

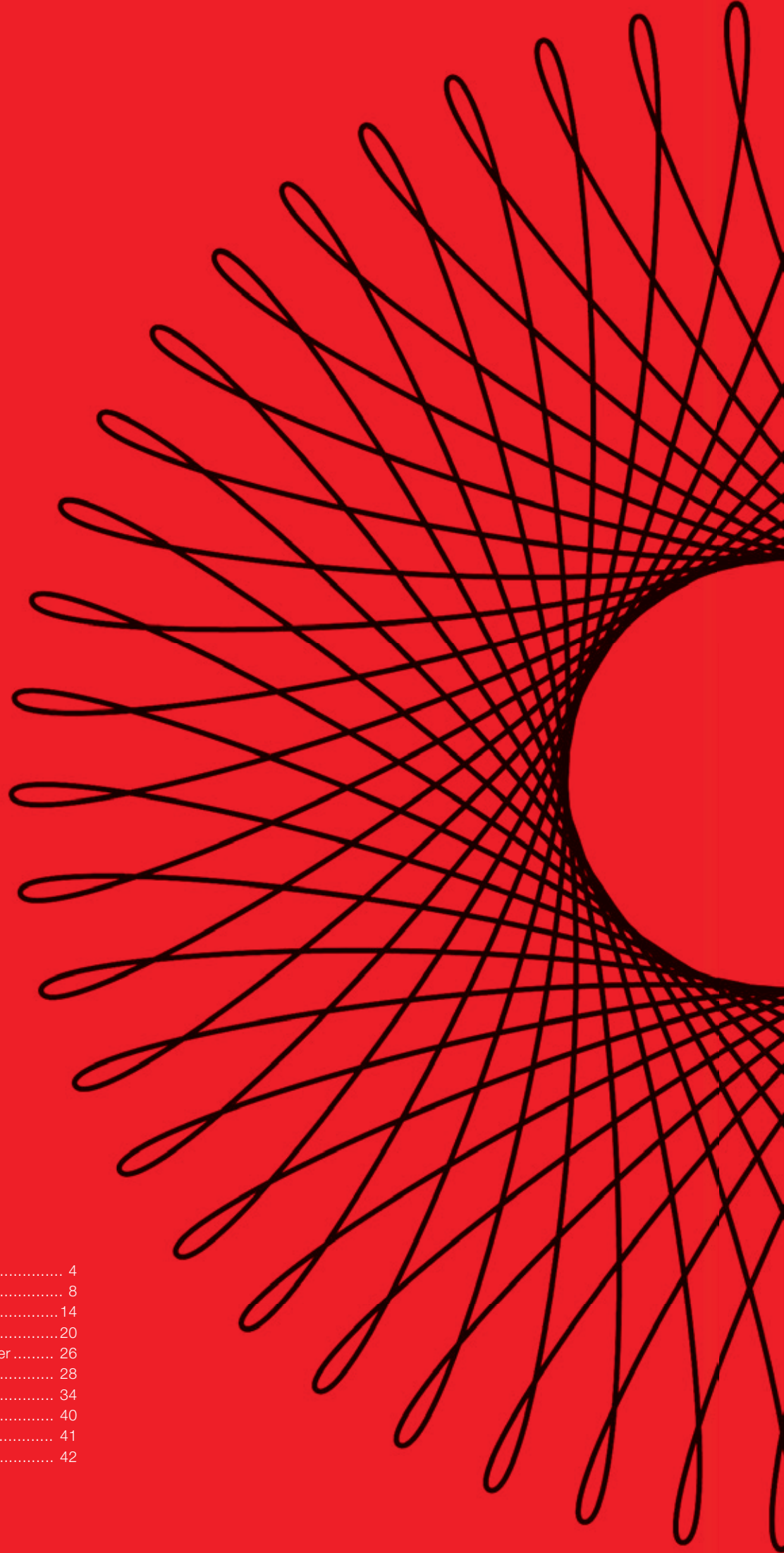
Mixers
for
professionals

UK

Varimixer

Strong
as
a
bear





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DANISH DESIGN AND QUALITY

In 1915, a young Danish mechanical engineer 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 15-litre
whipping, mixing
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. From small to large production.

It is mixers built on a tradition of good craftsmanship and a unique idea – whereby the tools 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 processed, 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. Using 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.

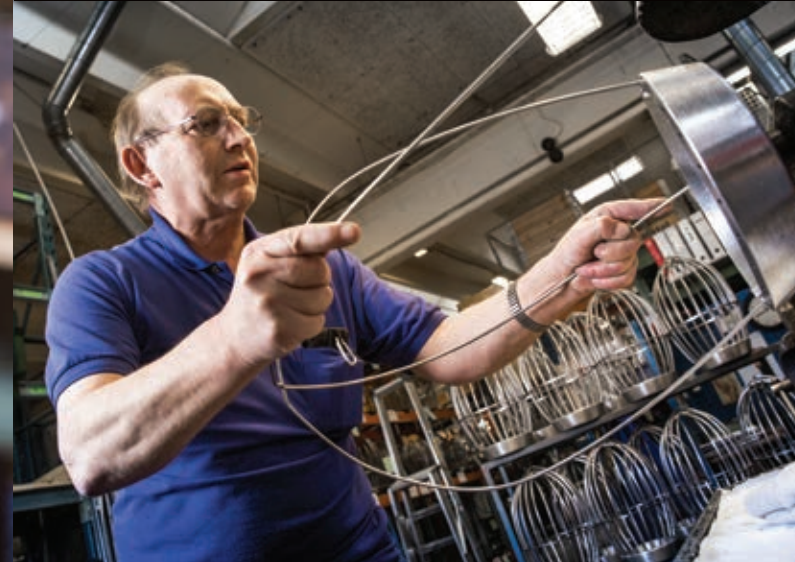
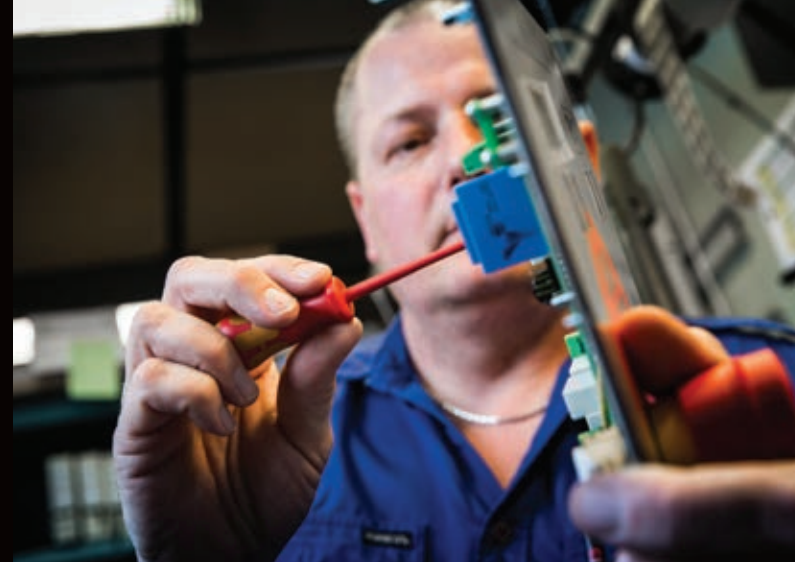


No assembly line. Each Varimixer is the result of the good craftsmanship and professional pride of the around 60 employees at the factory in Brøndby.

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



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.



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-litre 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



Pure white with attachment drive

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

ATTACHMENT DRIVE TEDDY is also available in white with an attachment drive for mounting a stainless steel meat mincer.

SAFETY 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.

EFFECTIVE TOOLS TEDDY comes with a 5-litre stainless steel mixing bowl with a lid, a whip made of 2.5 mm 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.

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.

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



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

When the tool 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.



TEDDY is the ultimate 5-litre 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.



A high-contrast, black and white photograph showing a close-up of a stainless steel mixer. A vertical shaft is in the foreground, and several large, curved mixing blades are visible in the background, creating a sense of depth and industrial scale.

The Varimixer RN series is a rugged stainless steel mixer to handle the challenges in small-scale production. For applications with high hygiene and flexibility demands.

RN

THE STAINLESS STEEL WORKHORSE

The Varimixer RN series comprises 10 and 20-litre mixers for bakeries, confectionery, catering and fast food production, laboratories and the marine sector. For floor or table mounting, and production that demands power and flexibility, simple operation and high standards of hygiene.

Powerful frequency controlled motors give the RN series its strength and high speed. In addition to the variable speed adjustment, you can choose between four fixed speeds. There is also the option to save four different work processes as programs, so that the time and speed can be set simply by pressing a button. This means that when used in fixed production processes, the mixer can be operated without special instructions.

Mixers in the Varimixer RN series are available as table or floor mounted models and run on 230 volts. They therefore only need a standard power outlet nearby. The series is made of easy-to-clean stainless steel.

THE VARIMIXER RN10

The RN10 has been highly successful in bakeries around the world, where the powerful motor can easily knead 4.5 kg dough with a 50 percent dry matter content. Despite its power, the motor runs quietly.

The RN10 comes with a patented magnetic detachable safety guard made of clear polycarbonate. The safety guard has a built-in filling chute, and is dishwasher-safe.

The RN10 comes with a scraper as part of the standard accessories.

THE VARIMIXER RN20

The powerful engine of the RN20 mixer is capable of easily kneading 10 kg dough with a 50 per cent dry matter content.

The RN20 comes with a fixed clear plastic safety guard as standard.

An optional 12-litre bowl with accessories increases the versatility of the RN20 in small-scale production.



RN10 floor model

RN10 table model

RN20 floor model

RN20 table model

INTUITIVE CONTROL PANEL The control panel is logically structured, with the option to adjust the speed variably, or choose between four fixed speeds or four programs with their own saved work processes. Operation time can be managed using a digital timer.

ATTACHMENT DRIVE The RN series is also available with an attachment drive for meat mincers and vegetable slicers.

RUNS ON 230 VOLTS
The RN series can be connected to a normal power outlet.

EFFECTIVE TOOLS
In addition to a wire whip, beater and dough hook, a scraper with a nylon blade is also included with the RN10, which ensures that the bowl sides are scraped effectively and all ingredients are utilised. This creates larger volume and reduces time spent.

SAFETY GUARD The RN10 comes with a patented transparent magnetic removable safety guard. The RN20 comes with a fixed clear plastic safety guard as standard.

STAINLESS STEEL
The RN series mixers are made of easy-to-clean corrosion-resistant stainless steel with a strong frame and legs. The bowl, whip, beater, dough hook and scraper are also made of stainless steel and are dishwasher-safe.

STORAGE The floor models have room for tool storage under the mixer.





The form and function of the RN units meets the requirements necessary for efficient production, hygiene and easy cleaning.



There is a quiet strength hidden within the minimalist, space-saving design.



The RN10 comes with a patented magnetic removable safety guard made of clear polycarbonate. The safety guard has a built-in filling chute.

A unique, ground-breaking mixer that makes the work very simple. Arguably the most ergonomic, hygienic and advanced 20 and 30-litre 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 and 30-litre 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 seated on a tall bowl trolley, which is wheeled directly into the mixer. 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 guard. The guard is held in place by magnets, which also act as a patented safety cut-off – the machine will not run if the guard 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 tools have also been widened. This increases the periphery 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 ingress.



KODIAK 20 floor model

KODIAK 20 table model

KODIAK 30



FRONT ATTACHMENT DRIVE

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

PATENTED DETACHABLE SAFETY GUARD

The guard has an integrated filling tray, is made of transparent polycarbonate and is dishwasher-safe. It can be attached instantly without tools. The guard 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 30-litre model can be supplemented with a smaller 15-litre 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.

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.

IP44 FROM 2018 From 2018, KODIAK can be cleaned in line with the IP44 standard.

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, whip, beater, dough hook and scraper are also made of stainless steel and are dishwasher-safe.

RUNS ON 230 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 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 KODIAK 20-litre mixer will be protected against water ingress to level IP44, and can thus tolerate thorough cleaning.



The transparent safety guard has a built-in filling chute. The guard 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



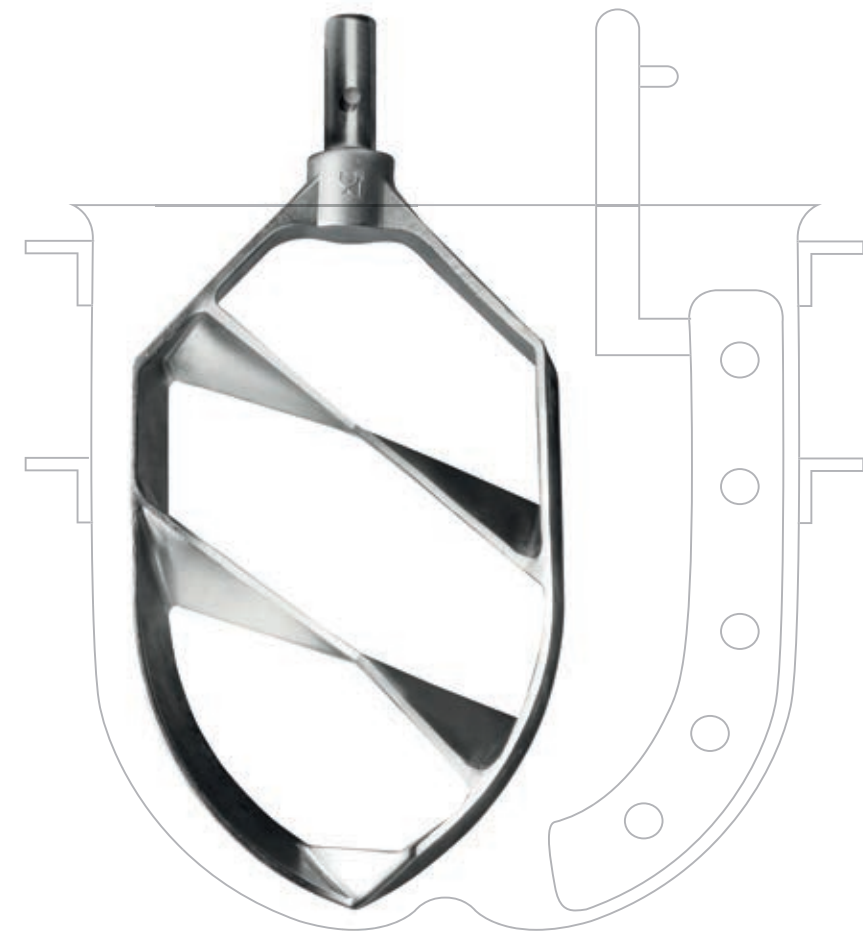
It starts out as a stainless steel rod that is lathed until conical, so it is thick at the top and thinner at the bottom. A different specially designed hydraulic press is then used to create each bend and angle. Cold bent, and incredibly strong. The curve, bends and angles ensure that the dough is pressed down into the bowl during kneading, while the lowest bend turns and folds the dough. The pattern coming from the movement of the planetary gearbox 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 socket for the Varimixer AR40P and AR60P handles up to 50 per cent more yeast dough than traditional mixers.

| Whip



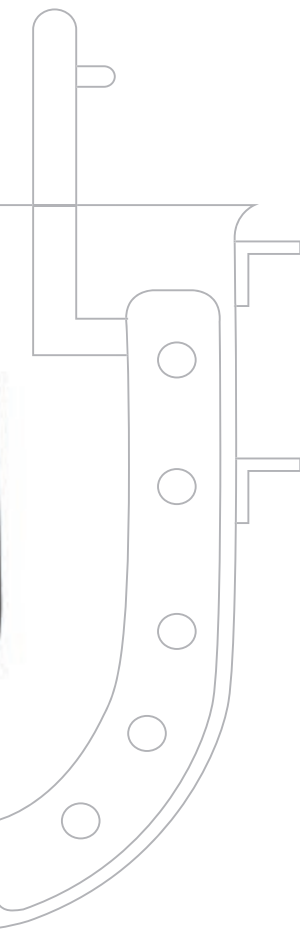
The wire whip is designed to precisely match the bowl's diameter and follow the shape of the bowl. The size and wire thickness are matched to each machine's size, so that the maximum amount of air is whipped into the ingredients in a minimum of time. The carefully designed whip is made of stainless steel. Each wire has a different shape and length. They are bent using specially developed equipment and then attached and adjusted by hand. The result is a hygienic, fully sealed solution with no mechanical connections.

| Beater



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 vertical flow in the ingredients during the mixing processes. The beater is made of cast stainless steel, ensuring smooth, easy-to-clean corners.

| Scraper



When using the beater, whip or 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 AR series of rugged 30 to 100-litre 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.

AR

THE MIXER FOR EVERYONE AND EVERYTHING

The legendary Varimixer AR series meets the requirements for rugged, powerful 30 to 100-litre mixers. With the 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 AR series meets the requirements for rugged, powerful 30, 40, 60, 80 and 100-litre mixers. With the 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 AR 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 AR30-80-litre 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-litre Varimixer AR the lifting function is automatic as standard.

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

The stainless steel Varimixer AR is also available in a marine version that meets the USPHS requirements. The models 60 litres and above in size can be supplied with a waterproof mixing head.



AR30

AR40

AR60

AR80

AR100

MULTIPLE CAPACITIES IN ONE MACHINE

Bowls and tools for production at half volume are available for models from AR30 to AR80. AR100 can be equipped for production capacities of 100, 60 and 40 litres.

DIGITAL TIMER operation time can be controlled or monitored via a digital timer. The machine stops at 0

MEAT MINCER AND VEGETABLE CUTTER The models from AR30 to AR80 are available with an attachment drive, to expand the mixer's potential applications.

PLASTIC OR STAINLESS STEEL SAFETY GUARD The AR series comes as standard with fixed safety guards made of CE marked and EU-approved plastic, with a chute that allows ingredients to be added during operation. It is also available with a detachable plastic guard, or a fixed or detachable stainless steel 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 raised and locked in place in a single movement.

EASY BOWL HANDLING Choose between a manual bowl trolley 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 AR series is powder coated as standard and can be upgraded to a completely stainless steel frame.

SEAMLESS SPEED CONTROL The speed is variable 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.

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

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



Varimixer AR40 and AR60 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.



With the ERGO series, Varimixer has developed the ultimate large industrial mixer. Its ingenious design ensures ideal ergonomic working conditions, while saving time and increasing productivity.

ERGO

WHEN ERGONOMICS IS ECONOMIC

With the Varimixer ERGO series 60, 100 and 140-litre models, it is not necessary to detach the tools when removing the bowl and replacing it with the next batch. The process is controlled from the ergonomically designed angled display – with no heavy lifting or awkward working positions. A process that saves time and money and increases productivity.

These are mixers to handle large-scale needs – for production contexts where time and efficiency translate into a lot of money. Where hygiene requirements demand easy and extremely effective cleaning. Production where many different employees need to be able to operate the machine without having received instructions. Employees who avoid strenuous lifting and working positions, because Varimixer ERGO has a ground-breaking ergonomic design.

Raising the height of the mixer has made room for the bowl to be lowered enough to come free of the tool. This means that the bowl can be removed and a new one wheeled in without having to remove the tool. The tool is also now at the ergonomically correct working height when it needs to be changed over.

The design caters for optimum hygiene and easy cleaning. The standard models can be washed in line with the IP53 standard. By fitting a waterproof stainless steel mixer head and other modifications, the ERGO series can be upgraded to IP54, so the entire machine can be hosed down.



ERGO60

ERGO60

ERGO100

ERGO100

ERGO140

CONTROL PANEL Choose between variable speed control, fixed speeds or up to 20 programs with their own processes. All operations are controlled from the intuitive, angled control panel with responsive piezo push button technology. The panel is easy to clean and is dustproof and waterproof.

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

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

ONE MACHINE – MULTIPLE CAPACITIES The ERGO 60 is also available with a bowl and tools for 30-litre production, while the ERGO 100 has optional equipment for 60 and 40-litre production. The option of producing reduced quantities makes the large machines more versatile.

AUTOMATIC BOWL LOWERING It is not necessary to watch the mixing process. When the time is up, the control system lowers the bowl, so the tools can drip off directly into the bowl.

ELECTRIC LIFTER FOR EASY HANDLING Even the largest bowls can be easily and ergonomically lifted using an electric lifter, which also ensures correct working height during filling and emptying. Choose from several models – or choose a manual bowl trolley for transport only.

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 ERGO can be washed in accordance with the IP53 standard, and can be upgraded to either a marine version or IP54 cleaning, with a waterproof stainless steel mixer head.

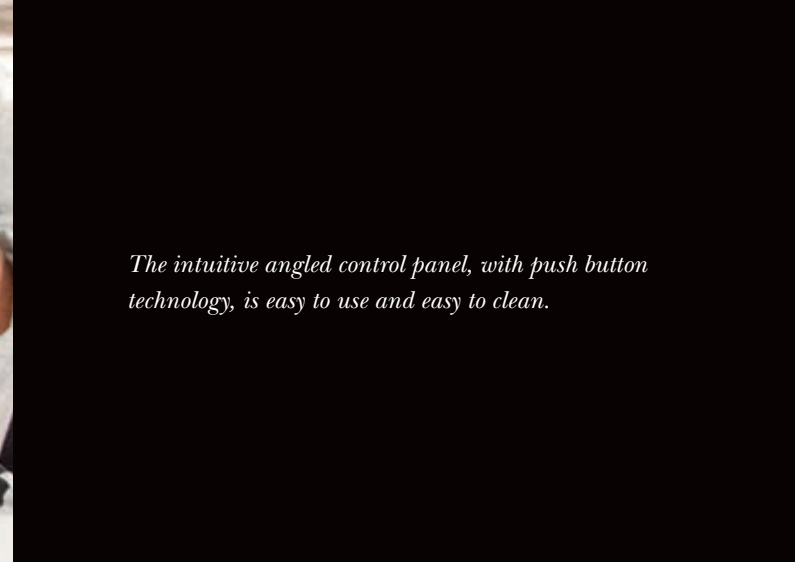
ERGONOMIC WORKING HEIGHT All work at Varimixer ERGO is done with a straight back. There is unhindered access to changing tools at the correct ergonomic working height.

NO HEAVY LIFTING Two arms lock the bowl in place, raise it to the mixing position and then lower it again. No manual lifting. The machine can only be started when the bowl is in place. Sensors in the arms ensure this.



ERGO is as standard IP53 and can be upgraded to IP54, so that the entire machine can be hosed down.

No heavy lifting. The bowl is raised, lowered and locked in place automatically, by simply pushing a button on the control panel.



The intuitive angled control panel, with push button technology, is easy to use and easy to clean.



When the bowl is lowered, there is unhindered access to changing tools on Varimixer ERGO at the correct ergonomic working height.



VARIMIXER INDUSTRIAL

The Varimixer ERGO series can be upgraded to the IP54 cleaning standard, with a waterproof stainless steel mixer head, waterproof seal at the rear and top plate, and protection against water ingress at the vent. With this upgrade you can spray the ERGO with a water hose from all angles. This makes Varimixer ERGO probably the world's most hygienic and easy-to-clean mixer.



VARIMIXER MARINE

Mixers on ships and oil rigs have to meet special requirements. The power supply is different, and the requirements to protect the internals from water are more strict. The same is true of the requirements for hygiene and easy cleaning. Varimixer meets these requirements with MARINE versions of all mixers from 10 to 200 litres in capacity.

Varimixer MARINE is made of stainless steel and fulfils the IP44 standard. The machines are protected against water ingress – even at the vent – and unslopped screws and easy-to-clean surfaces and design ensure optimum hygiene. The machines stand on fully welded stainless steel legs, which can be affixed to the floor.



SPECIFICATIONS

	Volume L	B-equipment L	kW	Standard Voltage	Other Voltage	Frequency	Net weight kg	Variable speed RPM	Meat mincer	Vegetable slicer
TEDDY 5L	5	-	0.5	230 V	Power supplies are available for other voltages (100 to 480 V) on request.	All standard and marine mixers are available in 50 and 60 Hz models.	18	78 - 422	62 mm	-
RN10 table	10	-	0.7	230 V			51	110 - 420	62+70 mm	GR10
RN10 floor	10	-	0.7	230 V			63	110 - 420	62+70 mm	GR10
RN20 table, VL-2	20	12	1.2	230 V			82	98 - 375	70+82 mm	GR20
RN20 floor, VL-2	20	12	1.2	230 V			87	98 - 375	70+82 mm	GR20
KODIAK 20 table	20	12	0.7	230 V			72	64 - 353	70+82 mm	GR20
KODIAK 20 floor	20	12	0.7	230 V			154	64 - 353	70+82 mm	GR20
KODIAK 30	30	15	1.2	230 V			115	64 - 353	70-82 mm	GR20
AR30	30	15	1.0	400 V			170	57 - 311	70+82 mm	GR20
AR40	40	20	1.1	400 V			180	53 - 294	70+82 mm	GR20
AR40P (PIZZA)	40	20	1.85	400 V			180	53 - 294	70+82 mm	GR20
AR60	60	30	1.85	400 V			275	53 - 288	70+82 mm	GR20
AR60P (PIZZA)	60	30	3.0	400 V			275	53 - 288	70+82 mm	GR20
AR80	80	40	2.9	400 V			340	47 - 257	70+82 mm	GR20
AR100	100	40+60	2.9	400 V			395	47 - 257	-	-
AR200	200	-	5.5	400 V			525	47 - 257	-	-
ERGO 60	60	30	3.0	400 V			330	53 - 288	-	-
ERGO 100	100	40+60	4.0	400 V			428	47 - 257	-	-
ERGO 140	140	-	5.5	400 V			525	47 - 257	-	-

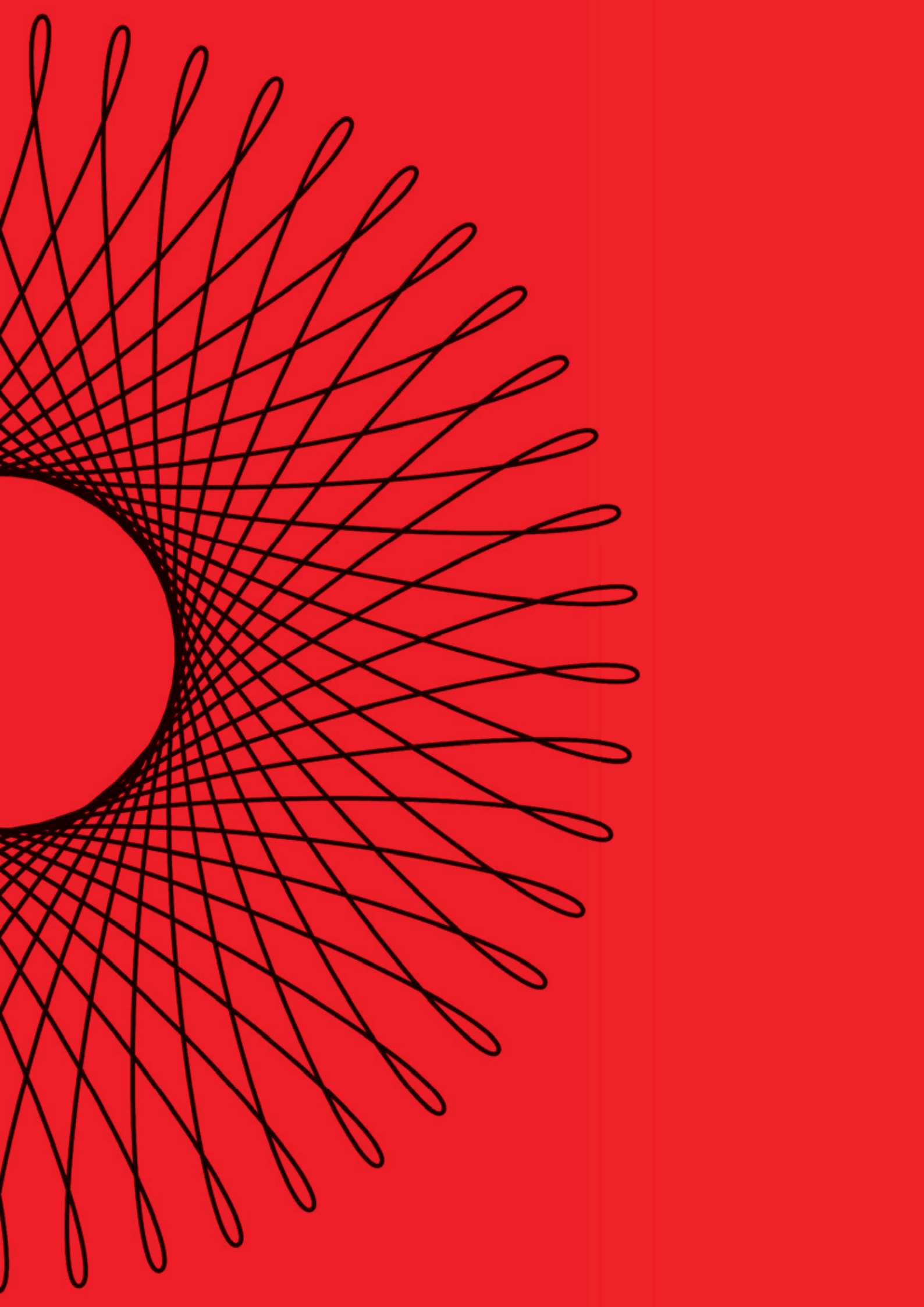
CAPACITIES

	Tools	5 L	RN10	RN20	KODIAK 20	KODIAK 30	AR30	AR40	AR40P	AR60 ERGO60	AR60P	AR80	AR100 ERGO100	ERGO140	AR200
Egg whites	Whip	0.7 L	1 L	2.4 L	2.4 L	3.5 L	3.5 L	6 L	6 L	9 L	9 L	12 L	15 L	21 L	27 L
Whipped cream	Whip	1.5 L	2.5 L	5 L	5 L	5 L	7.5 L	10 L	10 L	15 L	15 L	30 L	45 L	75 L	120 L
Mayonnaise	Whip	4.4 L	8 L	16 L	16 L	20 L	24 L	32 L	32 L	48 L	48 L	64 L	80 L	112 L	160 L
Herb butter	Beater	1.7 kg	5 kg	10 kg	10 kg	14 kg	17 kg	25 kg	25 kg	45 kg	45 kg	60 kg	75 kg	105 kg	150 kg
Mashed potato	Whip	2.5 kg	3.5 kg	12 kg	12 kg	12 kg	18 kg	23 kg	23 kg	36 kg	36 kg	50 kg	65 kg	95 kg	140 kg
Yeast dough (50%AR)	Hook	2.5 kg	5 kg	10 kg	10 kg	12 kg	16 kg	22 kg	32 kg	34 kg	46 kg	50 kg	58 kg	70 kg	-
Yeast dough (60%AR)	Hook	2.5 kg	6 kg	11 kg	11 kg	13 kg	22 kg	30 kg	34 kg	44 kg	56 kg	60 kg	70 kg	80 kg	-
Ciabatta dough (70%AR)	Hook	3 kg	5.5 kg	12 kg	12 kg	15 kg	22 kg	30 kg	34 kg	40 kg	50 kg	60 kg	75 kg	105 kg	-
Muffins	Beater	2.5 kg	6.5 kg	14 kg	14 kg	16 kg	18 kg	24 kg	24 kg	33 kg	33 kg	48 kg	60 kg	85 kg	120 kg
Sponge cake base	Whip	1 kg	2.5 kg	5 kg	5 kg	7 kg	7 kg	10 kg	10 kg	15 kg	15 kg	20 kg	25 kg	35 kg	50 kg
Minced meat	Beater	3 kg	7 kg	15 kg	15 kg	20 kg	25 kg	30 kg	30 kg	45 kg	45 kg	60 kg	75 kg	105 kg	150 kg
Icing	Beater	2.9 kg	5.8 kg	14 kg	14 kg	20 kg	20 kg	29 kg	29 kg	40 kg	40 kg	60 kg	70 kg	100 kg	140 kg
Doughnut (50%AR)	Hook	2.5 kg	6 kg	12.5 kg	12.5 kg	15 kg	18 kg	25 kg	36 kg	36 kg	54 kg	50 kg	60 kg	90 kg	-

%AR = Absorption Ratio (liquid as % of dry matter)

Yeast dough: Moisture content of flour: 14.8% and gluten content: 12 g protein/100 g.
When using flour with a higher gluten content, reduce the batch sizes by 10%.
Local variations in ingredients can influence the water absorption, volume and baking characteristics, etc.

PDFs containing data and information for the various products can be downloaded from www.varimixer.com





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