

Kodiak 20 Qt. Mixers

Mixing simplified with this ergonomic and hygienic heavy-duty mixer.



MODELS

- V20KT** 20 qt. Bench **V20KF** 20 qt. Floor

STANDARD FEATURES

- Stainless steel frame with smooth, easy to clean surfaces
- IP44 rated
- Powerful 1 HP motor with variable speed drive and wide agitator speed range from 64 RPM to 353 RPMs
- #12 attachment hub with 57 - 314 RPM speed
- Patented magnetic removable foodgrade polycarbonate bowl screen
- Integrated filling chute with high temperature resistant silicone insert
- Tilted control panel with timer for better visibility, automatic speed regulation and emergency stop
- Four height adjustable legs - floor model
- Two height adjustable legs - table model
- High bowl trolley - mixing, transporting and portioning at an ergonomic height with silicone ring for stable bowl tilting (floor model)
- High torque transmission
- Grease lubricated, anti-friction ball bearings and permanently lubricated planetary head
- Locking pin on tools instead of shaft
- Integrated bowl scraper bayonet
- Interlock automatically turns the mixer off if bowl screen is tilted or bowl is lowered
- Overload protection and no voltage release
- 6 foot cord
- ETL and NSF listed
- Patented design made in Denmark

STANDARD ACCESSORIES

- Stainless steel dough hook
- Stainless steel wire whip
- Stainless steel flat beater
- Stainless steel bowl
- Bowl truck (V20KF only)

WARRANTY

- Two-year parts & labor limited warranty

OPTIONAL ACCESSORIES/ATTACHMENTS

- 12 qt. bowl and accessories
- Bowl scraper - 12 qt. or 20 qt. options
- Tool rack

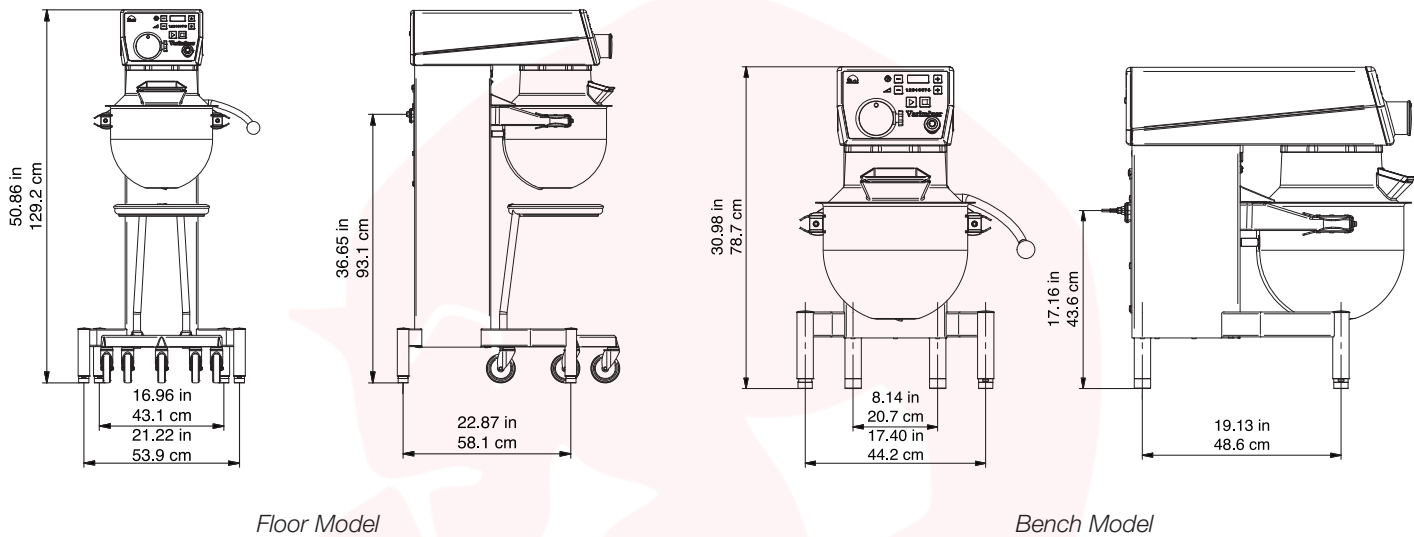
To select options see back

Approved by: _____

Date: _____



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No. 195



| SPECIFICATIONS | | | | | | | |
|----------------|-------|----------|------|--------------|---------------|---------------|-----------|
| Model | Motor | Volts | Amp | Plug Type | Mixing Speeds | Hub Speeds | IP Rating |
| V20KT | 1 HP | 120/60/1 | 15.7 | NEMA 5-15P ⚠ | 64 - 353 RPMs | 57 - 314 RPMs | IP44 |
| V20KF | 1 HP | 120/60/1 | 15.7 | NEMA 5-15P ⚠ | 64 - 353 RPMs | 57 - 314 RPMs | IP44 |

Other voltages upon request with 6 to 8 week lead time.

| DIMENSIONS SHIPPING INFORMATION | | | | | |
|--|--|----------------------|---|----------------------|-----------------|
| Reinforced carton for shipping. This product ships on a pallet. See dimensions below. | | | | | |
| Model | Overall Dimensions | Net Wt. | Shipping Dimensions | Ship Wt. | Freight Class |
| V20KT | 22.9" W x 27.875" D x 31" H (58.2 cm x 70.8 cm x 78.7 cm) | 176 lbs. (80 kg) | 31.5" W x 26" D x 37.79" H (80 cm x 66 cm x 96 cm) | 200 lbs. (91 kg) | 85 29 CU ft. |
| V20KF | 24.765" W x 30.313" D x 50.86" H (62.9 cm x 77 cm x 129.2 cm) | 363 lbs. (165 kg) | 31.5" W x 26" D x 57.1" H (80 cm x 66 cm x 145 cm) | 407 lbs. (185 kg) | 85 29 CU ft. |

OPTIONAL/ADDITIONAL ACCESSORIES

- VBOWL12-20K 12 qt. bowl
- VHOOK12-20K 12 qt. hook
- VBEAT12-20K 12 qt. flat beater
- VWHIP12-20K 12 qt. wire whip
- VSCR12-20K 12 qt. scraper
- VSCR12-20K 20qt. scraper
- VTOOL-RACK Tool rack
- VBTRUCK-20 Bowl truck
- XMCA-SS Meat grinder hub assembly
- XSVGH-XSP Housing and slicer hub assembly
- L00783 Strip cutter attachment
- L00670 Meat tenderizer attachment

| Product | Attachment | Capacity |
|----------------------|------------|----------|
| Egg White | Whip | 2.5 qts |
| Mayonnaise | Whip | 16.9 qt. |
| Bread Dough (60% AR) | Hook | 24 lbs. |
| Pizza Dough (50% AR) | Hook | 20 lbs. |
| Meatball Mixture | Beater | 33 lbs. |

Heavy-duty stainless steel 20 qt. mixer with 1 HP motor, high-torque transmission and variable speed drive from 64 to 353 RPMs. IP44 rated. Mixer has tilted control panel with timer, automatic speed regulation and emergency stop. Mixer has grease lubricated, anti-friction ball bearings and permanently lubricated planetary head & attachment hub case. Floor model includes bowl truck. Overload protection, interlocked bowl and bowl screen and no volt release. cETLus and NSF listed. 2-year parts & labor limited warranty.