



# W20SF Food Mixer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

W20SF Food Mixer

## Models

W20SF



### Standard Features

- Powerful 1 hp motor with cord and NEMA 5-15P plug
- Overload protection and no voltage release
- Bowl Screen
- Neoprene feet to minimize walking, rusting or counter damage
- Provisions for bolting to counter or table
- Permanently lubricated planetary head and attachment hub case
- Stainless steel 20-qt. bowl, flat beater and wire whip

### Options & Accessories

- 12-qt. bowl and accessories
  - Bowl scraper in 20-qt. and 12-qt. sizes
  - Stainless steel wing whip
  - Pastry knife
  - Dough Hook
  - Bowl Screen Ingredient Chute
  - Stainless steel body
  - 25-qt. stainless steel bowl
  - Stainless table with legs
  - Stainless table with castors
  - Stainless steel base.
- (Tables and Base shown below)

## Specifications

The Varimixer Model W20SF is our most rugged 20-quart mixer, combining an industry-leading 1 hp drive with our proven variable speed transmission. This combination provides plenty of torque at the beater shaft for maximum batch sizes. The W20SF features very efficient agitators to quickly produce quality food products.

The W20SF can be equipped with a stainless steel automatic bowl scraper. The bowl scraper eliminates intermediate stopping during recipe preparation, saving time and improving sanitation.

The W20SF features a wide agitator speed range from 100 rpm to 400 rpm. The W20SF has the versatility and the performance to handle all your mixing needs from cake mix to the lightest whipped cream.

The W20SF frame is of welded plate steel construction for strength and rigidity. All ball bearings and needle bearings are sealed to protect from foodstuff and moisture damage. Durable powder coating finish is used on those surfaces not constructed of stainless steel. A stainless steel body is optional.

Stainless steel is extensively used in the construction of the W20SF for quick cleanup and long life. The top cover, planetary cover, all agitator shafts, bowl, beater, whip wires, control handles and bowl clamps are constructed of stainless steel.



223



223C



223B

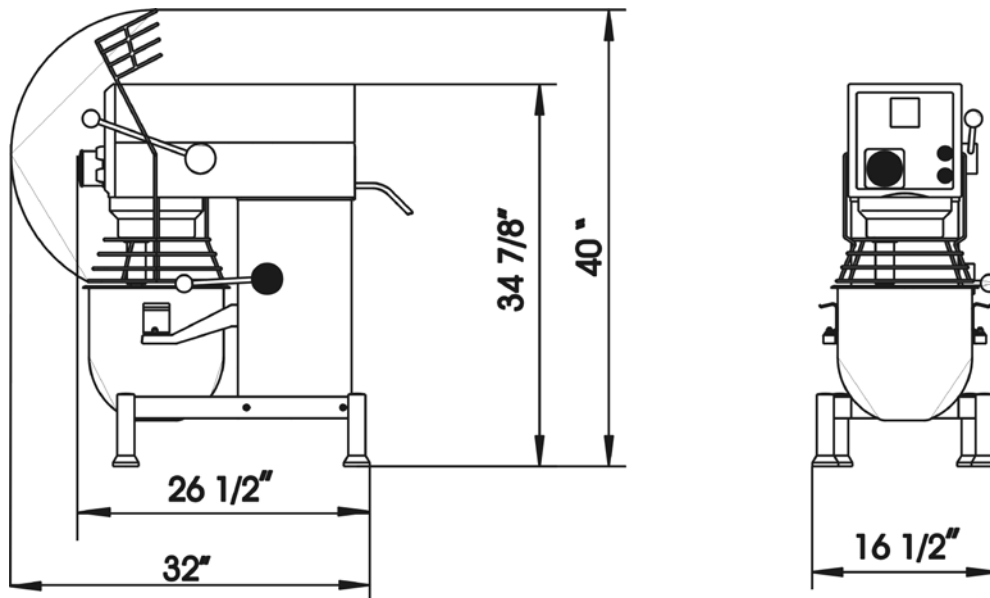


5489 Campus Drive  
 Shreveport, LA 71129 USA

Tel: 318-219-7046  
 Tel: 1-800-222-1138  
 Fax: 318-635-3131  
 E-mail: mix@varimixer.com

[www.varimixer.com](http://www.varimixer.com)  
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**DIMENSIONS**

| MODEL NO. | CAPACITY                                | OVERALL SIZE (cm)    |                     |                    | NET WEIGHT          | SHIPPING INFORMATION |       |         |                               |                              |                              |  |
|-----------|---|----------------------|---------------------|--------------------|---------------------|----------------------|-------|---------|-------------------------------|------------------------------|------------------------------|--|
|           |   | HEIGHT               | WIDTH               | LENGTH             |                     | WEIGHT               | CLASS | CU. FT. | DIMENSIONS                    |                              |                              |  |
| W20J      | Large Bowl. 20-Qt.<br>Small Bowl 12-Qt. | 34.875"<br>(88.6 cm) | 16.5"<br>(41.91 cm) | 26.5"<br>(67.3 cm) | 216 lbs.<br>(98 kg) | 293 lbs.<br>(133 kg) | 85    | 25      | <b>H</b><br>47"<br>(119.4 cm) | <b>W</b><br>29"<br>(73.7 cm) | <b>L</b><br>32"<br>(81.3 cm) |  |

**ELECTRICAL DATA FOR MOTOR\*\***

\*115VAC Supply/60 HZ/1 Phase  
 Feed Wires incl. Ground..... 3  
 Motor Power .....HP ..... 1  
 Amperes, full load .....A ..... 12  
 Power cord included with plug NEMA 5-15P

**MIXING SPEED**

Agitator Speed .....Min.....100  
 Agitator Speed .....Max.....400

**CAPACITY CHART**

|                 |                |         |
|-----------------|----------------|---------|
| Mashed Potatoes | Whip or Beater | 17 lbs. |
| Whipped Cream   | Whip           | 4 Qts.  |
| Muffins         | Beater         | 24 lbs. |
| Layer Cake      | Beater         | 23 lbs. |
| Pie Dough       | Pastry Knife   | 21 lbs. |
| Pancake Batter  | Whip or Beater | 9 Qts.  |
| Cookie Dough    | Beater         | 14 lbs. |
| Donuts, Cake    | Beater         | 23 lbs. |

%AR= weight of water  
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

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

\*\* Also available in 220/60/1, 220/50/1, 110/50/1 and 440/60/3. Not submitted for UL listing.



Standard tools: Stainless Steel flat beater and wire whip.