

KODIAK

Operating Instructions



KODIAK20
KODIAK30



Varimixer

EN

Varimixer A/S
Elementfabrikken 9
DK-2605 Brøndby
Denmark

P: +45 4344 2288
E: info@varimixer.com
www.varimixer.com

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GENERAL:

This manual should be seen as an integral part of the machine and should be kept by the machine throughout its working life. Before the machine is commissioned, it is important to read these instructions thoroughly, particularly the section on user safety. The manufacturer may update the product manual without updating this copy of the manual.

The manufacturer will not be liable for faults caused by:

- Careless, improper or incorrect use of the machine
- Non-standard use (not for the purposes described in the manual)
- Incorrect installation
- Incorrect power supply to the machine
- Failure to comply with maintenance instructions
- Modifications to the machine
- Spare parts and accessories that are not original or specified for this model
- Failure to comply with instructions in this manual

In case of faults with the machine, please contact the supplier.

The guarantee does not cover damage caused by misuse, overloading or the user's failure to comply with the maintenance instructions.

UNPACKING:

The machine should be unpacked and the packaging disposed of according to regulations applicable in the country concerned. Before the machine is removed from the pallet, check that all parts are present with the machine:

- Safety guard and filling chute
- Fixed spanner for legs
- Bowl trolley for floor model.
- Bowl, whip, beater, hook and scraper with blade, if these were selected with the order.

The machine can be released from the pallet by cutting the strips.

TRANSPORT, HANDLING AND STORAGE:



During transport, the machine must always be properly secured, pay particular attention to the high centre of gravity.

If possible, use the original packaging and attachment method.

Always use suitable lifting equipment when handling the machine.

The machine must not be pulled or lifted by the bowl lift handle.

When the machine is moved, it should be in a vertical position at all times.

Store the machine in a clean, dry place with a temperature from +5 °C to +45 °C.

Do not store in a corrosive environment.

INSTALLATION, ADJUSTMENTS AND FIXING:

The ambient temperature around the machine must not exceed 45 °C.

Arrange the machine so there is room for normal use and maintenance

The floor for the machine and the workspace must be firm, even and level

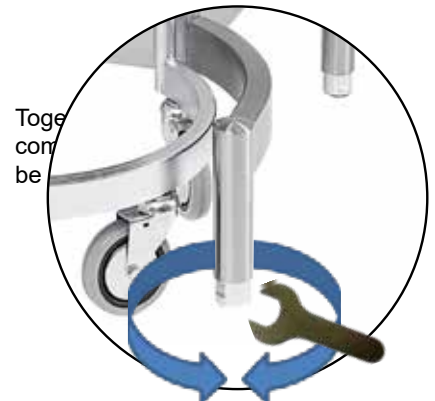
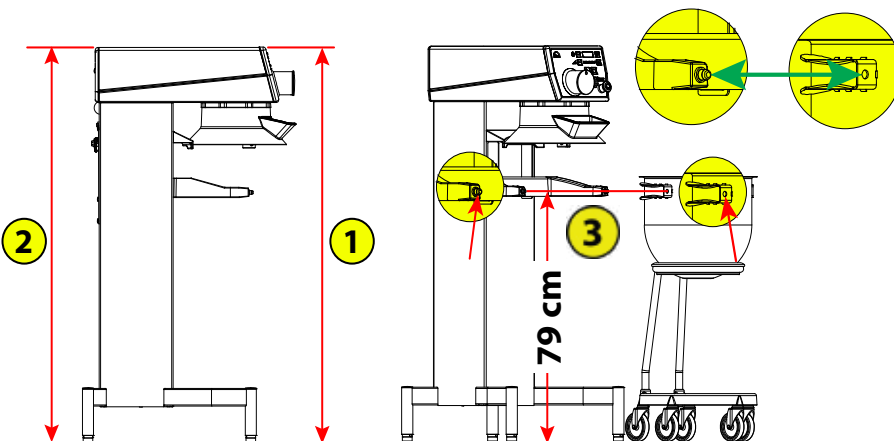
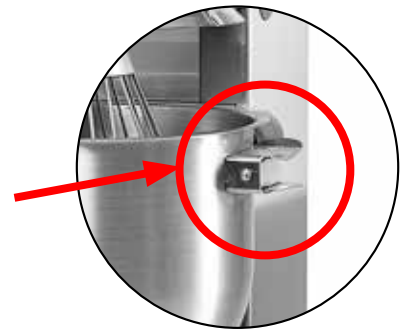
Especially for floor model - Adjustments:



The height of the legs should be adjusted so that the bowl on the bowl trolley fits perfectly into the bowl arms.

The bowl arms should be at the correct height above the floor before the machine is taken into use – see “Condition 1” and Condition 2.

It is of the utmost importance that the machine's legs are adjusted so that the conditions described by the following sketch are met:



Condition 1:

The top of the mixer must be parallel to the floor. To ensure this you must measure the distance from the top of the machine to the floor:

The dimension must be the same when measured at the front of the mixer **1** and at the rear of the mixer: **2**

Condition 2

The mixer must be height adjusted so that the bowl on the bowl trolley fits exactly in the bowl arms:

Basically, the dimension **3** from floor to centre of the knobs on the bowl arms must be 79 cm (KODIAK 20) / 86,5 cm (KODIAK 30). If the bowl on the bowl trolley does not fit exactly in the bowl arms at this dimension, adjust slightly on the front legs of the mixer.

Especially for table model - fixing and adjustment:

KODIAK 20 table model must be fixed to the table it is placed on.

KODIAK 20 table model is fixed with bolts in the two hind legs.

Bolts with dimensions M10 x 20 mm + table top thickness and a washer are used.

The table must be suitable for machine's weight and operation.

Height adjustment:

If the table is not fully even, justifications can be made by adjusting the two front legs.

The adjustment is made as described for the floor model - see above.

**ELECTRICAL CONNECTION:**

Before the machine is connected to the mains, control that the voltage and frequency printed on the name plate correspond with the installation location.

The name plate is positioned uppermost on the back of the machine.

The machine is equipped with a 1-phase VFD (Variable-frequency drive), together with the built-in filter, EMC/EMI and leakage currents are reduced to a minimum.

The machine must be grounded in accordance with the applicable safety standards.

Failure to do so may cause -

Risk of electrical shock.

Damage to the machine.

Excessive electromagnetic noise, causing malfunction to the machine and interference to other devices.

When upstream protection by means of a "residual current device" is required by the installation standards, a **type B** circuit breaker should be used.

User can connect machine if -

Cable with plug is delivered with the machine

Only certified electrician must connect the machine, if the machine is delivered without a plug.

For the benefit of service staff, it should be clear to see when the mains plug to the mixer has been removed from the socket in the wall.

COMMISSIONING:

Bowl, tools safety guard and filling chute should be cleaned before use – see section on **Cleaning, page 11.**

USE OF THE MACHINE:

The machine may only be used as specified in this manual.

Only bowls designed for KODIAK may be used.

Keep hands out of the bowl while the machine is running, can cause severe injury.

Unless the change is recommended by the manufacturer, modifying the machine is prohibited.

The following recommendations apply to work with powdery ingredients:

- Powdery ingredients should not be poured into the bowl from a great height.
- Bags of e.g. flour should be opened at the bottom and down in the bowl.
- Do not run up to the maximum speed too quickly.

SAFETY:



User safety is assured as follows:

The mixer is designed for commercial use in kitchens, catering outlets and bakeries.

The machine is designed for the manufacture of products that do not trigger any reactions or release substances that may be harmful to the user when in use.

The machine must not be used in an explosive atmosphere.

The machine may only be used by trained personnel.

Always comply with local laws and regulations with special attention to operators age, physical and mental condition. Operator must be over 14 years of age.

The constant noise level of the workplace of the operator is lower than 70 dB (A)

Tools can only rotate when the safety guard is in place and the bowl is lifted (bowl detection).

The safety guard is made of plastic.

It is not possible to attach the guard incorrectly.

No access to rotating tools.

The spread of flour dust is inhibited.

Equipped with emergency stop - The tool stops rotating in less than 4 seconds (also for normal shut-down and stop via safety guard).

Clearance between guard/stand and lifting handle at least 50 mm.

Machine remains stable even if tilted of up to 10°.

The machine is protected against overvoltage.

Non-ionising radiation is not produced intentionally, but rather technically conditioned by electrical equipment (e.g. electric motors, live power lines or solenoids).



MAGNETS:

**Warning for users with implants (e.g. pacemakers, defibrillators).
Machine and safety guard equipped with strong magnets**

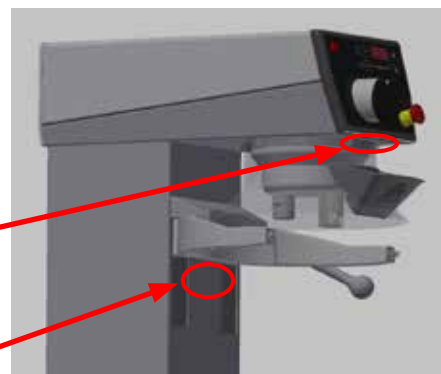
The machine is equipped with strong permanent magnets. By maintaining a safe distance (between the field source and implant) of 30 cm, any impact on active implants (e.g. pacemakers, defibrillators) can likely be prevented.

Area on safety guard
with magnets



Area on machine
with magnets - for
safety guard switch

Areas on machine and
bowl with magnets -
for bowl detection



COMPONENTS OF THE MACHINE:

Control panel with
attachment drive

Control panel

Mixer head

Lifting handle

Filling chute

Safety guard

Mixer tool

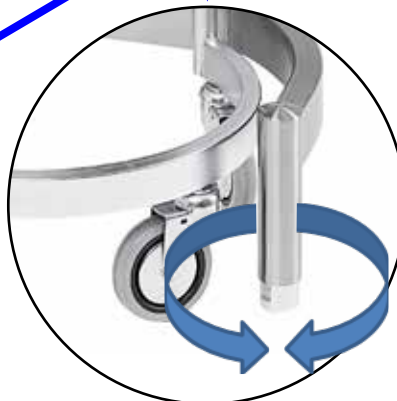
Bowl

Bowl truck
Only floor model

Bowl arms; see page 3
for attachment between
bowl arms and bowl

Table model, must be at-
tached, see page 3

Adjustable legs; see page 3
for adjustment



KODIAK USER-FRIENDLINESS:

KODIAK has designed in partnership with kitchen and bakery staff, which has resulted in a number of user benefits:

The machine itself

Can be connected to the mains by the user

Is made of stainless steel

The floor model has height-adjustable feet to ensure that the high bowl trolley works properly

Is easy to clean, with large surfaces and a removable safety guard which can be machine-washed

The inclined control panel combined with the large bowl diameter provides a good view of the contents of the bowl.

The machine is equipped with a spring that helps to lift and lower the bowl

Control panel:

The control panel is simple and intuitive, with large push buttons.

The speed can be increased/decreased continuously by holding down **+** and **-**. It is also possible to 'step' between the predefined speeds **12345678**.

The panel is inclined at the ergonomically correct height, making it very comfortable to use.

The panel is easy to clean with a damp cloth.

There is a built-in timer function with a display, which can also be used to show the number of operating hours.

Safety guard:

The one-piece safety guard is made of transparent plastic. The guard is easy to remove and clean. The guard can be machine-washed at up to 60 °C and can withstand up to 90 °C for short periods.

The loose silicone filling chute withstands being exposed to hot ingredients up to 200 °C, and is dishwasher-safe

The guard is made of a special impact-resistant material which can withstand daily use in a commercial kitchen.

The safety guard is held in place by magnets, so there are no loose parts that can break or collect dirt.

It is not possible to attach the guard incorrectly.

A force corresponding to 3 kg or 30 N should be used to remove the guard.

The filling hole in the safety guard can be turned to suit the user's needs.

Bowl:

The bowl is not very deep but has a large diameter, which makes it easier to see the contents while working.

Bowl trolley: (floor model)

The bowl does not have to be lifted into place in the bowl arms, but can be wheeled directly into position.

The bowl trolley is used for transfer from mixer to workbench, dishwasher, stores etc.

The bowl trolley provides an ergonomically correct working height.

The bowl trolley spares the user any heavy lifting.

The bowl can be tilted in the rubber ring on the bowl trolley.

Tools:

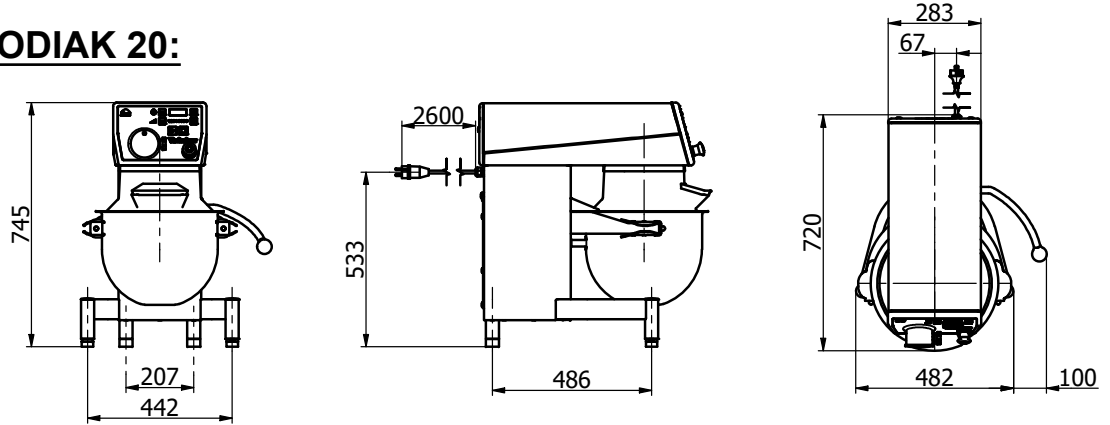
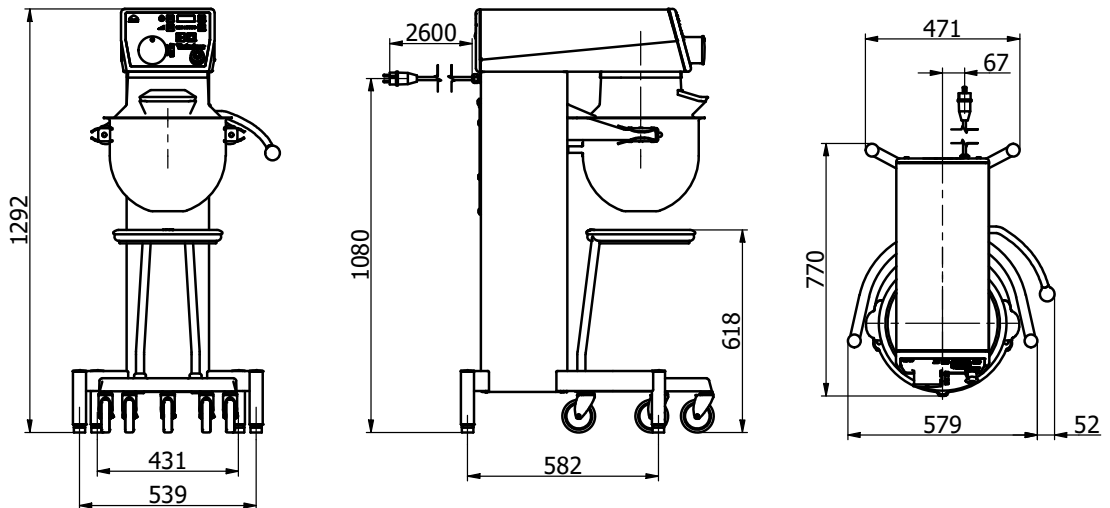
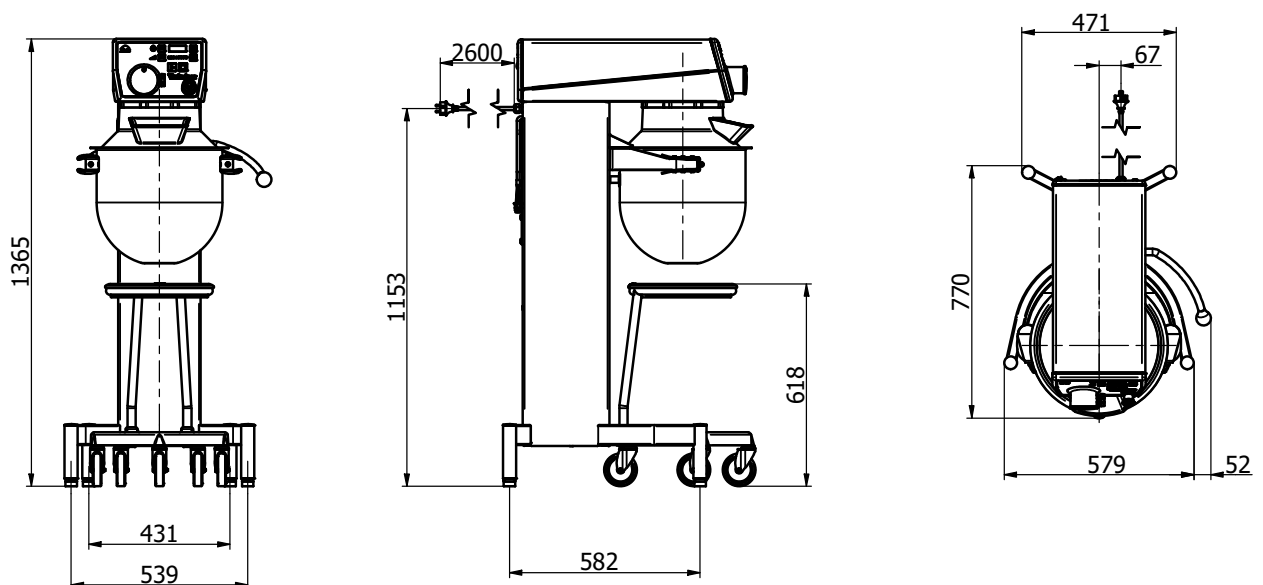
Made of stainless steel.

The mixer whip is very compact in design, which provides for a long service life.



TECHNICAL DATA:

KODIAK Model	Gross weight kg	Net weight kg	Power kW	Power connection Volts Amps	Tool speed rpm
20 Table model	97	72	0,7	According to nameplate 50/60 Hz	64 - 353
20 Floor model	179	154			
30 Floor model	220	195	1,2		

DIMENSIONS KODIAK 20:**Table model:****Floor model:****DIMENSIONS KODIAK 30:**

CAPACITY OF THE MACHINE:

Tools	Product	K-20	K-30		
Whip	Egg Whites	1	1.5	l	
	Whipped cream	4	5	l	
	Buttercream frosting	8	12	l	+□
	Layer Cake Sponges	5.5	8	kg	
	Mayonnaise	8	12	l	+
Beater	Mashed potatoes	10	16	kg	+
	Cakes	10	15	kg	
	Icing, Fondant	6	9	kg	+○
	Herb Butter	6	9	kg	+□
	Meatball / Vegan meatball mix	12	18	kg	+
Hook	Pasta, noodles (50%AR)	12	18	kg	○
	Dough, wheat (50%AR)	7	10	kg	○
	Dough, wheat (55%AR)	7.5	10	kg	○
	Dough, wheat (60%AR)	10	12	kg	○
	Dough, whole wheat (70%AR)	11	16.5	kg	
	Dough, rye bread	12	18	kg	+
	Dough, sourdough bread	11	16.5	kg	
	Dough, gluten free	9	14	kg	

+ = Apply scraper, for the best and most efficient result
 □ = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools.
 ○ = Recommended to work on low speed.
 ○ = Recommended not to go above medium speed.
 AR = Absorption Ratio (moisture in % of dry matter)

AR = Absorption Ratio

(Liquid in % of solids)

Calculation AR

1 kg of solids and 0,6 kg of liquid:

$$AR = \frac{0,6 \times 100}{1} = 60\%$$

Calculation Solids and Liquid

10 kg Dough, 60% AR
(table, maximum capacity KODIAK 20)

$$Solid = \frac{Max. capacity \times 100}{AR + 100}$$

$$= \frac{10 kg \times 100}{60 + 100} = 6,25 kg$$

$$Liquid = 10 kg - 6,25 kg = 3,75 kg$$



BOWL TROLLEY:

(Especially for floor model)



Risk of tipping over when moving the bowl on the bowl trolley. The ground must be level, even and without obstacles that could cause the trolley to tip over.



WORKING WITH HOT INGREDIENTS:



When working with hot ingredients which are added via the filling hole in the safety guard, it is necessary to use the filling chute.

The filling chute is made of FDA-grade silicone, and is able to withstand hot ingredients up to 200 °C. The filling chute can be used for ingredients as hot as this for as long as necessary.

If the filling chute is **not** used, ingredients which are added via the filling hole in the safety guard must not be more than 60 °C.

EQUIPMENT:

Standard equipment, as follows:

Bowl
Hook, whip and beater
Filling-chute for hot ingredients
Optional accessories:
*Scraper
B size Bowl (12L / 15L)
B size tools -Hook, whip and beater
*B size Scraper
Standard equipment for floor model
Bowl trolley

* only machines prepared for scraper (standard 2019 ->)

OPERATING THE MIXER:



Before starting the machine:

Floor model: Place the bowl in the bowl trolley. Put the desired tool into the bowl and wheel it into position between the bowl arms. Ensure that the bowl is correctly engaged with the bowl arms; see “**Installation, adjustments and fixing**”, page 3.

Table model: Put the desired tool into the bowl and place the bowl in the bowl arms.

Fit the safety guard and turn it so the filling hole is accessible when the machine is running. The loose filling chute must be used if it is necessary to add hot ingredients during the process (i.e. ingredients at temperatures above 60° C).

Turn the tool to lock it into the bayonet fitting.

Lift the bowl with the aid of the lifting handle.

The mixer is now ready to start.

It is possible to set both the running time and speed before starting the machine; see next section:

Start the machine:

Press to start the mixer.

Press next to to increase the speed.

Press next to to reduce the speed.

The speed is shown as a number on the scale **12345678**.

The display **12345678** represents the lowest speed, approx. 64 rpm.

The display **12345678** represents the highest speed, approx. 353 rpm.

If a specific start speed is wanted, you set the speed and then start the mixer by pressing .

Display of running time – Timer function:

Select a running time for the mixer by pressing next to . The running time is shown in minutes and seconds in the timer field between and .

Running times of up to 90 minutes are available.

When the mixer is running, the running time will not be reset if is pressed once; press once more and it will be reset.

If no running time is selected, the display will show the time elapsed since the mixer was started.

If the time set on the timer runs out while the mixer is running, the mixer stops and you hear a bib.

Inspection of ingredients while in use:

If the mixer needs to be stopped temporarily without affecting the running time, press . The mixer will slow down and then stop and the running time will stop too.

The bowl can now be lowered and the ingredients checked.

Lift the bowl and press , and the mixer will start and the running time will resume.

Stop the machine:

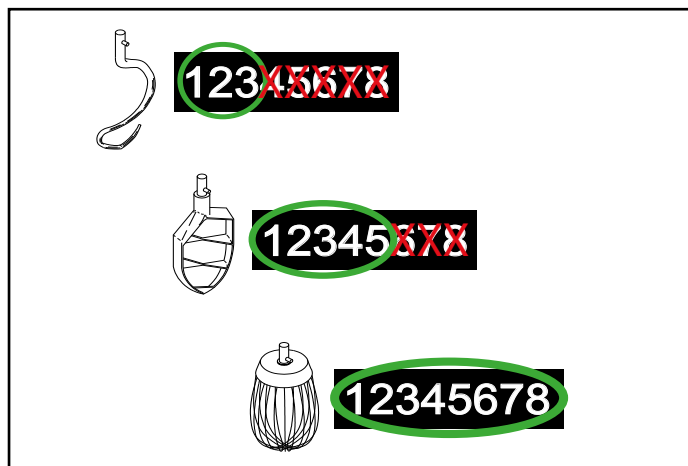
To stop the machine:

- Press . Running time not reset.
- Press twice. Running time reset.
- Press the emergency stop - the running time will be reset.
- ‘Tilt’ the safety guard - the running time will be reset.
- Lower the bowl - the running time will be reset.

In all cases the mixer can be restarted by pressing .

It will start at the lowest speed.

RECOMMENDED SPEEDS:



CORRECT USE OF TOOLS:



The whip should not be struck against hard objects such as the edge of the bowl. This will shorten the life of the tool because of increasing deformation.

To make mashed potato, use the beater and then the standard whip.

CLEANING:



Cleaning may only be performed by trained personnel and must be over 14 years of age.

Before any cleaning, disconnect the power supply to the machine by disconnecting the connection cable from the connection point

The machine should never be rinsed with a hose.

The plastic safety screen may be damaged if exposed to high temperatures for extended periods of time. (General maximum temperature 60 °C, rinse maximum 90 °C, for a maximum of 30 seconds).

To assist in the preparation of customer-specific cleaning plans, Varimixer A / S has, based on current legislation, prepared detailed cleaning instructions, included at the end of this manual and the latest version can be found at varimixer.com

ATTACHMENT DRIVE:



For machines with outlets for meat mincer and vegetable cutter, the following must be observed:

Use only accessories intended for the machine, Varimixer original accessories guarantee optimal operation and safety.

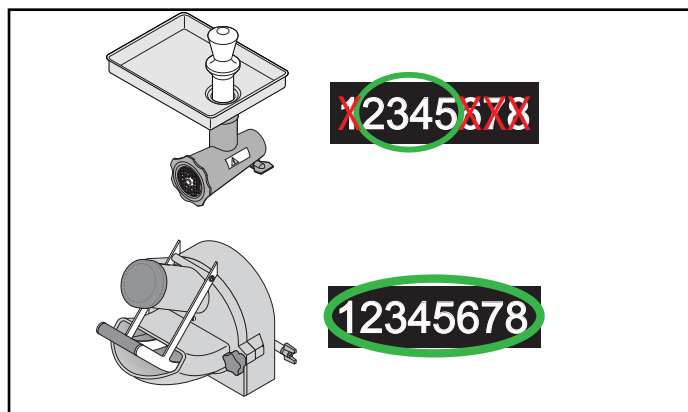
Always read and follow the operating instructions for the tool

When placing / removing tools, disconnect the power supply to the machine by disconnecting the connection cable from the connection point.

Before start:

- Remove any mixing tools from the machine
- Empty bowl is placed in working position
- Close the safety screen

RECOMMENDED SPEEDS FOR ATTACHMENT DRIVE:



OVERLOADING:



The mixer must not be overloaded.

Possible overload situations:

- Working with excessively tough and heavy dough
- Mixer tool exceeding the recommended speed
- Wrong mixer tool being used.

Larger lumps of fat or chilled ingredients must be reduced before they are placed in the bowl.


Overloading will cause the VFD (variable frequency drive) to stop the machine.


OL:1, **OL:2** or **OL:3** will be displayed in the timer field.

Follow the description under “**Procedure in case of overloading**”.




PROCEDURE IN CASE OF OVERLOADING:

Spot the error code in the section “**Error codes and possible solutions**”, and follow the suggestion for a solution.

When done, remove the error code by pressing .

The mixer can now be restarted by pressing .

SYSTEMATIC MAINTENANCE:

Part	Action	Frequency	Note
Safety guard	Check the safety of the safety guard: Does the tool stop rotating (< 4 sec.) when the guard is tilted/removed?	Regularly	 If any malfunction, please contact a technician
Emergency stop	Test the emergency stop: Does the tool stop rotating (< 4 sec.) when the emergency stop is activated?	Regularly	 If any malfunction, please contact a technician
Mixer head	The mixer head should only be lubricated on repair, see the section “ Lubrication and grease types ”.	During repairs	
The machine's other moving parts	The moving parts that belong to the bowl's lifting mechanism all run in maintenance-free plain bearings and should not therefore be lubricated.	Never	
Attachment drive	The rubber plug for covering the opening of the attachment drive should be on the machine and be intact.	Daily	 The rubber plug must cover the opening on the attachment drive when the latter is not in use.
Cleaning	Follow the instructions in the section “ Cleaning ”	Follow the instructions in the section “Cleaning”	

LUBRICATION AND GREASE TYPES:



Lubrication and other servicing may only be carried out by trained staff over 14 years of age.

The lid of the mixer may only be removed when the cable to the mains supply has been removed.

When repairs are made to the mixer head, lubricate gear wheel, internal gear and needle bearings with **Molykote G-1502 FM, Varimixer PN. SM713**.


If the machine is supplied with an attachment drive, the gear for the attachment drive should be lubricated with **Total Ceran CA, Varimixer PN. SM715**.

Do not use any other grease types than those specified above.

ERROR CODES AND POSSIBLE SOLUTIONS:


For some errors, the control system will show an error code in the display:

EE:1

[EE:1] User pressed  without raising the bowl to working height.

Solution: Raise bowl to working height.

EE:2

[EE:2] User pressed  without fitting the safety guard.

Solution: Fit the safety guard.

EE:4

[EE:4] The Thermal sensor in the motor has overheated.

Solution: The error will disappear when the temperature has dropped to an acceptable level.

Stop the mixer and reduce the quantity of ingredients in the bowl. When it starts again, select a lower speed.

EE:6

[EE:6] There is an error in communication between the control panel and the VFD (variable frequency drive).

Solution: Please contact a technician for assistance.

EE:7

[EE:7] Error in VFD (variable frequency drive).

Solution: Please contact a technician for assistance.

EE:8

[EE:8] Thermal sensor in the VFD (variable frequency drive) has cut out.

Solution: The error will disappear when the temperature has dropped to an acceptable level.

EE:9

[EE:9] Intermittent low voltage in the power supply.

Solution: Contact a technician to control the power supply to the mixer.

EE:10

[EE:10] Intermittent high voltage in the power supply.

Solution: Please contact a technician for assistance

EE:14


[EE:14] Wrong parameter in VFD (variable frequency drive).

Solution: Please contact a technician for assistance- **Varimixer instruction 23020-1602**

OL:1

[OL:1] The mixer is overloaded - continuously for 50 seconds


Solution: Reduce the quantity in the bowl; alternatively, the product may need to be divided into smaller parts or diluted before the machine is restarted. When restarted, select a lower speed, if speed was the problem

The error code is removed by pressing 

OL:2

[OL:2] The mixer is overloaded - momentarily (overloaded 8 times within 20 seconds)


Solution: Reduce the quantity in the bowl; alternatively, the product may need to be divided into smaller parts or diluted before the machine is restarted. When restarted, select a lower speed, if speed was the problem.

The error code is removed by pressing 

OL:3

[OL:3] Blockage.

Solution: Remove the object that caused the blockage.

The error code is removed by pressing 

OL:1

, **OL:2** and **OL:3** can also occur when using the attachment drive.




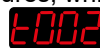







LACK OF VOLTAGE AND NO LIGHT IN FRONT PANEL:

Check the power supply to the machine.

If the power supply is found to be in order, please contact a technician to check the machine and the built-in fuse.







READING THE MACHINES DATA:

Press the stop button for 5 sec. The machine's data will then be displayed as alternating text in the display. There are five readings corresponding to the five data sets described below:

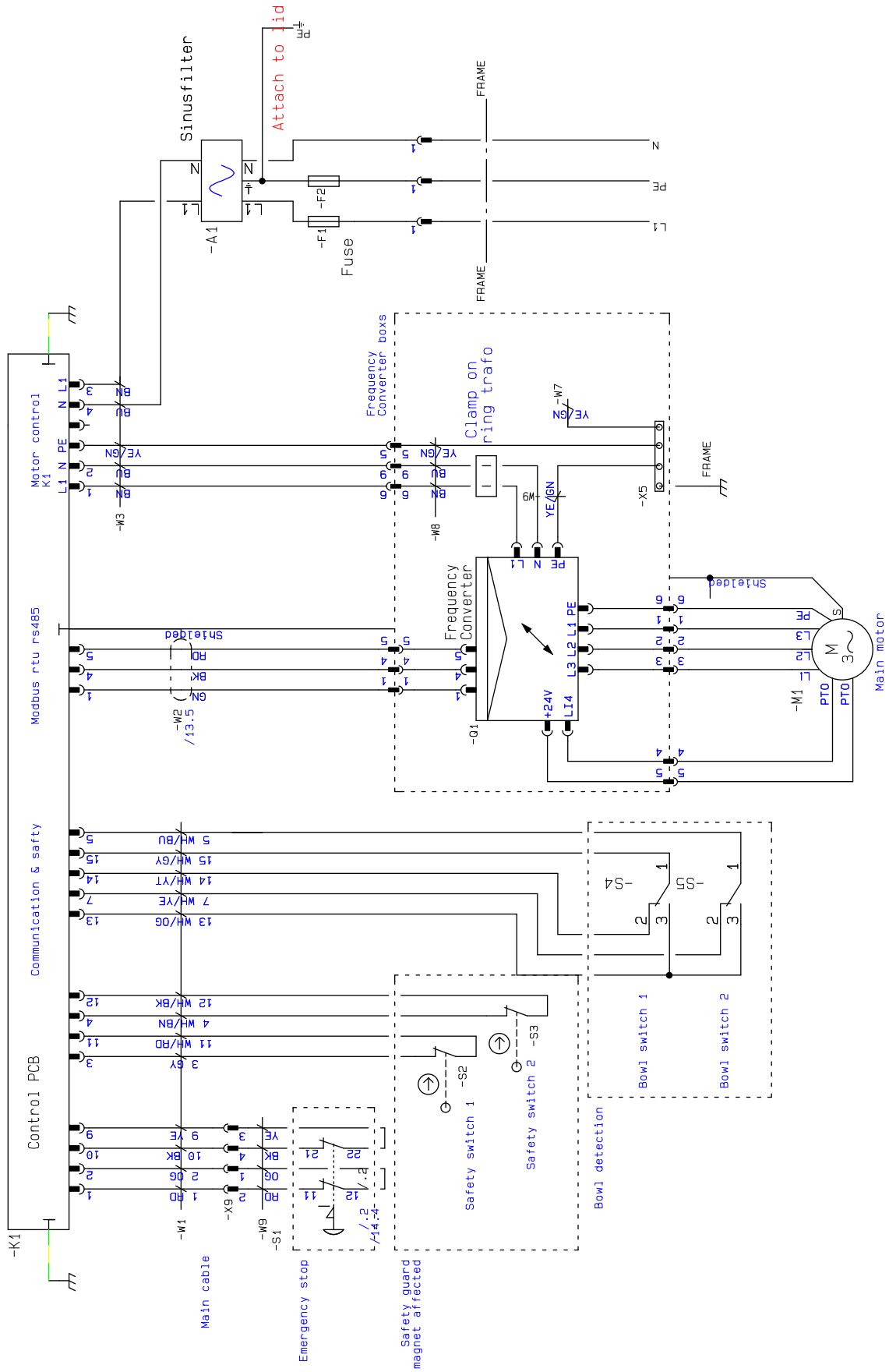
- **Data set 1:** States firmware version, displayed as "F" followed by three figures, e.g.  = firmware version 3.
- **Data set 2:** States the machine's running time, displayed as "t" followed by three figures, which indicate the number of 9999-minute cycles, e.g.  = 2 x 9999 min., or 19998 min.
- **Data set 3:** Displays four figures, which indicate the number of minutes the current cycle has been running, e.g.  = 1234 min. I.e., if  is displayed followed by  , the machine has been running for 19998 min. + 1.234 min., or a total running time of 21232 min.
- **Data set 4:** States the number of times the machine has been disconnected from the power supply (plug pulled out of the machine/powercut/switched off) and restarted, displayed as "r" followed by three figures, which indicate the number of restarts, e.g.  = 2 x 9999 restarts, or 19998 restarts.
- **Data set 5:** Displays four figures, which indicate the number of restarts which have happened in the current cycle, e.g.  = 1234 times. In other words, if  is displayed followed by  , the machine has restarted a total of 19998 + 1234 times, or 21232 times.
- **Data set 6:** Indicates machine type followed by size e.g.  Cr = KODIAK, size = 20.
- **Data set 7:** Indicates voltage to VFD (variable-frequency drive), A followed by voltage  = 230 V.

READING THE ERROR LOG:

It is possible to display a log of the errors that have occurred:

- Hit emergency stop and press  next to .
- The display shows the latest error first.
- To scroll back through the errors, press  next to ; to scroll forward, press  next to .
- The last eight errors can be displayed.
- Deactivate emergency stop to cancel the display

CIRCUIT DIAGRAM:



Cleaning guide for Varimixer KODIAK10, KODIAK20, KODIAK30.

A risk assessment must always be used for all cleaning processes involved in food production.

Based on current legislation, Varimixer A/S¹ has compiled the table below as an aid to devising customer-specific cleaning plans. The importance of cleaning in individual zones of the mixer is illustrated using colours. *

The mixer's parts mainly consist of stainless steel EN1.4301 (AISI 304). To avoid the steel corroding, the following guidelines must be followed:

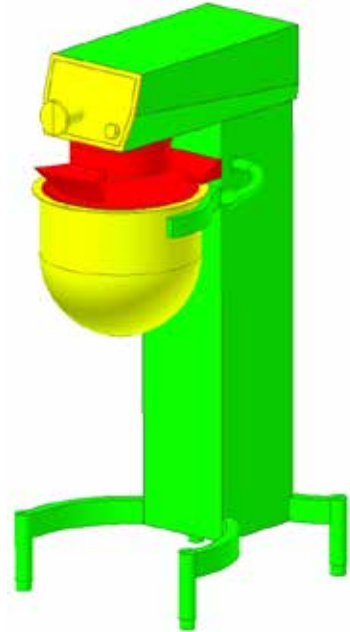
- Chloride (Cl⁻) content under 50 ppm at temperatures up to 80°C.
- Never use hard steel wool/sponges or other hard objects that can scratch the steel surface.
- After using chemicals, the mixer must always be washed off with clean water of drinking-water quality.

The bowl clamping system is made of aluminium:

- When washing aluminium, pH value must be kept between 5.0 and 8.0.

Remove all safety guards and tools before starting cleaning.

*		Non-food contact zone. = Low risk.		Splash zone. = Moderate risk.		Direct food contact zone. = High risk.
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Cleaning step-by-step

Bowl.	Empty the bowl and rinse with water. Put bowl in the dishwasher, or wash by hand with a soft sponge or brush.
Tools.	Remove any food residue from tools, and rinse with water. NB: Never tap the whip against the bowl lip or other objects. Wash tools by hand or in a dishwasher. Always remove the stainless steel part of the scraper blade before cleaning.
Safety guards.	Wash safety guards by hand or in a dishwasher.
Bayonet housing.	Always check the bayonet where tools are attached for food residues. A damp cloth or sponge can be inserted into the bayonet to loosen food residues.
Front panel.	The front panel can be washed off with foam when washing the mixer/stand. Alternatively, it can be wiped off with a lightly-wrung cloth. Remember the emergency stop.
Mixer/stand.	Always wash the mixer with the bowl clamping system in high and low position. Remember to wash the lift arm. The mixer is classified to IP44. The mixer can tolerate being washed with foam. NB: Never allow foam to remain on the machine , apart from the recommended working time for the detergent. Rinsing-off must be restricted to thin streams of

¹ DS/EN 454: 2014, DS/EN 1672-2:2020, etc.

Bowl clamping system.	<p>water, equivalent to normal rain. The water must be clean and of drinking-water quality.</p> <p>NB: Never rinse off with pressurised water.</p> <p>Wash the bowl clamping system as for washing the mixer/stand. Check the detergent's pH value, must be kept between 5.0 and 8.0 for washing aluminium.</p> <p>NB: The bowl arm is aluminium.</p>
Storage.	<p>The bowl can be fitted on the mixer after cleaning. If the bowl is stored on the mixer, we recommend covering it.</p> <p>NB: To avoid steel corrosion, never store foods with high concentrations of acid or salt in the bowl.</p>

Disinfection

Disinfection requires strong chemicals. Always perform an assessment of whether disinfecting the mixer will make any difference to food safety for the end product.

NB: Always obtain the recommendations from the supplier/manufacturer of cleaning/disinfection products before use.

If water is left from cleaning and disinfection to evaporate on the mixer surface, the concentration of chlorides and other chemicals will be higher than during the cleaning process.

Always rinse and wipe off the mixer with clean water of drinking-water quality after using chemicals.

All oxidising chemical disinfectants require rinsing off with clean water of drinking-water quality. Without access to clean water of drinking-water quality, disinfection using hot water, steam and disinfecting using IPA ethanol and ethanol can be used.

NB: Always obtain a written declaration from the supplier/manufacturer of the disinfectant that it is safe and can be used without rinsing off using clean water of drinking-water quality.

Incorrect use of disinfectants can damage the mixer.

Acid-proof stainless steel

When producing strongly acidic and/or products with a high salt content, and when cleaning using strong chemicals, we recommend buying the mixer bowl and tools in acid-proof stainless steel EN 1.4401 (AISI 316).

Acid-proof stainless steel is more corrosion-resistant, and by way of comparison tolerates chloride (Cl⁻) concentrations below 50 ppm at temperatures up to 100°C.

For more details on cleaning Varimixer A/S mixers, refer to our website: <https://varimixer.com/>



Declaration of conformity for machinery

Manufacturer's company name and address.

Varimixer A/S

Elementfabrikken 9, DK-2605 Brøndby, Danmark

Name and address of the person authorized to compile the technical files.

Johannes Madsen

Elementfabrikken 9, DK-2605 Brøndby, Danmark

Hereby declares that this series of planetary mixer.

Model.

AR30; AR40; AR60; AR80; AR100; AR200; ERGO60;
ERGO100; ERGO140; Kodiak10; Kodiak20; Kodiak30

Complies with the following European directives and regulations.

- 2006/42/EF
- Supply of Machinery (Safety) Regulations 2008
- 2014/30/EU
- Electromagnetic Compatibility Regulations 2016
- 2011/65/EU
- 1935/2004
- 10/2011
- 2023/2006
- 681/2020

Is in accordance with the following standards or other normative documents.

- DS/EN 454:2014
- DS/EN 1672-2:2020
- DS/EN 60204-1:2018
- DS/EN ISO 12100:2011
- DS/EN IEC 61000-6-1:2019
- DS/EN IEC 61000-6-3:2021

Signature:

Name & function:

Johannes Madsen, Development Engineer

Place, date:

Brøndby, 16-06-2023

Varimixer

Varimixer A/S
Elementfabrikken 9
DK-2605 Brøndby
www.varimixer.com
info@varimixer.com
P: +45 4344 2288
CVR. 7331 4410

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Elementfabrikken 9
DK-2605 Brøndby
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E: info@varimixer.com
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