

Kodiak 20 Qt. Mixers

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



V20KF

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 with integrated ingredient chute and 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 truck - mixing, transporting and portioning at an ergonomic height with silicone ring for stable bowl tilting (floor model)
- High torque transmission with grease lubricated, anti-friction ball bearings & 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

- **VHOOK-20K** – Stainless steel dough hook
- **VWHIP-20K** – Stainless steel wire whip
- **VBEAT-20K** – Stainless steel flat beater
- **VBOWL-20K** – Stainless steel bowl
- **VCHUTE-20K** – Silicone ingredient chute insert
- **VBTRUCK-K** – Bowl truck (floor model only)

WARRANTY

- **NEW!** Four-year parts & labor limited warranty

OPTIONAL ACCESSORIES/ATTACHMENTS

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

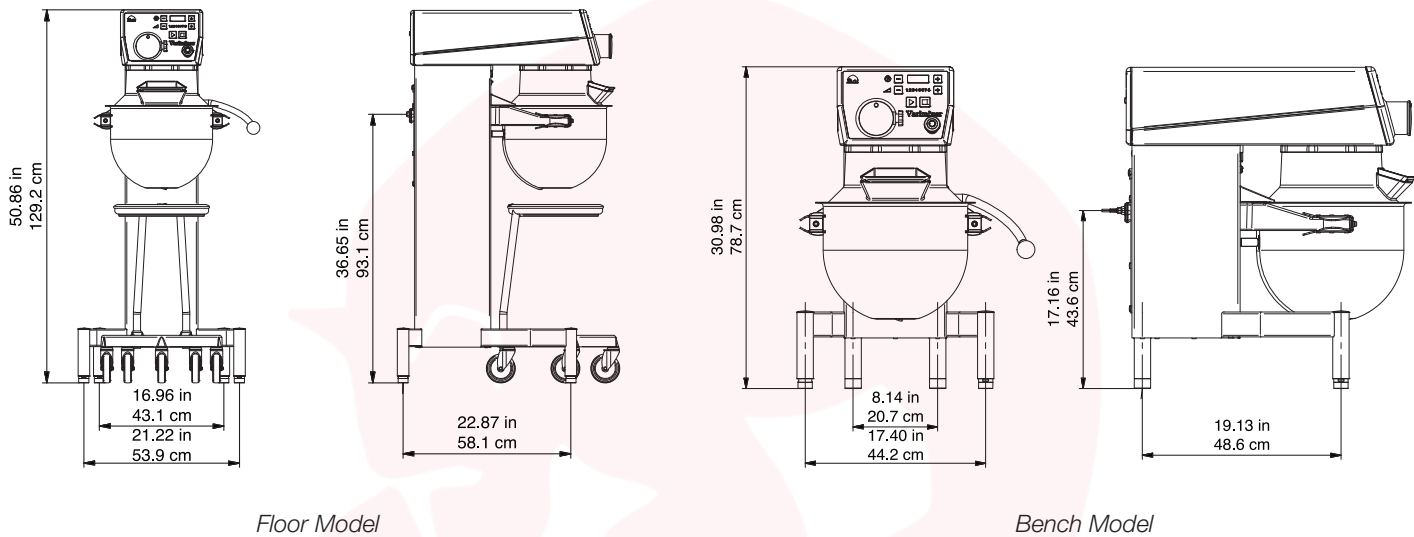
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Approved by: _____

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
- VACC12-20K** 12-20 qt. adapter kit
- VSCR12-20K** 20 qt. scraper
- VSCREEN-20K** 20 qt. bowl screen
- VTORACK20-40** Tool rack
- VBTRUCK-K** Bowl truck
- XMCA-SS** Meat grinder hub assembly
- XSVGH-XSP** Housing and slicer hub assembly
- L00783** Strip cutter attachment
- L00670** Meat tenderizer attachment
- X-TABLE** Galvanized table with undershelf

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. Four-year parts & labor limited warranty.