

A unique, ground-breaking mixer that makes the work very simple. Arguably the most ergonomic, hygienic and advanced 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.

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.

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.

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 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 safety screen 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.