

Varimixer

TEDDY

EASY CLEANING Its die-cast, rounded design and no external screws or openings make TEDDY easy to clean.

EASY OPERATION Speed is infinitely adjusted using the pass-through control knob, which allows TEDDY to be operated from either side. The knob is also the click-lock and hinge point when the mixer head is tilted back to change tools.

ATTACHMENT DRIVE TEDDY is also available in white with an attachment drive for mounting a stainless steel meat mincer.

SAFETY SCREEN A fixed safety guard and a detachable filling tray and splash guard protect both the operator and the ingredients, while allowing the mixing process to be monitored.

EFFECTIVE TOOLS TEDDY comes with a 5-litre stainless steel mixing bowl with a lid, a wire whip made of 2.5 mm wire, a beater and a specially designed hook which ensures dough is kneaded and turned to perfection. All accessories are made of stainless steel and are dishwasher-safe.

AFFIXED BOWL The bowl is held effectively in place during operation by a single lever.

GOOD STABILITY A wide footprint and suction cups ensure the mixer is stable during operation.



VARIMIXER TEDDY 5L COLOR OPTIONS



Pure white



Racing red



Piano black



Silver grey

OPTION – ATTACHMENT DRIVE



Pure white - with attachment drive

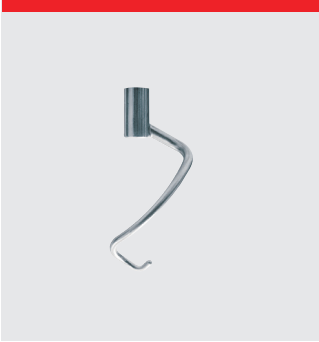


Meat mincer, stainless steel,
62 mm

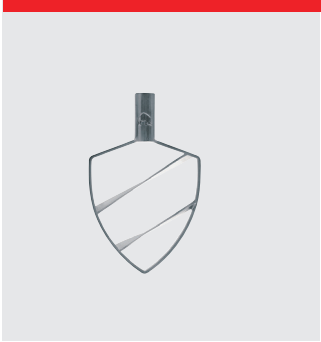
TOOLS INCLUDED



Whip, stainless steel



Hook, stainless steel



Beater, stainless steel



Bowl, stainless steel and lid



Splash guard



Filling chute

VARIMIXER TEDDY 5L

Powder coated

1 bowl 5 liter in stainless steel

1 beater in stainless steel

1 hook in stainless steel

1 whip in stainless steel

1 removable splash guard in plastic

1 filling chute

1 lid for bowl

Voltage: 1 ph, 220-240V, 50-60 Hz. 300 W

VARIMIXER TEDDY 5L TECHNICAL DATA

Volume	5 l
Effect	300 W
Voltage*	230 V
Residual current devices (RCD):	
Industrial environment	PFI type A
Light industry/domestic	HPFI type A
Net weight	18 kg
Shipping gross weight	21 kg
H x W x L (Shipping dimensions)	530 x 510 x 510 mm
H x W x L (Product dimensions)	400 x 240 x 462 mm
HS Code	84381010
Vol. m ³	0.14 m ³
Ldm	0.11
Variable speed	78-422 RPM
Phases	1 ph
IP code	IP42

*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.

CAPACITIES

Tools	Product		Special attention
Whip	Egg Whites	0.35 l	
	Whipped cream	1.4 l	
	Buttercream frosting	2.5 l	+ □
	Mayonnaise	- l	
Beater	Mashed potatoes	2 kg	+
	Cakes	2.5 kg	
	Icing, Fondant	2 kg	+
	Herb Butter	2 kg	+ □
Hook	Meatball / Vegan meatball mix	3 kg	+
	Pasta, noodles (50%AR)	1.75 kg	○/●
	Dough, wheat (50%AR)	1.5 kg	○
	Dough, wheat (55%AR)	2 kg	○
	Dough, wheat (60%AR)	2.5 kg	
	Dough, whole wheat (70%AR)	2.5 kg	
	Dough, rye bread	3 kg	+
	Dough, sourdough bread	2.5 kg	
	Dough, gluten free	2 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 - Recommended actions:

+ = Apply scraper, for the best and most efficient result

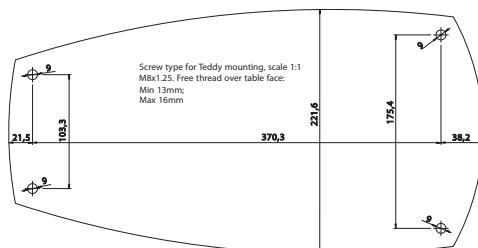
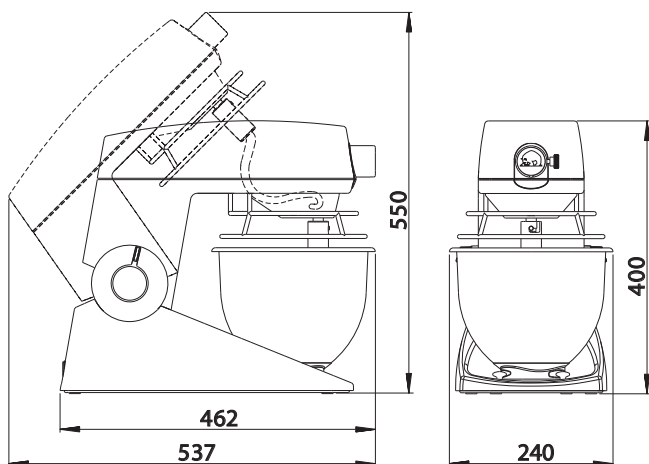
□ = Always make sure the ingredients are room temperature/soft.
If not, this can damage the tools.

● = Recommended to work on low speed.

○ = Recommended not to go above medium speed.

AR = Absorption Ratio (moisture in % of dry matter)

DIMENSIONS



Varimixer

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

CERTIFICATIONS

