

Price list

Valid from January 1, 2024



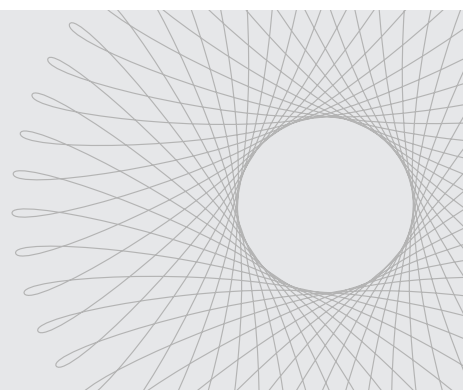
Varimixer

Strong as a bear

High End Professional
Quality Planetary Mixers

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

Since 1915



10-30 Litre



30-200 Litre

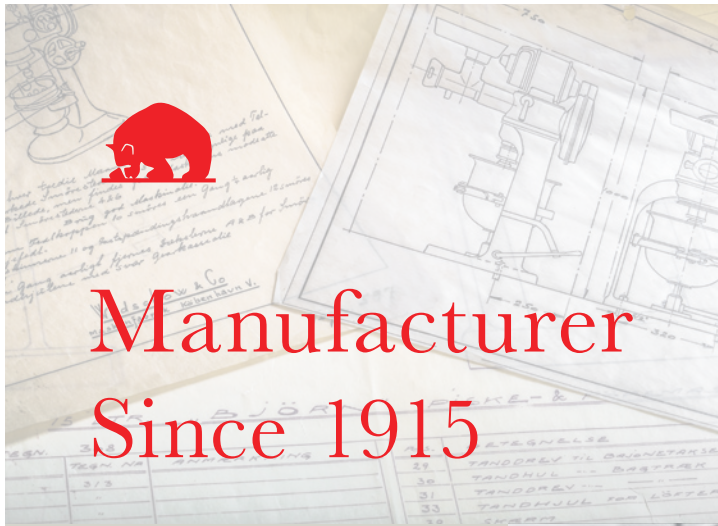


60-140 Litre

KODIAK
Designed By Users

AR
Always Reliable

ERGO
Waterproof
Ergonomic Workflow



AR

Always Reliable



Tool attachment
Easy self-locking bayonet



Variable speed
Easy to use

- Reliable mechanic power transmission
- Infinitely variable speed
- Low / minimal cost of ownership



Automatic bowl lock and
magnetic bowl detection



Hygienic surfaces
Easy to clean



Control Panel
Simple operation with digital timer



Dishwasher proof safety guard
Easy to detach



Range: 30 - 200 Litre



AR30



AR40



AR60



AR80



AR100



AR200
(BASED ON ERGO140)



Go to AR Serie
varimixer.com/ar

ERGO

Waterproof Ergonomic Workflow



IP53 Protection

- Can be washed
- Easy to clean
- No gaps
- Gain high level of hygiene



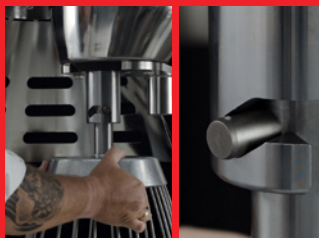
Intuitive touch panel

- Lowering the bowl down
- Time and speed setting
- Favourite buttons for recipes
- 24 recipe programs available



Bowl lowering

- Bowl with bowl detection
- Ergonomic workflow
- Easy to operate
- No heavy lift



Tool attachment

- Remove ergonomically by two hands
- Self-locking bayonet



Operate with ease in standing position

Range: 60 - 140 Litre



ERGO60



ERGO60



ERGO100



ERGO100



ERGO140



Go to ERGO Serie
varimixer.com/ergo



KODIAK

Designed By Users



Tool attachment
Easy self-locking bayonet



Control Panel
Simple operation



Bowl lowering
Easy to operate

- Stainless steel as standard
- Wash with water
- Trolley included
- Plug and play



Hygienic surfaces
Easy to clean - IP44



Magnetic safety guard
Easy to detach / attach



Range: 10 - 30 Litre



KODIAK 10 table model



KODIAK 10 floor model



KODIAK 20 table model



KODIAK 20 floor model



KODIAK 30



Go to KODIAK Serie
varimixer.com/kodiak





TEDDY

New primary distributor and manufacturer.
Increased focus on private consumers market.

Witt Hvidevarer A/S and Varimixer has entered into an agreement of worldwide rights of the Varimixer TEDDY 5L table top mixer. The mixer will also be launched in a new version as Witt Varimixer TEDDY in new colours and with a new surface structure.

**All TEDDY 5L products, accessories and spare parts
must be purchased directly from Witt A/S.**

Warranty is covered by the company from whom you have purchased the product. So, if you have a warranty issue on a product invoiced to you by Varimixer A/S, this should be claimed to Varimixer A/S. Warranty issues on purchases from Witt A/S will be handled by them.



New sales contacts

Orders and product questions	order@witt.dk
Service scheme	https://service.witt.dk/service/da/witt/SDAService.aspx
Sparepart orders	spareparts@witt.dk
Service Contact Mail	service@witt.dk
Phone	+45 70 25 23 23

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.

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

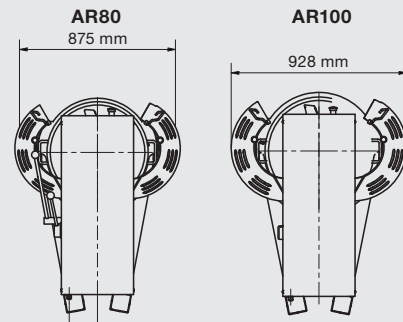
Stainless steel and removable as standard

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



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 recipes can be upload via USB.
Excel 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
- 24 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

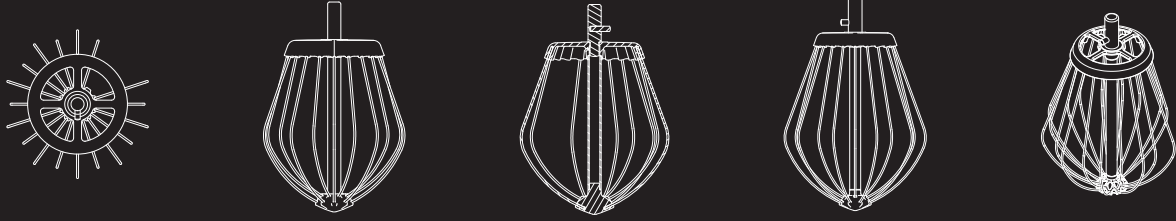


USB - IP65 Protection



Upgraded KODIAK20 & KODIAK30 whips

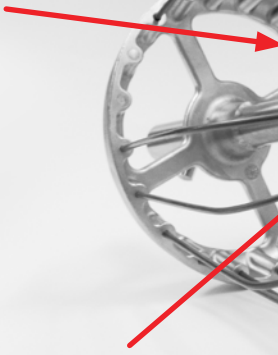
Improved robust design



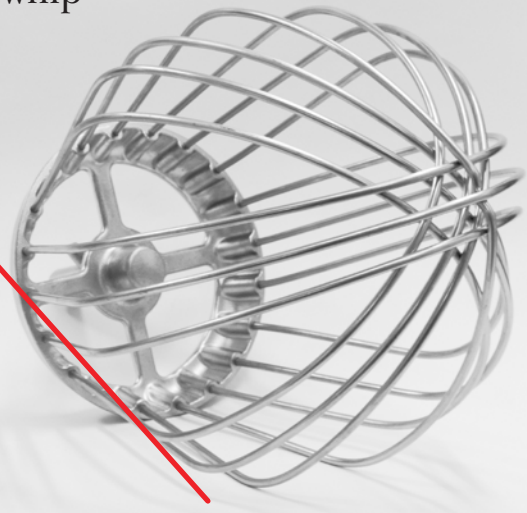
New whip

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

Pains solved:

- Solid design
- Optimized workflow
- Better life span

KODIAK20 or KODIAK30 purchase
this new whip design is included



Fits to all existing
KODIAK30 models

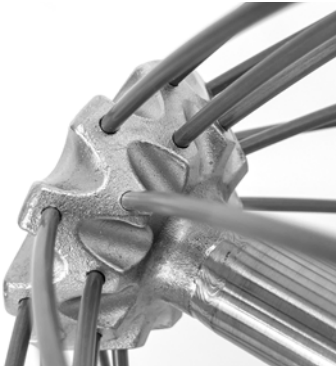
Whip for KODIAK30 (As accessory)
Item no: CR30-28.3M



Fits to all existing
KODIAK20 models

Whip for KODIAK20 (As accessory)
Item no: CR20-28.3M

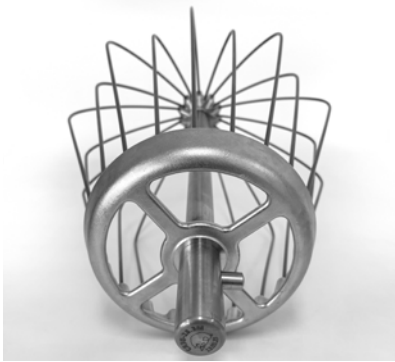




Offset wire geometry

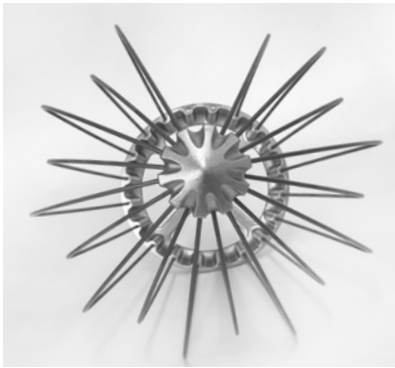
Designed with the perfect space tolerance between the whip and the bowl. Gains higher turbulence to optimize all the volume of the food in the bowl and prevent waste.

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



The center axis

The bar as the fixed central inner core is attached to the solid center joint of the wires, makes the whip robust and staple of its shape to achieve a better life span.



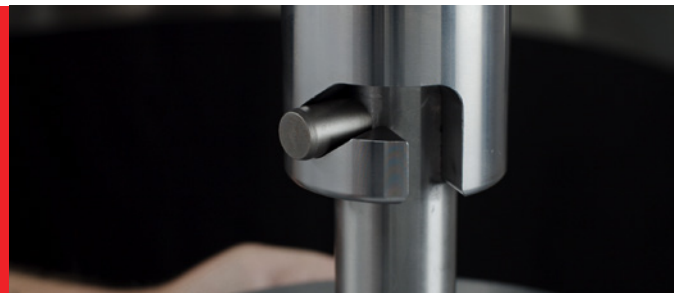
Thinner and robust wires

Designed to achieve lighter foam.

The solid spring stainless steel wires make this whip the solid solution, which never gets out of shape. No more broken or twisted wires and deformed shaped whips to prevent an offset contact bowl and whip between and wear and tear.



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!



Improved! Meat Mincer 62 mm

With knife and 4,5 mm disc



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.

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

Meat mincer - Explainer

Meat mincer combinations Earlier



INTERMEDIATE BEARING
(4R1M) - DISCONTINUED



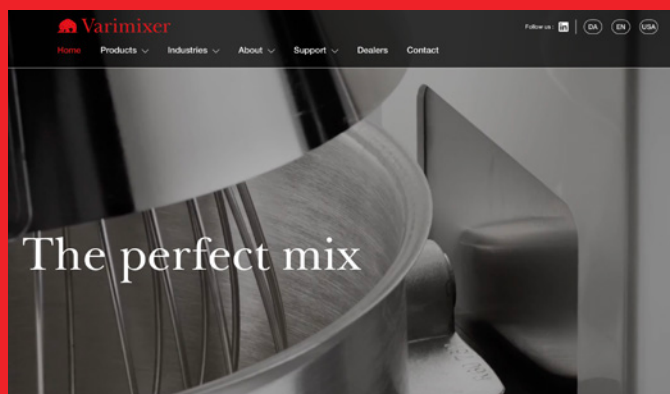
Meat mincer combinations Current



INTERMEDIATE BEARING
(4AR1M)



Visit our website:
varimixer.com



Download assets:

- Dimensional sketches
- Videos (SoMe assets for posts)



Download: (Menu: Support)

- 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

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

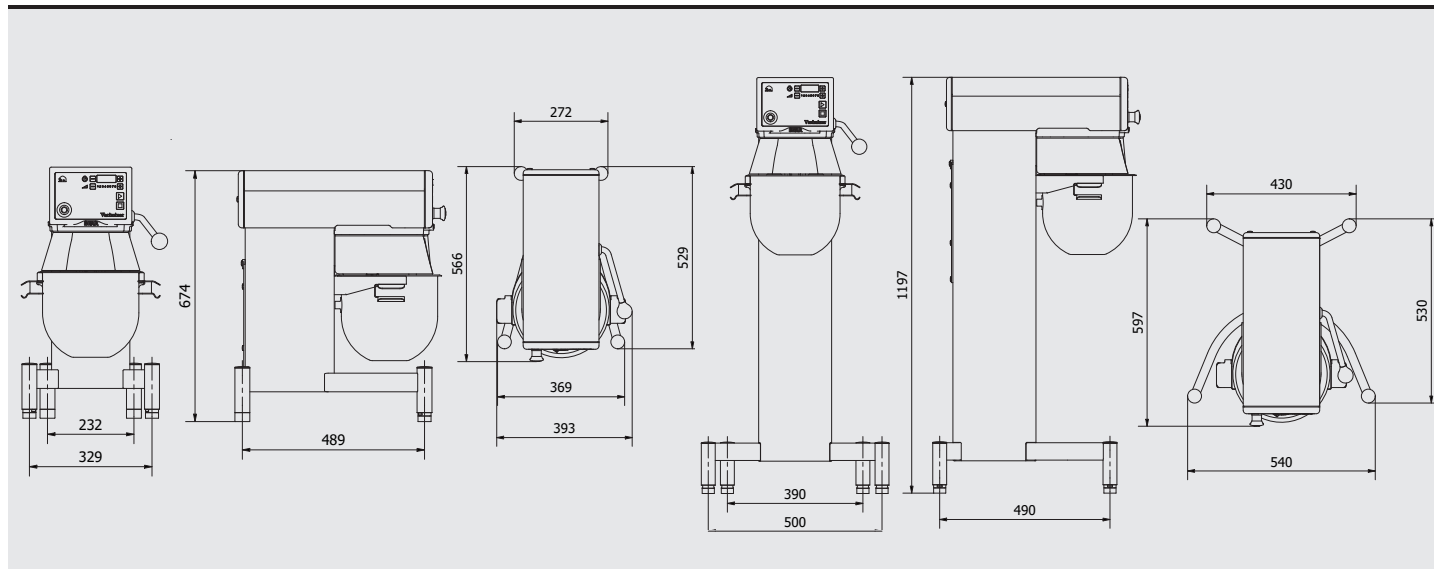
ACCESSORIES AND EQUIPMENT

- Meat mincers – see page 32
- Cookie press – see page 32
- 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		
M010-0021_EU	Kodiak 10L floor model		

OPTIONS

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

		+
ATT-DR	Attachment drive for mounting of 62 mm meat mincer	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 onto 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 Speciel, 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 €

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

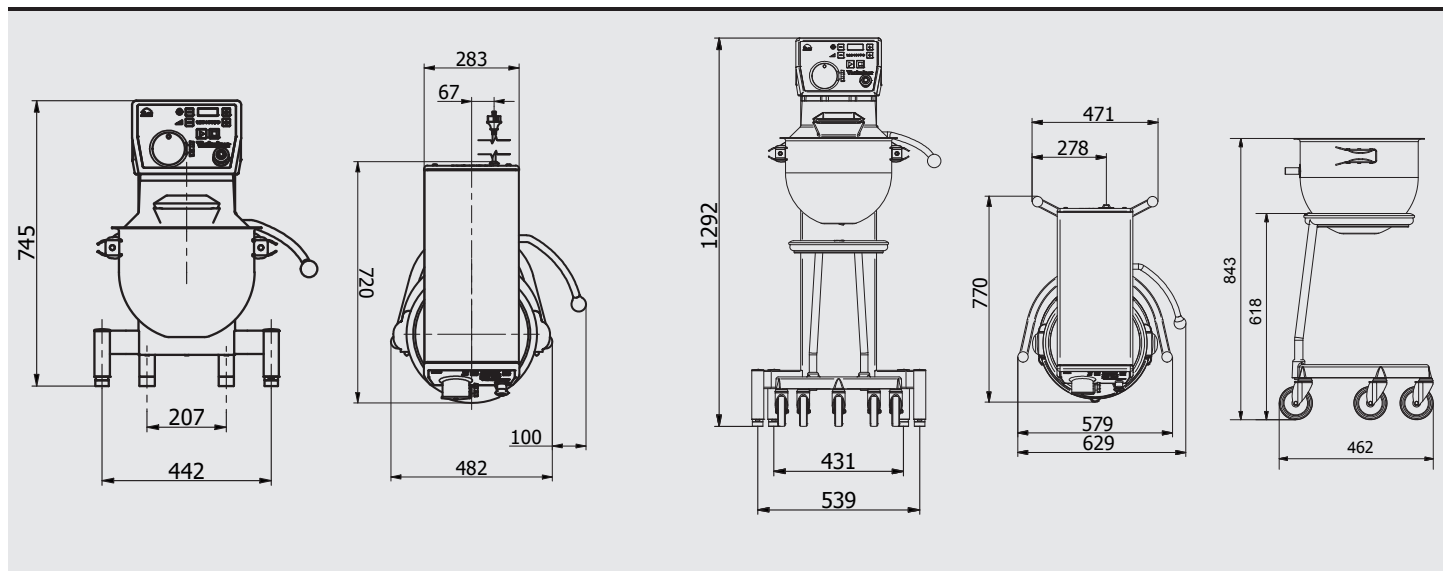
ACCESSORIES AND EQUIPMENT

- 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	
	<div>Stainless steel frame</div> <div>IP44 protection</div> <div>Height adjustable feet</div> <div>Scraper holder</div> <div>20L bowl in stainless steel</div> <div>Flat beater in stainless steel</div> <div>Dough hook in stainless steel</div> <div>Whip in stainless steel</div> <div>Removable magnetic safety guard</div> <div>Digital timer</div> <div>Bowl trolley in ergonomic height with five wheels (Floor model only)</div> <div>Voltage: 1ph, 230V, 50-60Hz with 0 and ground - 700 W</div>	<div></div>	<div></div>
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 €
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 Speciel, 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 Speciel, 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 €
youtube.	Intermediate bearing for 62 mm meat mincer	364 €
41R6-100.4	Cookie press for 62 mm meat mincer	107 €
1130.003	Vegetable cutter, GR20 - see Vegetable cutter page for specifications	1.767 €
48R20Z	Tool rack, 10 - 40L mixers	313 €

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

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

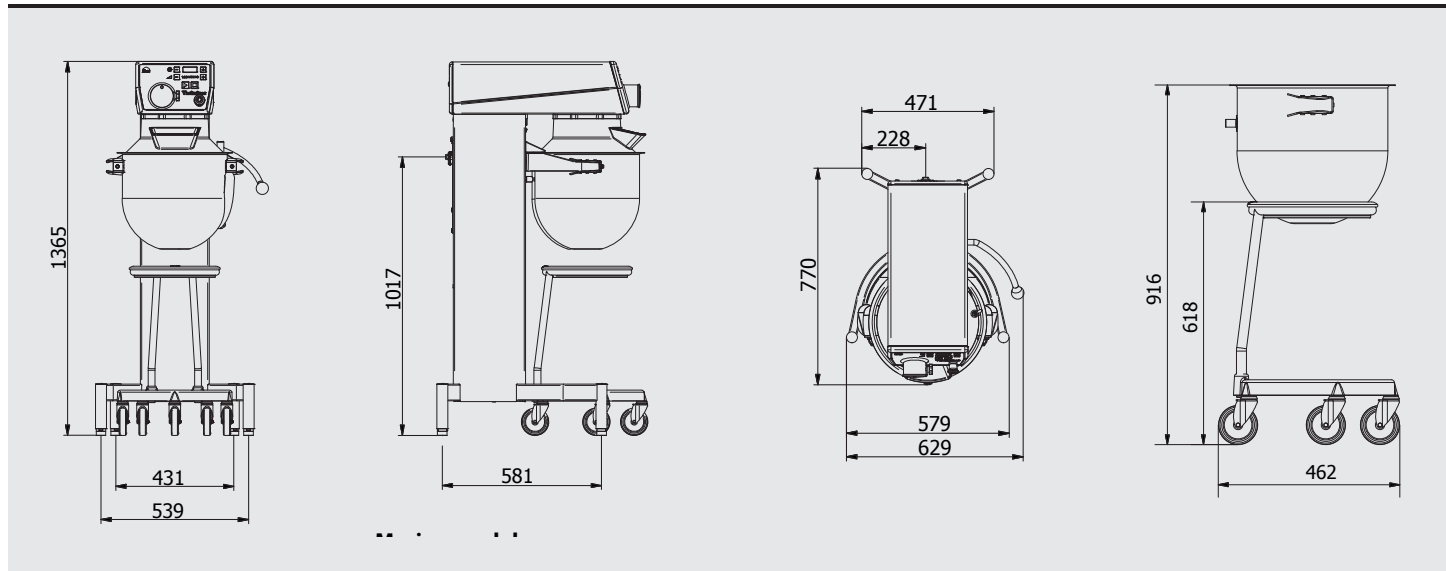
ACCESSORIES AND EQUIPMENT

- 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	
M030-0042_EU	Kodiak 30L mixer	8.477 €

OPTIONS

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

ATT-DR	Attachment drive for mounting of meat mincer or vegetable cutter	602 €
M Marine version	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 €
CR30PH-78.4N	30 L High speed double hook for sour dough, stainless steel	0 €
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 Speciel, 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 Speciel, 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 €
4AR1M	Intermediate bearing for 62 mm meat mincer	364 €
41R6-100.4	Cookie press for 62 mm meat mincer	107 €
1130.003	Vegetable cutter, GR20 - see Vegetable cutter page for specifications	1.767 €
48R20Z	Tool rack, 10 - 40L mixers	313 €

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

AR 30

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

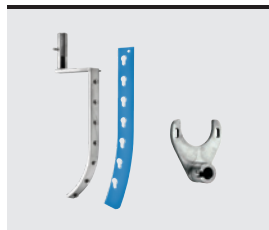


Attachment drive for meat mincer and vegetable cutter

OPTIONS



Magnetic removable safety guard, stainless steel



Automatic scraper, stainless steel

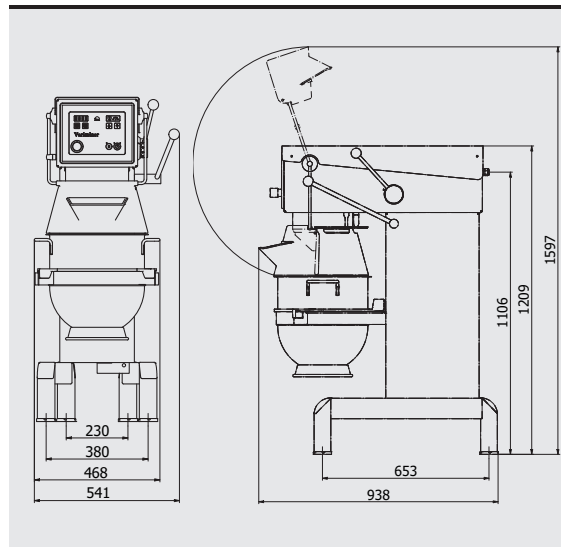
ACCESSORIES AND EQUIPMENT

- 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 - NOT FOR SALE IN EUROPE	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 Speciel 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 Speciel, 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 Speciel 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 Speciel, 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 €
4AR1M	Intermediate bearing for 62 mm meat mincer	364 €
41R6-100.4	Cookie press for 62 mm meat mincer	107 €
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 €
48R20Z	Tool rack, 10 - 40L mixers	313 €

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

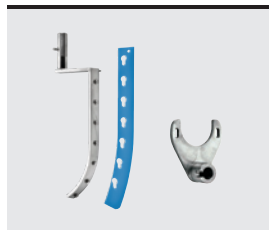


Attachment drive for meat mincer and vegetable cutter

OPTIONS



Magnetic removable safety guard, stainless steel



Automatic scraper, stainless steel

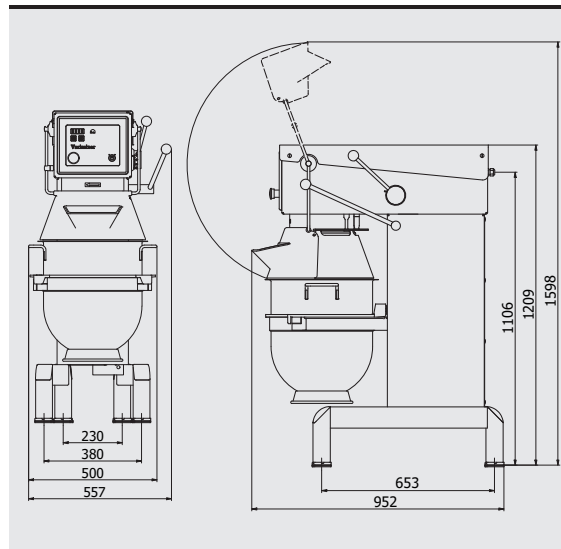
ACCESSORIES AND EQUIPMENT

- 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 €
M040-0092	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 - NOT FOR SALE IN EUROPE	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 €
4AR1M	Intermediate bearing for 62 mm meat mincer	364 €
41R6-100.4	Cookie press for 62 mm meat mincer	107 €
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 €
48R20Z	Tool rack, 10 - 40L mixers	313 €

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

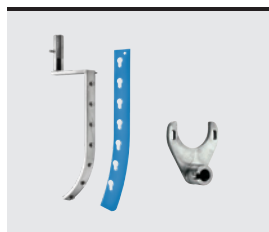


Attachment drive for meat mincer and vegetable cutter

OPTIONS



Magnetic removable safety guard, stainless steel



Automatic scraper, stainless steel

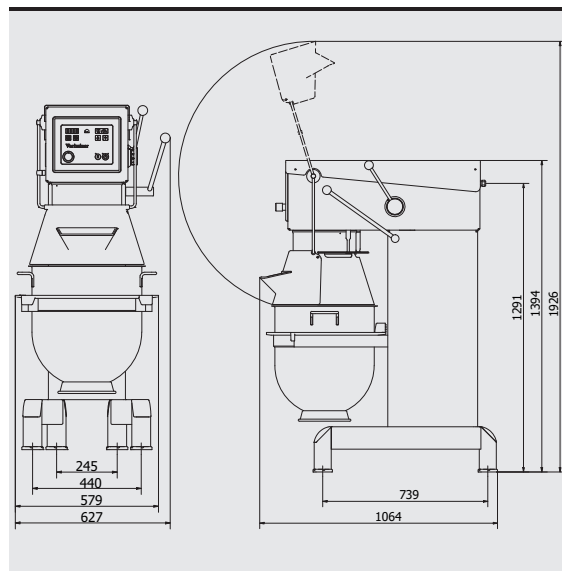
ACCESSORIES AND EQUIPMENT

- 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

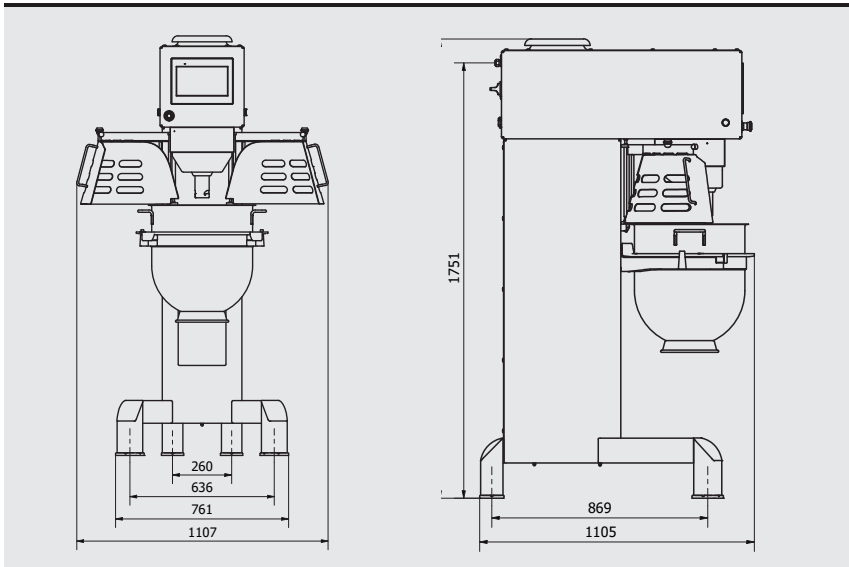


Removable safety guard, stainless steel



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 - **Included**



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 - NOT FOR SALE IN EUROPE	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:	
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	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 PIZZA, stainless steel	471 €
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 €
42R60A-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 €
4AR1M	Intermediate bearing for 62 mm meat mincer	364 €
41R6-100.4	Cookie press for 62 mm meat mincer	107 €
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 €
48R60Z	Tool rack, 60 - 200L mixers	508 €



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 + Bowl Truck 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 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 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 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 €
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 €

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
- Detachable safety guard



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

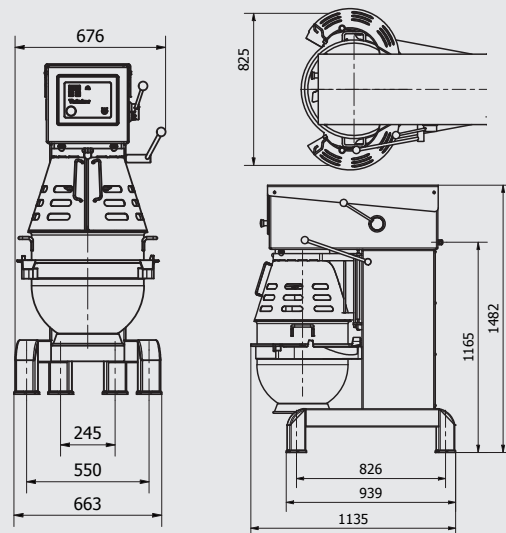


Automatic scraper, stainless steel



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 - NOT FOR SALE IN EUROPE	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 €
4AR1M	Intermediate bearing for 62 mm meat mincer	364 €
41R6-100.4	Cookie press for 62 mm meat mincer	107 €
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 €
48R60Z	Tool rack, 60 - 200L mixers	508 €

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
- Detachable safety guard



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



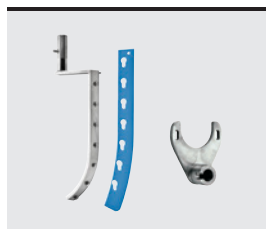
VL-1S

Automatic speed regulation and bowl lowering

OPTIONS



Removable safety guard, stainless steel



Automatic scraper, stainless steel

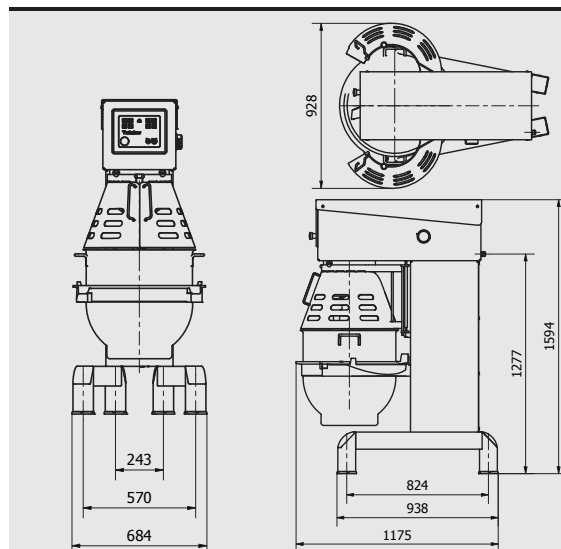
ACCESSORIES AND EQUIPMENT

- 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

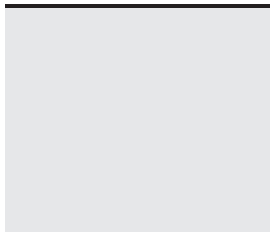


MARINE VERSION

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



OPTIONS

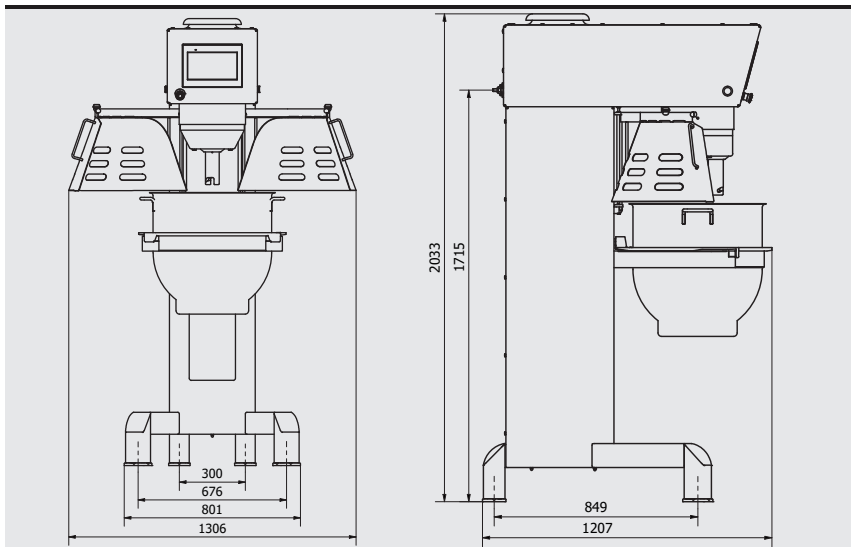


Removable safety guard, stainless steel



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 - Included



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 - NOT FOR SALE IN EUROPE	NA
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	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 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 €
39RN100.5M	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 €
DE101-27.5BM	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 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 100/40 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 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

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 €
48R60Z	Tool rack, 60 - 200L mixers	508 €



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 + Bowl Truck 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	486 €
	IP54 upgrade package:	
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 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	8.388 €
	Delivery time for marine versions approx. 3 months	

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, stainless steel	811 €
RN100-27.5LM	100 L Beater, standard, aluminium	883 €
RN100-27.6LM	100 L Beater, stainless steel	2.899 €
DE101-28.5M	100 L Whip, standard, stainless wires	504 €
DE101-28.5MS	100 L Whip, with 1mm thicker wires	1.105 €
DE101-28.5MT	100 L Whip, with thinner wires	944 €
44RN100.5FLM	100 L Whip, with reinforcement No. 44b	1.149 €
14RN100.5LM	100 L Wing whip No. 14, 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 €
DE101-27.5BM	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 €
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 €

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

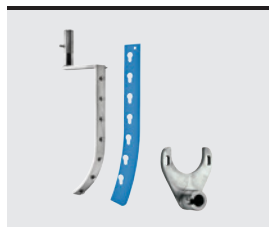
- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



OPTIONS



Removable safety guard, stainless steel



Automatic scraper, stainless steel

ACCESSORIES AND EQUIPMENT

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

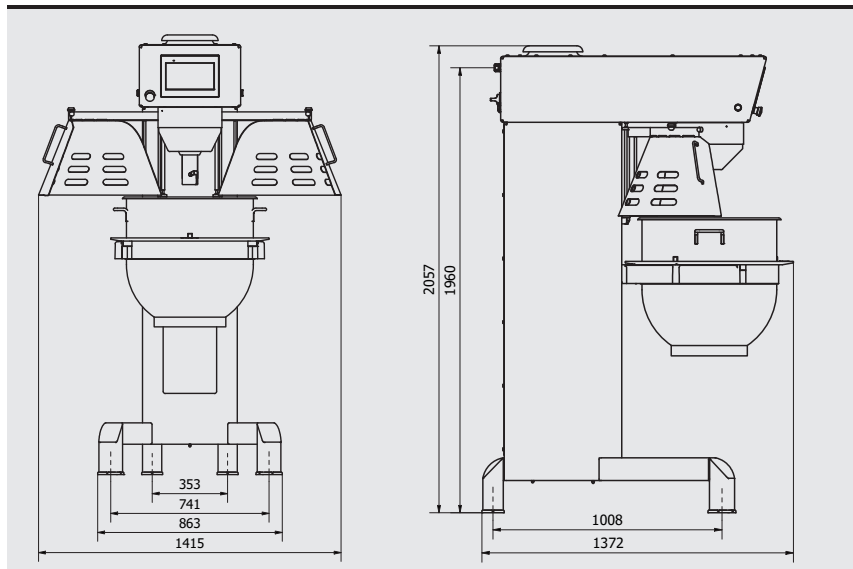


Bowl truck - **Included**




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 + Bowl Truck 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 LA-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 Speciel 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 Speciel, 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 €

ACCESSORIES 140/80L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR140-B.5M	140/80 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)	5.011 €
AR140-75AM	140/80 L Bowl with bowl detection, stainless steel	2.640 €
22AR140A	140/80 L Bowl truck, standard	528 €
AR140-78.5AM	140/80 L Hook, stainless steel	869 €
AR140-27.5AM	140/80 L Beater, standard, aluminium	598 €
AR140-27.6AM	140/80 L Beater, stainless steel	3.156 €
AR140-28.5AM	140/80 L Whip, standard, stainless wires	904 €
14AR140.5AM	140/80 L Wing whip No. 14, stainless steel	2.377 €
42AR140AP	140/80 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	1.630 €
42AR140APT	140/80 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	1.668 €
42AR80-204	140/80 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	31 €
42AR80-204T	140/80 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	0 €

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 €

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

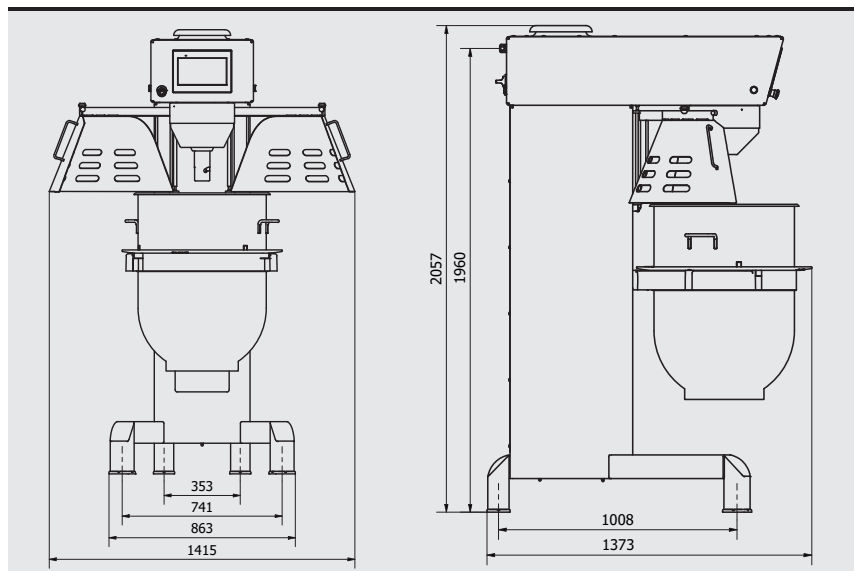


Bowl truck




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 €
	IP54 upgrade package:	
EI	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 €
	Marine version USPHS:	
M	Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees,	2.666 €
Marine	gasket at the rear plate, gasket at front panel and top cover	
	Delivery time for marine versions approx. 3 months	

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	3.364 €
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	32.270 €
21AR300ESH	Megalift Inox 200 H, stainless steel, height 2,3 m	32.270 €
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 €

MEAT MINCERS

Fits KODIAK 10 attachment drive and with an intermediate bearing for 20 -80 L



62mm Meat mincer, stainless steel

Item no.	Product	Price EURO
AR005-360-TS003	62 mm meat mincer with knife and 4,5 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 €

Fits 20 - 80 L

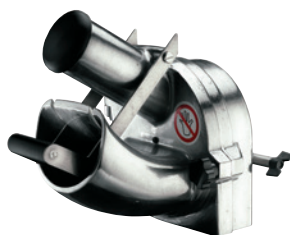
82mm Meat mincer



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).			1.767 €
1130.107R	Slicing disc, adjustable 0-8 mm, stainless steel	0mm - 8mm	For GR20plus	680 €
1130.111R	Julienne disc, stainless steel	J2	For GR20plus	447 €
1130.112R	Julienne disc, stainless steel	J4	For GR20plus	447 €
1130.113R	Julienne disc, stainless steel	J6	For GR20plus	447 €
1130.115R	Julienne disc, stainless steel	J8	For GR20plus	447 €
1130.126R	Shredding disc, stainless steel	(P)	For GR20plus	290 €
1130.121R	Shredding disc, stainless steel	R1,5	For GR20plus	290 €
1130.122R	Shredding disc, stainless steel	R2	For GR20plus	290 €
1130.123R	Shredding disc, stainless steel	R3	For GR20plus	290 €
1130.124R	Shredding disc, stainless steel	R5	For GR20plus	290 €
1130.125R	Shredding disc, stainless steel	R9	For GR20plus	290 €
1130.151	Cube cutter incl. grid and knife (8x8 / 10x10), complete, alu			1.041 €
1150.411	Wing knife for cube cutter, alu			242 €
1150.400	Cube grid 8x8, alu			673 €
1150.402	Cube grid 10x10, alu			528 €
1119.401	Holder for 6 discs			144 €

EQUIPMENT

Various accessories

Item no.	Product			Price EURO
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			2.544 €
28-XXX	Bottom draining pipe, ex. bowl			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.

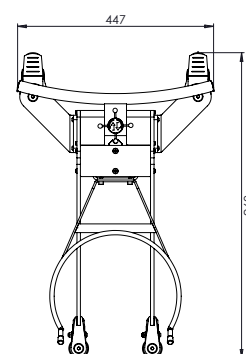
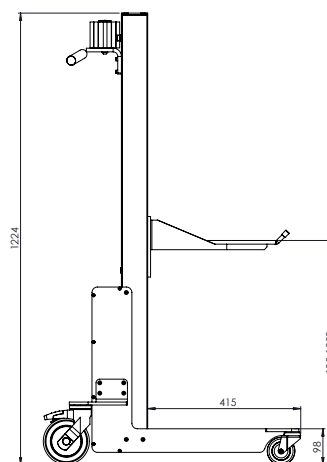
EASYLIFT is available in 2 sizes:
EASYLIFT 30-60 and EASYLIFT 80-100



Easylift 30-60

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

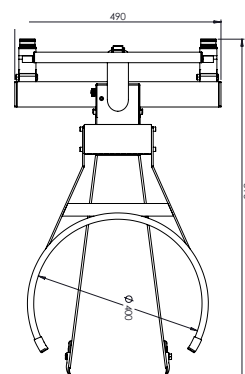
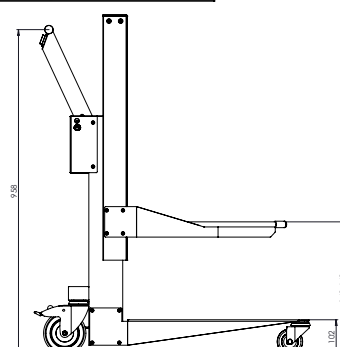
21-40002891	Universal Charger excl. cables	Included
21-40010248	EU/US/UK/AUS cable set	Included



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.

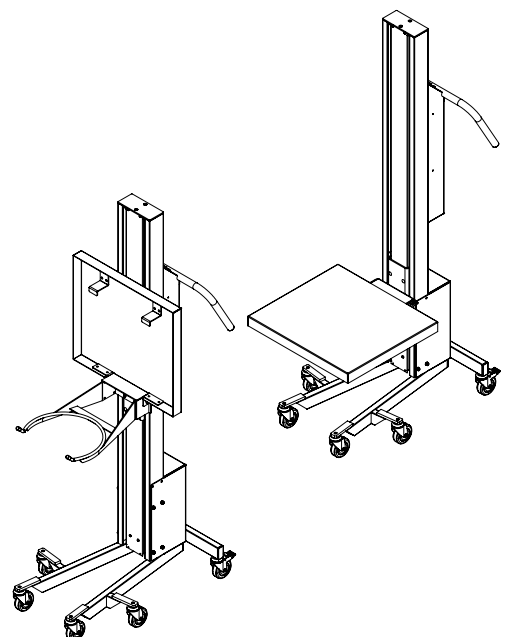
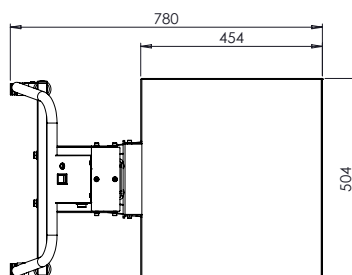
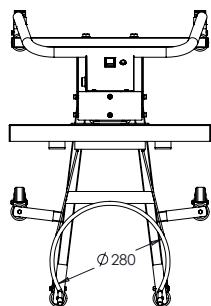
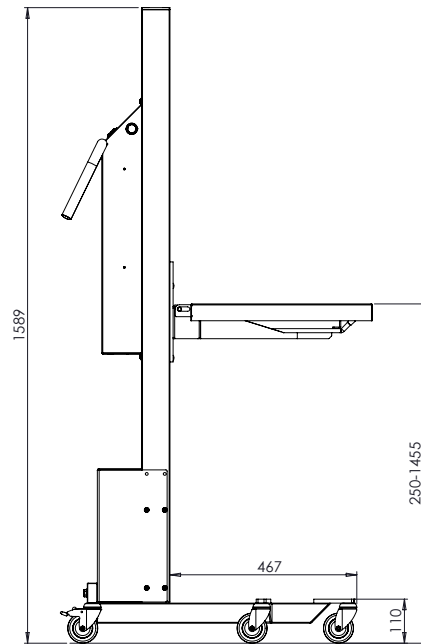
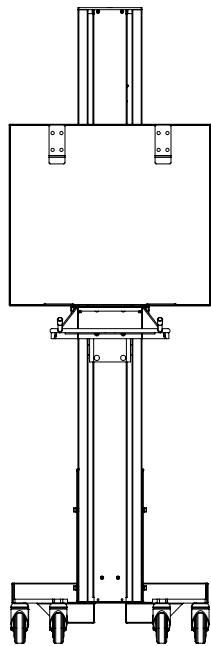
MULTILIFT can handle bowls from 30 to 60L.



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.

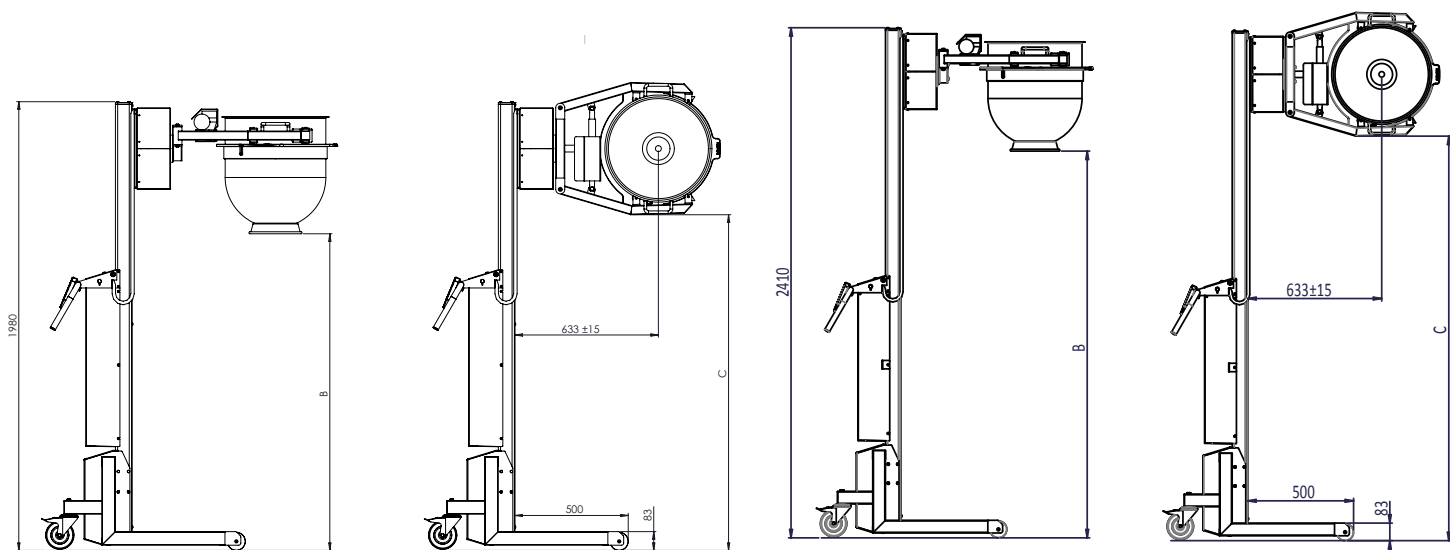
Contact us for special-built variants of FLEXLIFT INOX.



Flexlift Inox

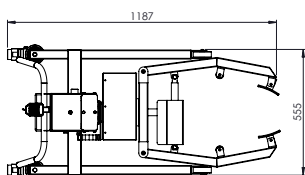
Item no.	Model	Machine size Varimixer	Capacity	Bowl size	Rotation Electrical	Material Stainless steel	Total height		Price EURO
							Medium 1980 mm	Heigh 2410 mm	
21AE60ESL	Flexlift INOX 30-80 M	30-80 L	80 kg	30 - 80 L	x	x	x		19.823 €
21AE60ESH	Flexlift INOX 30-80 H	30-80 L	80 kg	30 - 80 L	x	x		x	19.823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

This lift fixates the bowl by means of a clamping function



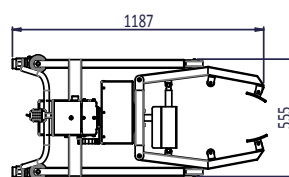
Flexlift Inox Medium

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

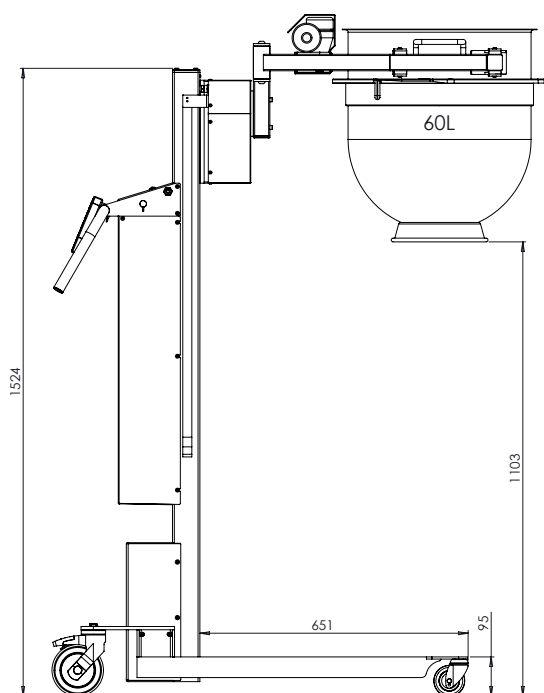
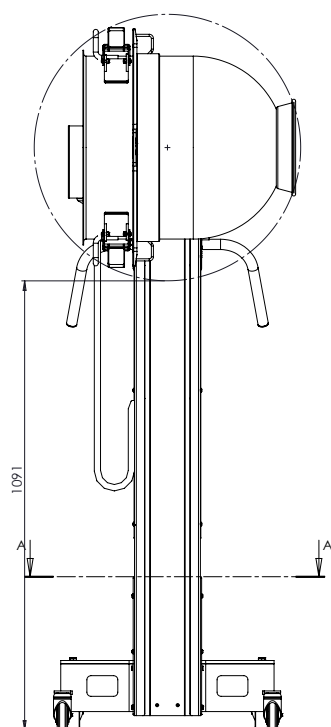
- The flexible solution for lifting and rotating of bowls
- FLEXLIFT INOX MINI can lift the bowl direct from shelf or mixer to suitable working height, and can rotate the bowl for portioning or emptying of the contents.
- The FLEXLIFT INOX MINI seizes with 2 arms around the bowl.
- The turning unit is 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.

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

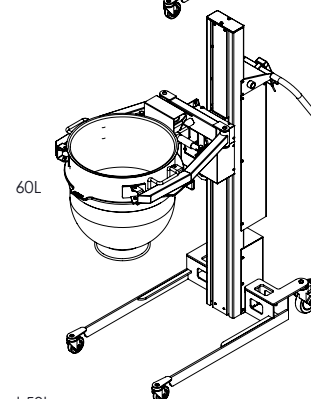
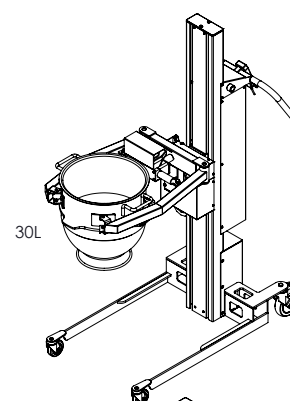


Flexlift Inox Mini 30-60 (New model)

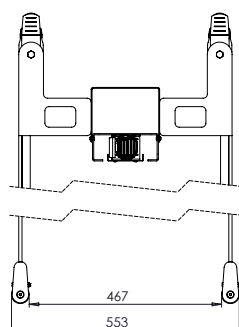
Item no.	Model	Machine size Varimixer	Capacity	Bowl size	Rotation Electrical	Materiale Stainless steel	Total height	Price EURO
21AR40ESH	Flexlift Inox Mini 30-60	30-60 L	50 kg	30 - 60 L	x	x	1524 mm	11.803 €



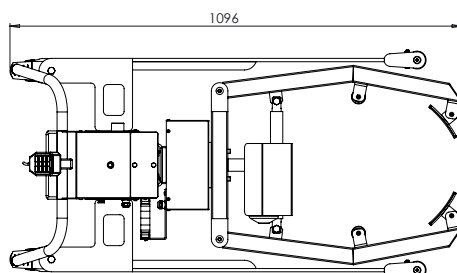
Flexlift Inox Mini



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.

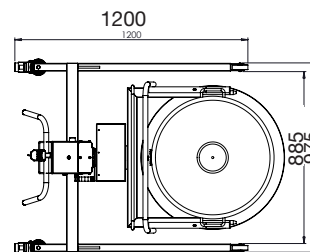
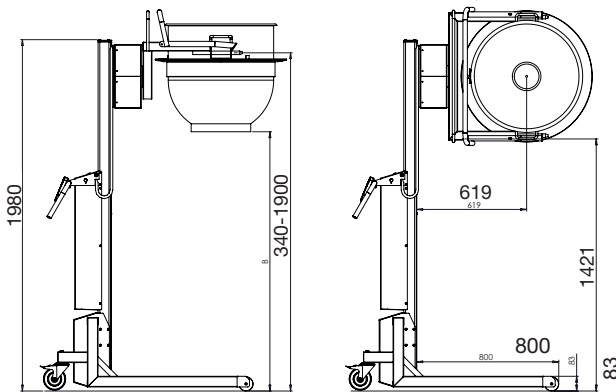
Contact us for special-built variants of MAXILIFT INOX / MEGALIFT INOX.



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 €
21AR300-74Z	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.

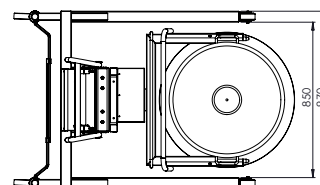
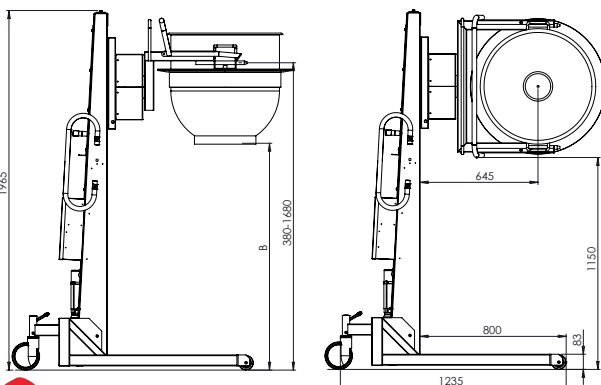


Megalift Inox

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
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	82 mm	GR20
KODIAK 20 floor	20	12	0.7	230V			185	64 - 353	82 mm	GR20
KODIAK 30	30	15	1.2	230V			190	64 - 353	82 mm	GR20
AR30	30	15	1.1	400V			170	57 - 311	82 mm	GR20
AR40	40	20	1.1	400V			175	53 - 294	82 mm	GR20
AR40P (PIZZA)	40	20	1.85	400V			175	53 - 294	82 mm	GR20
AR60	60	30	1.85	400V			257	53 - 288	82 mm	GR20
AR60P (PIZZA)	60	30	3.0	400V			257	53 - 288	82 mm	GR20
AR80	80	40	2.9	400V			375	47 - 257	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

Notes

[illegible]



CAPACITIES (Recommended)

	Tools	KODIAK 10	KODIAK 20	KODIAK 30	AR30	AR40	AR40P	AR60 ERGO60	AR60P	AR80	AR100 ERGO100	ERGO140	AR200
MACHINE CAPACITY		10 litre	20 litre	30 litre	30 litre	40 litre	40 litre	60 litre	60 litre	80 litre	100 litre	140 litre	200 litre
Egg whites	Whip	0.5 L	1 L	1.5 L	1.5 L	2 L	2 L	3 L	3 L	4 L	5 L	7 L	10 L
Whipped cream	Whip	2.5 L	4 L	5 L	6 L	8 L	8 L	12 L	12 L	16 L	25 L	35 L	50 L
Buttercream frosting	Whip	4 L	8 L	12 L	12 L	16 L	16 L	24 L	24 L	32 L	45 L	63 L	90 L
Layer Cake Sponges	Whip	2.5 kg	5.5 kg	8 kg	8 kg			16 kg	16 kg		26 kg	37 kg	
Mayonnaise	Whip	4 L	8 L	12 L	12 L			24 L	24 L	64 L	40 L	56 L	
Mashed potatoes	Beater	5 kg	10 kg	16 kg	16 kg	21 kg	21 kg	32 kg	32 kg	43 kg	54 kg	76 kg	107 kg
Cakes	Beater	5 kg	10 kg	15 kg	15 kg	20 kg	20 kg	30 kg	30 kg	40 kg	55 kg	77 kg	110 kg
Icing, Fondant	Beater	3 kg	6 kg	9 kg	12 kg	16 kg	16 kg	24 kg	24 kg	32 kg	40 kg	56 kg	80 kg
Herb butter	Beater	3 kg	6 kg	9 kg	9 kg	12 kg	12 kg	18 kg	18 kg	24 kg	35 kg	49 kg	70 kg
Meatball / Vegan meatball mix	Beater	6 kg	12 kg	18 kg	18 kg	24 kg	24 kg	36 kg	36 kg	48 kg	60 kg	84 kg	120 kg
Pasta, noodles (50%AR)	Hook	6 kg	12 kg	18 kg	12 kg	16 kg	20 kg	24 kg	28 kg	32 kg	45 kg	63 kg	
Dough, wheat (50%AR)	Hook	4 kg	7 kg	10 kg	15 kg	20 kg	28 kg	34 kg	34 kg	40 kg	50 kg	70 kg	
Dough, wheat (60%AR)	Hook	5 kg	10 kg	12 kg	20 kg	26 kg	28 kg	40 kg	40 kg	53 kg	65 kg	91 kg	
Dough, whole wheat (70%AR)	Hook	5.5 kg	11 kg	16.5 kg	18 kg	24 kg	28 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, rye bread	Hook	6 kg	12 kg	18 kg	18 kg	18 kg	24 kg	42 kg	42 kg	54 kg	80 kg	112 kg	
Dough, sourdough bread	Hook	5.5 kg	11 kg	16.5 kg	18 kg	18 kg	24 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, gluten free	Hook	4.5 kg	9 kg	14 kg	14 kg	14 kg	19 kg	28 kg	28 kg	37 kg	47 kg	66 kg	



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

It is our intention to be able to offer spare parts to all products for minimum 10 years after sales date. In rare cases this might not be possible. We advise all distributors to carry essential spare parts in stock.



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 2024.