



Varimixer

Capacities (Recommended)

	Tools	TEDDY	KODIAK 10	KODIAK 20	KODIAK 30	AR30	AR40	AR40P	AR60 ERGO60	AR60P	AR80	AR100 ERGO100	ERGO140	AR200
MACHINE CAPACITY		5 litre	10 litre	20 litre	30 litre	30 litre	40 litre	40 litre	60 litre	60 litre	80 litre	100 litre	140 litre	200 litre
Egg whites	Whip	0.35 L	0.5 L	1 L	1.5 L	1.5 L	2 L	2 L	3 L	3 L	4 L	5 L	7 L	10 L
Whipped cream	Whip	1.4 L	2.5 L	4 L	5 L	6 L	8 L	8 L	12 L	12 L	16 L	25 L	35 L	50 L
Buttercream frosting	Whip	2.5 L	4 L	8 L	12 L	12 L	16 L	16 L	24 L	24 L	32 L	45 L	63 L	90 L
Layer Cake Sponges	Whip		2.5 kg	5.5 kg	8 kg	8 kg			16 kg	16 kg		26 kg	37 kg	
Mayonnaise	Whip		4 L	8 L	12 L	12 L			24 L	24 L	64 L	40 L	56 L	
Mashed potatoes	Beater	2 kg	5 kg	10 kg	16 kg	16 kg	21 kg	21 kg	32 kg	32 kg	43 kg	54 kg	76 kg	107 kg
Cakes	Beater	2.5 kg	5 kg	10 kg	15 kg	15 kg	20 kg	20 kg	30 kg	30 kg	40 kg	55 kg	77 kg	110 kg
Icing, Fondant	Beater	2 kg	3 kg	6 kg	9 kg	12 kg	16 kg	16 kg	24 kg	24 kg	32 kg	40 kg	56 kg	80 kg
Herb butter	Beater	2 kg	3 kg	6 kg	9 kg	9 kg	12 kg	12 kg	18 kg	18 kg	24 kg	35 kg	49 kg	70 kg
Meatball / Vegan meatball mix	Beater	3 kg	6 kg	12 kg	18 kg	18 kg	24 kg	24 kg	36 kg	36 kg	48 kg	60 kg	84 kg	120 kg
Pasta, noodles (50%AR)	Hook	1.75 kg	6 kg	12 kg	18 kg	12 kg	16 kg	20 kg	24 kg	28 kg	32 kg	45 kg	63 kg	
Dough, wheat (50%AR)	Hook	1.5 kg	4 kg	7 kg	10 kg	15 kg	20 kg	28 kg	34 kg	34 kg	40 kg	50 kg	70 kg	
Dough, wheat (60%AR)	Hook	2.5 kg	5 kg	10 kg	12 kg	20 kg	26 kg	28 kg	40 kg	40 kg	53 kg	65 kg	91 kg	
Dough, whole wheat (70%AR)	Hook	2.5 kg	5.5 kg	11 kg	16.5 kg	18 kg	24 kg	28 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, rye bread	Hook	3 kg	6 kg	12 kg	18 kg	18 kg	18 kg	24 kg	42 kg	42 kg	54 kg	80 kg	112 kg	
Dough, sourdough bread	Hook	2.5 kg	5.5 kg	11 kg	16.5 kg	18 kg	18 kg	24 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, gluten free	Hook	2 kg	4.5 kg	9 kg	14 kg	14 kg	14 kg	19 kg	28 kg	28 kg	37 kg	47 kg	66 kg	

%AR = Absorption Ratio (liquid as % of dry matter)

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

PDFs containing data and information for the various products can be downloaded from www.varimixer.com