



Varimixer

FOOD MIXER

Model W40A



Mixing system

VARIMIXER is a planetary mixer with a variable speed drive system. The mixer frame consists of a column with welded-on feet, and a top traverse closed by a stainless steel cover.

The bowl is mounted in bowl arms which are manually raised and locked simultaneously - or lowered and opened, respectively. The column contains the motor and the bowl arm mechanism. The top traverse contains the transmission system consisting of the moveable pulleys, the intermediate belt drive and the planetary head. Start and stop push buttons and indicator light are mounted on a frontplate along with the contactor for protecting the motor against overload.

Mixing tools are mounted in a bayonet shaft in the planetary head.

Construction

Mixer frame of heavy-gauge, welded, rolled steel plate. Durable powder coated finish used on those surfaces not constructed of stainless steel. Top cover, coverplate system for the moveable bowl arms and planetary head cap in heavy-gauge stainless steel. Molded PVC feet pads. Bowls in stainless steel. Mixing tools in cast aluminum or stainless steel. Bayonet shaft in stainless steel. Variable speed V-belt transmission based on precision machined cast iron pulleys. Springloaded moveable pulleys in the variable speed drive for automatically adjusting of the tension of the special V-belt. Planetary mixer head of unique design. The planetary head revolves in heavy-duty ball and needle bearings around the main shaft. Precision milled beveled gear on the main shaft engages the bayonet shaft and the fixed internal gear ring through a double set of milled gears obtaining extra high torque capabilities of the mixing tools.

Precision milled cast iron bowl arms lower and raise the bowl and clamp it in a precise position relative to the mixing tool allowing for small tolerances between tool extremities and the bowl.

Attachment drive directly coupled to the motor securing maximum power output to the meat grinder or vegetable cutter. The 198 rpm high speed and the powerful motor give the meat grinder an unusually high capacity in relation to the size of the mixer.

Bidding Specifications

Standard Features

- By manually operating a single lever, the bowl raises and locks in position.
- Stainless steel bowl, ribbed spiral hook, whip and aluminum beater.
- Dual tension belt drive pulleys eliminates slippage.
- Locking pin on tool instead of shaft.
- No bowl adaptors required for the downsize bowls.
- Bowl trucks come with a handle for easy use.
- Always the right mixing speed for the particular job with the variable speed drive.
- Unique planetary head design with very heavy duty shafts and bearings.
- Lubrication of planetary head only by permanent grease, no oil leakages into the bowl.
- Automatic stop of mixer when the bowl is lowered.
- Sanitary and easy to clean. Lip seal on planetary head prevents entrance of dust and water.
- Timer

Optional accessories

- Mark III programmable controls
- Small bowl with matching set of tools
- Bowl trucks
- Meat grinder
- Vegetable cutter
- Special whips
- Automatic bowl scraper
- Anti-splash cover

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Dimension Data

Level Capacity of large bowl	Qt.	42
Level Capacity of small bowl	Qt.	21
Width Overall	In.	21
Depth Overall	In.	36
Height Overall	In	47 5/8

Electrical Data for Motor

2 HP -- 10.6 amps	208/240 volt*	1 ph
2 HP -- 6 amps	208/240 volt*	3 ph

Mixing Speed

Minimum Agitator Speed	70 R.P.M.
Maximum Agitator Speed	320 R.P.M.
Attachment Drive	198 R.P.M.

Shipping Data

Basic Machine plus 1 s/s bowl, 1 S/S Hook, 1 wire whip and 1 alum.beater.

Measurement

Shipping Box

Width	In.	24 3/4
Depth	In.	36 1/4
Height	In.	54 1/2
Volume	Cu.Ft.	28.3

Weight Data

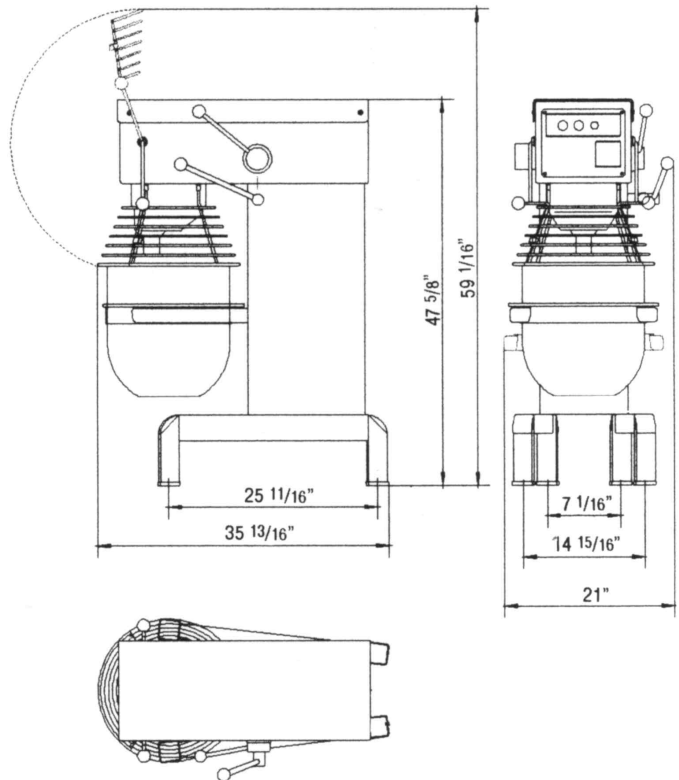
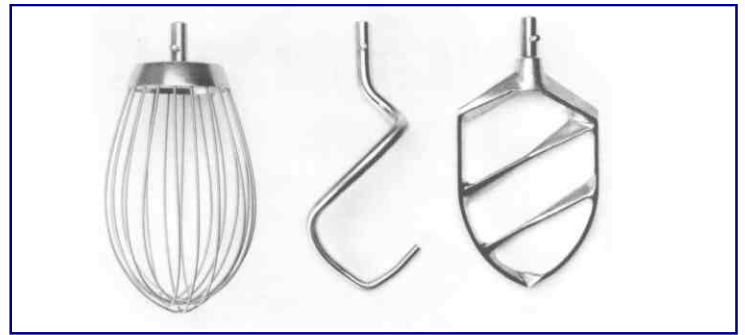
Net Weight	Lbs.	392
Gross Weight	Lbs.	480

Capacity Chart

Mashed Potatoes	Whip or Beater	30 lbs.
Whipped Cream	Whip	9 Qts.
Muffins	Beater	40 lbs.
Layer Cake	Beater	45 lbs.
Pie Dough	Pastry Knife	37 lbs.
Pancake Batter	Whip or Beater	16 Qts.
Cookie Dough	Beater or Hook	58 lbs.
Donuts, Yeast	Hook	42 lbs.
Donuts, Cake	Beater	41 lbs.
Bread Dough (65% AR)	Hook	45 lbs.
Pizza Dough (50% AR)	Hook	35 lbs.

%AR= $\frac{\text{weight of water}}{\text{weight of flour}}$

*On the nominal motor voltage + or - 10% tolerance is allowed.
Specifications are subject to change without notice.



This mixer is listed by:



LISTED



5489 Campus Dr.
Shreveport La 71129
800-222-1138
www.varimixer.com
mix@varimixer.com