Varimixer

AR30

STRONG AND EFFECTIVE
The powerful motors have the capacity to handle large quantities of heavy ingredients.

VARIABLE SPEED CONTROL
The speed is variably controlled by a very rugged system of belts, rather than gears. This solution means that the mixer does not contain oil, thus avoiding the risk of oil spilling into the bowl.

MULTIPLE CAPACITIES IN ONE MACHINE
Bowls and tools for production at half volume are available for AR30

DIGITAL TIMER
Mixing time can be adjusted and monitored on the digital timer. The mixer will stop at 00:00 and signal a beep to notify the operator.

MEAT MINCER AND VEGETABLE CUTTER
Models from AR30 to AR80 can be ordered with an attachment drive, to expand the mixer's potential applications.

MAGNETIC SAFETY GUARD
The front and rear of the guard can easily be removed and washed in a dishwasher. This makes the cleaning of the machine much easier and ensures optimum hygiene.

AUTOMATIC FIXATION
The bowl is wheeled into place between the two bowl arms. Using the handle - or automatically by pressing a button - the bowl is raised, centered and locked in place in a single movement.

EASY BOWL HANDLING
Choose between bowl truck for transport or an electric bowl lift, which handles transport to and from the machine. This also ensures good ergonomics during filling and emptying. Choose between several models.

STAINLESS STEEL LEGS
As extra protection against rust, the vertical part of the legs are always made of stainless steel.

WHITE OR STAINLESS STEEL
An easy-to-clean design. The AR series is powder coated as standard and can be upgraded to a completely stainless steel frame.

VARIMIXER AR30 OPTIONS – MODELS

White, powder coated

Stainless steel

Marine version, stainless steel

OPTIONS – CONTROL PANEL

VL-1 – Manual speed regulation and manual bowl lowering

VL-1S – Automatic speed regulation and automatic bowl lowering

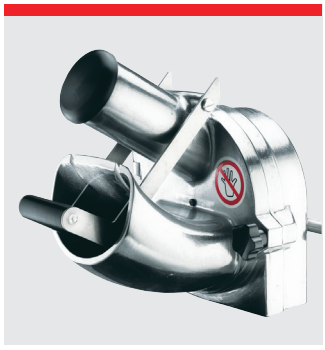
OPTION – SAFETY GUARD WITH GRID

Stainless steel grid guard.
Not CE-certified

OPTIONS – ATTACHMENT DRIVE

Attachment drive for meat
mincer and vegetable cutter

Meat mincer, 82 mm



Vegetable cutter GR20

VARIMIXER AR30 STANDARD TOOLS – A-EQUIPMENT 30L

Whip, hook, beater and bowl 30 liter in stainless steel.

VARIMIXER AR30 STANDARD TOOLS – B-EQUIPMENT 30/15L

Whip, hook, beater and bowl 30/**15** liter in stainless steel.

OPTION – TOOLS

Wing whip, stainless steel

Automatic scraper, stainless steel. 30L and 30/15L.

Powder mixer, stainless steel

Tool rack

EQUIPMENT

Bowl truck

Easylift 30-60

Multilift 30-60

Flexlift Inox

VARIMIXER AR30 STANDARD

White powder coated
1 bowl 30 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip with stainless steel wires
Magnetic removeable safety guard – CE-certified
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with 0 and ground. 1.000 W

VARIMIXER AR30 STANDARD TECHNICAL DATA

Volume	30	l
Effect	1.000	W
Voltage*	400	V
Residual current devices (RCD): Industrial environment Light industry/domestic	 PFI type A HPFI type A	
Net weight	170	kg
Shipping gross weight	195	kg
H x W x L (Shipping dimensions)	1430 x 680 x 1120	mm
H x W x L (Product dimensions)	1209 x 541 x 938	mm
HS Code	84381010	
Vol. m³	1.06	m³
Ldm	0.45	
Variable speed	57 - 311	RPM
Phases	3	ph
IP code	IP32	

*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER AR30 MARINE VERSION - IP CODE: IP44

Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies to USPHS.
Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 1.000 W 3 ph, 480V, 50-60 Hz with 0 and ground. 1.000 W

CAPACITIES

Tools	Product			Special attention
Whip	Egg Whites	1.5	l	
	Whipped cream	6	l	
	Buttercream frosting	12	l	✦ ☐
	Layer Cake Sponges	8	kg	
	Mayonnaise	12	l	✦
Beater	Mashed potatoes	16	kg	✦
	Cakes	15	kg	
	Icing, Fondant	12	kg	✦
	Herb Butter	9	kg	✦ ☐
	Meatball / Vegan meatball mix	18	kg	✦
Hook	Pasta, noodles (50%AR)	12	kg	⭘
	Dough, wheat (50%AR)	15	kg	⭘
	Dough, wheat (55%AR)	17.5	kg	⭘
	Dough, wheat (60%AR)	20	kg	○
	Dough, whole wheat (70%AR)	18	kg	
	Dough, rye bread	18	kg	✦
	Dough, sourdough bread	18	kg	
	Dough, gluten free	14	kg	

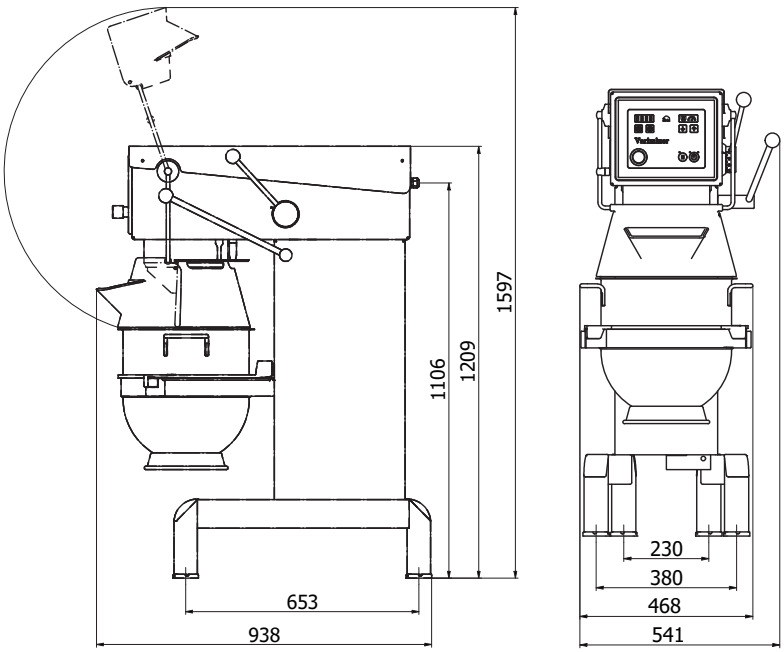
The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being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

Symbols explainer - Recommened actions:

✦ = 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)

CERTIFICATIONS

DIMENSIONS



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