

Model W20J



General Description

The Varimixer Model W20J is an extremely rugged 21-quart mixer, combining an industry leading 1 hp drive with our proven variable speed transmission. This combination provides plenty of torque at the beater shaft for maximum batch sizes. The W20J features very efficient agitators to quickly produce quality food products.

The W20J can be equipped with a stainless steel automatic bowl scraper. The bowl scraper eliminates intermediate stopping during recipe preparation, saving time and improving sanitation.

The W20J features a wide agitator speed range from 100 rpm to 450 rpm. The W20J has the versatility and the performance to handle all your mixing needs from the heaviest pizza dough to the lightest whipped cream.

Construction

The W20J frame is of welded plate steel construction for strength and rigidity. All ball bearings and needle bearings are sealed to protect from foodstuff and moisture damage. Durable powder coated finish is used on those surfaces not constructed of stainless steel.

Extensive use of stainless steel means quick clean-up and long life. The planetary cover, beater shaft, all agitator shafts, bowl, whip wires, control handles, and bowl clamps are all constructed of stainless steel.

Standard Accessories

The W20J comes equipped with a stainless steel 21 qt. bowl, stainless steel wire whip, and an alloy flat beater,

Attachment Hub

The W20J is equipped with a #12 attachment hub. The speed range for either hub is 90 to 420 rpm.

Options

- Stainless steel dough hook
- Timer with HOLD feature.
- 13 qt. bowl and accessories
- Bowl scraper in 21 qt. and 13 qt. Sizes
- Stainless steel wing whip
- Pastry knife

- Mixer table - with or without casters (*see picture*)

(Dimensions 18"W x 24"D x 22"H)



