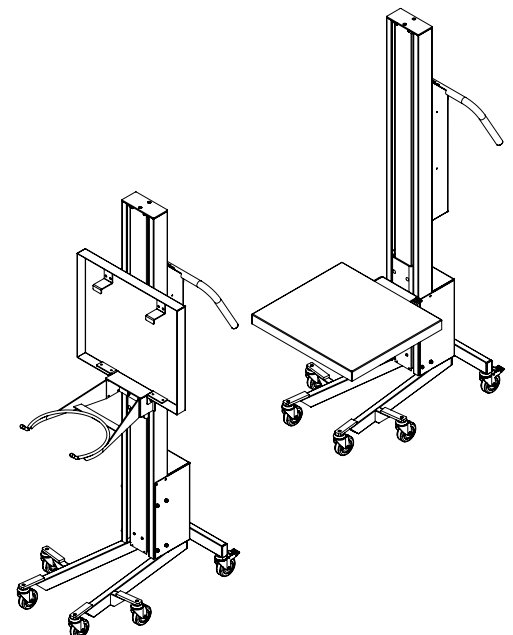
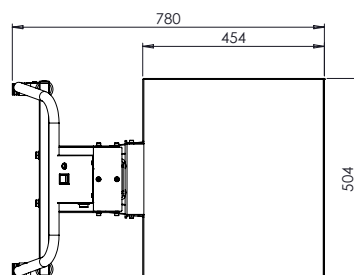
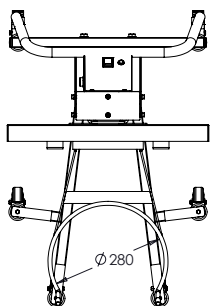
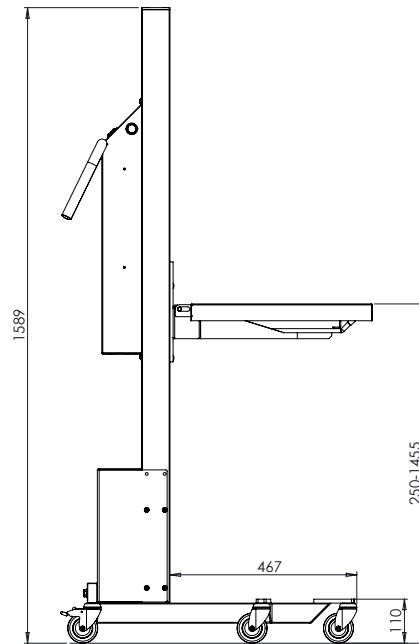
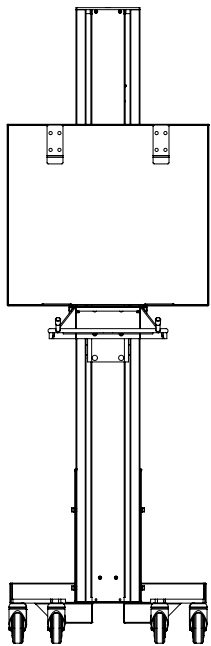
MULTILIFT can handle bowls from 30 to 60L.



Multilift Inox 30-60

| Item no. | Model | Capacity | Bowl size | Price EURO |
|----------|-----------------|----------|-----------|------------|
| 21CR31 | Multilift 30-60 | 70 kg | 30 - 60 L | 4.431 € |

| | | |
|-------------|--------------------------------|----------|
| 21-40002891 | Universal Charger excl. cables | Included |
| 21-40010248 | EU/US/UK/AUS cable set | Included |



Measurements in mm

FLEXLIFT INOX

UNIQUE SELLING POINTS

- The flexible solution for lifting and rotating of bowls
- FLEXLIFT INOX can lift the bowl direct from shelf or mixer to suitable working height, and can rotate the bowl for portioning or emptying of the contents.
- The FLEXLIFT INOX seizes with 2 arms around the bowl.
- The turning unit is used for making sideways rotation of the bowl.
- FLEXLIFT INOX lifts and lowers the bowls electrically and is operated from a remote control.

· FLEXLIFT INOX can handle bowls from 30 to 80 L, and is available in stainless steel.

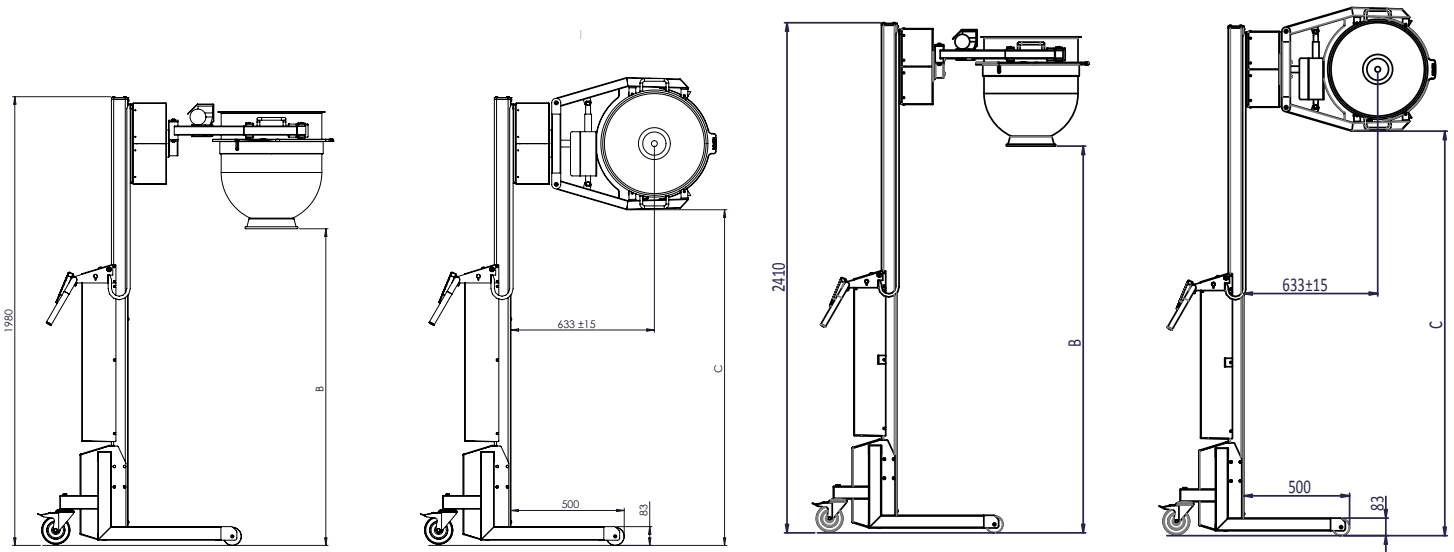
Contact us for special-built variants of FLEXLIFT INOX.



Flexlift Inox

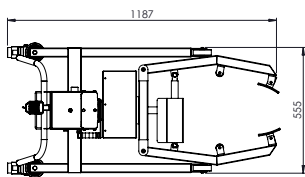
| Item no. | Model | Machine size Varimixer | Capacity | Bowl size | Rotation Electrical | Material Stainless steel | Total height | | Price EURO |
|-----------|-----------------------|---------------------------|----------|-----------|------------------------|-----------------------------|----------------|---------------|------------|
| | | | | | | | Medium 1980 mm | Heigh 2410 mm | |
| 21AE60ESL | Flexlift INOX 30-80 M | 30-80 L | 80 kg | 30 - 80 L | x | x | x | | 19.823 € |
| 21AE60ESH | Flexlift INOX 30-80 H | 30-80 L | 80 kg | 30 - 80 L | x | x | | x | 19.823 € |

This lift fixates the bowl by means of a clamping function



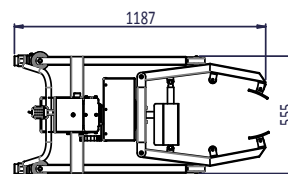
Flexlift Inox Medium

Flexlift Inox High



Measurements in mm

| | | | |
|---------|---------|---------|---------|
| B= | | C= | |
| 30L. | 1510mm. | 30L. | 1520mm. |
| 40L. | 1440mm. | 40L. | 1505mm. |
| 40/20L. | 1540mm. | 40/20L. | 1505mm. |
| 60L. | 1395mm. | 60L. | 1480mm. |
| 60/30L. | 1500mm. | 60/30L. | 1505mm. |
| 80/L. | 1405mm. | 80/L. | 1450mm. |
| 80/40L. | 1440mm. | 80/40L. | 1505mm. |



| | | | |
|---------|---------|---------|---------|
| B= | | C= | |
| 30L. | 1940mm. | 30L. | 1950mm. |
| 40L. | 1870mm. | 40L. | 1935mm. |
| 40/20L. | 1970mm. | 40/20L. | 1935mm. |
| 60L. | 1825mm. | 60L. | 1910mm. |
| 60/30L. | 1930mm. | 60/30L. | 1935mm. |
| 80/L. | 1835mm. | 80/L. | 1880mm. |
| 80/40L. | 1870mm. | 80/40L. | 1935mm. |



FLEXLIFT INOX MINI

UNIQUE SELLING POINTS

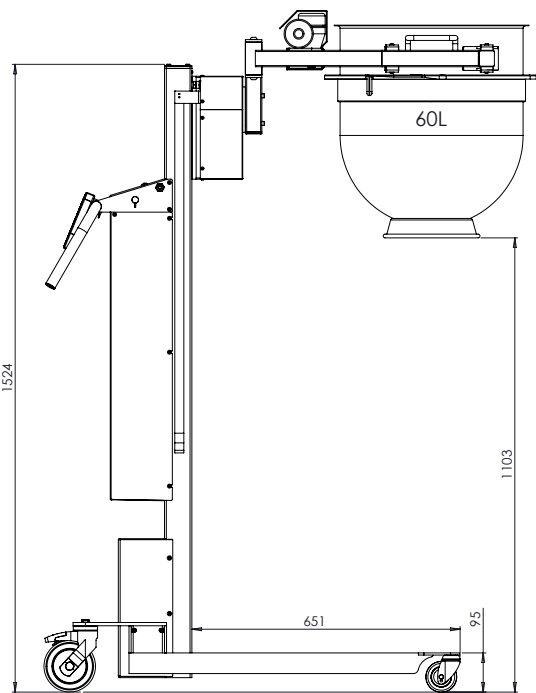
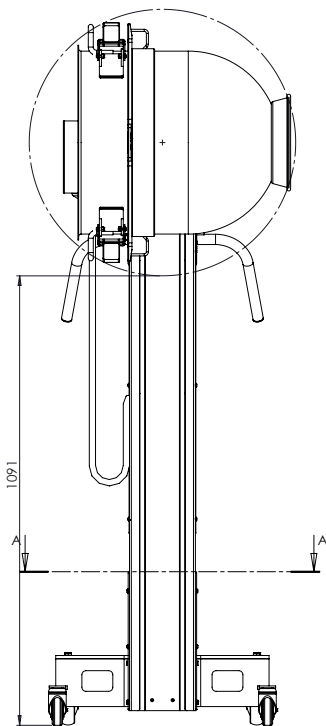
- The flexible solution for lifting and rotating of bowls
 - FLEXLIFT INOX MINI can lift the bowl direct from shelf or mixer to suitable working height, and can rotate the bowl for portioning or emptying of the contents.
 - The FLEXLIFT INOX MINI seizes with 2 arms around the bowl.
 - The turning unit is used for making sideways rotation of the bowl.
 - FLEXLIFT INOX MINI lifts and lowers the bowls electrically and is operated from a remote control.
 - FLEXLIFT INOX MINI is a compact version of the FLEXLIFT INOX.
- FLEXLIFT INOX MINI can handle bowls from 30 to 60 L, and is available in stainless steel.

Contact us for special-built variants of FLEXLIFT INOX MINI.

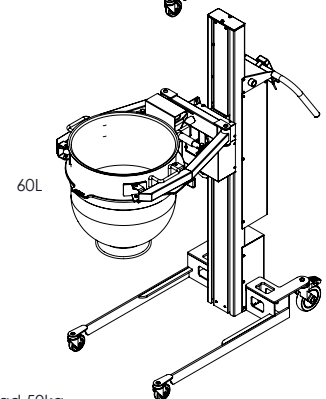
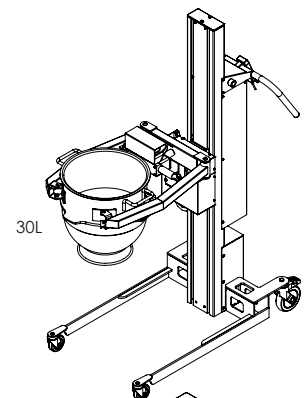


Flexlift Inox Mini 30-60 (New model)

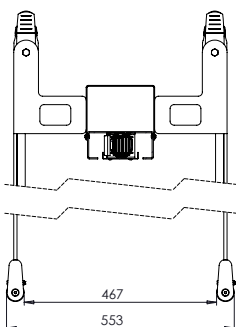
| Item no. | Model | Machine size Varimixer | Capacity | Bowl size | Rotation Electrical | Materiale Stainless steel | Total height | Price EURO |
|-----------|--------------------------|---------------------------|----------|-----------|------------------------|------------------------------|--------------|------------|
| 21AR40ESH | Flexlift Inox Mini 30-60 | 30-60 L | 50 kg | 30 - 60 L | x | x | 1524 mm | 11.803 € |



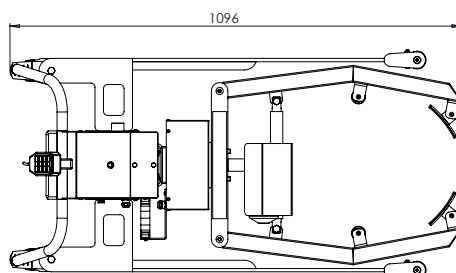
Flexlift Inox Mini



Max Payload 50kg.



Measurements in mm



MAXILIFT INOX MEGALIFT INOX

UNIQUE SELLING POINTS

The flexible powerful solution for lifting and rotating of bowls

- MAXILIFT INOX/ MEGALIFT INOX can lift the bowl direct from shelf or mixer to suitable working height, and can rotate the bowl for portioning or emptying of the contents.
- Lifts and lowers the bowls electrically and is operated from a remote control.
- This lift fixates the bowl by means of a snaplock fitting which should be mounted on the bowl ring.
- The turning unit is used for making sideways rotation of the bowl.
- Strong construction with two towers for heavier lifting (Megalift).
- MAXILIFT INOX 100 can handle 100L bowls (max. 110 kg ingredients) - available in stainless steel.
- MAXILIFT INOX 140 can handle 140L bowls (max. 140 kg ingredients) - available in stainless steel.
- MEGALIFT INOX 200 can handle 200L bowls (max. 200 kg ingredients) - available in stainless steel.

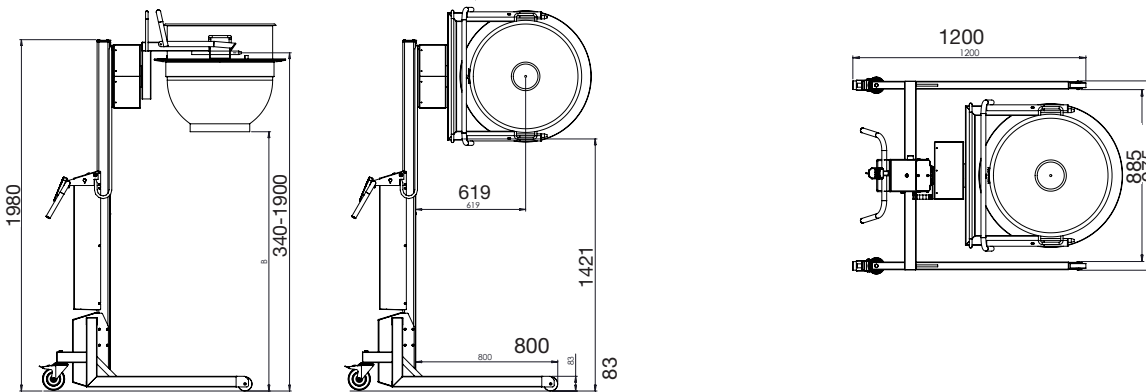
Contact us for special-built variants of MAXILIFT INOX / MEGALIFT INOX.



Maxilift Inox

| Item no. | Model | Charging cord | Swap battery. Two pcs. 18AH battery packs and one charging station | Machine size Varimixer | Capacity | Rotation Electrical | Material Stainless steel | Total height | | Price EURO |
|----------------|---|---------------|--|------------------------|----------|---------------------|--------------------------|----------------|---------------|------------|
| | | | | | | | | Medium 1980 mm | Heigh 2410 mm | |
| 21AE100ESL | Maxilift INOX 100 M | X | | 100 L | 110 kg | x | x | x | | 19.823 € |
| 21AE100ESH | Maxilift INOX 100 H | X | | 100 L | 110 kg | x | x | | x | 19.823 € |
| 21AE140ESL | Maxilift INOX 140 M | X | | 140 L | 140 kg | x | x | x | | 19.823 € |
| 21AE140ESH | Maxilift INOX 140 H | X | | 140 L | 140 kg | x | x | | x | 19.823 € |
| 21AE100ESL-CBC | Maxilift INOX 100 M | | X | 100 L | 110 kg | x | x | x | | 23.197 € |
| 21AE100ESH-CBC | Maxilift INOX 100 H | | X | 100 L | 110 kg | x | x | | x | 23.197 € |
| 21AE140ESL-CBC | Maxilift INOX 140 M | | X | 140 L | 140 kg | x | x | x | | 23.197 € |
| 21AE140ESH-CBC | Maxilift INOX 140 H | | X | 140 L | 140 kg | x | x | | x | 23.197 € |
| 21AR200-74Z | Bracket set (complete with bolts and nuts for one bowl) | | | | | | | | | 336 € |

When buying bowl and lift at the same time, this is made by Varimixer.

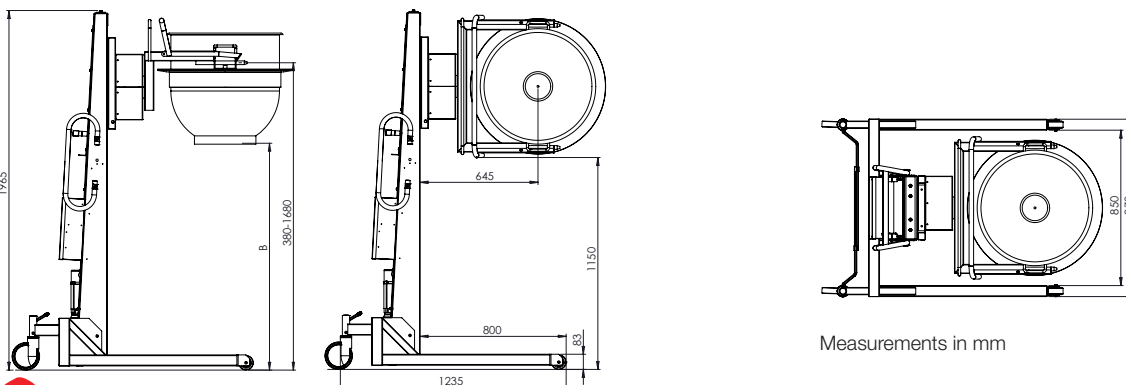


Megalift Inox

| Item no. | Model | Machine size Varimixer | Capacity | Rotation Electrical | Material Stainless steel | Total height | | Price EURO | |
|-------------|---|------------------------|----------|---------------------|--------------------------|----------------|---------------|------------|-------|
| | | | | | | Medium 1965 mm | Heigh 2315 mm | | |
| 21AR300ESL | Megalift INOX 200 M | 200 L | 200 kg | x | x | x | | 32.270 € | |
| 21AR300ESH | Megalift INOX 200 H | 200 L | 200 kg | x | x | | x | 32.270 € | |
| 21AR300-74Z | Bracket set (complete with bolts and nuts for one bowl) | | | | | | | | 336 € |

This lift fixates the bowl by means of a snaplock fitting which should be mounted on the bowl ring.





When buying bowl and lift at the same time, this is made by Varimixer.



Measurements in mm



CONTROL PANELS

| MIXER SIZE | KODIAK 10 L 20 L 30 L | 30 L 40 L 60 L 80 L | 30 L 40 L 60 L 80 L 100 L | 100 L | ERGO 60 L ERGO 100 L ERGO 140 L AR 200 L |
|-----------------------------|---|---|--|---|---|
| CONTROL PANEL | KODIAK | VL-1 | VL-1S | VL-1L | VL-5 |
| IMAGE |  |  |  |  |  |
| Manual speed regulation | - | √ | - | √ | - |
| Electrical speed regulation | √ | - | √ | - | √ |
| Manual bowl lowering | √ | √ | - | - | - |
| Electrical bowl lowering | - | - | √ | √ | √ |
| Automatic bowl lowering | - | - | √ | - | √ |
| Timer with auto-stop | √ | √ | √ | √ | √ |
| Programmable, Remix | - | - | - | - | √ |
| Pause function | √ | √ | √ | √ | √ |
| Emergency stop | √ | √ | √ | √ | √ |

TECHNICAL DATA

| | Volume L | B- equipment volume L | kW | Standard voltage V | Other Voltage | Frequency | Net weight kg | Variable speed RPM | Meat Mincer | Vegetable cutter |
|-----------------|----------|--------------------------------|------|--------------------------|--|--|------------------|--------------------------|----------------|---------------------|
| TEDDY 5L | 5 | - | 0.3 | 230V | Other voltage power supply are available upon request in the range of 100 to 480 V. | All standard and marine mixers are available in 50 and 60 Hz. | 18 | 78 - 422 | 62 mm | - |
| KODIAK 10 table | 10 | - | 0.7 | 230V | | | 53 | 72 - 451 | 62 mm | |
| KODIAK 10 floor | 10 | - | 0.7 | 230V | | | 120 | 72 - 451 | 62 mm | |
| KODIAK 20 table | 20 | 12 | 0.7 | 230V | | | 80 | 64 - 353 | 70+82 mm | GR20 |
| KODIAK 20 floor | 20 | 12 | 0.7 | 230V | | | 185 | 64 - 353 | 70+82 mm | GR20 |
| KODIAK 30 | 30 | 15 | 1.2 | 230V | | | 190 | 64 - 353 | 70+82 mm | GR20 |
| AR30 | 30 | 15 | 1.0 | 400V | | | 170 | 57 - 311 | 70+82 mm | GR20 |
| AR40 | 40 | 20 | 1.1 | 400V | | | 175 | 53 - 294 | 70+82 mm | GR20 |
| AR40P (PIZZA) | 40 | 20 | 1.85 | 400V | | | 175 | 53 - 294 | 70+82 mm | GR20 |
| AR60 | 60 | 30 | 1.85 | 400V | | | 257 | 53 - 288 | 70+82 mm | GR20 |
| AR60P (PIZZA) | 60 | 30 | 3.0 | 400V | | | 257 | 53 - 288 | 70+82 mm | GR20 |
| AR80 | 80 | 40 | 2.9 | 400V | | | 375 | 47 - 257 | 70+82 mm | GR20 |
| AR100 | 100 | 40+60 | 2.9 | 400V | | | 450 | 47 - 257 | - | - |
| AR200 | 200 | - | 7.5 | 400V | | | 600 | 47 - 259 | - | - |
| ERGO 60 | 60 | 30 | 3.0 | 400V | | | 330 | 53 - 292 | - | - |
| ERGO 100 | 100 | 40+60 | 4.0 | 400V | | | 450 | 47 - 259 | - | - |
| ERGO 140 | 140 | - | 7.5 | 400V | | | 500 | 47 - 259 | - | - |

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For quickest handling, please send
orders and inquiries to:

e-order@varimixer.com

SALES AND DELIVERY TERMS

SHIPPING AND HANDLING

All prices are based on Ex Works Incoterms.

We are able to offer very competitive freight rates on DAP or CFR terms, using our own nominated forwarders/couriers. Please contact our shipping department for freight quotes. If you choose our freight setup, there will be no handling fee. If you use your own nominated forwarder, all orders will be subject to a handling fee of 40 EURO.

RETURN POLICY

New machines in original packing can be returned up to three months from invoice date and will be subject to 10% return fee deducted from the credit note.

New unused spare parts can be returned up to six months from invoice date and will be subject to 5% return fee deducted from the credit note.

RMA

For a smooth and quick handling of returned items, please use our new "Return Material Authorisation" system on our web site. By using this system, you will avoid delays in handling and processing of any returns you may have.

OTHER TERMS

For Denmark, Finland, Norway and Sweden:

If nothing else is stated, the following is valid:

"Almindelige leveringsbetingelser for leverancer af maskiner og andet mekanisk, elektrisk og elektronisk udstyr mellem Danmark, Finland, Norge og Sverige samt inden for disse lande" Nr. NL92.

FOR OTHER COUNTRIES

If nothing else is stated, the following is valid:

"General Conditions for the Supply of Mechanical, Electrical and Associated Electronic Products", Nr. Orgalime S92.

GUARANTEE

Varimixer offers a guarantee period of 2 years from invoice or delivery date to our distributor.

However, the guarantee is valid for a maximum of 30 months from dispatch from our factory. Machine number, invoice date etc. must be stated.

The guarantee is covering only delivery of new replacement parts ex Brøndby. Defective parts are returned carriage paid to us or inspected at buyer's place as per agreement. In case of guarantee we will credit our guarantee delivery.

The guarantee does not cover for faults resulting from faulty operation, overloading or lacking observance of directions of maintenance. Any other costs in connection with the use of our mixers are irrelevant for Varimixer A/S.

SPARE PARTS

We guarantee delivery of spare parts or rebuilding kits for our mixers for 10 years.



Varimixer

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We are not responsible for printing errors and reserve the right to change the product specifications.

The prices are valid for invoicing in 2023.