



V20 Food Mixer - 20 Quart Mixer

Project _____

Item Number _____

Quantity _____



A rugged 20-quart mixer, combining an industry-leading 1hp drive with our proven variable speed transmission. Attachment Hub and Pedestal Base version as an option. The housing and all tools are stainless steel.



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



Standard Features

- Powerful 1 hp motor
- Variable Speed Drive with wide agitator speed range from 100 rpm to 400 rpm
- #12 attachment hub with 85 to 330 rpm speed range
- Stainless steel body, legs, planetary cover and bayonet shaft.
- Rubber feet.
- Stainless Steel bowl screen
- Front mounted controls with 15-minute timer
- Manual bowl lift.
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head and attachment hub case
- 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 and NEMA 5-15P plug
- ETL and NSF listed
- Provisions for bolting to counter or table

Optional Features

- Marine version USPHS
- Pedestal base, stainless steel and neoprene feet

Accessories:

- 20 quart bowl - Stainless steel
- Flat beater - Stainless steel
- Spiral dough hook - Stainless steel
- Wire whip - stainless steel wires
- 12 quart bowl and accessories
- Bowl scraper in 20 quart and 12 quart sizes
- Stainless steel wing whip
- Heavy wire whip
- Bowl screen ingredient chute
- Stainless table with legs
- Stainless table with castors

Optional Attachments:

- Food slicer
- Meat grinder

Warranty:

One year parts and labor limited warranty

Approved By: _____

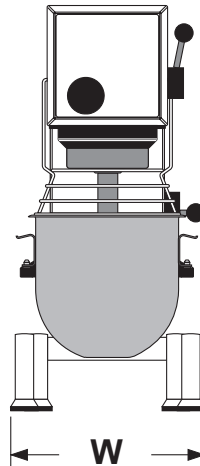
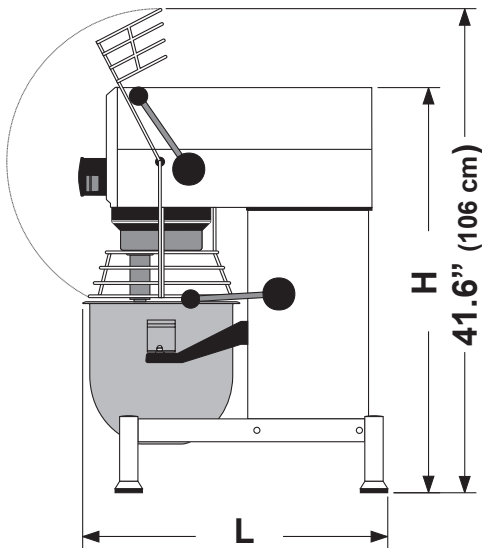
Date _____

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V20 Food Mixer - 20 Quart Mixer



Stainless Steel table with castors



Table, stainless steel



Pedestal base, stainless steel



Food slicer 312GS



Meat grinder 302

Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
V20	Large bowl 20-qt. Small bowl 12-qt.	34.875" (88.6 cm)	17.7" (45 cm)	26.5" (67.3 cm)	216 lbs. (98kg)

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	25	47" (119.4 cm)	29" (73.7 cm)	32" (81.3 cm)	293 lbs. (133 kg)

Cord & Plug

Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P

Electrical Data for Motor

Motor	Volts	Amp
1 HP	115/60/1	10.9
1 HP	208/60/1	5.5

On the nominal motor voltage, + or - 10% tolerance is allowed.

Mixing Speed

Agitator Speed	Min	Max	Hub
	100	400	85-330

Marine version USPHS: Stainless steel execution, stainless steel bowl arms, water cover at air ventilation, slotted free screws, full welded stainless steel legs.

Capacity Chart

Mashed Potatoes	Whip or Beater.....	17 lbs.
Whipped Cream	Whip.....	4 Qts.
Muffins.....	Beater	24 lbs.
Layer Cake	Beater	23 lbs.
Pancake Batter.....	Whip or Beater.....	9 Qts.
Cookie Dough.....	Beater or Hook.....	14 lbs.
Donuts, Yeast	Hook	20 lbs.
Donuts, Cake.....	Beater	23 lbs.
Bread Dough (65% AR).....	Hook	25 lbs.
Pizza Dough (50% AR).....	Hook	12 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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