



V40 Food Mixer - 40 Quart Mixer

Project _____

Item Number _____

Quantity _____



Variable speed V-belt transmission based on precision machined cast iron pulleys.



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



Standard Features

- Powerful 3 hp motor
- Variable Speed Drive with wide agitator speed range from 60 rpm to 280 rpm
- #12 attachment hub with 198 rpm speed
- Top cover, planetary cover and bayonet shaft in stainless steel. Durable powder coated finish used on outside surfaces not constructed of stainless steel
- Rubber feet.
- Stainless Steel bowl screen
- Front mounted controls with 90-minute timer and Emergency Stop
- No bowl adaptors required for the down-size bowls
- By manually operating a single lever, the bowl raises and locks in position. Bowl lowering made easier by hydraulic damper
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head and attachment hub case
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if bowl screen is open or bowl is lowered.
- Overload protection and no voltage release
- 6 feet cord
- ETL and NSF listed

Optional Features

- Mixer in Stainless Steel
- Marine version USPHS
- Mark IV Control System
- Prison package

Accessories:

- 40 quart bowl - Stainless steel
- Flat beater - Stainless steel
- Heavy Wire whip - stainless steel wires
- Dough hook - stainless steel
- 21 quart bowl and accessories
- Bowl scraper in 40 quart and 21 quart sizes
- Stainless steel wing whip
- Wire whip - stainless steel wires
- Bowl truck
- Stainless steel splash guard
- Bowl guard ingredient chute

Optional Attachments:

- Food slicer
- Meat grinder

Optional Equipment:

- Bowl lift Easylift II

Warranty:

One year parts and labor limited warranty

Approved By: _____

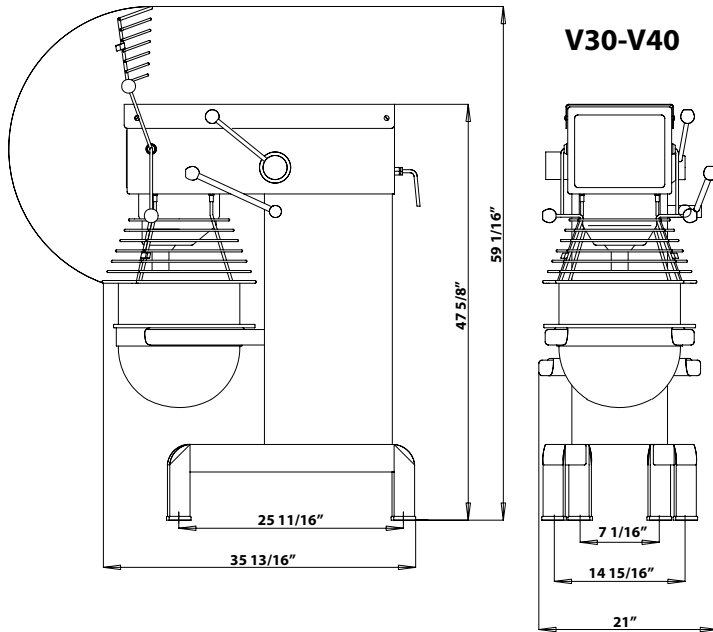
Date _____

 **Varimixer**
www.varimixer.com

14240 South Lakes Drive
Charlotte, NC 28273
Phone: 800-222-1138
Fax: 704-583-1703
mixer@varimixer.com



V40 Food Mixer - 40 Quart Mixer



Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
V40	Large bowl 40-qt. Small bowl 21-qt.	47.625" (120.97 cm)	21" (53.34 cm)	35.81" (90.96 cm)	456 lbs. (206.84 kg)

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	55	61" (154.94 cm)	32" (81.28 cm)	49" (124.4 cm)	536 lbs. (243.13 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord		
Electrical Data for Motor	Motor	Volts	Amp
Standard	3 HP	208/60/3	6.4
Optional	3 HP	208/60/1	10
Optional	3 HP	480/60/3	4.4
On the nominal motor voltage, + or - 10% tolerance is allowed.			
Mixing Speed			
Agitator Speed	Min	Max	Hub
	60	280	198
Mixer in Stainless Steel Marine version USPHS: Stainless steel execution, stainless steel bowl arms, water cover at air ventilation, slotted free screws, full welded stainless steel knees. Prison package MK IV Control Panel: Programmable electronic panel			

Capacity Chart

Mashed Potatoes	Whip or Beater.....	30 lbs.
Whipped Cream	Whip.....	9 Qts.
Muffins.....	Beater	40 lbs.
Layer Cake	Beater	45 lbs.
Pancake Batter.....	Whip or Beater.....	16 Qts
Cookie Dough.....	Beater or Hook.....	30 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= $\frac{\text{weight of water}}{\text{weight of flour}}$

Batch size and/or speed reduction is required if any of the following conditions exist.

1. High Gluten Flour
2. AR % under 40%
3. Water Temperature under 65 Degrees F.

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