



# V30 Food Mixer - 30 Quart Mixer

Project \_\_\_\_\_

Item Number \_\_\_\_\_

Quantity \_\_\_\_\_



The VARIMIXER V30 is a planetary mixer with a variable speed 2 HP drive system.



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



### Standard Features

- Powerful 2 hp motor
- Variable Speed Drive with wide agitator speed range from 60 rpm to 300 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 digital 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 foot cord
- ETL and NSF listed

### Optional Features

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

### Accessories:

- 30 quart bowl - Stainless steel
- Flat beater - Stainless steel
- Heavy Wire Whip - stainless steel wires
- Dough hook - stainless steel
- 16 quart bowl and accessories
- Bowl scraper in 30 quart and 16 quart sizes
- Stainless steel wing whip
- Bowl truck
- Stainless steel splash guard
- Bowl screen ingredient chute

### Optional Attachments:

- Food slicer
- Meat grinder

### Optional Equipment:

- Bowl lift Easylift 60 II
- Flexlift Inox 30-80 L M, stainless steel, height 76 3/4"
- Flexlift Inox 30-80 L H, stainless steel, height 94 1/2"

### Warranty:

Two year parts and labor limited warranty

Approved By: \_\_\_\_\_

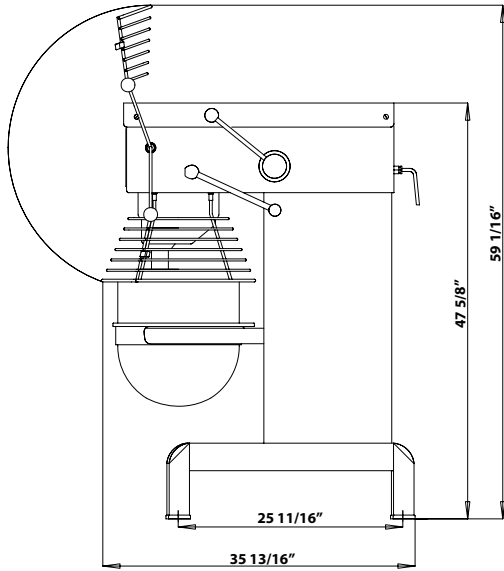
Date \_\_\_\_\_

 **Varimixer**  
www.varimixerusa.com

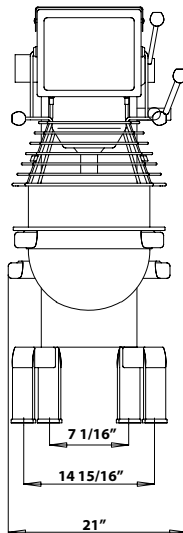
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# V30 Food Mixer - 30 Quart Mixer



**V30-V40**



**Specifications**

Model No.	Capacity Large bowl 30-qt. Small bowl 16-qt.	Overall size			Net. weight
		Height H	Width W	Length L	
<b>V30</b>		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)	525 lbs. (238.14 kg)

<b>Cord &amp; Plug</b>	Attached 6 foot flexible 3-wire cord		
<b>Electrical Data for Motor</b>	<b>Motor</b>	<b>Volts</b>	<b>Amp</b>
Standard	2 HP	115/60/1	20
Optional	2 HP	208/60/1	10
Optional	2 HP	208/60/3	6.4
Optional	2 HP	480/60/3	4.4
On the nominal motor voltage, + or - 10% tolerance is allowed.			
<b>Mixing Speed</b>			
Agitator Speed	Min	Max	Hub
	60	300	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.....	26 lbs.
Whipped Cream .....	Whip.....	6 Qts.
Muffins.....	Beater .....	35 lbs.
Layer Cake .....	Beater .....	35 lbs.
Pancake Batter.....	Whip or Beater.....	14 Qts
Cookie Dough.....	Beater or Hook.....	20 lbs.
Donuts, Yeast .....	Hook .....	34 lbs.
Donuts, Cake.....	Beater .....	34 lbs.
Bread Dough (65% AR).....	Hook .....	35 lbs.
Pizza Dough (50% AR).....	Hook .....	25 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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