Varimixer

AR100

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

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

DIGITAL TIMER operation time can be controlled or monitored via a digital timer. The machine stops at 00:00

MULTIPLE CAPACITIES IN ONE MACHINE
Bowls and tools are available for production of both 100, 60 and 40 liter.

PLASTIC OR STAINLESS STEEL SAFETY GUARD
The AR series comes with a CE-approved safety guard made of plastic to prevent flour dust and stains. It's filling chute can be used during operation. It is also available with a removable plastic guard, or a fixed or removable stainless steel guard.

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

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

WHITE OR STAINLESS STEEL An easy-to-clean design. The AR series is powder coated as standard and can be upgraded to a completely stainless steel frame.

VARIMIXER AR100 OPTIONS – MODELS

White, powder coated

Stainless steel

Marine version, stainless steel

OPTIONS – CONTROL PANEL

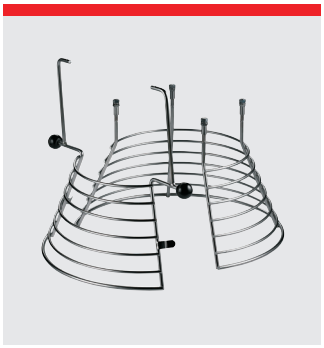
VL-1L – Manual speed regulation and automatic bowl lowering

VL-1S – Automatic speed regulation and automatic bowl lowering

OPTIONS – SAFETY GUARDS

Fixed safety guard in plastic. CE-certified

Removable safety guard in plastic. CE-certified



Fixed safety guard in stainless steel. Not CE-certified

Removable safety guard in stainless steel. Not CE-certified

VARIMIXER AR100 STANDARD TOOLS – A-EQUIPMENT 100L

Whip, hook, beater and bowl 100 liter in stainless steel.

VARIMIXER AR100 STANDARD TOOLS – B-EQUIPMENT 100/60L AND C-EQUIPMENT 100/40L

Whip, hook, beater and bowl 100/**60** liter in stainless steel and
Whip, hook, beater and bowl 100/**40** liter in stainless steel.

OPTION – TOOLS

Wing whip, stainless steel

Whip with 1 mm thicker wires, stainless steel

Whip with thinner wires, stainless steel

Whip with reinforcement

Beater, stainless steel

Automatic scraper, stainless steel. Nylon or teflon blade. 100L, 100/60l, and 100/40L.

Powder mixer, stainless steel

Tool rack, 127 cm

EQUIPMENT

Ring gas burner. Natural or liquid gas.

Bowl truck

Easylift 140

Maxilift Inox

VARIMIXER AR100 STANDARD

White powder coated
1 bowl 100 liter in stainless steel
1 beater in aluminium (food grade)
1 hook in stainless steel
1 whip with stainless steel wires
Fixed safety guard in plastic – CE-certified
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with 0 and ground. 2.900 W

VARIMIXER AR100 STANDARD TECHNICAL DATA

Volume	100	l
Effect	2.900	W
Standard voltage*	400	V
Net weight	395	kg
H x W x L	1593x691x1171	mm
Variable speed	47 – 257	RPM
Phases	3	ph
IP code	IP32	

*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

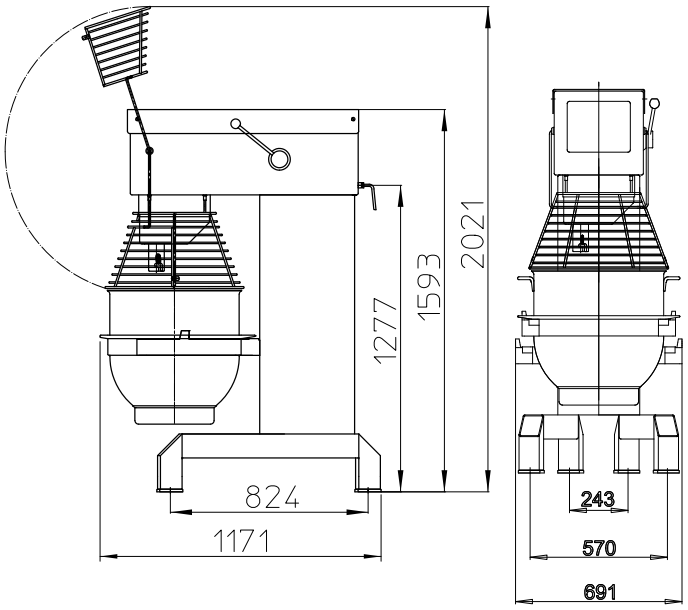
VARIMIXER AR100 MARINE VERSION

Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.
Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 2.900 W 3 ph, 480V, 50-60 Hz with 0 and ground. 2.900 W

CAPACITIES

Egg Whites	15 l
Whipped cream	45 l
Mayonnaise	80 l
Herb butter	75 kg
Mashed potatoes	65 kg
Bread dough (50% AR)	58 kg
Bread dough (60% AR)	70 kg
Ciabatta dough (70% AR)	75 kg
Muffins	60 kg
Layer cake base	25 kg
Meatball mix	75 kg
Icing	70 kg
Doughnut (50% AR)	60 kg

DIMENSIONS



CERTIFICATIONS

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Varimixer

AR200

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

HYGIENIC AND EASY TO CLEAN All surfaces and accessories are made of stainless steel, and the design ensures the best possible hygiene and very easy cleaning. Varimixer AR200 can be washed in accordance with the IP53 standard, and can be upgraded to either a marien version or IP54 cleaning, with a waterproof stainless steel mixer head.

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

REMOVABLE SAFETY GUARD The removable safety guard is made of CE-approved plastic and is easy to attach and dishwasher safe. Varimixer AR200 can also be fitted with a sealed stainless steel guard which protects against dust and splashing.

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

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

STAINLESS STEEL An easy-to-clean design. The AR200 comes as standard with completely stainless steel frame.

VARIMIXER AR200 OPTIONS – MODELS

Stainless steel

Marine version, stainless steel

OPTIONS – CONTROL PANEL

VL-4 – Automatic speed regulatic

ł manual bowl lowering

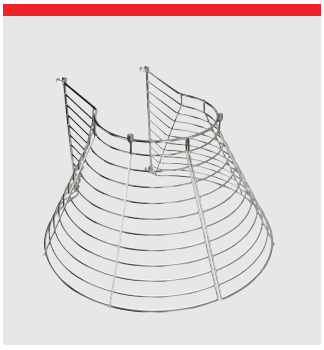
OPTIONS – IP54

Waterproof planetary head,
stainless steel, IP54

Double chimney,
stainless steel, IP54

OPTIONS – SAFETY GUARDS

Removable safety guard in
plastic. CE-certified



Removable safety guard in
stainless steel. Not CE-certified

Removable splash guard in
stainless steel. CE-certified

VARIMIXER AR200 STANDARD TOOLS – A-EQUIPMENT 200L

Double center reinforced whip with double pin in stainless steel and bowl 200 liter in stainless steel.

OPTION – TOOLS

Whip with double pin, stainless steel

Wing whip with double pin, stainless steel

Beater with double pin, stainless steel

Automatic scraper, stainless steel. Nylon or teflon blade.

Bowl with bottom draining pipe, stainless steel

Tool rack, 127 cm

EQUIPMENT – TRANSPORTION

Bowl truck

Megalift Inox

Wheels for bowl

VARIMIXER AR200 STANDARD

Stainless steel
1 bowl 200 liter in stainless steel
1 double center reinforced whip with double pin stainless steel
Removable safety guard in plastic – CE-certified
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with ground. 5.500 W

VARIMIXER AR200 TECHNICAL DATA

Volume	200	l
Effect	5.500	W
Standard voltage*	400	V
Net weight	525	kg
H x W x L	2057x754x1301	mm
Variable speed	47 – 257	RPM
Phases	3	ph
IP code	IP53	
IP code upgrade package	IP54	

*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER AR200 MARINE VERSION

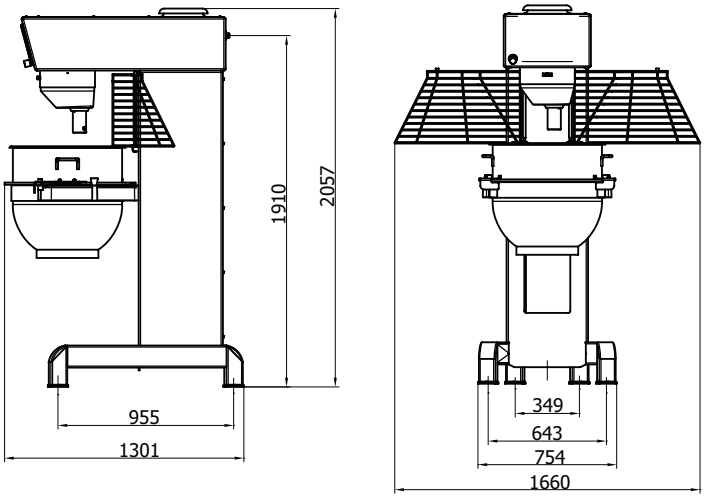
Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.

Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 5.500 W
3 ph, 480V, 50-60 Hz with 0 and ground. 5.500 W

CAPACITIES

Egg Whites	27 l
Whipped cream	120 l
Mayonnaise	160 l
Herb butter	150 kg
Mashed potatoes	140 kg
Muffins	120 kg
Layer cake base	50 kg
Meatball mix	150 kg
Icing	140 kg

DIMENSIONS



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Varimixer

AR30

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

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

MULTIPLE CAPACITIES IN ONE MACHINE Bowls and tools for production at half volume are available for AR30.

DIGITAL TIMER operation time can be controlled or monitored via a digital timer. The machine stops at 00:00

MEAT MINCER AND VEGETABLE CUTTER Models from AR30 to AR80 can be ordered with an attachment drive, to expand the mixer's potential applications.

PLASTIC OR STAINLESS STEEL SAFETY GUARD The AR series comes with a CE-approved safety guard made of plastic to prevent flour dust and stains. It's filling chute can be used during operation. It is also available with a removable plastic guard, or a fixed or removable stainless steel guard.

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

EASY BOWL HANDLING Choose between bowl trolley for transport or an electric bowl lift, which handles transport to and from the machine. This also ensures good ergonomics during filling and emptying. Choose between several models.

WHITE OR STAINLESS STEEL An easy-to-clean design. The AR series is powder coated as standard and can be upgraded to a completely stainless steel frame.

VARIMIXER AR30 OPTIONS – MODELS

White, powder coated

Stainless steel

Marine version, stainless steel

OPTIONS – CONTROL PANEL

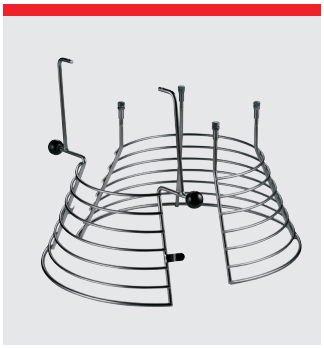
VL-1 – Manual speed regulation and manual bowl lowering

VL-1S – Automatic speed regulation and automatic bowl lowering

OPTIONS – SAFETY GUARDS

Fixed safety guard in plastic. CE-certified

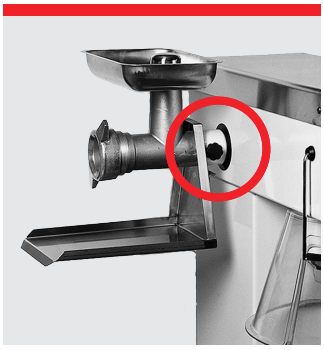
Removable safety guard in plastic. CE-certified



Fixed safety guard in stainless steel. Not CE-certified

Removable safety guard in stainless steel. Not CE-certified

OPTIONS – ATTACHMENT DRIVE



Attachment drive for meat mincer and vegetable cutter

Meat mincer, 70 mm

Meat mincer, 82 mm

Vegetable cutter GR20

VARIMIXER AR30 STANDARD TOOLS – A-EQUIPMENT 30L

Whip, hook, beater and bowl 30 liter in stainless steel.

VARIMIXER AR30 STANDARD TOOLS – B-EQUIPMENT 30/15L

Whip, hook, beater and bowl 30/**15** liter in stainless steel.

OPTION – TOOLS

Wing whip, stainless steel

Whip with 1 mm thicker wires, stainless steel

Whip with thinner wires, stainless steel

Automatic scraper, stainless steel. Nylon or teflon blade. 30L and 30/15L.

Powder mixer, stainless steel

Tool rack

EQUIPMENT

Ring gas burner. Natural or liquid gas.

Bowl truck

Easylift 60 II

Flexlift Inox

VARIMIXER AR30 STANDARD

White powder coated
1 bowl 30 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip with stainless steel wires
Fixed safety guard in plastic – CE-certified
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with 0 and ground. 1.000 W

VARIMIXER AR30 STANDARD TECHNICAL DATA

Volume	30	l
Effect	1.000	W
Standard voltage*	400	V
Net weight	170	kg
H x W x L	1210x520x910	mm
Variable speed	57 – 311	RPM
Phases	3	ph
IP code	IP32	

*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER AR30 MARINE VERSION

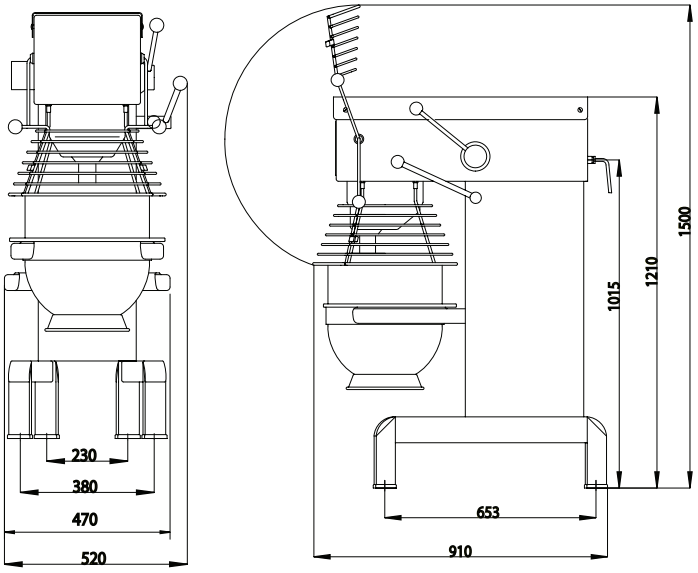
Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies to USPHS.

Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 1.000 W
3 ph, 480V, 50-60 Hz with 0 and ground. 1.000 W

CAPACITIES

Egg Whites	3.5 l
Whipped cream	7.5 l
Mayonnaise	24 l
Herb butter	17 kg
Mashed potatoes	18 kg
Bread dough (50% AR)	16 kg
Bread dough (60% AR)	22 kg
Ciabatta dough (70% AR)	22 kg
Muffins	18 kg
Layer cake base	7.0 kg
Meatball mix	25 kg
Icing	20 kg
Doughnut (50% AR)	18 kg

DIMENSIONS



CERTIFICATIONS

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Varimixer

AR40

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

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

MULTIPLE CAPACITIES IN ONE MACHINE Bowls and tools for production at half volume are available for AR40.

DIGITAL TIMER operation time can be controlled or monitored via a digital timer. The machine stops at 00:00

MEAT MINCER AND VEGETABLE CUTTER Models from AR30 to AR80 can be ordered with an attachment drive, to expand the mixer's potential applications.

PLASTIC OR STAINLESS STEEL SAFETY GUARD The AR series comes with a CE-approved safety guard made of plastic to prevent flour dust and stains. It's filling chute can be used during operation. It is also available with a removable plastic guard, or a fixed or removable stainless steel guard.

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

EASY BOWL HANDLING Choose between bowl trolley for transport or an electric bowl lift, which handles transport to and from the machine. This also ensures good ergonomics during filling and emptying. Choose between several models.

WHITE OR STAINLESS STEEL
An easy-to-clean design. The AR series is powder coated as standard and can be up-graded to a completely stainless steel frame.

PIZZA SPECIAL AR40 and AR60 are available in a special pizza version with an extra powerful motor that can easily handle 32 and 46 kg pizza dough, respectively, with 50 per cent dry matter.

VARIMIXER AR40 OPTIONS – MODELS

White, powder coated

Stainless steel

Pizza version, white, powder coated

Marine version, stainless steel

OPTIONS – CONTROL PANEL

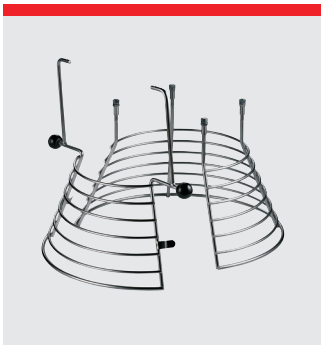
VL-1 – Manual speed regulation and manual bowl lowering

VL-1S – Automatic speed regulation and automatic bowl lowering

OPTIONS – SAFETY GUARDS

Fixed safety guard in plastic. CE-certified

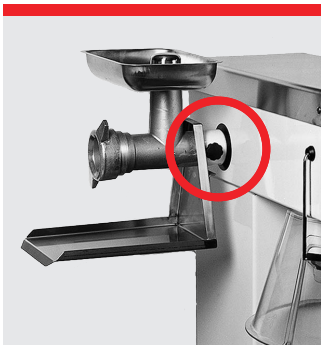
Removable safety guard in plastic. CE-certified



Fixed safety guard in stainless steel. Not CE-certified

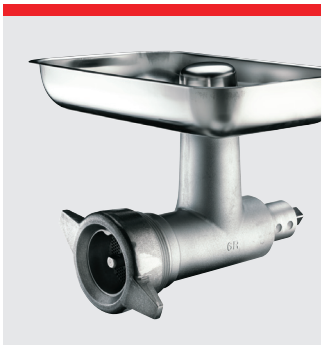
Removable safety guard in stainless steel. Not CE-certified

OPTIONS – ATTACHMENT DRIVE



Attachment drive for mean mincer and vegetable cutter

Meat mincer, 70 mm



Meat mincer, 82 mm

Vegetable cutter GR20

VARIMIXER AR40 STANDARD TOOLS – A-EQUIPMENT 40L

Whip, hook, beater and bowl 40 liter in stainless steel.

VARIMIXER AR40 STANDARD TOOLS – B-EQUIPMENT 40/20L

Whip, hook, beater and bowl 40/**20** liter in stainless steel.

OPTION – TOOLS

Wing whip, stainless steel

Whip with 1 mm thicker wires, stainless steel

Whip with thinner wires, stainless steel

Double pinned hook for pizza

Automatic scraper, stainless steel. Nylon or teflon blade. 40L and 40/20L.

Powder mixer, stainless steel

Whip with reinforcement

Tool rack, 91 cm

EQUIPMENT

Ring gas burner. Natural or liquid gas.

Bowl truck

Easylift 60 II

Flexlift Inox

VARIMIXER AR40 STANDARD
White powder coated
1 bowl 40 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip with stainless steel wires
Fixed safety guard in plastic – CE-certified
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with 0 and ground. 1.100 W

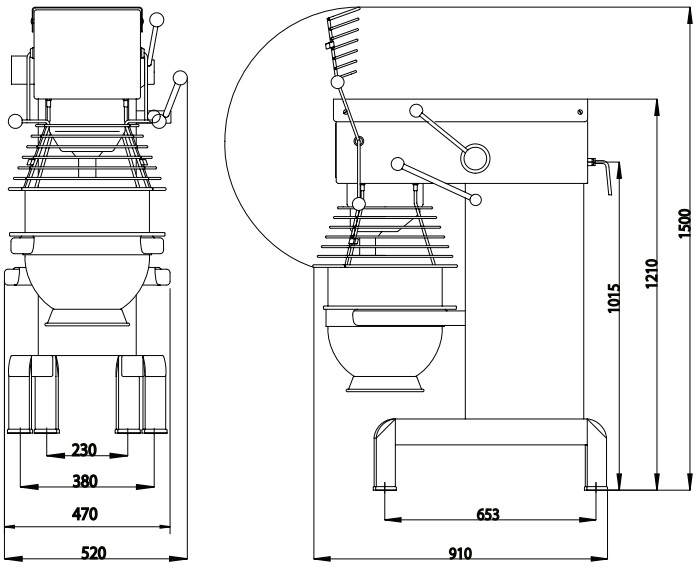
VARIMIXER AR40 STANDARD TECHNICAL DATA		
Volume	40	l
Effect	1.100	W
Effect, pizza version	1.800	W
Standard voltage*	400	V
Net weight	180	kg
H x W x L	1210x520x910	mm
Variable speed	53 – 294	RPM
Phases	3	ph
IP code	IP32	

*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER AR40 MARINE VERSION
Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.
Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 1.100 W 3 ph, 480V, 50-60 Hz with 0 and ground. 1.100 W

CAPACITIES	AR40	AR40P
Egg Whites	6.0	6.0 l
Whipped cream	10	10 l
Mayonnaise	32	32 l
Herb butter	25	25 kg
Mashed potatoes	23	23 kg
Bread dough (50% AR)	22	32 kg
Bread dough (60% AR)	30	34 kg
Ciabatta dough (70% AR)	30	34 kg
Muffins	24	24 kg
Layer cake base	10	10 kg
Meatball mix	30	30 kg
Icing	29	29 kg
Doughnut (50% AR)	25	36 kg

DIMENSIONS



CERTIFICATIONS

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Varimixer

AR60

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

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

MULTIPLE CAPACITIES IN ONE MACHINE Bowls and tools for production at half volume are available for AR60.

DIGITAL TIMER operation time can be controlled or monitored via a digital timer. The machine stops at 00:00

MEAT MINCER AND VEGETABLE CUTTER Models from AR30 to AR80 can be ordered with an attachment drive, to expand the mixer's potential applications.

PLASTIC OR STAINLESS STEEL SAFETY GUARD The AR series comes with a CE-approved safety guard made of plastic, to prevent flour dust and stains. It's filling chute can be used during operation. It is also available with a removable plastic guard, or a fixed or detachable stainless steel guard.

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

EASY BOWL HANDLING Choose between bowl trolley for transport or an electric bowl lift, which handles transport to and from the machine. This also ensures good ergonomics during filling and emptying. Choose between several models.

WHITE OR STAINLESS STEEL An easy-to-clean design. The AR series is powder coated as standard and can be upgraded to a completely stainless steel frame.

PIZZA SPECIAL AR40 and AR60 are available in a special pizza version with an extra powerful motor that can easily handle 32 and 46 kg pizza dough, respectively, with 50 per cent dry matter.

VARIMIXER AR60 OPTIONS – MODELS

White, powder coated

Stainless steel

Pizza version, white, powder coated

Marine version, stainless steel

OPTIONS – CONTROL PANEL

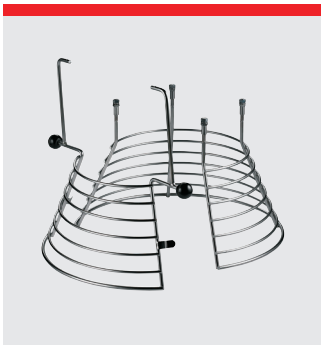
VL-1 – Manual speed regulation and manual bowl lowering

VL-1S – Automatic speed regulation and automatic bowl lowering

OPTIONS – SAFETY GUARDS

Fixed safety guard in plastic. CE-certified

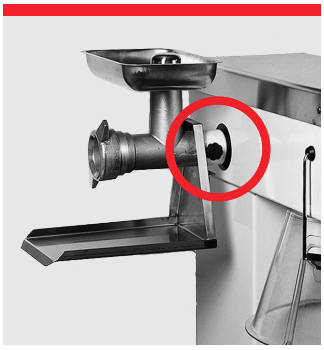
Removable safety guard in plastic. CE-certified



Fixed safety guard in stainless steel. Not CE-certified

Removable safety guard in stainless steel. Not CE-certified

OPTIONS – ATTACHMENT DRIVE



Attachment drive for mean mincer and vegetable cutter

Meat mincer, 70 mm

Meat mincer, 82 mm

Vegetable cutter GR20

VARIMIXER AR60 STANDARD TOOLS – A-EQUIPMENT 60L

Whip, hook, beater and bowl 60 liter in stainless steel.

VARIMIXER AR60 STANDARD TOOLS – B-EQUIPMENT 60/30L

Whip, hook, beater and bowl 60/**30** liter in stainless steel.

OPTION – TOOLS

Wing whip, stainless steel

Whip with 1 mm thicker wires, stainless steel

Whip with thinner wires, stainless steel

Double pinned hook for pizza

Automatic scraper, stainless steel. Nylon or teflon blade. 60L and 60/30L.

Powder mixer, stainless steel

Whip with reinforcement

Tool rack, 127 cm

EQUIPMENT

Ring gas burner. Natural or liquid gas.

Bowl truck

Easylift 60 II

Flexlift Inox

VARIMIXER AR60 STANDARD
White powder coated
1 bowl 60 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip with stainless steel wires
Fixed safety guard in plastic – CE-certified
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with 0 and ground. 1.850 W

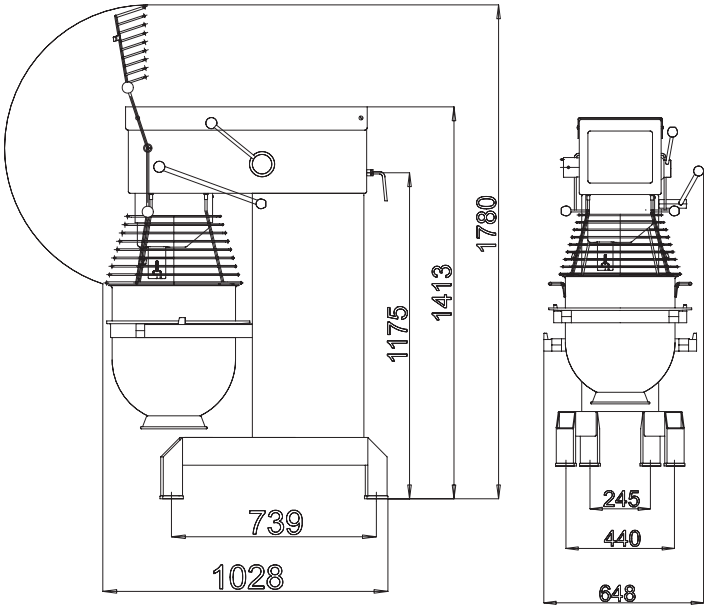
VARIMIXER AR60 STANDARD TECHNICAL DATA		
Volume	60	l
Effect	1.850	W
Effect, pizza version	3.000	W
Standard voltage*	400	V
Net weight	275	kg
H x W x L	1413x648x1028	mm
Variable speed	53 – 288	RPM
Phases	3	ph
IP code	IP32	

*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER AR60 MARINE VERSION
Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.
Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 1.850 W 3 ph, 480V, 50-60 Hz with 0 and ground. 1.850 W

CAPACITIES	AR60	AR60P
Egg Whites	9.0	9.0 l
Whipped cream	15	15 l
Mayonnaise	48	48 l
Herb butter	45	45 kg
Mashed potatoes	36	36 kg
Bread dough (50% AR)	34	46 kg
Bread dough (60% AR)	44	56 kg
Ciabatta dough (70% AR)	40	50 kg
Muffins	33	33 kg
Layer cake base	15	15 kg
Meatball mix	45	45 kg
Icing	40	40 kg
Doughnut (50% AR)	36	54 kg

DIMENSIONS



CERTIFICATIONS

Varimixer

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Varimixer

AR80

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

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

MULTIPLE CAPACITIES IN ONE MACHINE Bowls and tools for production at half volume are available for AR80.

DIGITAL TIMER operation time can be controlled or monitored via a digital timer. The machine stops at 00:00

MEAT MINCER AND VEGETABLE CUTTER Models from AR30 to AR80 can be ordered with an attachment drive, to expand the mixer's potential applications.

PLASTIC OR STAINLESS STEEL SAFETY GUARD The AR series comes with a CE-approved safety guard made of plastic to prevent flour dust and stains. It's filling chute can be used during operation. It is also available with a removable plastic guard, or a fixed or removable stainless steel guard.

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

EASY BOWL HANDLING Choose between bowl trolley for transport or an electric bowl lift, which handles transport to and from the machine. This also ensures good ergonomics during filling and emptying. Choose between several models.

WHITE OR STAINLESS STEEL An easy-to-clean design. The AR series is powder coated as standard and can be upgraded to a completely stainless steel frame.

VARIMIXER AR80 OPTIONS – MODELS

White, powder coated

Stainless steel

Marine version, stainless steel

OPTIONS – CONTROL PANEL

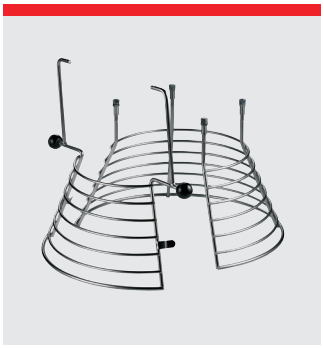
VL-1 – Manual speed regulation and manual bowl lowering

VL-1S – Automatic speed regulation and automatic bowl lowering

OPTIONS – SAFETY GUARDS

Fixed safety guard in plastic. CE-certified

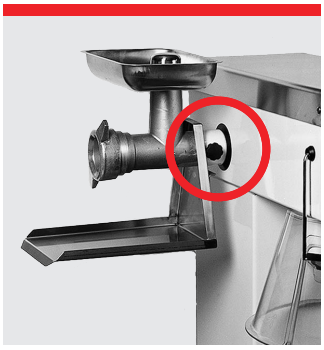
Removable safety guard in plastic. CE-certified



Fixed safety guard in stainless steel. Not CE-certified

Removable safety guard in stainless steel. Not CE-certified

OPTIONS – ATTACHMENT DRIVE



Attachment drive for mean mincer and vegetable cutter

Meat mincer, 70 mm

Meat mincer, 82 mm

Vegetable cutter GR20

VARIMIXER AR80 STANDARD TOOLS – A-EQUIPMENT 80L

Whip, hook, beater (aluminium food grade) and bowl 80 liter in stainless steel.

VARIMIXER AR80 STANDARD TOOLS – B-EQUIPMENT 80/40L

Whip, hook, beater (aluminium food grade) and bowl 80/**40** liter in stainless steel.

OPTION – TOOLS

Wing whip, stainless steel

Whip with 1 mm thicker wires, stainless steel

Whip with thinner wires, stainless steel

Whip with reinforcement

Beater, stainless steel

Automatic scraper, stainless steel. Nylon or teflon blade. 80L and 80/40L.

Powder mixer, stainless steel

Tool rack, 127 cm

EQUIPMENT

Ring gas burner. Natural or liquid gas.

Bowl truck

Easylift 140

Flexlift Inox

VARIMIXER AR80 STANDARD

White powder coated
1 bowl 80 liter in stainless steel
1 beater in aluminium (food grade)
1 hook in stainless steel
1 whip with stainless steel wires
Fixed safety guard in plastic – CE-certified
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with 0 and ground. 2.900 W

VARIMIXER AR80 STANDARD TECHNICAL DATA

Volume	80	l
Effect	2.900	W
Standard voltage*	400	V
Net weight	340	kg
H x W x L	1470x654x1150	mm
Variable speed	47 – 257	RPM
Phases	3	ph
IP code	IP32	

*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER AR80 MARINE VERSION

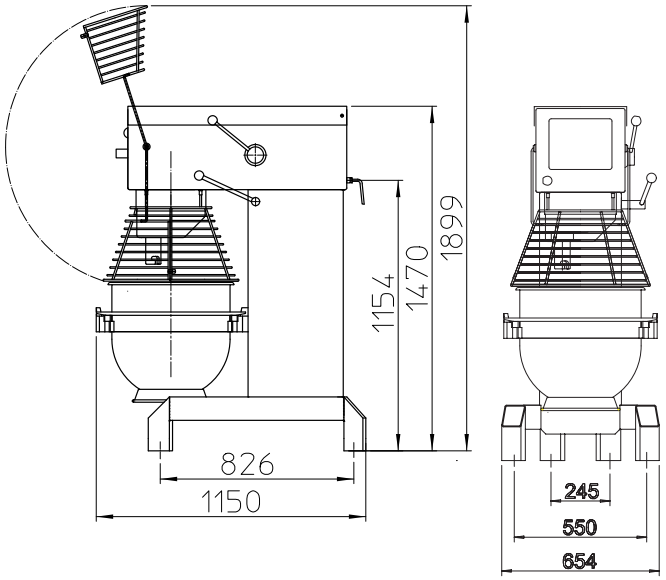
Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.

Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 2.900 W
3 ph, 480V, 50-60 Hz with 0 and ground. 2.900 W

CAPACITIES

Egg Whites	12 l
Whipped cream	30 l
Mayonnaise	64 l
Herb butter	60 kg
Mashed potatoes	50 kg
Bread dough (50% AR)	50 kg
Bread dough (60% AR)	60 kg
Ciabatta dough (70% AR)	60 kg
Muffins	48 kg
Layer cake base	20 kg
Meatball mix	60 kg
Icing	60 kg
Doughnut (50% AR)	50 kg

DIMENSIONS



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