

Mixers
for
professionals

US

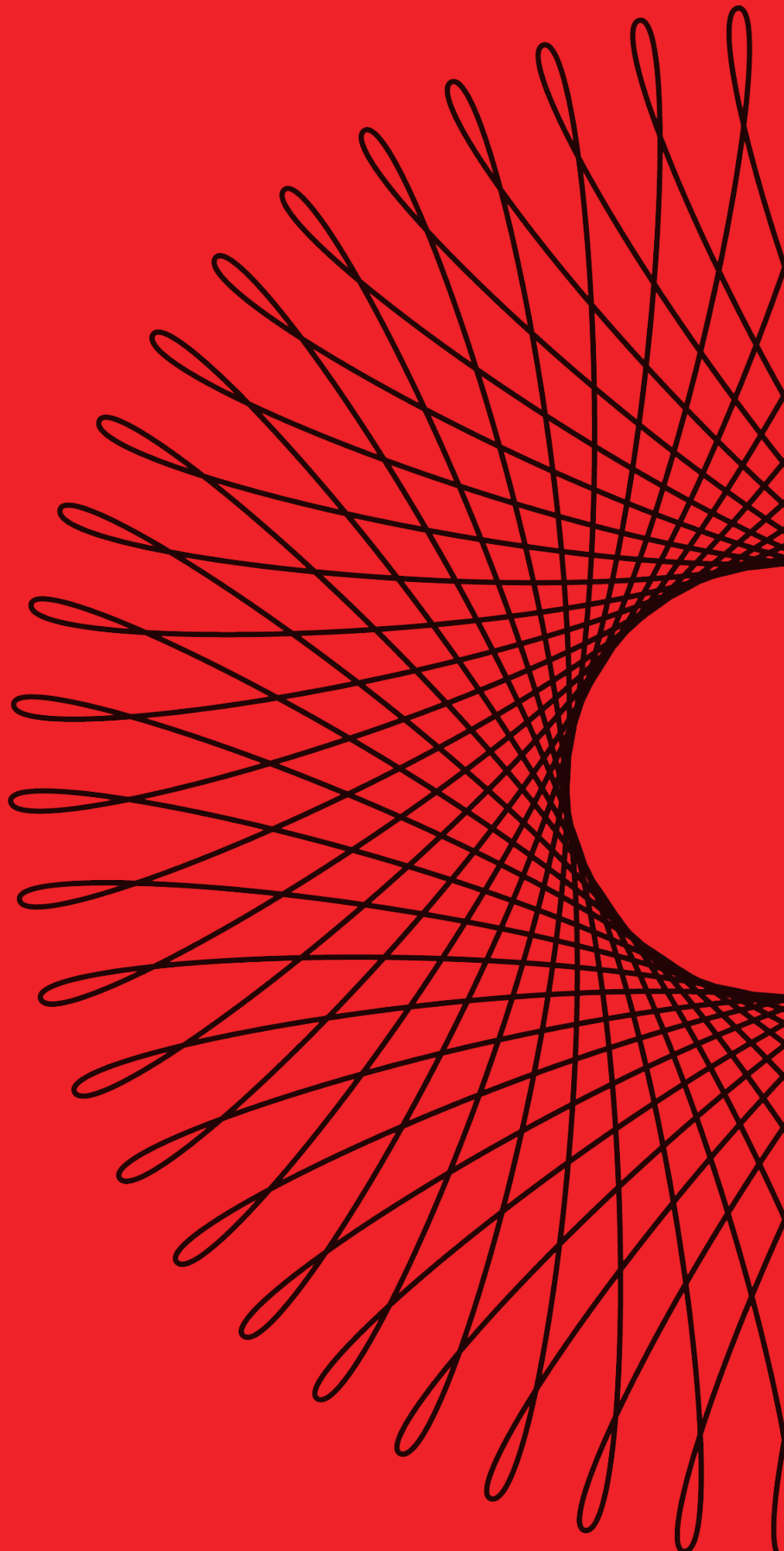


Varimixer[®]

Strong
as
a
bear



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DANISH DESIGN AND QUALITY

In 1915, a young Danish mechanic named Palle Hoff Wodschow founded the business that would go on to become world renowned for being 'Strong as a Bear'. The focus then was on mixers for professional users, and it is still the same today. Mixers embodying the strength and expertise that result from this specialisation. The bear continues to be used as the trade mark and symbol for over 100 years of Danish craftsmanship, quality and ground-breaking design and function.

How it all started in 1915. A 16 quart whipping, beating and kneading machine



You can see it. You can hear it. You can feel it. Varimixer makes solid gear, designed to last for years. Mixers that can handle hard work, every day, in bakeries, kitchens, food production lines and the pharmaceutical industry. For production on any scale.

It is mixers built on a tradition of good craftsmanship and a unique idea – whereby the agitators rotate around their own axis, at the same time as being driven in a circular motion in the bowl, like planets around the sun. This means that the entire mixture in the bowl is worked, and all points along the bowl sides are reached.

It is a tradition of innovation. A tradition of product development based on in-depth knowledge of the needs and daily routines of users, and user-driven innovation at the cutting edge. The result is professional mixers that take responsibility for ergonomics, hygiene and easy cleaning.

Danish design and quality. With hand-picked, well-educated and professional distributors all over the world, to guarantee complete satisfaction before, during and after installation.



*Varimixer is more than 100 years of tradition for hand-built quality,
based on the best materials, processed with precision and professional pride.*

CRAFTSMANSHIP AND NEW TECHNOLOGY

Varimixer is not mass production. It is the work of people. No conveyor belt, but around 60 experienced craftsmen at the factory in Brøndby build each mixer by hand with professional pride. The same employee has responsibility for the process from start to finish. Aided by the latest, flexible production technology and century-old values: Reliability. Responsibility. Honesty.

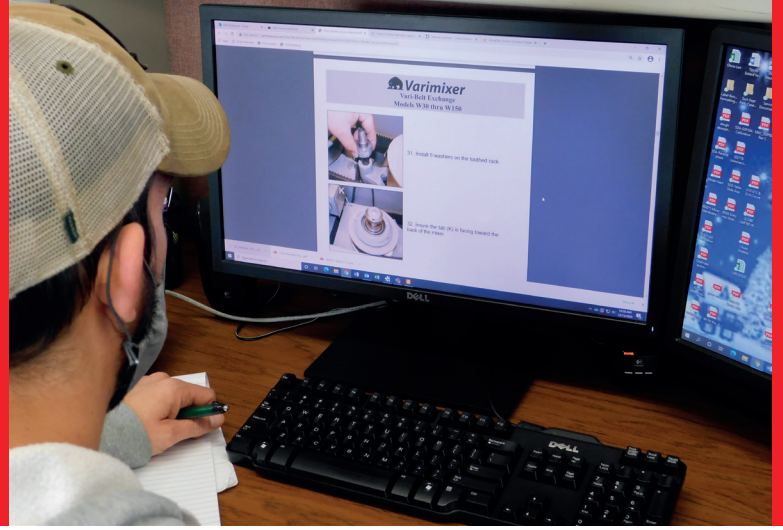


There are machines that were designed for a specific purpose decades ago, like a hand-operated machine for each bend in the whip wire or dough hook. There are the latest flexible robots, working unmanned around the clock to make elements from the very best materials, with precision.

And then there are the employees, who have been building mixers for years. Tradesmen with personal commitment, professional pride and a strong feeling of responsibility for what many people call the world's best mixer.

Strong words, which might seem easy to say. Without substance the words would be without value, but when they correspond to real life experiences – they represent a value that makes a company very strong.

Strong as a bear.



At the Varimixer USA facility providing technical support for our North American customers.

VARIMIXER USA

Varimixer was one of the first European companies to identify the need for mixers in America. Finding similar tastes and habits in bakeries, our mixers were quickly welcomed into this important part of the world. The Varimixer name was quickly adopted as a leading brand.

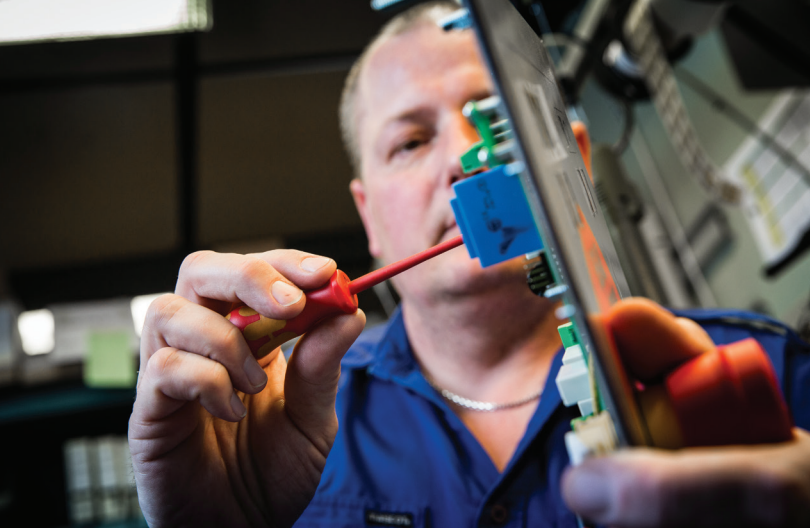
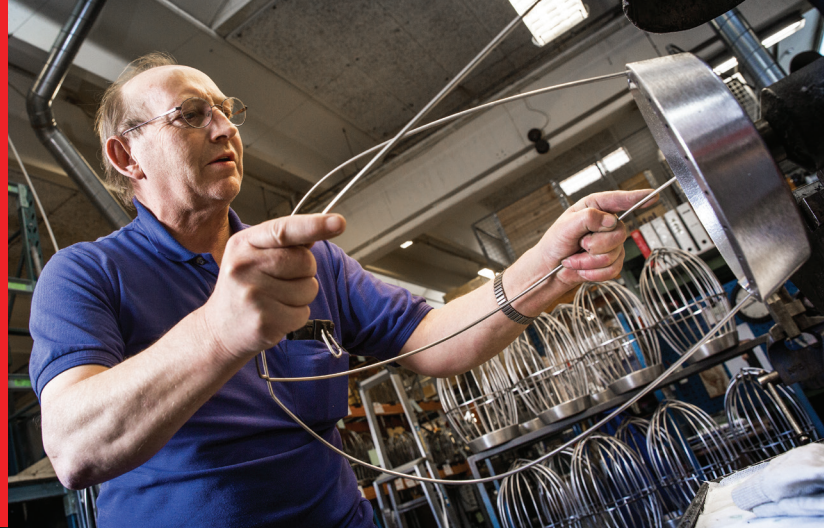
Manufacturing soon followed and a dedicated team was created to take care of our customers. Appreciation for innovative technology led to America's first safety guard, which revolutionized the food mixer market, along the first bowl scraper, the first true programmable control board and the only variable speed mixer available in the 1970s. As a culmination of decades of success, Varimixer's North American history has traveled through Canada, Louisiana and North Carolina before settling in Moraine, Ohio. We are proud that the tradition of craftsmanship with roots in the old world continues in the people working at our US facility.

With over 13,000 mixers operating in bakeries and restaurants across the US, Canada, Mexico and the Caribbean, Varimixer is pleased to continue to offer service and expertise that aligns its success with the success and growth of our customers. Our mission is to serve those who have entrusted us by purchasing Varimixer products. As we constantly monitor the trends and challenges of our customers, we look forward to offering many more solutions to help them develop and be successful in the food business. Their customers are our customers.



A Varimixer is a chain with no weak links. Each component is made of extremely rugged materials, and combined into a unit that is designed to last for years.

Infinitely variable speed control using frequency controlled motors or almost unfaltering v-belt technology. An oil-free technology, that avoids the risk of oil spillage in the bowl.



Comprehensive quality control in all phases of production ensures an end result that has made Varimixer world renowned for being 'strong as a bear'.



It is the smallest member of the Varimixer family, but is more than a match for its duties. It is timeless Danish design, where form and function are in perfect harmony.

TEDDY





SMALL AND STRONG

TEDDY is a strong, professional 5 quart mixer for small daily tasks in the bakery, kitchen or laboratory. Smart Danish design with a focus on ergonomics, hygiene and easy cleaning, and the quality to handle hard work, year after year.

Teddy is low-noise, with the same kind of sounds of quality we associate with an expensive car, where the motor purrs and the doors shut with conviction. It makes the right sounds when you turn up the speed, and when you press the click-lock to tilt back the mixer head.

TEDDY is solid gear, designed to handle many years of hard work. It has a powerful, specially designed motor, which unlike most other small mixers is also capable of mixing heavy and difficult ingredients at very low speeds.

The speed can be infinitely adjusted using the machine's single control knob. The knob passes through the unit, so TEDDY can be operated from both sides, using either hand. This makes it easy to locate the mixer in confined spaces, such as against a wall.

TEDDY is made of die-cast aluminium, with no external screws or openings. All edges and corners are rounded, making it easy to clean the mixer with a cloth.

TEDDY is made of die-cast aluminium and coated with hard-wearing silver, red, white or black paint.



Silver grey



Racing red



Piano black



Pure white

EASY CLEANING Its die-cast, rounded design and no external screws or openings make TEDDY easy to clean.

SPLASH GUARD A fixed guard and a removable filling tray and splash guard protect both the operator and the ingredients, while allowing the mixing process to be monitored.

GOOD STABILITY A wide footprint and suction cups ensure the mixer is stable during operation.



EASY OPERATION Speed is infinitely adjusted using the pass-through control knob, which allows TEDDY to be operated from either side. The knob is also the click-lock and hinge point when the mixer head is tilted back to change tools.

EFFECTIVE TOOLS TEDDY comes with a 5-quart stainless steel mixing bowl with a lid, a wire whip made of 0.1" wire, a beater and a specially designed hook which ensures dough is kneaded and turned to perfection. All accessories are made of stainless steel and are dishwasher-safe.

AFFIXED BOWL The bowl is held effectively in place during operation by a single lever.



TEDDY is the ultimate 5 quart mixer choice for professionals. Just as sturdy as it looks. Just as high quality as it sounds when the mixer head is tilted back. Just as strong as it is quiet.

Even at the highest speeds, TEDDY stands firmly on the table, and the bowl is effectively locked in place with a single lever.





The unit comes with a filling tray that makes it easy to add ingredients during the process.

When the tools rotates around its own axis, at the same time as being driven in a circular motion in the bowl, the entire mixture in the bowl is worked, and all points along the bowl sides are reached.

The shape of the hook ensures that the dough stays in the bowl and at the same time the dough is turned and folded.



A unique, ground-breaking mixer that makes the work very simple. Arguably the most ergonomic, hygienic and advanced 10 & 20 quart mixers on the market.

KODIAK





DESIGNED BY THOSE WHO USE IT

Very simple to operate, no heavy lifting and recipient of the Kitchen Innovations Award for the most hygienic mixer on the market. KODIAK is the result of a design process in which professional users helped to create the ideal mixer, that meets the daily demands and challenges.



For over six months, designers and engineers observed work in 25 different kitchens and bakeries. With a focus on working positions, heavy lifting and moving, cleaning and hygiene, they studied the routines before, during and after the mixing processes. The result is a 20 quart mixer which sets new standards for how easy the work can be. You do not have to read a manual in order to operate KODIAK.

No more heavy lifting. The bowl is stable and seated on a tall bowl trolley, which is wheeled in under the mixer for beating and kneading operations. The bowl is locked in place, raised and lowered in a single movement using the ergonomically designed handle on the side of the machine.

The operator can observe the mixing in the bowl through the patented clear polycarbonate safety screens. The screen is held in place by magnets, which also act as safety cut-offs – the machine will not run if the screen has not been attached. The working height has been raised, and the sides of the upper part of the machine slope inwards to increase the field of view of the bowl. The bowl and the attachments have also been widened. This increases the speed and saves time.

The National Restaurant Association granted KODIAK the Kitchen Innovation Award in 2015, recognising that KODIAK was the most innovative mixer on the market.

KODIAK is also available in a marine version, with special protection against water.



KODIAK 20 floor model



KODIAK 20 table model

VERY SIMPLE INTUITIVE OPERATION Set the time and speed. Press start and stop. It's that simple, and everything is controlled at an ergonomic working height from the angled control panel.

ERGONOMIC RAISING AND LOWERING The ergonomically designed handle lowers and raises the bowl and locks it in place in a single movement.

FRONT ATTACHMENT DRIVE KODIAK is also available with an attachment drive for meat mincers and vegetable slicers.

PATENTED DETACHABLE SAFETY SCREEN
The screen has an integrated filling tray, is made of transparent polycarbonate and is dishwasher-safe. It can be attached instantly without tools. The screen is held in place by magnets, which also serve as a safety cut-off.

WORLD'S MOST EFFECTIVE WHIP Unique design increases speed at the periphery and reduces the working time.

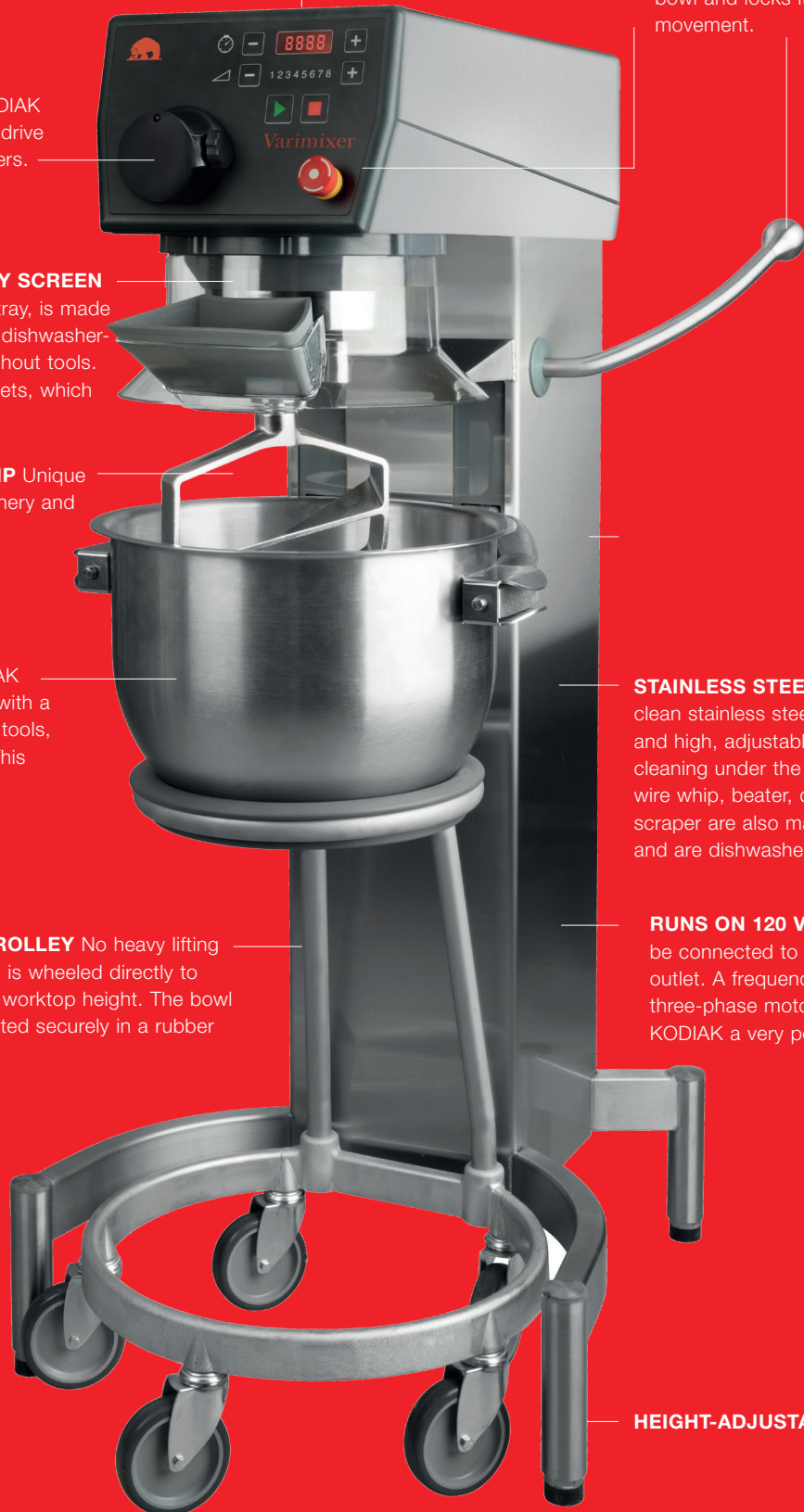
TWO MACHINES IN ONE The KODIAK 20-quart model can be supplemented with a smaller 12-quart bowl and associated tools, for production in reduced quantities. This increases the machine's versatility.

ERGONOMIC BOWL TROLLEY No heavy lifting is needed when the bowl is wheeled directly to and from the machine at worktop height. The bowl can be tipped, but is seated securely in a rubber ring during movement.

STAINLESS STEEL Made of easy-to-clean stainless steel with a strong frame and high, adjustable legs, to allow cleaning under the machine. The bowl, wire whip, beater, dough hook and scraper are also made of stainless steel and are dishwasher-safe.

RUNS ON 120 VOLTS KODIAK can be connected to a normal power outlet. A frequency converter and a three-phase motor make Varimixer KODIAK a very powerful mixer.

HEIGHT-ADJUSTABLE LEGS





The sides of the upper part of the 20 qt. KODIAK slope inwards, the working height has been raised and the mixing bowl has been made larger. This makes it easy to observe the mixing process in the bowl.

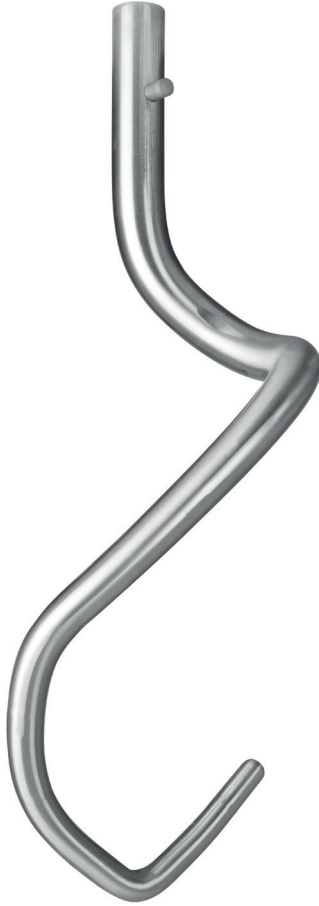


The transparent splash shield has a built-in filling chute. The screen can be attached without tools. It is held in place by magnets, which also serve as a safety cut-off.



No heavy lifting is needed. The bowl is wheeled directly to and from the machine. The bowl can be lowered, raised and locked in place in one movement using the ergonomically designed handle.

| Hook



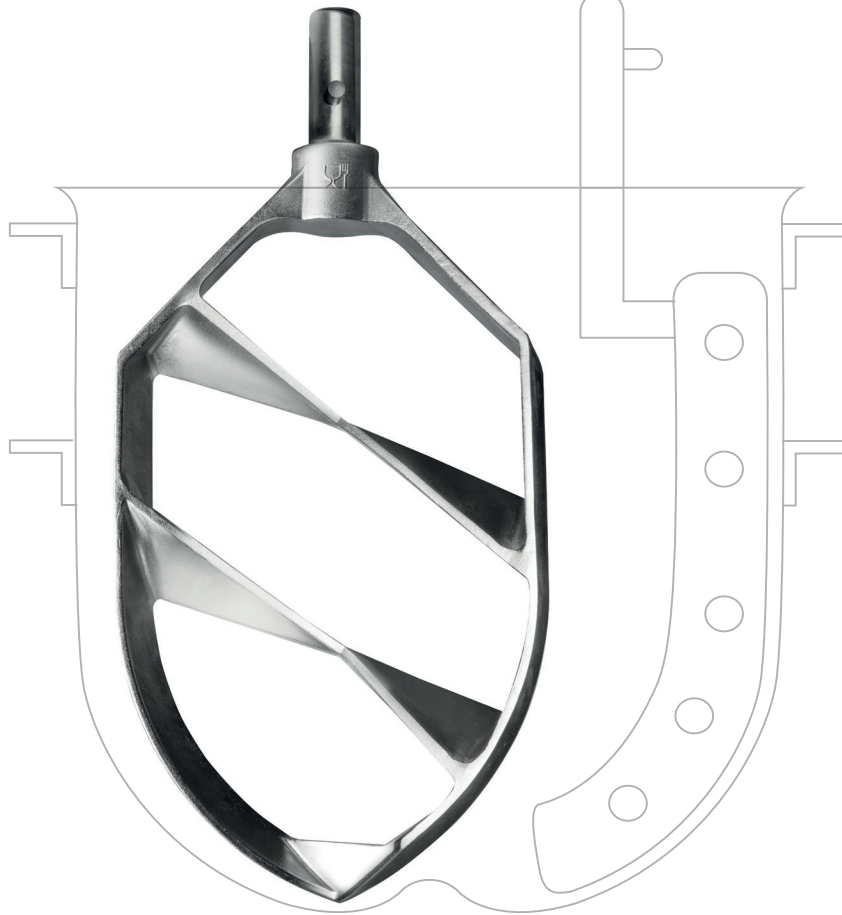
It starts out as a stainless steel rod that is lathed until conical, so it is thick at the top and thinner at the bottom. A different specially designed hydraulic press is then used to create each bend and angle. Cold bent, and incredibly strong. The curve, bends and angles ensure that the dough is pressed down into the bowl during kneading, while the lowest bend turns and folds the dough. The mixing head's planetary movement pattern ensures a completely uniform mixture. It is so gentle that even the most temperature sensitive yeast dough is kneaded quickly and efficiently. The specially designed pizza dough hook with a double bayonet connection for the Varimixer V40P and V60P handles up to 50 per cent more yeast dough than traditional mixers.

| Whip



No more broken wires. The solid spring stainless steel wires make this whip the ideal solution, never losing shape. The wire whip is designed with the perfect space tolerance between the whip and the bowl. The whip gains higher turbulence to optimize the finished product and prevent waste. Each wire is attached to a solid center joint to achieve a stronger construction. The bar is the fixed central inner core attached to the solid central hub of the wires, making the whip robust and extending its life span. This improved design adds unmatched strength to the whip and helps maintain its precise design.

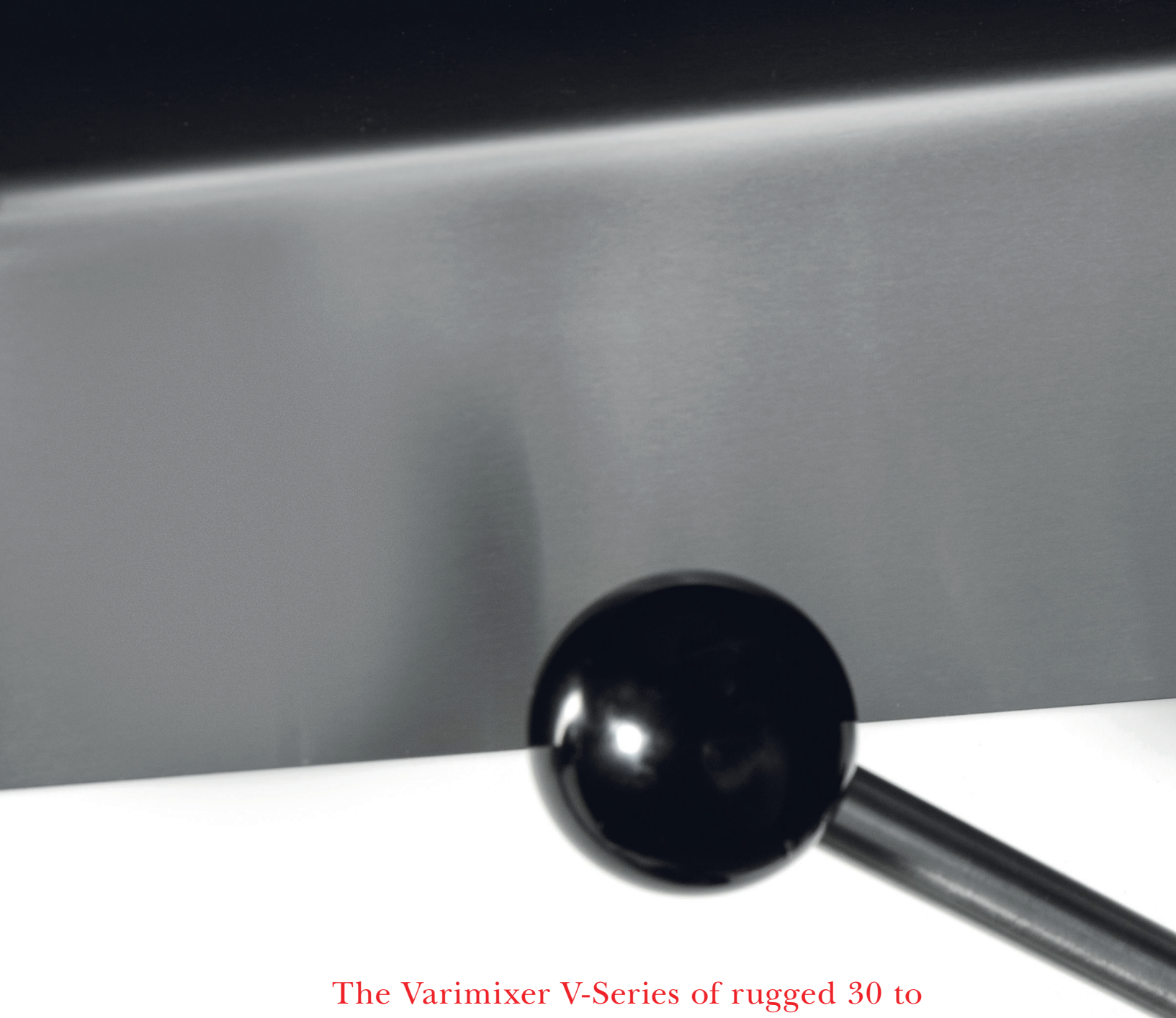
| Beater



| Scraper

The beater is also geometrically designed and dimensioned so that its movements match the diameter of the bowl. The distance to the base and sides is the same at the top and bottom. The vertical and transverse ribs are also angled to create optimum turbulence in the ingredients during the mixing processes. The beater is made of cast stainless steel, ensuring smooth, easy-to-clean corners.

When using the beater, wire whip or dough hook, the sides of the bowl can be automatically scraped from top to bottom using a scraper. All the ingredients stuck to the sides of the bowl are pushed into the beating or mixing process. The result is a larger and more uniform mixture and major time savings, as the machine does not have to be stopped for manual scraping during the operation. The scraper blade is available in nylon and heat-resistant Teflon, and clicks quickly and easily in place on the stainless steel tool. Both the scraper and the blade are dishwasher-safe.



The Varimixer V-Series of rugged 30 to 150 quart mixers meets even the most demanding requirements for ease-of-use in commercial kitchens, bakeries and food industries of all types and sizes – on land and at sea.

V



THE MIXER FOR EVERYONE AND EVERYTHING

The legendary Varimixer V-Series meets the requirements for rugged, powerful 30 to 150 quart mixers. It boasts infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.



The Varimixer V-Series meets the requirements for rugged, powerful 30, 40, 60, 80, 100 and 150 quart mixers. It boasts infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.

Whether you need to beat, whip or knead, there is likely to be a Varimixer V that is perfect for the job. For medium-sized bakeries or commercial kitchens, or large-scale food production.

Simply place the bowl between the two arms, and it can be lowered, raised and locked in place in a single smooth movement. No heavy manual lifting. Varimixer V 30-80-quart models come with either manual speed control and bowl raising and lowering using a lever, or automatic control using the machine's intuitive display. In the 100 - 150 quart Varimixer V these functions are automatic.

Smaller bowls and matching tools are available for all models, so that smaller batches can be produced using the large machines. Two sizes in one increases versatility.

The stainless steel Varimixer V is also available in a marine version that meets the USPHS requirements. The models 60 quart and above in size can be supplied with a waterproof mixing head, so that the entire machine can be hosed down during cleaning.



MULTIPLE CAPACITIES IN ONE MACHINE

Bowls and tools for production at half volume are available for models from V30 to V80. V100 can be equipped for production capacities of 100, 63 and 42 quart. V150 can be equipped for production capacities of 83 quart.

SEAMLESS SPEED CONTROL The speed is seamlessly 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.

TIMER Operation time can be controlled or monitored via a timer.

PLASTIC OR STAINLESS STEEL SAFETY GUARD The V series comes as standard with fixed safety guard made of stainless steel. With a detachable filling chute ingredients can be added during operation. It is also available with a stainless steel splash guard.

AUTOMATIC FIXATION The bowl is wheeled into place between the two 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 a manual bowl truck for transport or an electric lifter, which handles transport to and from the machine and 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 V series is powder coated as standard and can be upgraded to a complete stainless steel frame.

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

PIZZA SPECIAL V40 and V60 are available in a special pizza version with an extra powerful motor that can easily handle 45 and 85 lb pizza dough, respectively, with 50 per cent dry matter.





With its simple operation, proven and almost unfaltering technology, great strength and easy-to-clean design, Varimixer V is a worldwide success – on land and at sea. For medium and large-scale production.



Varimixer V40 and V60 are available in a special pizza version with an extra powerful motor and a dough hook with double bayonet fitting, which ensures perfectly stable rotation in even the most demanding pizza dough.

SPECIFICATIONS

Mixer	Capacity (quarts)	Downsized Equipment Capacity	HP	Standard Voltage	Frequency	Net weight lbs.	Variable speed range RPM	Meat grinder	Vegetable slicer
TEDDY V5	5	-	0.4	120 V	All standard and marine mixers are available in 50 and 60 Hz models.	40	100 - 400	-	-
KODIAK V20KT	20	12	1.0	120 V		176	64 - 353	XMCA-SS	XVSGH, XSP
KODIAK V20KF	20	12	1.0	120 V		363	64 - 353	XMCA-SS	XVSGH, XSP
V30	30	16	2.0	120 V		375	57 - 311	XMCA-SS	XVSGH, XSP
V40	40	20	3.0	208 V		456	53 - 294	XMCA-SS	XVSGH, XSP
V60	60	30	3.0	208 V		606	53 - 288	XMCA-SS	XVSGH, XSP
V80	80	40	4.0	208 V		750	47 - 257	XMCA-SS	XVSGH, XSP
V100	100	40+60	4.0	208 V		870	47 - 257	-	-
V150	150	80	5.0	208 V		1147	47 - 257	-	-

CAPACITIES

Product	Tools	V5	V20KF V20KT	V30	V40	V60	V80	V100	V150
Egg Whites	Whip	.37 qt	1 qt	1.6 qts	2.1 qts	3.1 qts	4.2 qts	5.2 qts	7.4 qts
Whipped Cream*	Whip	1.5 qts	4.2 qts	6.3 qts	8.45 qts	12.6 qts	16.9 qts	26.4 qts	36.9 qts
Buttercream Frosting*	Whip	2.6 qts	3.1 qts	12.6 qts	16.9 qts	25.3 qts	33.8 qts	47.6 qts	66.5 qts
Mashed Potatoes*	Beater	4.4 lbs	17.6 lbs	35.3 lbs	46.3 lbs	70.5 lbs	94.8 lbs	119.1 lbs	167.6 lbs
Cake Batter*	Beater	5.5 lbs	22 lbs	33.1 lbs	44.1 lbs	66.1 lbs	88.2 lbs	121.3 lbs	169.8 lbs
Meatballs	Beater	6.6 lbs	13.2 lbs	39.7 lbs	52.9 lbs	79.4 lbs	105.8 lbs	132.3 lbs	152.1 lbs
Dough (50% AR)	Hook	5.5 lbs	15.4 lbs	33.1 lbs	44.1 lbs	74.9 lbs	88.2 lbs	110.2 lbs	167.6 lbs
Dough (60% AR)	Hook	5.5 lbs	22 lbs	44.1 lbs	57.3 lbs	88.2 lbs	116.8 lbs	143.3 lbs	187.4 lbs
Dough (70% AR)	Hook	6.5 lbs	24.2 lbs	39.7 lbs	52.9 lbs	79.4 lbs	105.8 lbs	143.3 lbs	187.4 lbs
Sourdough Bread	Hook	2.2 lbs	24.2 lbs	39.7 lbs	39.7 lbs	79.4 lbs	105.8 lbs	143.3 lbs	187.4 lbs
Gluten Free Dough	Hook	6.6 lbs	19.8 lbs	30.9 lbs	30.9 lbs	61.7 lbs	81.6 lbs	103.6 lbs	145.5 lbs

*Scraper recommended

%AR = Absorption Ratio (moisture in % of dry matter)

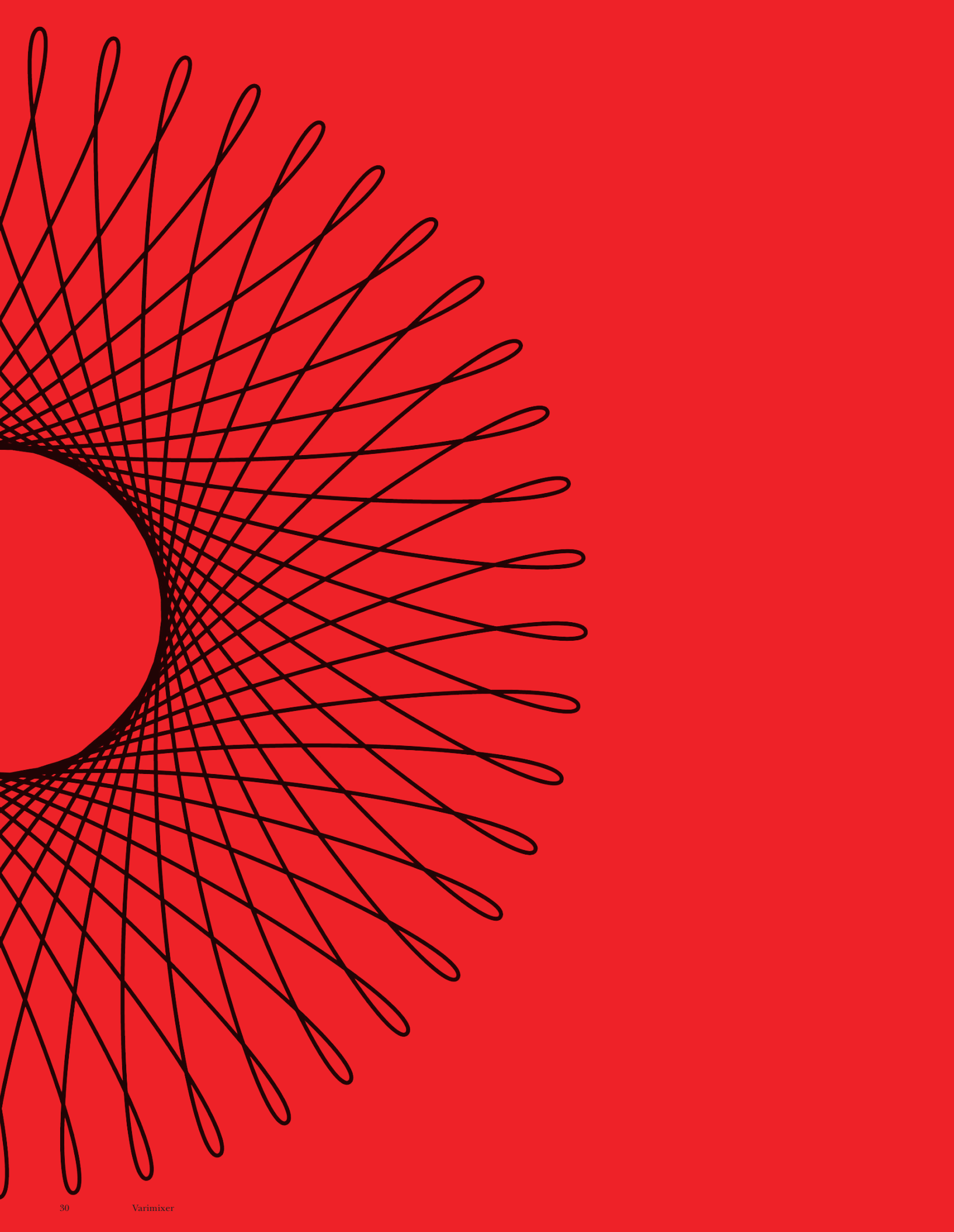
** Operating at low speed is recommended

Operating at low speed or briefly at medium speed

Bread dough: Moisture content of flour: 14.8% and gluten content: 12 g protein/100 g.

By using flour with a higher gluten content, batch sizes are reduced by 10%.

Local variations in ingredients can influence the water absorption, volume and baking characteristics, etc.





Varimixer

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