



## W40A Food Mixer - 40 Quart Mixer

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_



Variable speed V-belt transmission based on precision machined cast iron pulleys.

Welded stainless sheet metal construction for strength and rigidity.



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 280 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 safety guard
- Front mounted controls with 15-minute timer with HOLD feature
- 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 safety guard is open or bowl is lowered.
- Overload protection and no voltage release
- 6 feet cord
- ETL and NSF listed

### Optional Features

- Marine version USPHS
- Mark IV Control System

### Standard Accessories:

- 42 quart bowl - Stainless steel
- Flat beater - Stainless steel
- Wire whip - stainless steel wires
- Dough hook - stainless steel

### Optional Accessories:

- 21 quart bowl and accessories
- Bowl scraper in 42 quart and 21 quart sizes
- Stainless steel wing whip
- Heavy wire whip
- Bowl truck
- Stainless steel splash guard
- Bowl guard ingredient chute

### Optional Attachments:

- Food slicer
- Meat grinder

### Optional Equipment:

- Bowl lift Easylift II

### Warranty:

One year parts and labor limited warranty

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

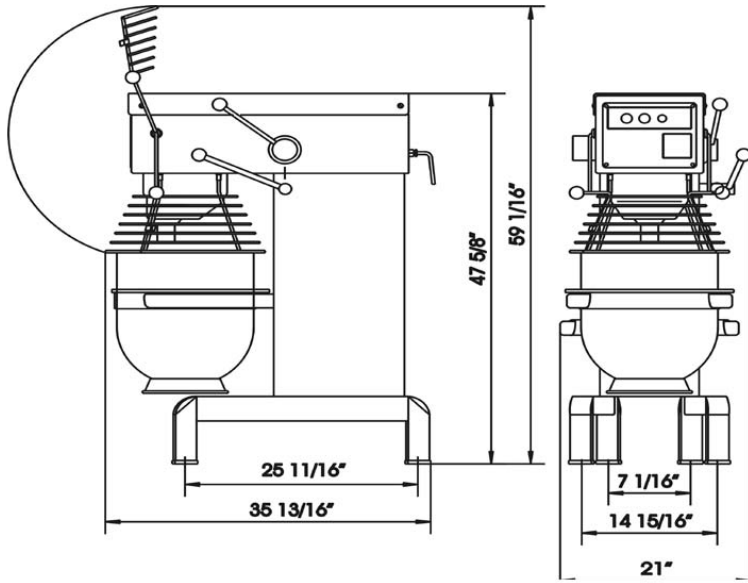
Date \_\_\_\_\_

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# W40A Food Mixer - 40 Quart Mixer



Bowl scraper

Bowl truck

Bowl lift  
Easylift II

Food slicer  
312GS

Meat grinder  
302

## Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
W40A	Large bowl 42-qt.	47.625" (120.97 cm)	21" (53.34 cm)	35.81" (90.96 cm)	456 lbs. (206.84 kg)
	Small bowl 21-qt.				

## Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	55	61" (154.94 cm)	32" (81.28 cm)	49" (124.4 cm)	536 lbs. (243.13 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	208/60/3	6.4
Optional	2 HP	208/60/1	10
Optional	3 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	280	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.....	30 lbs.
Whipped Cream .....	Whip.....	9 Qts.
Muffins.....	Beater .....	40 lbs.
Layer Cake .....	Beater .....	45 lbs.
Pancake Batter.....	Whip or Beater.....	16 Qts
Cookie Dough.....	Beater or Hook.....	30 lbs.
Donuts, Yeast .....	Hook .....	42 lbs.
Donuts, Cake.....	Beater .....	41 lbs.
Bread Dough (65% AR).....	Hook .....	45 lbs.
Pizza Dough (50% AR).....	Hook .....	35 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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