

Price list

Valid from February 15, 2026



2026



Varimixer

Strong as a bear

MADE IN DENMARK



10-30 Litre



30-200 Litre



60-140 Litre

KODIAK

Designed By Users

AR

Always Reliable

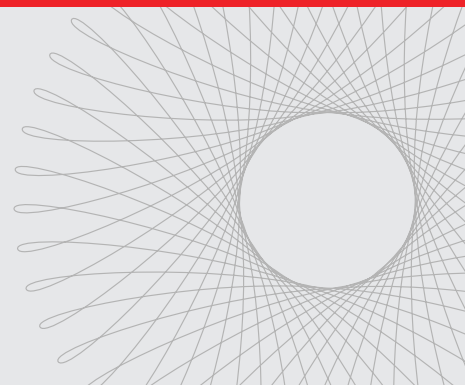
ERGO

Waterproof
Ergonomic Workflow

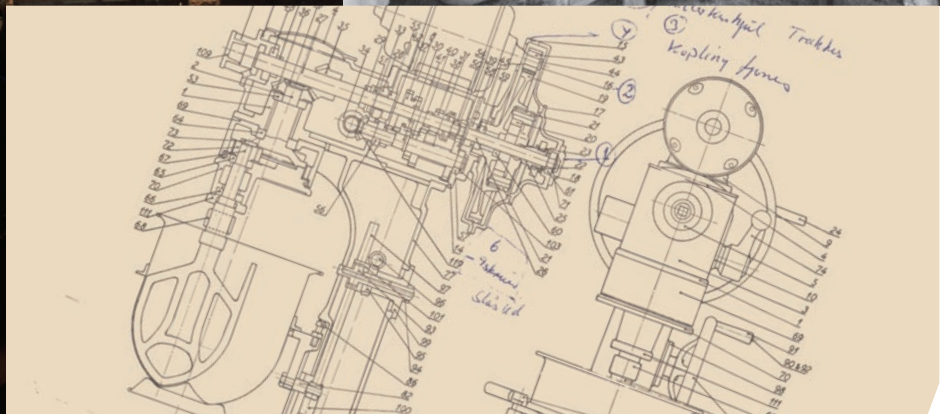
High End Professional Quality Planetary Mixers

For bakeries, kitchens and the
food industries on any scale.

Since 1915



varimixer.com



VARIMIXER means VARIABLE MIXER

You will hardly find a machine with as many applications. Whether you need to make bread, cakes, pies, pizza dough, toppings, salads, desserts – or a combination – Varimixer has your back.

This means you only need one mixer in the kitchen.



Varimixer - The quality food machine supplier

Experienced craftsmen at the factory in Brøndby build each mixer by hand with professional pride. The same employee has responsibility for the process from start to finish. Using the latest, flexible production technology and century-old values:

Reliability. Responsibility. Honesty.



Ergonomic efficiency

- No heavy lifting
- Safe to use
- Easy to operate
- Ergonomic correct
- No awkward working positions
- Take care of your staff



Food safety - Next level hygiene

- Hygienic design - No external screws or openings
- Well-designed equipment prevents bacterial growth
- Meets current hygiene standards
- Cleaning-friendly equipment
- Easy-to-clean stainless steel
- Waterproof

AR

Always Reliable



Tool attachment
Easy self-locking bayonet



Variable speed
Easy to use

- Reliable mechanic power transmission
- Infinitely variable speed
- Low / minimal cost of ownership



Automatic bowl lock and
magnetic bowl detection



Hygienic surfaces
Easy to clean



Control Panel
Simple operation with digital timer



Dishwasher proof safety gaurd
Easy to detach



Range: 30 - 200 Litre



AR30



AR40



AR60



AR80



AR100



AR200
(BASED ON ERGO140)



Go to AR Series
varimixer.com/ar



KODIAK

Designed By Users



Tool attachment
Easy self-locking bayonet



Control Panel
Simple operation



Bowl lowering
Easy to operate

- Stainless steel as standard
- Wash with water
- Trolley included
- Plug and play



Hygienic surfaces
Easy to clean - IP44



Magnetic safety guard
Easy to detach / attach



Range: 10 - 30 Litre



KODIAK 10 table model



KODIAK 20 table model



KODIAK 20 floor model



KODIAK 30



Go to KODIAK Series
varimixer.com/kodiak

ERGO

Waterproof Ergonomic Workflow



IP53 Protection

- Can be washed
- Easy to clean
- No gaps
- Gain high level of hygiene



Intuitive touch panel

- Lowering the bowl down
- Time and speed setting
- Favourite buttons for recipes
- 24 recipe programs available



Bowl lowering

- Bowl with bowl detection
- Ergonomic workflow
- Easy to operate
- No heavy lift



Tool attachment

- Remove ergonomically by two hands
- Self-locking bayonet



Operate with ease in standing position

Range: 60 - 140 Litre



ERGO60



ERGO60



ERGO100



ERGO100



ERGO140



Go to ERGO Series
varimixer.com/ergo



VL-5 Control Panel

Touch panel to operate:

ERGO60 · ERGO100 · ERGO140 · AR200



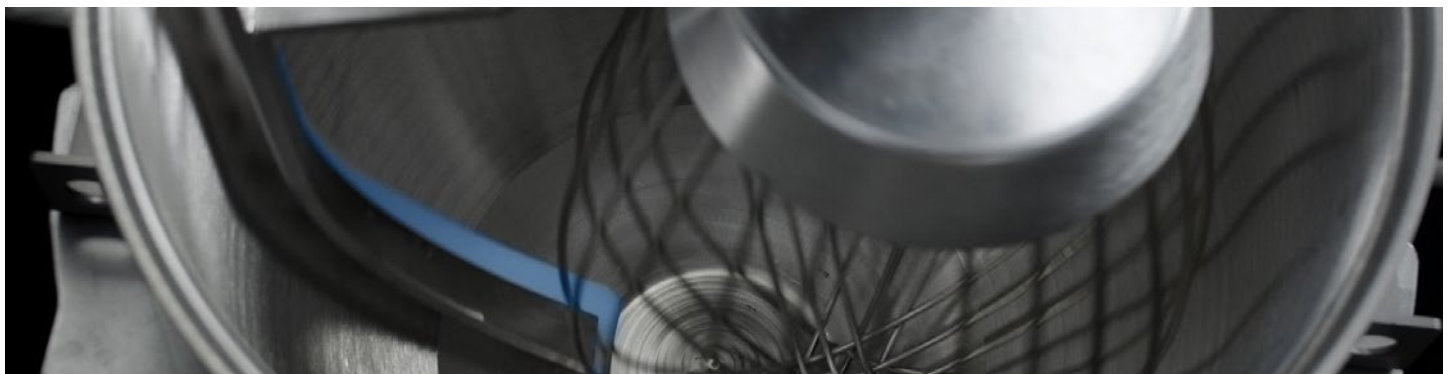
Programmed recipes can be upload via USB.
Excel can be used as a programmable editor.

FEATURES

- Auto switch to large time counter
- Lowering the bowl up and down via the arrows on the screen
- Direct time setting by pressing the clock
- Favourite buttons for quick start of selected recipe
- 24 programs available
- Programming can be done on the control panel
- Programming can be done on a PC with subsequent upload to the machine using USB
- Readout of operating data on panel or for download via USB
- USB connector on the machine for uploading recipes
- USB connector on machine for up-download of machine log
- Optional PIN code protection of recipes
- Access to operating instructions and video instructions via QR codes
- Language selection of control panel



USB - IP65 Protection



Upgraded AR + KODIAK whips

Improved robust design



Two wires deliberately removed to gain:
Open space



Wires made of solid stainless spring steel
- Never gets out of shape



For easy cleaning access

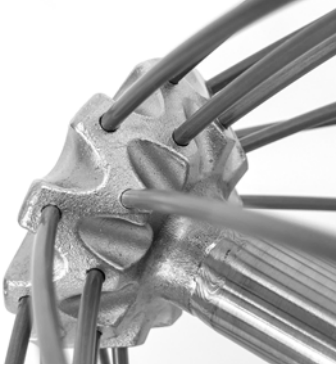


For easy handling

Pains solved:

· Solid design · Optimized workflow · Better life span

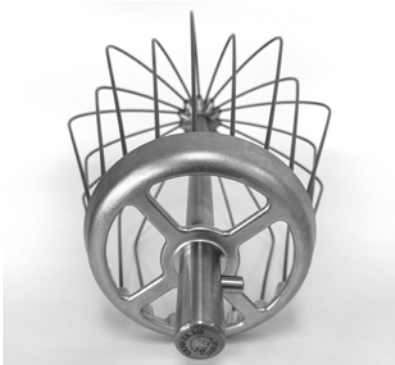




Offset wire geometry

Designed with the perfect space tolerance between the whip and the bowl. Gains higher turbulence to optimize all the volume of the food in the bowl and prevent waste.

Each wire is attached to a solid center joint to achieve a stronger construction



The center axis

The bar as the fixed central inner core is attached to the solid center joint of the wires, makes the whip robust and staple of it's shape to achieve a better life span.



Thinner and robust wires

Designed to achieve lighter foam.

The solid spring stainless steel wires make this whip the solid solution, which never gets out of shape. No more broken or twisted wires and deformed shaped whips to prevent an offset contact bowl and whip between and wear and tear.

AR + ERGO Frames

For all powder coated mixers

Stainless steel legs and textured paint



BETTER LIFETIME SOLUTIONS



Stainless steel legs under the textured powder coating

Stainless steel legs

1. Prevent rust on wet floors

For the customers who not choose the fully stainless steel frame, now have legs which can resist rust when standing on wet floors

2. Hygiene is key focus

We recognize our customers have high requirements for daily cleanliness.

3. Durability

Varimixer is known for designing machines that last for decades.

Improvement to gain better lifetime

In our continuous effort to improve the lifetime of our mixers, we have now fully added stainless steel legs to all our powder coated mixers.

This improvement is hidden under the white powder coating, and that will add a long and hygienic lifetime to the product.

Textured powder coating

The use of this type of paint

This variant of paint has proven to be more cost efficient in our production line and adds to our constant effort in maintaining in a competitive price level without sacrificing quality and cleanliness.

New type of paint

The new powder coating is textured and gives the mixers a matte and robust appearance compared to the previously glossy surface.



What is powder coating?

Powder coating is a type of coating that is applied as a dry powder to a surface, which is then heated to create a hard and durable finish. Unlike traditional liquid paint, powder coating doesn't require solvents, making it an eco-friendly and efficient method for applying a protective layer to metal and other materials. The result is a smooth, uniform coating that is resistant to chipping, fading, and other forms of wear and tear.



Safety Guards

For AR80 + AR100

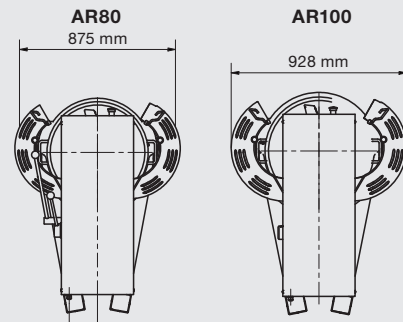
Stainless steel and removable as standard

SOLID USER FRIENDLY SOLUTIONS



- Stainless steel
- Removable
- Dishwasher safe
- Open sideways - Easy access to bowl
- Patented magnetic sensors
- Complies with the new CE Norm EN454
- Solid, robust and durable
- Easy to clean mixer
- Known from high-end ERGO

Opens sideways



PLEASE NOTE!

More width space required
compared to prior models



Simple to operate

Attach & detach safety guards with ease



Filling chute attachment

- Heavy duty material
- Easy to attach
- Multiple placement options



Improved! Meat Mincer 62 mm

With knife and 4,5 mm disc



The meat mincer for Teddy and Kodiak10 has now been upgraded in the internal components to deliver a better mincing result and a more durable construction.

The meat mincer is now more user friendly and will not cause excessive wear on the attachment hub inside the mixer. Normally you would have to tighten the spindle and then loosen it by a quarter turn, to have the correct pressure between the four bladed knife and the cutting disc.

This new version has an innovative internal suspension washer, that automatically adjusts to the correct pressure no matter how hard you tighten the spindle.

As always, the meat mincer is in cast stainless steel and is dishwasher proof.

It can be used on all Teddy 5L and Kodiak10 models with attachment hub.
Notice new item numbers and prices.

Meat mincer - Explainer

Meat mincer combinations Earlier



Meat mincer combinations Current



INTERMEDIATE BEARING (4R1M)





Double Pin



Whip



Hook



Beater

Now as a standard
for following models:

AR Series: 30, 40, 60, 80, 100 and 200 litre

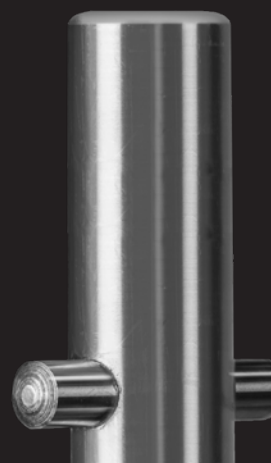
ERGO Series: 60, 100 and 140 litre

Will now have double pin attached to the
standard tools to connect with the new
build-in double pin bayonet interface.

Notice! Only for machines supplied after 1/4 2023
The new double pin tool are not backward compatible.
Please be aware when ordering tools for older machines
before 1/4 2023!

Improved build-in bayonet interface

Selflocking system to achieve the best possible
tool fit for steady, robust performance.



Notice:

The new double pin tools will not fit single groove bayonets.
Please be aware when ordering tools for older AR40 built before
1/1 2025!

Choose a tool which fits the old single groove bayonet, combined
with single pin tool if your AR40 mixer is before 1/1 2025!

New item numbers

Change - Continuous
Download latest version at:
varimixer.com/new-items

Product name	Old Item no	New Item no	Product Type	Explanation
KODIAK10				
Bowl with bowl detection, stainless steel	CR10-75M	CR10-75MZB	Accessories	New item no
Hook, stainless steel	CR10-78M	CR10-78MZB	Accessories	New item no
Beater, stainless steel	CR10-27M	CR10-27MZB	Accessories	New item no
Whip, stainless steel, with 3mm wires	CR10-28MS	CR10-28MZB	Accessories	New item no
Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dish	42CR10-204	42CR10-204ZB	Accessories	New item no
Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved	42CR10-202	42CR10-202ZB	Accessories	New item no
Tool rack, 10 - 40L mixers	48R20Z	48R20ZB	Accessories	New item no
KODIAK20				
20 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater)	CR20-A	CR20-AZB	Accessories	New item no
20 L Bowl with bowl detection, stainless steel	CR20-75M	CR20-75MZB	Accessories	New item no
20 L Hook, stainless steel	CR20-78M	CR20-78MZB	Accessories	New item no
20 L Beater, stainless steel	CR20-27.2M	CR20-27.2MZB	Accessories	New item no
20 L Whip, stainless steel, standard	CR20-28.3M	CR20-28.3MZB	Accessories	New item no
20 L Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved	42CR20-202ZB	42CR20-202ZB	Accessories	New item no
20/12 L B-equipment (1 set of 12L stainless steel bowl with bowl detection, stainless steel beater)	CR20-B	CR20-BZB	Accessories	New item no
20/12 L Bowl with bowl detection, stainless steel	CR20-75AM	CR20-75AMZB	Accessories	New item no
20/12 L Hook, stainless steel	CR20-78AM	CR20-78AMZB	Accessories	New item no
20/12 L Beater, stainless steel	CR20-27A2M	CR20-27A2MZB	Accessories	New item no
20/12 L Whip, stainless steel, standard	CR20-28.3AM	CR20-28.3AMZB	Accessories	New item no
20 L Bowl trolley	22CR20	22CR20ZB	Accessories	New item no
20/12 L Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved	42CR20A-202	42CR20A-202ZB	Accessories	New item no
KODIAK30				
30 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater)	CR30-A	CR30-AZB	Accessories	New item no
30 L Bowl with bowl detection, stainless steel	CR30-75M	CR30-75MZB	Accessories	New item no
30 L Beater, stainless steel	CR30-27.4M	CR30-27.4MZB	Accessories	New item no
30 L Whip, stainless steel, standard	CR30-28.3MZB	CR30-28.3MZB	Accessories	New item no
30 L Automatic scraper in stainless steel with scraper blade approved for food contact up to 100°C and dish	42CR30P	42CR30PZB	Accessories	New item no
30/15 L B-equipment (1 set of 15L stainless steel bowl with bowl detection, stainless steel beater)	CR30-B	CR30-BZB	Accessories	New item no
30/15 L Bowl with bowl detection, stainless steel	CR30-75AM	CR30-75AMZB	Accessories	New item no
30/15 L Hook, stainless steel	CR30-78AM	CR30-78AMZB	Accessories	New item no
30/15 L Beater, stainless steel	CR30-27.4AM	CR30-27.4AMZB	Accessories	New item no
30/15 L Whip, stainless steel, standard	CR30-28.1AM	CR30-28.3AMZB	Accessories	New item no
30/15 L Automatic scraper in stainless steel with scraper blade approved for food contact up to 100°C and dish	42CR30AP	42CR30APZB	Accessories	New item no
AR30				
Mixer with VL-1 control panel	M030-A-0053	M030A-W-400N1-01	Mixer	New item no
Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control	M030-A-0055	M030A-W-400N1S-01	Mixer	New item no
Stainless steel frame mixer with VL-1 control panel	M030-0056	M030A-S-400N1-01	Mixer	New item no
Stainless steel frame mixer with VL-1S control panel	M030-0057	M030A-S-400N1S-01	Mixer	New item no
30 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater)	AR30-A.5M	AR30-A.5MZB	Accessories	New item no
30 L Bowl with bowl detection, stainless steel	RN30-75M	AR30-75MZB	Accessories	New item no
30 L Whip, standard, stainless wires ** Double pin - 1 April 2025 **	AR30-28.5MZB	AR30-28.5MZB	Accessories	New item no
30/15 L B-equipment (1 set of 15L stainless steel bowl with bowl detection, stainless steel beater)	AR30-B.5M	AR30-B.5MZB	Accessories	New item no
30/15 L Hook, stainless steel ** Double pin - 1 April 2025 **	AR30-78.5AM	AR30-78.5AMZB	Accessories	New item no
30/15 L Beater, standard, stainless steel ** Double pin - 1 April 2025 **	AR30-27.5AM	AR30-27.5AMZB	Accessories	New item no
30 L Bowl with bowl detection, stainless steel (Ny serie nummer bør indsættes)	RN30-75M	AR30-75MZB	Accessories	New item no
30/15 L Bowl with bowl detection, stainless steel (Nyt serie nummer bør indsættes)	RN30-75AM	AR30-75AM	Accessories	New item no
AR40				
Mixer with VL-1 control panel	M040-A-0091	M040A-W-400N1-01	Mixer	New item no
Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control	M040-A-0092	M040A-W-400N1S-01	Mixer	New item no
Stainless steel frame mixer with VL-1 control panel	M040-0098	M040A-S-400N1-01	Mixer	New item no
Stainless steel frame mixer with VL-1S control panel	M040-0101	M040A-S-400N1S-01	Mixer	New item no
40 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater)	AR40-A.5M	AR40-A.5MZB	Accessories	New item no
40 L Bowl truck	22AR40ZB	22AR40ZB	Accessories	New item no
40/20 L B-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater)	AR40-B.5M	AR40-B.5MZB	Accessories	New item no
40/20 L Bowl with bowl detection, stainless steel	R40-75AM	R40-75AMZB	Accessories	New item no
40/20 L Hook, stainless steel ** Double pin - 1 April 2025 **	R40-78.5AM	R40-78.5AMZB	Accessories	New item no
40/20 L Beater, stainless steel ** Double pin - 1 April 2025 **	AR40-27.5AM	AR40-27.5AMZB	Accessories	New item no
AR60				
Mixer with VL-1 control panel	M060-A-0091	M060A-W-400N1-01	Mixer	New item no
Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control	M060-A-0092	M060A-W-400N1S-01	Mixer	New item no
Stainless steel frame mixer with VL-1 control panel	M060-A-0093	M060A-S-400N1-01	Mixer	New item no
Stainless steel frame mixer with VL-1S control panel	M060-0094	M060A-S-400N1S-01	Mixer	New item no
60 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater)	AR60-A.5M	AR60-A.5MZB	Accessories	New item no
60 L Bowl truck, standard	22AR60ZB	22AR60ZB	Accessories	New item no
60/30 L B-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater)	AR60-B.5M	AR60-B.5MZB	Accessories	New item no
60/30 L Bowl with bowl detection, stainless steel	R60-75AM	R60-75AMZB	Accessories	New item no
60/30 L Beater, stainless steel ** Double pin - 1 April 2023 **	R60-27.5AM	R60-27.5MZB	Accessories	New item no
60/30 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	R60-28.5AM	AR60-28.5AMZB	Accessories	New item no
Tool rack, 60 - 200L mixers	48R60Z	48R60ZB	Accessories	New item no
60 L Beater, stainless steel ** Double pin - 1 April 2023 **	R60-27.5M	R60-27.5MZB	Accessories	New item no
ERGO60				
Mixer with VL-5 control panel	M060-0099	M060E-W-400U5-01	Mixer	New item no
Stainless steel frame mixer with VL-5 control panel	M060-0100	M060E-S-400U5-01	Mixer	New item no
AR80				



Visit our website:
varimixer.com



Download assets:

- Dimensional sketches
- Videos (SoMe assets for posts)



Download: (Menu: Support)

- Spare parts manual
- Data sheets
- Operating instructions
- Electrical connection
- Cleaning instructions



Download product images and videos: (Menu: Support)

<https://varimixer.com/download/product-images-and-data/>

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Varimixer

KODIAK10

UNIQUE SELLING POINTS

- Meets the IP44 standards
- Stainless steel frame
- Bowl with bowl detection
- Patented magnetic detachable safety guard
- Scraper holder included
- Four height-adjustable feet
- Single phase 230 V
- Extra protection against water ingress



MARINE VERSION

- Available for special marine power supply
- Four stainless steel height-adjustable feet for bolting or welding to deck or table
- Meets the USPHS standards
- IP44

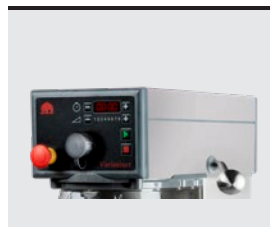


**RECOMMENDED
CAPACITIES**

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OPTIONS



Attachment drive

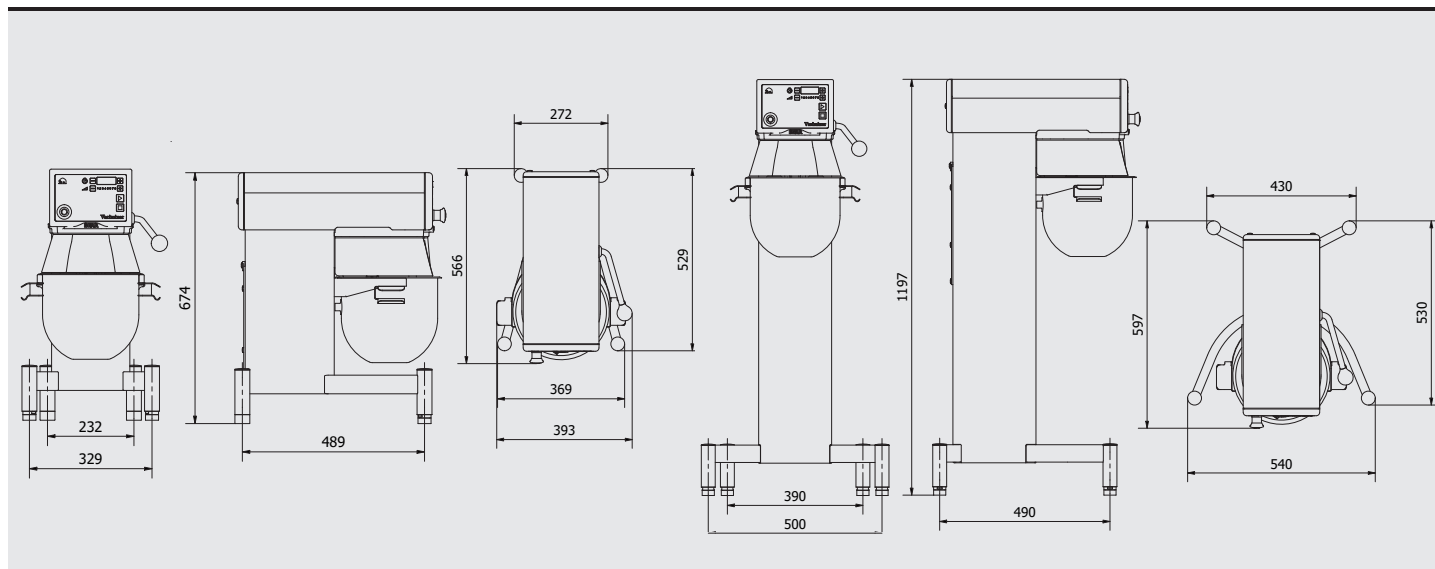
ACCESSORIES AND EQUIPMENT

- Meat mincers – see page 32
- Cookie press – see page 32
- Tool rack
- Automatic scraper



Automatic scraper, stainless steel

DIMENSIONS



Measurements in mm



Item no.	KODIAK10	Price EURO
	Stainless steel frame IP44 protection Height adjustable feet Attachment Drive Scraper holder 10L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip in stainless steel with 3mm wires Removable magnetic safety guard Digital timer Voltage: 1ph, 230V, 50-60Hz with 0 and ground - 700 W (Powercon DK-EU-UK)	
M010K-TH-230N1C-01	Kodiak 10L table model	4.419 €

OPTIONS

Below options can be added to the above mixer (add price)

MARINE-01	Marine version table model USPHS: Marine adaption kit Four stainless steel height-adjustable feet for bolting or welding to deck or table. Add additional price for marine voltage transformer, see below.	+ 276 €
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ADDITIONAL PRICE FOR BUILT IN POWER TRANSFORMER

1 ph, 100V	100V, 50-60Hz with 0 with ground	295 €
1 ph, 115V	115V, 50-60Hz with 0 with ground	295 €
1 ph, 120V	120V, 50-60Hz with 0 with ground	295 €
1 ph, 200V	200V, 50-60Hz with 0 with ground	295 €
1 ph, 208V	208V, 50-60Hz with 0 with ground	295 €
1 ph, 230V	230V, 50-60Hz with 0 with ground - Standard - Included in yellowbox mixer	0 €
2 ph, 230V	230V, 50-60Hz without 0 with ground	0 €
2 ph, 380V	380V, 50-60Hz without 0 with ground *	295 €
2 ph, 400V	400V, 50-60Hz without 0 with ground *	295 €
2 ph, 440V	440V, 50-60Hz without 0 with ground *	295 €
2 ph, 480V	480V, 50-60Hz without 0 with ground *	295 €

*) Transformer built onto the mixer. All our mixers are well suited for use on ships and on offshore-platforms.

ACCESSORIES

CR10-75MZB	Bowl with bowl detection, stainless steel	391 €
CR10-78MZB	Hook, stainless steel	177 €
CR10-27MZB	Beater, stainless steel	153 €
CR10-28MZB	Whip, stainless steel, with 3mm wires	298 €
42CR10-202ZB	Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved for food contact up to 100°C and dishwasher safe	123 €
42CR10-204ZB	Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	14 €
42CR10-204T	Scraper blade Special, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	72 €

EQUIPMENT

AR005-360-TS003	62 mm meat mincer with knife and 4,5 mm mm disc in stainless steel	677 €
AR005-357-TD005	3 mm disc, stainless steel	50 €
AR005-357-TD004	4,5 mm disc, stainless steel	54 €
AR005-357-TD008	8 mm disc, stainless steel	54 €
AR005-358-TD003	Knife, ø62mm	40 €
41R6-TS002ZB	Cookie press for meat mincer (Ø8)	98 €
41R6-TS003ZB	Cookie press for meat mincer (Ø16)	158 €
8R3Z	Sausage horn for 3MM	131 €
48R20ZB	Tool rack, 10 - 40L mixers	313 €

The mixer is delivered with country specified plugs, please state required type of plug:

EU, DK, AUS/NZ, CH, CHN, USA/CAN, UK, JPN/TW.

Varimixer

KODIAK20

UNIQUE SELLING POINTS

- Meets the IP44 standards
- Stainless steel frame
- Bowl with bowl detection
- No lifting required – thanks to the high trolley
- Patented magnetic detachable safety guard
- Scraper holder included
- Wider bowl, offering greater visibility
- Four height-adjustable feet
- Single phase 230 V
- Extra protection against water ingress



MARINE VERSION

- Available for special marine power supply
- Four stainless steel height-adjustable feet for bolting or welding to deck or table
- Trolley with five wheels with locks
- Meets the USPHS standards
- IP44



**RECOMMENDED
CAPACITIES**

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OPTIONS



Attachment drive

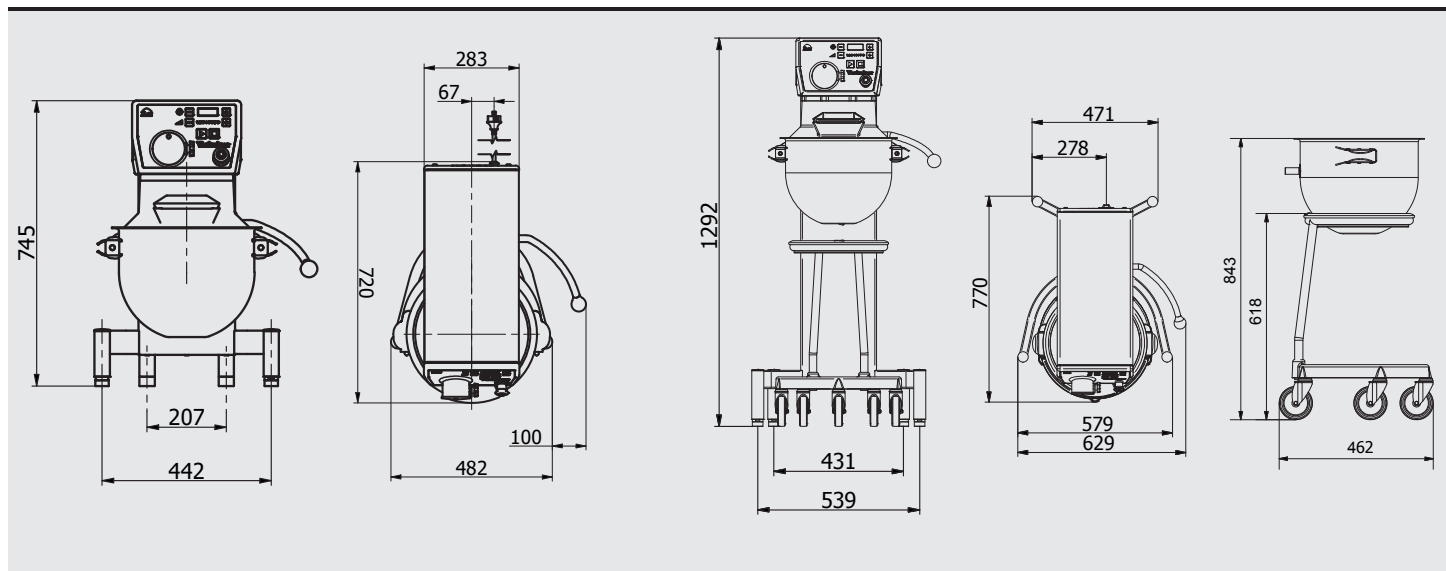
ACCESSORIES AND EQUIPMENT

- 20/12L B-equipment for reduced volume
- Meat mincers – see page 32
- Cookie press – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Automatic scraper



Automatic scraper, stainless steel

DIMENSIONS



Measurement in mm



Item no.	KODIAK20	Price EURO	
	Stainless steel frame IP44 protection Height adjustable feet Scraper holder 20L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip in stainless steel Removable magnetic safety guard Digital timer Bowl trolley in ergonomic height with five wheels (Floor model only) Voltage: 1 ph, 230V, 50-60Hz with 0 and ground - 700 W (Powercon DK-EU-UK)		
M020K-T-230N1C-01	Kodiak 20L table model	5.353 €	
M020K-F-230N1C-01	Kodiak 20L floor model		6.110 €
M020K-TH-230N1C-01	Kodiak 20L table model - With attachment drive	5.967 €	
M020K-FH-230N1C-01	Kodiak 20L floor model - With attachment drive		6.724 €

OPTIONS

Below options can be added to the above mixer (add price)

MARINE-03	Marine Table version USPHS: Marine adaption kit Four stainless steel height-adjustable feet for bolting or welding to deck or table. Add additional price for marine voltage transformer, see below.	346 €
MARINE-02	Marine Floor version USPHS: Marine adaption kit Four stainless steel height-adjustable feet for bolting or welding to deck or table. Floor model trolley with five wheels with brake locks. Add additional price for marine voltage transformer, see below.	508 €

ADDITIONAL PRICE FOR BUILT IN POWER TRANSFORMER

1 ph, 100V	100V, 50-60Hz with 0 with ground	357 €
1 ph, 115V	115V, 50-60Hz with 0 with ground	357 €
1 ph, 120V	120V, 50-60Hz with 0 with ground	357 €
1 ph, 200V	200V, 50-60Hz with 0 with ground	357 €
1 ph, 208V	208V, 50-60Hz with 0 with ground	357 €
1 ph, 230V	230V, 50-60Hz with 0 with ground - Standard - Included in yellowbox mixer	0 €
2 ph, 230V	230V, 50-60Hz without 0 with ground	0 €
2 ph, 380V	380V, 50-60Hz without 0 with ground	357 €
2 ph, 400V	400V, 50-60Hz without 0 with ground	357 €
2 ph, 440V	440V, 50-60Hz without 0 with ground	357 €
2 ph, 480V	480V, 50-60Hz without 0 with ground	357 €

ACCESSORIES 20 L

CR20-AZB	20 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook)	1.131 €
CR20-75MZB	20 L Bowl with bowl detection, stainless steel	450 €
22CR20ZB	20 L Bowl trolley	415 €
22CR20.1ZB	20 L Bowl trolley - Marine with lockable wheels	439 €
CR20-78MZB	20 L Hook, stainless steel	226 €
CR20-27.2MZB	20 L Beater, stainless steel	226 €
CR20-28.3MZB	20 L Whip, stainless steel, standard	375 €
42CR20-202ZB	20 L Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved for food contact up to 100°C and dishwasher safe	353 €
42CR20-204	20 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	18 €
42CR20-204T	20 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	43 €

ACCESSORIES 20/12 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

CR20-BZB	20/12 L B-equipment (1 set of 12L stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook)	1.049 €
CR20-75AMZB	20/12 L Bowl with bowl detection, stainless steel	415 €
CR20-78AMZB	20/12 L Hook, stainless steel	239 €
CR20-27A2MZB	20/12 L Beater, stainless steel	212 €
CR20-28.3AMZB	20/12 L Whip, stainless steel, standard	375 €
42CR20A-202ZB	20/12 L Automatic scraper in stainless steel with scraper blade, food grade 100°C (PA) - approved for food contact up to 100°C and dishwasher safe	330 €
42CR20-204A	20/12 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	24 €
42CR20-204AT	20/12 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	36 €

EQUIPMENT

6RZB	Meat mincer, 82 mm - see Meat mincer page for specifications	1.319 €
8R6	Sausage tube for 82 mm meat mincer	150 €
4AR1M	Intermediate bearing for 62 mm meat mincer	356 €
41R6-TS002ZB	Cookie press for meat mincer (Ø8)	98 €
41R6-TS003ZB	Cookie press for meat mincer (Ø16)	158 €
1130.003	Vegetable cutter, GR20 - see Vegetable cutter page for specifications	1.767 €
48R20ZB	Tool rack, 10 - 40L mixers	313 €

The mixer is delivered with country specified plugs, please state required type of plug:
 EU, DK, AUS/NZ, CH, CHN, USA/CAN, UK, JPN/TW.

Residual current devices (RCD): HPFI-type A-SI or PFI-type B.

Varimixer

KODIAK30

UNIQUE SELLING POINTS

- Meets the IP44 standards
- Stainless steel frame
- Bowl with bowl detection
- No lifting required – thanks to the high trolley
- Patented magnetic detachable safety guard
- Scraper holder included
- Wider bowl, offering greater visibility
- Four height-adjustable feet
- Single phase 230 V



MARINE VERSION

- Available for special marine power supply
- Four stainless steel height-adjustable feet for bolting or welding to deck
- Trolley with five wheels with locks
- Meets the USPHS standards
- IP44



**RECOMMENDED
CAPACITIES**

PAGE 48



OPTIONS



Attachment drive

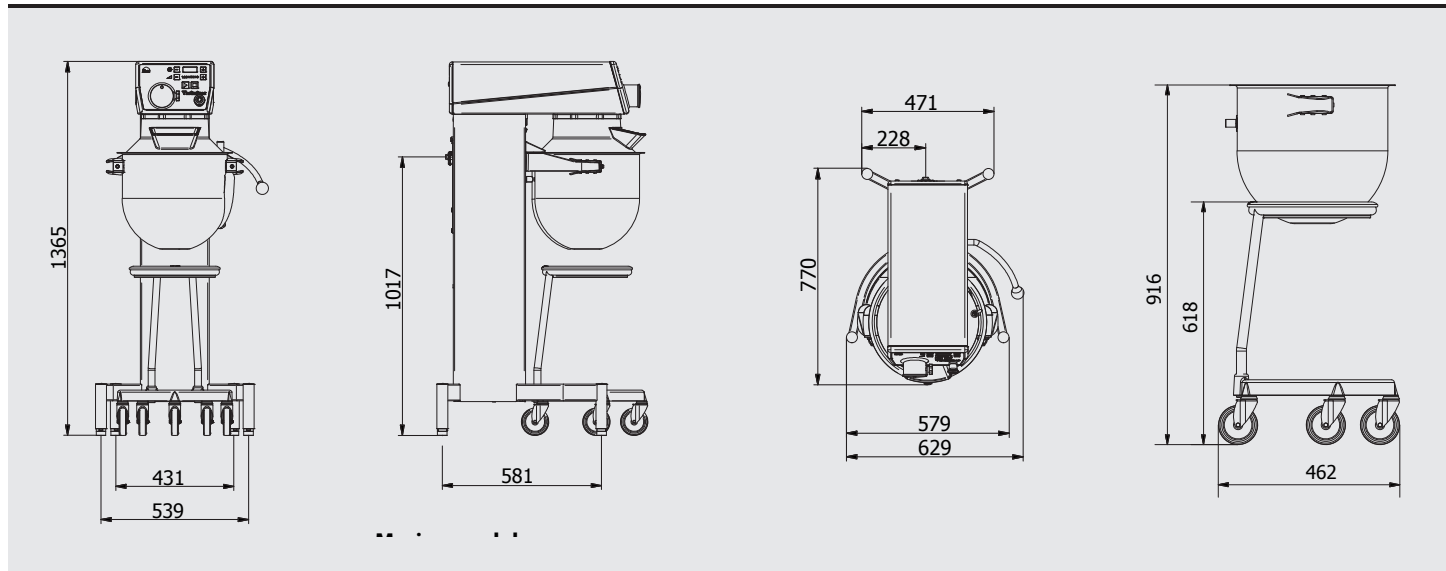
ACCESSORIES AND EQUIPMENT

- 30/15L B-equipment for reduced volume
- Meat mincers – see page 32
- Cookie press – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Automatic scraper



Automatic scraper, stainless steel

DIMENSIONS



Measurements in mm



Item no.	KODIAK30	Price EURO
	Stainless steel frame IP44 protection Height adjustable feet Scraper holder 30L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip in stainless steel Removable magnetic safety guard Digital timer Bowl trolley in ergonomic height with five wheels Voltage: 1ph, 230V, 50-60Hz with 0 and ground - 1200 W (Powercon DK-EU-UK)	
M030K-F-230N1C-01	Kodiak 30L mixer	8.477 €
M030K-FH-230N1C-01	Kodiak 30L mixer - With attachment drive	9.079 €

OPTIONS

Below options can be added to the above mixer (add price)

MARINE-02	Marine version USPHS: Marine adaption kit Four stainless steel height-adjustable feet for bolting or welding to deck or table. Add additional price for marine voltage transformer, see below.	346 €
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ADDITIONAL PRICE FOR BUILT IN POWER TRANSFORMER

1 ph, 100V	100V, 50-60Hz with 0 with ground	375 €
1 ph, 115V	115V, 50-60Hz with 0 with ground	375 €
1 ph, 120V	120V, 50-60Hz with 0 with ground	375 €
1 ph, 200V	200V, 50-60Hz with 0 with ground	375 €
1 ph, 208V	208V, 50-60Hz with 0 with ground	375 €
1 ph, 230V	230V, 50-60Hz with 0 with ground - Standard - Included in yellowbox mixer	0 €
2 ph, 230V	230V, 50-60Hz without 0 with ground	0 €
2 ph, 380V	380V, 50-60Hz without 0 with ground	375 €
2 ph, 400V	400V, 50-60Hz without 0 with ground	375 €
2 ph, 440V	440V, 50-60Hz without 0 with ground	375 €
2 ph, 480V	480V, 50-60Hz without 0 with ground	375 €

ACCESSORIES 30 L

CR30-AZB	30 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook)	1.503 €
CR30-75MZB	30 L Bowl with bowl detection, stainless steel	924 €
22CR20	30 L Bowl trolley	415 €
CR30-78MZB	30 L Hook, stainless steel	318 €
CR30PH-78.4M	30 L High speed double hook for sour dough, stainless steel	335 €
CR30-27.4MZB	30 L Beater, stainless steel	282 €
CR30-28.3MZB	30 L Whip, stainless steel, standard	375 €
42CR30PZB	30 L Automatic scraper in stainless steel with scraper blade approved for food contact up to 100°C (PA) and dishwasher safe	327 €
42CR30-204	30 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	22 €
42CR30-204T	30 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	117 €

ACCESSORIES 30/15 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

CR30-BZB	30/15 L B-equipment (1 set of 15L stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook)	1.237 €
CR30-75AMZB	30/15 L Bowl with bowl detection, stainless steel	778 €
CR30-78AMZB	30/15 L Hook, stainless steel	301 €
CR30-27.4AMZB	30/15 L Beater, stainless steel	212 €
CR30-28.3AMZB	30/15 L Whip, stainless steel, standard	371 €
42CR30APZB	30/15 L Automatic scraper in stainless steel with scraper blade approved for food contact up to 100°C (PA) and dishwasher safe	327 €
42CR30-204A	30/15 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	19 €
42CR30-204AT	30/15 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	43 €

EQUIPMENT

6RZB	Meat mincer, 82 mm - see Meat mincer page for specifications	1.319 €
8R6	Sausage tube for 82 mm meat mincer	150 €
4AR1M	Intermediate bearing for 62 mm meat mincer	356 €
41R6-TS002ZB	Cookie press for meat mincer (Ø8)	98 €
41R6-TS003ZB	Cookie press for meat mincer (Ø16)	158 €
1130.003	Vegetable cutter, GR20 - see Vegetable cutter page for specifications	1.767 €
48R20ZB	Tool rack, 10 - 40L mixers	313 €

The mixer is delivered with country specified plugs, please state required type of plug:

EU, DK, AUS/NZ, CH, CHN, USA/CAN, UK, JPN/TW.

Varimixer

AR30

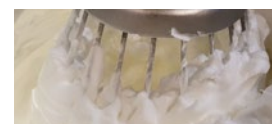
UNIQUE SELLING POINTS

- Stainless steel tools
- Bowl with bowl detection
- A strong and effective mixer
- Digital timer
- Automatic bowl clamping and centring
- Gentle bowl lowering
- Manual or automatic operation
- Available in stainless steel



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



**RECOMMENDED
CAPACITIES**

PAGE 48



OPTIONS



VL-1

Manual speed regulation and bowl lowering



VL-1S

Automatic speed regulation and bowl lowering

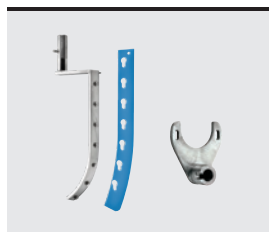


Attachment drive for meat
mincer and vegetable cutter

OPTIONS



Magnetic removable safety
guard, stainless steel



Automatic scraper, stainless
steel

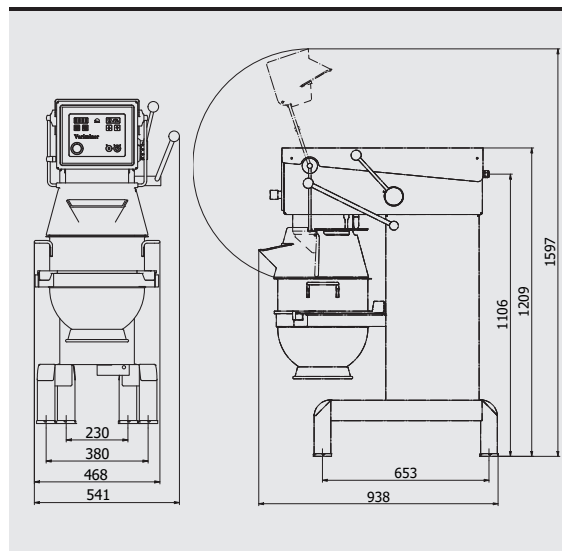
ACCESSORIES AND EQUIPMENT

- 30/15L B-equipment for reduced volume
- Meat mincers – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Easylift 30-60 bowl lift – see page 34
- Multilift 30-60 bowl lift – see page 35
- Flexlift Inox bowl lift – see page 36
- Flexlift Inox Mini bowl lift – see page 37



Bowl truck

DIMENSIONS



Measurements in mm



Item no.	AR30	Price EURO
	White powder coated steel frame 30L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip with stainless steel wires Magnetic removable safety guard, Polycarbonate Digital timer Soft bowl lowering Voltage: 3ph, 400V, 50Hz with 0 and ground. 1000 W	
M030A-W-400N1-01	Mixer with VL-1 control panel	9.255 €
M030A-W-400N1S-01	Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control	11.784 €
M030A-S-400N1-01	Stainless steel frame mixer with VL-1 control panel	11.240 €
M030A-S-400N1S-01	Stainless steel frame mixer with VL-1S control panel	13.770 €

OPTIONS

Below options can be added to the above mixer (add price)

		+
50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
AG	Magnetic removable safety guard S/S grid - not CE certified - NOT FOR SALE IN EUROPE	0 €
ATT-DR	Attachment drive for mounting of meat mincer or vegetable cutter	668 €
M	Marine version USPHS:	
Marine version	Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months	3.276 €

ACCESSORIES 30 L

AR30-A.5MZB	30 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2025 **	1.575 €
AR30-75MZB	30 L Bowl with bowl detection, stainless steel ** From SERIAL NO 30011000 **	1.021 €
22AR30ZB	30 L Bowl truck	562 €
RN30-78.5M	30 L Hook, stainless steel ** Double pin - 1 April 2025 **	477 €
AR30-27.5M	30 L Beater, stainless steel ** Double pin - 1 April 2025 **	264 €
AR30-28.5MZB	30 L Whip, standard, stainless wires ** Double pin - 1 April 2025 **	380 €
14RN30.5M	30 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2025 **	2.119 €
42RN30P	30 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	463 €
42RN30PT	30 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	511 €
42RN30-204	30 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	24 €
42RN30-204T	30 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	73 €
39RN30.5M	30 L Powder mixer in stainless steel ** Double pin - 1 April 2025 **	2.937 €

ACCESSORIES 30/15 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR30-B.5MZB	30/15 L B-equipment (1 set of 15L stainless steel bowl with bowl detection, stainless steel beater, whip, and stainless steel hook) ** Double pin - 1 April 2025 **	1.368 €
AR30-75AM	30/15 L Bowl with bowl detection, stainless steel ** From SERIAL NO 30011000 **	862 €
22AR30A	30/15 L Bowl truck, standard	595 €
AR30-78.5AMZB	30/15 L Hook, stainless steel ** Double pin - 1 April 2025 **	277 €
AR30-27.5AMZB	30/15 L Beater, standard, stainless steel ** Double pin - 1 April 2025 **	264 €
AR30-28.5AMZB	30/15 L Whip, standard, stainless wires ** Double pin - 1 April 2025 **	377 €
14R30A.5M	30/15 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2025 **	2.119 €
42RN30AP	30/15 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	463 €
42RN30APT	30/15 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	511 €
42RN20-204	30/15 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	9 €
42RN20-204T	30/15 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	83 €

EQUIPMENT

21CR30	Easylift 30-60 - See Easylift page for specifications	3.070 €
21CR31	Multilift 30-60 - See Multilift page for specifications	4.431 €
21AE60ESL	Flexlift Inox 30-80 L M stainless steel, height 1,95 m	19.823 €
21AE60ESH	Flexlift Inox 30-80 L H stainless steel, height 2,3 m	19.823 €
21AR40ESH	Flexlift Inox Mini 30-60 - See Flexlift Inox Mini page for specifications	11.803 €
4AR1M	Intermediate bearing for 62 mm meat mincer	356 €
41R6-TS002ZB	Cookie press for meat mincer (Ø8)	98 €
41R6-TS003ZB	Cookie press for meat mincer (Ø16)	158 €
6RZB	Meat mincer, 82 mm - see Meat mincer page for specifications	1.319 €
8R6	Sausage tube for 82 mm meat mincer	150 €
1130.003	Vegetable cutter, GR20 - see Vegetable cutter page for specifications	1.767 €
48R20Z	Tool rack, 10 - 40L mixers	313 €

Varimixer

AR40

UNIQUE SELLING POINTS

- Stainless steel tools
- Bowl with bowl detection
- A strong and effective mixer
- Digital timer
- Automatic bowl clamping and centring
- Gentle bowl lowering
- Manual or automatic operation
- Available in stainless steel



PIZZA VERSION

- 60% more motor power
- Reinforced double bayonet fitting
- Specially-designed pizza dough hook
- Handles 45 % more dough



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



**RECOMMENDED
CAPACITIES**

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OPTIONS



VL-1

Manual speed regulation and bowl lowering



VL-1S

Automatic speed regulation and bowl lowering

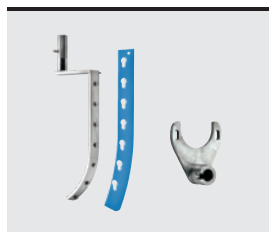


Attachment drive for meat mincer and vegetable cutter

OPTIONS



Magnetic removable safety guard, stainless steel



Automatic scraper, stainless steel

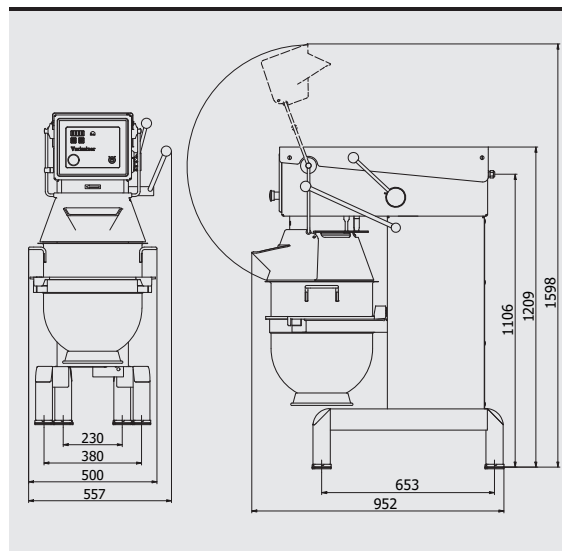
ACCESSORIES AND EQUIPMENT

- 40/20L B-equipment for reduced volume
- Meat mincers – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Easylift 30-60 bowl lift– see page 34
- Multiift 30-60 bowl lift - see page 35
- Flexlift Inox bowl lift – see page 36
- Flexlift Inox Mini bowl lift – see page 37



Bowl truck

DIMENSIONS



Measurements in mm



Item no.	AR40	Price EURO
	White powder coated steel frame 40L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip with stainless steel wires Magnetic removable safety guard, Polycarbonate Digital timer Soft bowl lowering Voltage: 3ph, 400V, 50Hz with 0 and ground. 1100 W	
M040A-W-400N1-01	Mixer with VL-1 control panel	11.747 €
M040A-W-400N1S-01	Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control	14.283 €
M040A-S-400N1-01	Stainless steel frame mixer with VL-1 control panel	13.676 €
M040A-S-400N1S-01	Stainless steel frame mixer with VL-1S control panel	16.212 €

OPTIONS

Below options can be added to the above mixer (add price)

+

50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
SP	Pizza execution , for heavy duty purpose with a higher dough capacity	1.451 €
Ag	Magnetic removable safety guard S/S grid - not CE certified - NOT FOR SALE IN EUROPE	0 €
Hjt	Attachment drive for mounting of meat mincer or vegetable cutter	651 €
M	Marine version USPHS:	
Marine	Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months	3.273 €

ACCESSORIES

AR40-A.5MZB	40 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2025 **	1.864 €
R40-75M	40 L Bowl with bowl detection, stainless steel	1.174 €
22AR40ZB	40 L Bowl truck	546 €
R40-78.5M	40 L Hook, stainless steel ** Double pin - 1 April 2025 **	391 €
AR40-27.5M	40 L Beater, stainless steel ** Double pin - 1 April 2025 **	320 €
AR40-28.5MZB	40 L Whip, standard, stainless wires ** Double pin - 1 April 2025 **	397 €
14R40.5M	40 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2025 **	2.526 €
42AR41P	40 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	527 €
42AR41PT	40 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	687 €
42R40-204	40 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	24 €
42R40-204T	40 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	174 €
39R40.5M	40 L Powder mixer in stainless steel ** Double pin - 1 April 2025 **	3.237 €

ACCESSORIES 40/20 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR40-B.5MZB	40/20 L B-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2025 **	1.728 €
R40-75AMZB	40/20 L Bowl with bowl detection, stainless steel	978 €
22AR40A	40/20 L Bowl truck, standard	580 €
R40-78.5AMZB	40/20 L Hook, stainless steel ** Double pin - 1 April 2025 **	368 €
AR40-27.5AMZB	40/20 L Beater, stainless steel ** Double pin - 1 April 2025 **	300 €
AR40-28.5AMZB	40/20 L Whip, standard, stainless wires ** Double pin - 1 April 2025 **	399 €
14R40A.5AM	40/20 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2025 **	2.061 €
42AR41AP	40/20 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	527 €
42AR41APT	40/20 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	687 €
42R40A-204	40/20 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	26 €
42R40A-204T	40/20 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	96 €

EQUIPMENT

21CR30	Easylift 30-60 - See Easylift page for specifications	3.070 €
21CR31	Multilift 30-60 - See Multilift page for specifications	4.431 €
21AE60ESL	Flexlift Inox 30-80 L M stainless steel, height 1,95 m	19.823 €
21AE60ESH	Flexlift Inox 30-80 L H stainless steel, height 2,3 m	19.823 €
21AR40ESH	Flexlift Inox Mini 30-60 - See Flexlift Inox Mini page for specifications	11.803 €
4AR1M	Intermediate bearing for 62 mm meat mincer	364 €
41R6-TS002ZB	Cookie press for meat mincer (Ø8)	98 €
41R6-TS003ZB	Cookie press for meat mincer (Ø16)	158 €
6RZB	Meat mincer, 82 mm - see Meat mincer page for specifications	1.319 €
8R6	Sausage tube for 82 mm meat mincer	150 €
1130.003	Vegetable cutter, GR20 - see Vegetable cutter page for specifications	1.797 €
48R20Z	Tool rack, 10 - 40L mixers	313 €

Varimixer

AR60

UNIQUE SELLING POINTS

- Stainless steel tools
- Bowl with bowl detection
- Strong and efficient mixer
- Digital timer
- Automatic bowl clamping and centering
- Soft bowl lowering
- Manual or automatic operation
- Stainless steel option



PIZZA VERSION

- 60% more motor power
- Reinforced double bayonet fitting
- Specially-designed pizza dough hook
- Handles 35 % more dough



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



**RECOMMENDED
CAPACITIES**

PAGE 48



OPTIONS



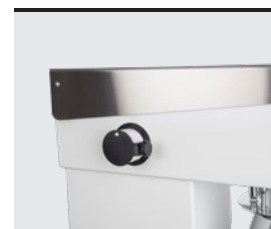
VL-1

Manual speed regulation and bowl lowering



VL-1S

Automatic speed regulation and bowl lowering

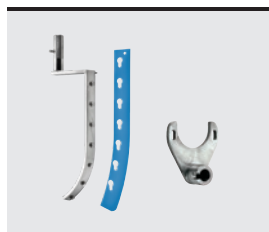


Attachment drive for meat
mincer and vegetable cutter

OPTIONS



Magnetic removable safety
guard, stainless steel



Automatic scraper, stainless
steel

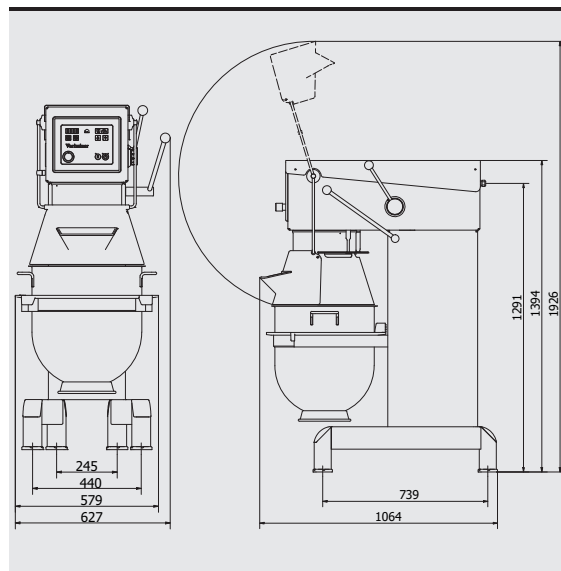
ACCESSORIES AND EQUIPMENT

- 60/30L B-equipment for reduced volume
- Meat mincers – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Easylift 30-60 bowl lift – see page 34
- Multilift 30-60 bowl lift – see page 35
- Flexlift Inox bowl lift – see page 36
- Flexlift Inox Mini bowl lift – see page 37



Bowl truck

DIMENSIONS



Measurements in mm



Varimixer

ERGO60

UNIQUE SELLING POINTS

- Ergonomic operation
- Touch panel for easy operation with 24 programmable recipes
- Bowl with bowl detection
- Separate removal of bowl and tools
- Efficient continuous production
- Available in stainless steel
- Can be washed in accordance with IP53
- Detachable safety guard



IP54 UPGRADE PACKAGE

- Waterproof stainless steel planetary head
- Seal at back panel
- Seal at top panel
- Water ingress protection at vent



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



**RECOMMENDED
CAPACITIES**

PAGE 48



OPTIONS

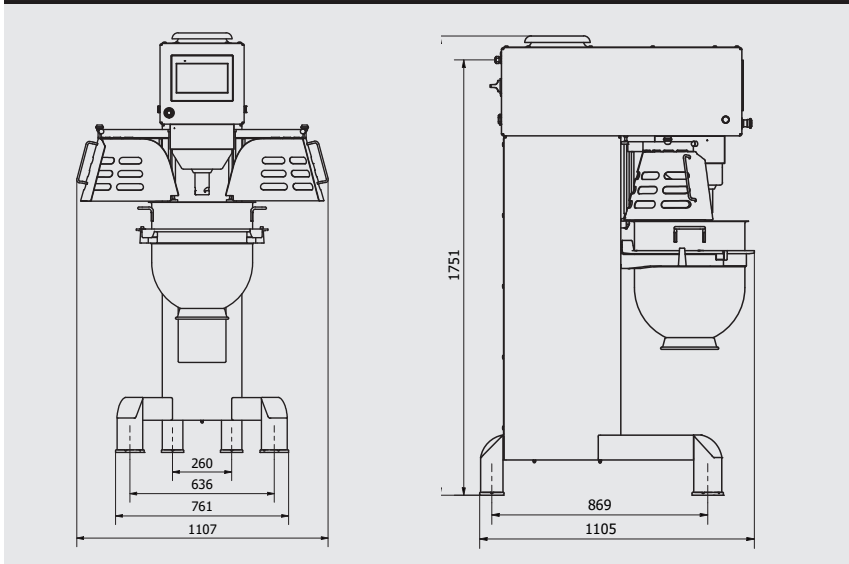


Removable safety guard,
stainless steel



Automatic scraper,
stainless steel

DIMENSIONS



Measurements in mm

ACCESSORIES AND EQUIPMENT

- 60/30L B-equipment for reduced volume
- Tool rack – see page 31
- Easylift 30-60 bowl lift – see page 32
- Multilift 30-60 bowl lift – see page 33
- Flexlift Inox bowl lift – see page 34
- Flexlift Inox Mini bowl lift – see page 35



Bowl truck - **Included**



Bowl lift

AR60

Item no.	AR60	Price EURO
	White powder coated steel frame 60L bowl in stainless steel Flat beater in stainless steel Dough hook in stainless steel Whip with stainless steel wires Magnetic removable safety guard, Polycarbonate Digital timer Soft bowl lowering Voltage: 3ph, 400V, 50Hz with 0 and ground. 1850 W	
M060A-W-400N1-01	Mixer with VL-1 control panel	15.112 €
M060A-W-400N1S-01	Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control	18.665 €
M060A-S-400N1-01	Stainless steel frame mixer with VL-1 control panel	17.963 €
M060A-S-400N1S-01	Stainless steel frame mixer with VL-1S control panel	21.516 €

OPTIONS

Below options can be added to the above mixer (add price)

		+
50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
SP	Pizza execution , for heavy use and high dough capacity	1.707 €
Ag	Magnetic removable safety guard S/S grid - not CE certified - NOT FOR SALE IN EUROPE	0 €
Hjt	Attachment drive for mounting of meat mincer or vegetable cutter	666 €
WSSPH	Watertight stainless steel planetary head	7.057 €
M	Marine version USPHS:	
Marine	Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months	4.377 €

ACCESSORIES 60 L

AR60-A.5MZB	60 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2023 **	2.757 €
R60-75M	60 L Bowl with bowl detection, stainless steel	1.649 €
22AR60ZB	60 L Bowl truck, standard	546 €
R60-78.5M	60 L Hook, stainless steel ** Double pin - 1 April 2023 **	471 €
R60-27.5MZB	60 L Beater, stainless steel ** Double pin - 1 April 2023 **	497 €
R60-28.5M	60 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	443 €
R60-28.5MT	60 L Whip with thinner wires ** Double pin - 1 April 2023 **	461 €
44R60.5M	60 L Whip with reinforcement No. 44b ** Double pin - 1 April 2023 **	1.169 €
14R60.5M	60 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2023 **	3.002 €
42R60P	60 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	648 €
42R60PT	60 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	743 €
42R60-204	60 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	21 €
42R60-204T	60 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher	116 €
39R60.5M	60 L Powder mixer in stainless steel ** Double pin - 1 April 2023 **	3.387 €

ACCESSORIES 60/30 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR60-B.5MZB	60/30 L B-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2023 **	2.021 €
R60-75AMZB	60/30 L Bowl with bowl detection, stainless steel	1.168 €
22AR60A	60/30 L Bowl truck, standard	580 €
R60-78.5AM	60/30 L Hook, stainless steel ** Double pin - 1 April 2023 **	439 €
R60-27.5AMZB	60/30 L Beater, stainless steel ** Double pin - 1 April 2023 **	399 €
AR60-28.5AMZB	60/30 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	419 €
14R60.5AM	60/30 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2023 **	2.526 €
42R60AP	60/30 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	648 €
42R60APT	60/30 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	743 €
42R60A-204	60/30 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	27 €
42R60A-204T	60/30 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	70 €

EQUIPMENT

21CR30	Easyliift 30-60 - See Easyliift page for specifications	3.070 €
21CR31	Multilift 30-60 - See Multilift page for specifications	4.431 €
21AE60ESL	Flexlift Inox 30-80 L M stainless steel, height 1,95 m	19.823 €
21AE60ESH	Flexlift Inox 30-80 L H stainless steel, height 2,3 m	19.823 €
21AR40ESH	Flexlift Inox Mini 30-60 - See Flexlift Inox Mini page for specifications	11.803 €
4AR1M	Intermediate bearing for 62 mm meat mincer	364 €
41R6-TS002ZB	Cookie press for meat mincer (Ø8)	98 €
41R6-TS003ZB	Cookie press for meat mincer (Ø16)	158 €
6RZB	Meat mincer, 82 mm - see Meat mincer page for specifications	1.319 €
8R6	Sausage tube for 82 mm meat mincer	150 €
1130.003	Vegetable cutter, GR20 - see Vegetable cutter page for specifications	1.797 €
48R60ZB	Tool rack, 60 - 200L mixers	508 €



Item no.	ERGO60	Price EURO
	White powder coated steel frame 60L bowl in stainless steel Flat beater in stainless steel with double pin Dough hook in stainless steel with double pin Whip with stainless steel wires with double pin Removable safety guard Bayonet shaft with double track bayonet socket Filling chute Automatic bowl lift, digital timer, programmable Bowl Truck Voltage: 3ph, 400V, 50Hz with ground. 3000W	
M060E-W-400U5-01	Mixer with VL-5 control panel	27.919 €
M060E-S-400U5-01	Stainless steel frame mixer with VL-5 control panel	31.544 €

OPTIONS

Below options can be added to the above mixer (add price)

		+
50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
At	Closed splash guard stainless steel	323 €
EI	IP54 upgrade package: Watertight stainless steel planetary head, gasket at the rear plate, gasket at the top covering, water cover at air ventilation.	8.967 €
M Marine	Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months	5.596 €

ACCESSORIES 60 L

AR60-A.5MZB	60 L A-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) ** Double pin - 1 April 2023 **	2.757 €
R60-75M	60 L Bowl with bowl detection, stainless steel	1.649 €
22AR60ZB	60 L Bowl truck, standard	546 €
R60-78.5M	60 L Hook with double pin, stainless steel ** Double pin - 1 April 2023 **	471 €
R60-27.5M	60 L Beater with double pin, stainless steel ** Double pin - 1 April 2023 **	497 €
R60-28.5M	60 L Whip with double pin, standard, stainless wires ** Double pin - 1 April 2023 **	443 €
R60-28.5MT	60 L Whip with double pin, with thinner wires ** Double pin - 1 April 2023 **	461 €
44R60.5M	60 L Whip with double pin, with reinforcement No. 44b ** Double pin - 1 April 2023 **	1.169 €
14R60.5M	60 L Wing whip No. 14 with double pin, stainless steel ** Double pin - 1 April 2023 **	3.002 €
42R60P	60 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	648 €
42R60PT	60 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	743 €
42R60-204	60 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	21 €
42R60-204T	60 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	116 €
39R60.5M	Powder mixer with double pin, in stainless steel ** Double pin - 1 April 2023 **	3.387 €

ACCESSORIES 60/30 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR60-B.5MZB	60/30 L B-equipment (1 set of stainless steel bowl with bowl detection, stainless steel beater, whip and stainless steel hook) ** Double pin - 1 April 2023 **	2.021 €
R60-75AMZB	60/30 L Bowl with bowl detection, stainless steel	1.168 €
22AR60A	60/30 L Bowl truck, standard	580 €
R60-78.5AM	60/30 L Hook, stainless steel ** Double pin - 1 April 2023 **	439 €
R60-27.5MZB	60/30 L Beater, stainless steel ** Double pin - 1 April 2023 **	399 €
AR60-28.5AMZB	60/30 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	419 €
14R60.5AM	60/30 L Wing whip No. 14, stainless steel	2.526 €
42R60AP	60/30 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	648 €
42R60APT	60/30 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	743 €
42R60A-204	60/30 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	27 €
42R60A-204T	60/30 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	70 €

EQUIPMENT

21CR30	Easylift 30-60 - See Easylift page for specifications	3.070 €
21CR31	Multilift 30-60 - See Multilift page for specifications	4.431 €
21AE60ESL	Flexlift Inox 30-80 L M stainless steel, height 1,95 m	19.823 €
21AE60ESH	Flexlift Inox 30-80 L H stainless steel, height 2,3 m	19.823 €
21AR40ESH	Flexlift Inox Mini 30-60 - See Flexlift Inox Mini page for specifications	11.803 €
48R60ZB	Tool rack, 60 - 200L mixers	508 €
XXX-75.22M	Wheels for bowl, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers	Ask for price
28-XXX	Bottom draining pipe, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers	Ask for price

Varimixer

AR80

UNIQUE SELLING POINTS

- A strong and effective mixer
- Bowl with bowl detection
- Digital timer
- Automatic bowl clamping and centring
- Manual or automatic operation
- Available in stainless steel
- Detachable safety guard



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



**RECOMMENDED
CAPACITIES**

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OPTIONS



VL-1

Manual speed regulation and bowl lowering



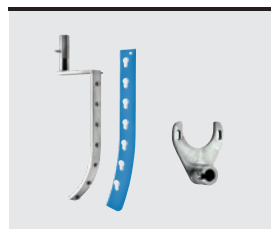
VL-1S

Automatic speed regulation and bowl lowering



Attachment drive for meat
mincer and vegetable cutter

OPTIONS



Automatic scraper, stainless
steel

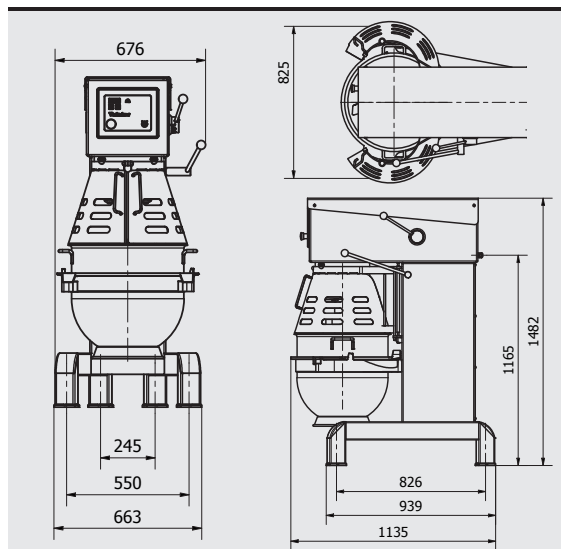
ACCESSORIES AND EQUIPMENT

- 80/40L B-equipment for reduced volume
- Meat mincers – see page 32
- Vegetable cutter – see page 33
- Tool rack
- Easylift 80-100 bowl lift – see page 34
- Flexlift Inox bowl lift – see page 35



Bowl truck

DIMENSIONS



Measurements in mm



Item no.	AR80	Price EURO
	White powder coated steel frame 80L bowl in stainless steel Flat beater in aluminium (food grade) Dough hook in stainless steel Whip with stainless steel wires Removable safety guard Digital timer Soft bowl lowering Voltage: 3ph, 400V, 50Hz with 0 and ground. 2900 W	
M080A-W-400N1-01	Mixer with VL-1 control panel	19.137 €
M080A-W-400N1S-01	Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control	22.459 €
M080A-S-400N1-01	Stainless steel frame mixer with VL-1 control panel	23.157 €
M080A-S-400N1S-01	Stainless steel frame mixer with VL-1S control panel	26.479 €

OPTIONS

Below options can be added to the above mixer (add price)

		+
50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
FG	Fixed safety guard grid - not CE certified	0 €
Ag	Removable safety guard grid - not CE certified - NOT FOR SALE IN EUROPE	NA
Hjt	Attachment drive for mounting of meat mincer or vegetable cutter	692 €
WSSPH	Watertight stainless steel planetary head	7.058 €
M	Marine version USPHS:	
Marine	Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months	5.734 €

ACCESSORIES 80 L

AR80-A.5MZB	80 L A-equipment (1 set of stainless steel bowl with bowl detection, alu. beater, whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2023 **	4.235 €
AR80-75M	80 L Bowl with bowl detection, stainless steel	2.564 €
22AR80ZB	80 L Bowl truck, standard	554 €
R100-78.5M	80 L Hook, stainless steel ** Double pin - 1 April 2023 **	635 €
AR80-27.5M	80 L Beater, standard, aluminium ** Double pin - 1 April 2023 **	744 €
AR80-27.6M	80 L Beater, stainless steel ** Double pin - 1 April 2023 **	2.751 €
AR80-28.5MZB	80 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	416 €
AR80-28.5MT	80 L Whip with thinner wires ** Double pin - 1 April 2023 **	523 €
44AR80.5M	80 L Whip with reinforcement No. 44b ** Double pin - 1 April 2023 **	1.176 €
14AR80.5M	80 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2023 **	3.392 €
42AR80P	80 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	895 €
42AR80PT	80 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	995 €
42AR80-204	80 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	27 €
42AR80-204T	80 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher	124 €
39AR80.5M	Powder mixer in stainless steel ** Double pin - 1 April 2023 **	3.539 €

ACCESSORIES 80/40 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR80-B.5MZB	80/40 L B-equipment (1 set of stainless steel bowl with bowl detection, alu. beater, whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2023 **	3.291 €
AR80-75AM	80/40 L Bowl with bowl detection, stainless steel	1.846 €
22AR80A	80/40 L Bowl truck, standard	581 €
RN100-78.5BM	80/40 L Hook, stainless steel ** Double pin - 1 April 2023 **	480 €
RN100-27.5BM	80/40 L Beater, standard, aluminium ** Double pin - 1 April 2023 **	702 €
RN100-27.6BM	80/40 L Beater, stainless steel ** Double pin - 1 April 2023 **	2.723 €
AR80-28.5BMZB	80/40 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	416 €
14RN100.5BM	80/40 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2023 **	3.029 €
42RN100BP	80/40 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	1.606 €
42RN100BPT	80/40 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	1.777 €
42RN100B-204	80/40 L Scraper blade, food grade 100°C (PA) – approved for ingredients up to 100°C and dishwasher safe	26 €
42RN100B-204T	80/40 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for ingredients up to 200°C and dishwasher safe	197 €

EQUIPMENT

56AR41-280	Filling chute in stainless steel for safety guard	68 €
21AR80	Easylift 80-100 - See Easylift page for specifications	2.960 €
21AE60ESL	Flexlift Inox 30-80 L M, stainless steel, height 1,95 m	19.823 €
21AE60ESH	Flexlift Inox 30-80 L H, stainless steel, height 2,3 m	19.823 €
6RZB	Meat mincer, 82 mm - see Meat mincer page for specifications	1.319 €
8R6	Sausage tube for 82 mm meat mincer	150 €
1130.003	Vegetable cutter, GR20 - see Vegetable cutter page for specifications	1.767 €
48R60Z	Tool rack, 60 - 200L mixers	508 €

Varimixer

AR100

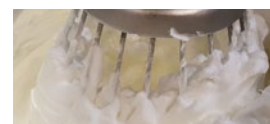
UNIQUE SELLING POINTS

- A strong and effective mixer
- Bowl with bowl detection
- Digital timer
- Automatic bowl raising
- Manual or automatic operation
- Available in stainless steel
- Detachable safety guard



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Extra protection against water ingress
- Available for special marine power supply
- Unslotted screws
- IP44



**RECOMMENDED
CAPACITIES**

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OPTIONS



VL-1L

Manual speed regulation and automatic bowl lowering



VL-1S

Automatic speed regulation and bowl lowering

OPTIONS



Automatic scraper, stainless steel

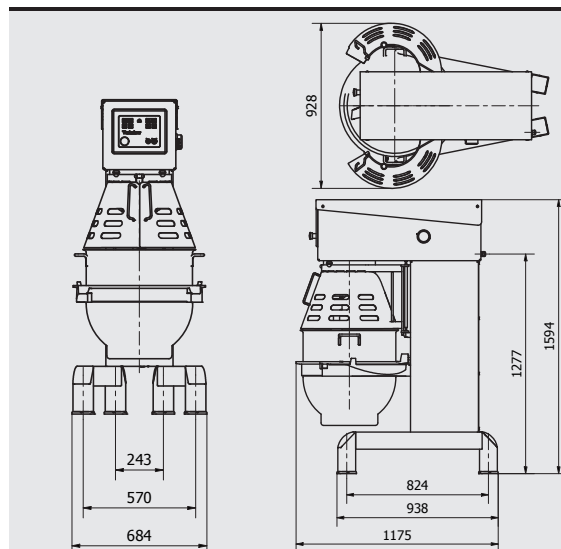
ACCESSORIES AND EQUIPMENT

- 100/60L C-equipment for reduced volume
- 100/40L B-equipment for reduced volume
- Tool rack
- Easylift 80-100 bowl lift – see page 34
- Maxilift Inox bowl lift – see page 36



Bowl truck

DIMENSIONS



Measurements in mm



Varimixer

ERGO100

UNIQUE SELLING POINTS

- Ergonomic operation
- Angled touch panel for easy operation with 24 programmable recipes
- Bowl with bowl detection
- Separate removal of bowl and tools
- Efficient continuous production
- Available in stainless steel
- Can be washed in accordance with IP53
- Detachable safety guard



IP54 UPGRADE PACKAGE

- Waterproof stainless steel planetary head
- Seal at back panel
- Seal at top panel
- Water ingress protection at vent



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



RECOMMENDED CAPACITIES

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OPTIONS

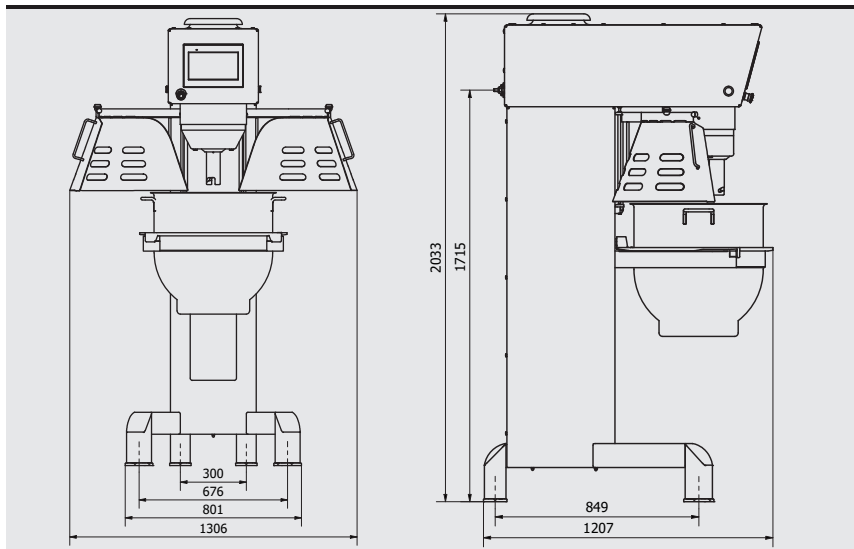


Removable safety guard, stainless steel



Automatic scraper, stainless steel

DIMENSIONS



Measurements in mm

ACCESSORIES AND EQUIPMENT

- 100/60L C-equipment for reduced volume
- 100/40L B-equipment for reduced volume
- Easylift 80-100 bowl lift – see page 34
- Maxilift Inox bowl lift – see page 36



Bowl truck - Included



Bowl lift

AR100

Item no.	AR100	Price EURO
	White powder coated frame 100L bowl in stainless steel Flat beater in aluminium (food grade) Dough hook in stainless steel Whip with stainless steel wires Removable safety guard Digital timer Voltage: 3ph, 400V, 50Hz with 0 and ground. 2900 W	
M100A-W-400N1L-01	Mixer with VL-1L control panel - Automatic bowl lift, manual speed control	24.820 €
M100A-W-400N1S-01	Mixer with VL-1S control panel - Automatic bowl lowering, automatic speed control	28.142 €
M100A-S-400N1L-01	Stainless steel frame mixer with VL-1L control panel	29.241 €
M100A-S-400N1S-01	Stainless steel frame mixer with VL-1S control panel	32.564 €

OPTIONS

Below options can be added to the above mixer (add price)

50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
FG	Fixed safety guard grid - not CE certified	0 €
AG	Removable safety guard grid - not CE certified - NOT FOR SALE IN EUROPE	NA
WSSPH	Watertight stainless steel planetary head	7.058 €
M Marine	Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months	6.517 €

ACCESSORIES 100 L

AR100-A.5MZB	100 L A-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade), whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2023 **	4.512 €
RN100-75M	100 L Bowl with bowl detection, stainless steel	2.825 €
22RN100ZB	100 L Bowl truck, standard	786 €
RN100-78.5M	100 L Hook, stainless steel ** Double pin - 1 April 2023 **	635 €
RN100-27.5M	100 L Beater, standard, aluminium ** Double pin - 1 April 2023 **	776 €
RN100-27.6M	100 L Beater, stainless steel ** Double pin - 1 April 2023 **	2.899 €
RN100-28.5M	100 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	504 €
RN100-28.5MS	100 L Whip with 1mm thicker wires wires ** Double pin - 1 April 2023 **	1.418 €
RN100-28.5MT	100 L Whip with thinner wires wires ** Double pin - 1 April 2023 **	944 €
44RN100.5FM	100 L Whip with reinforcement No. 44b wires ** Double pin - 1 April 2023 **	1.259 €
14RN100.5M	100 L Wing whip No. 14, stainless steel wires	3.754 €
42RN100P	100 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	935 €
42RN100PT	100 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	1.024 €
42RN100-204	100 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	26 €
42RN100-204T	100 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	115 €
39RN100.5M	Powder mixer in stainless steel ** Double pin - 1 April 2023 **	3.689 €

ACCESSORIES 100/60 L - C-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR100-C.5MZB	100/60 L C-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade), whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2023 **	3.304 €
RN100-75AM	100/60 L Bowl with bowl detection, stainless steel	2.054 €
22RN100A	100/60 L Bowl truck, standard	587 €
RN100-78.5AM	100/60 L Hook, stainless steel wires ** Double pin - 1 April 2023 **	510 €
RN100-27.5AM	100/60 L Beater, standard, aluminium ** Double pin - 1 April 2023 **	702 €
RN100-27.6AM	100/60 L Beater, stainless steel ** Double pin - 1 April 2023 **	2.850 €
RN100-28.5AM	100/60 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	707 €
RN100-28.5AMS	100/60 L Whip with 1mm thicker wires ** Double pin - 1 April 2023 **	703 €
14RN100.5AM	100/60 L Wing whip No. 14, stainless steel wires ** Double pin - 1 April 2023 **	3.395 €
42RN100AP	100/60 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	1.573 €
42RN100APT	100/60 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	1.668 €
42R60-204	100/60 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	21 €
42R60-204T	100/60 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	116 €

ACCESSORIES 100/40 L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR100-B.5MZB	100/40 L B-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade), whip with stainless steel wires and stainless steel hook) ** Double pin - 1 April 2023 **	3.291 €
RN100-75BM	100/40 L Bowl with bowl detection, stainless steel	1.846 €
22RN100B	100/40 L Bowl truck, standard	581 €
RN100-78.5BM	100/40 L Hook, stainless steel ** Double pin - 1 April 2023 **	480 €
RN100-27.5BM	100/40 L Beater, standard, aluminium ** Double pin - 1 April 2023 **	702 €
RN100-27.6BM	100/40 L Beater, stainless steel ** Double pin - 1 April 2023 **	2.723 €
AR80-28.5BMZB	100/40 L Whip, standard, stainless wires ** Double pin - 1 April 2023 **	475 €
RN100-28.5BMS	100/40 L Whip with 1mm thicker wires ** Double pin - 1 April 2023 **	475 €
14RN100.5BM	100/40 L Wing whip No. 14, stainless steel ** Double pin - 1 April 2023 **	3.029 €
42RN100BP	100/40 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	1.606 €
42RN100BPT	100/40 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	1.777 €
42RN100B-204	100/40 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	26 €
42RN100B-204T	100/40 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	197 €

EQUIPMENT

56AR41-280	Filling chute in stainless steel for safety guard	68 €
21AR80	Easyliift 80-100 - See Easyliift page for specifications	2.960 €
21AE100ESL	Maxilift Inox 100 M, stainless steel, height 1,95 m	19.823 €
21AE100ESH	Maxilift Inox 100 H, stainless steel, height 2,3 m	19.823 €
21RN100-75AM	Bowl 100/60L with brackets for Maxi lift INOX 100	2.055 €
21RN100-75BM	Bowl 100/40L with brackets for Maxi lift INOX 100	1.846 €
21RN100-75M	Bowl 100L with brackets for Maxi lift INOX 100	2.825 €
48R60Z	Tool rack, 60 - 200L mixers	508 €



Item no.	ERGO100	Price EURO
	White powder coated steel frame 100L bowl in stainless steel Flat beater in aluminium (food grade) with double pin Dough hook in stainless steel with double pin Whip with stainless steel wires with double pin Removable safety guard Bayonet shaft with double track bayonet socket Filling chute Automatic bowl lift, digital timer, programmable Bowl Truck Voltage: 3ph, 400V, 50Hz with ground. 4000W	
M100E-W-400U5-01	Mixer with VL-5 control panel	33.826 €
M100E-S-400U5-01	Stainless steel frame mixer with VL-5 control panel	36.644 €

OPTIONS

Below options can be added to the above mixer (add price)

		+
50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
At	Closed splash guard stainless steel	486 €
	IP54 upgrade package:	
EI	Watertight stainless steel planetary head, gasket at the rear plate, gasket at the top covering, water cover at air ventilation	8.967 €
M	Marine version USPHS:	
Marine	Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover	8.388 €
	Delivery time for marine versions approx. 3 months	

ACCESSORIES 100 L

DE101-A.5M	100 L A-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) ** Only for ERGO VL5 models **	4.512 €
RN100-75M	100 L Bowl with bowl detection, stainless steel	2.825 €
22CE100	100 L Bowl truck, standard	794 €
DE101-78.5M	100 L Hook, stainless steel ** Only for ERGO VL5 models **	811 €
RN100-27.5LM	100 L Beater, standard, aluminium ** Only for ERGO VL5 models **	883 €
RN100-27.6LM	100 L Beater, stainless steel ** Only for ERGO VL5 models **	2.899 €
DE101-28.5MZB	100 L Whip, standard, stainless wires ** Only for ERGO VL5 models **	551 €
DE101-28.5MS	100 L Whip, with 1mm thicker wires ** Only for ERGO VL5 models **	1.105 €
DE101-28.5MT	100 L Whip, with thinner wires ** Only for ERGO VL5 models **	944 €
44RN100.5FLM	100 L Whip, with reinforcement No. 44b ** Only for ERGO VL5 models **	1.414 €
14RN100.5LM	100 L Wing whip No. 14, stainless steel ** Only for ERGO VL5 models **	3.754 €
42RN100P	100 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	935 €
42RN100PT	100 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	1.024 €
42RN100-204	100 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	26 €
42RN100-204T	100 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	115 €
39RN100.5LM	Powder mixer with double pin, in stainless steel	3.689 €

ACCESSORIES 100/60 L - C-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

DE101-C.5MZB	100/60 L C-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) ** Only for ERGO VL5 models **	3.304 €
RN100-75AM	100/60 L Bowl with bowl detection, stainless steel	2.054 €
22AE100.1C	100/60 L Bowl truck, standard	581 €
DE101-78.5AM	100/60 L Hook, stainless steel ** Only for ERGO VL5 models **	753 €
DE101-27.5AM	100/60 L Beater, standard, aluminium ** Only for ERGO VL5 models **	670 €
DE101-27.6AM	100/60 L Beater, stainless steel ** Only for ERGO VL5 models **	2.850 €
DE101-28.5AM	100/60 L Whip, standard, stainless wires ** Only for ERGO VL5 models **	579 €
DE101-28.5AMS	100/60 L Whip, with 1mm thicker wires ** Only for ERGO VL5 models **	575 €
14RN100.5ALM	100/60 L Wing whip No. 14, stainless steel ** Only for ERGO VL5 models **	3.395 €
42RN100AP	100/60 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	1.573 €
42RN100APT	100/60 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	1.668 €
42R60-204	100/60 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	21 €
42R60-204T	100/60 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	116 €

ACCESSORIES 100/40L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

DE101-B.5MZB	100/40 L B-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) ** Only for ERGO VL5 models **	3.256 €
RN100-75BM	100/40 L Bowl with bowl detection, stainless steel	1.846 €
22AE100.1B	100/40 L Bowl truck, standard	581 €
DE101-78.5BM	100/40 L Hook, stainless steel ** Only for ERGO VL5 models **	682 €
DE101-27.5BM	100/40 L Beater, standard, aluminium ** Only for ERGO VL5 models **	702 €
DE101-27.6BM	100/40 L Beater, stainless steel ** Only for ERGO VL5 models **	2.723 €
DE101-28.5AMZB	100/40 L Whip, standard, stainless wires ** Only for ERGO VL5 models **	579 €
DE100-28.5BMZB	100/40 L Whip, with 1mm thicker wires ** Only for ERGO VL5 models **	624 €
14RN100.5BLM	100/40 L Wing whip No. 14, stainless steel ** Only for ERGO VL5 models **	3.029 €
42RN100BP	100/40 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	1.606 €
42RN100BPT	100/40 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	1.777 €
42RN100B-204	100/40 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	26 €
42RN100B-204T	100/40 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	197 €

EQUIPMENT

21AR80	Easylift 80-100 - See Easylift page for specifications	2.960 €
21AE100ESL	Maxilift Inox 100 M, stainless steel, height 1,95 m	19.823 €
21AE100ESH	Maxilift Inox 100 H, stainless steel, height 2,3 m	19.823 €
21RN100-75M	Bowl 100L with brackets for Maxilift INOX 100	2.825 €
48R60Z	Tool rack, 60 - 200L mixers	508 €
XXX-75.22M	Wheels for bowl, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers	Ask for price

Varimixer

ERGO140

UNIQUE SELLING POINTS

- Ergonomic operation
- Bowl with bowl detection
- Angled touch panel for easy operation with 24 programmable recipes
- Separate removal of bowl and tools
- Efficient continuous production
- Stainless steel construction
- Can be washed in accordance with IP53
- Detachable safety guard



IP54 UPGRADE PACKAGE

- Watertight stainless steel planetary head
- Gasket at rear plate
- Gasket at top cover
- Water cover at chimney



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



**RECOMMENDED
CAPACITIES**

PAGE 48



OPTIONS



No holes on
the side of the
safety guard

Removable safety guard,
stainless steel



Automatic scraper,
stainless steel

ACCESSORIES AND EQUIPMENT

- Tool rack
- Maxilift Inox bowl lift – see page 38

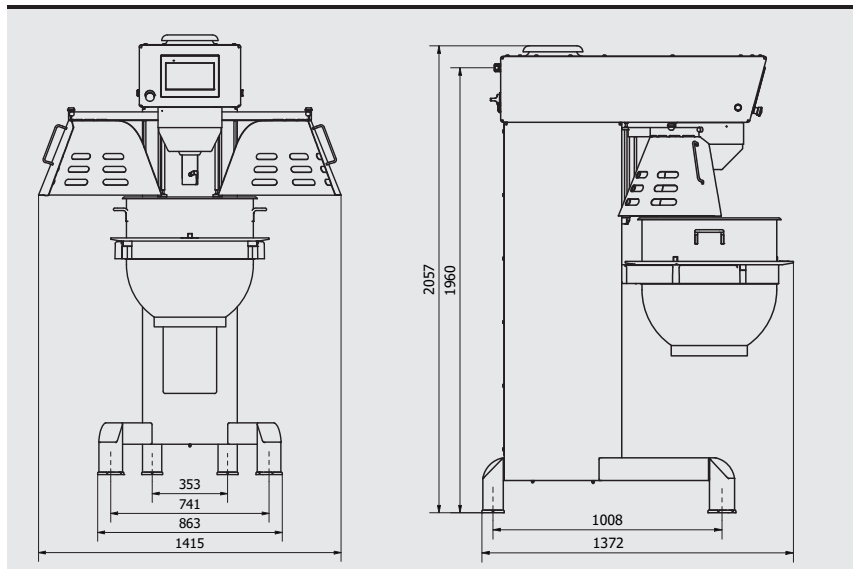


Bowl truck - **Included**



Bowl lift

DIMENSIONS



Measurements in mm



Item no.	ERGO140	Price EURO
	Stainless steel frame 140L bowl in stainless steel Flat beater in aluminium (food grade) with double pin Whip center reinforced whip, stainless steel with double pin Removable safety guard Bayonet shaft with double track bayonet socket Filling chute Automatic bowl lift, digital timer, programmable Bowl Truck Voltage: 3ph, 400V, 50Hz with ground. 7500W	
M140E-S-400U5-01	Stainless steel frame mixer with VL-5 control panel	47.920 €

OPTIONS

Below options can be added to the above mixer (add price)

		+
50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
At	Closed splash guard stainless steel	646 €
EI	IP54 upgrade package: Watertight stainless steel planetary head, gasket at the rear plate, gasket at the top covering, water cover at air ventilation	8.966 €
M Marine	Marine version USPHS: Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Delivery time for marine versions approx. 3 months	2.666 €

ACCESSORIES 140 L

AE140-A.5MVB	140 L A-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, center reinforced whip stainless steel with double pin) ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	9.269 €
AE140-75MVB	140 L Bowl with bowl detection, stainless steel	4.379 €
22AE140	140 L Bowl truck, standard	870 €
AR140-78.5M	140 L Hook with double pin, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	991 €
AR140-27.5M	140 L Beater with double pin, standard, aluminium ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	1.006 €
AR140-27.6M	140 L Beater with double pin, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	3.173 €
DE140-28.5MVB	140 L Whip with double pin, standard, stainless steel wires ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	841 €
44AR140.5FM	140 L Whip center reinforced with double pin, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	3.884 €
14AR140.5M	140 L Wing whip No. 14 with double pin, stainless steel wires ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	3.884 €
42AR140PF	140 L Automatic reinforced scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	2.337 €
42AR140PTF	140 L Automatic reinforced scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	2.501 €
42AR140-204F	140 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	64 €
42AR140-204TF	140 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	219 €
39AR140.5M	Powder mixer with double pin, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	3.841 €

ACCESSORIES 140/80L - B-EQUIPMENT USED FOR REDUCED VOLUME ON SAME MIXER... "2 MIXERS IN 1"

AR140-B.5MVB	140/80 L B-equipment (1 set of stainless steel bowl with bowl detection, alu. beater (food grade) with double pin, whip with stainless steel wires with double pin and stainless steel hook with double pin) ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	5.011 €
AR140-75AM	140/80 L Bowl with bowl detection, stainless steel	2.640 €
22AR140A	140/80 L Bowl truck, standard	668 €
AR140-78.5AM	140/80 L Hook, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	869 €
AR140-27.5AM	140/80 L Beater, standard, aluminium ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	598 €
AR140-27.6AM	140/80 L Beater, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	3.359 €
DE140-28.5AMVB	140/80 L Whip, standard, stainless wires ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	904 €
14AR140.5AM	140/80 L Wing whip No. 14, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	2.377 €
42AR140AP	140/80 L Automatic scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	1.798 €
42AR140APT	140/80 L Automatic scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	1.928 €
42AR80-204	140/80 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	27 €
42AR80-204T	140/80 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	124 €

EQUIPMENT

21AE140ESL	Maxilift Inox 140 M, stainless steel, height 1,95 m	19.823 €
21AE140ESH	Maxilift Inox 140 H, stainless steel, height 2,3 m	19.823 €
21AE140-75M	Bowl 140L with brackets for Maxilift INOX 140	4.379 €
48R60Z	Tool rack, 60 - 200L mixers	508 €
XXX-75.22M	Wheels for bowl, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers	Ask for price
28-XXX	Bottom draining pipe, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers	Ask for price

Varimixer

AR200

UNIQUE SELLING POINTS

- VL-5 control panel
- Frequency-controlled
- Stainless steel construction
- Bowl with bowl detection
- Angled panel for easy operation
- Can be washed in accordance with IP53
- Detachable safety guard
- Please note: not ERGO function



IP54 UPGRADE PACKAGE

- Waterproof stainless steel planetary head
- Seal at back panel
- Seal at top panel
- Water ingress protection at vent



MARINE VERSION

- Stainless steel
- Meets the USPHS standards
- Meets the IP53 standards
- Extra protection against water ingress
- Available for special power supply



**RECOMMENDED
CAPACITIES**

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OPTIONS



No holes on
the side of the
safety guard

Removable safety guard,
stainless steel



Automatic scraper,
stainless steel

ACCESSORIES AND EQUIPMENT

- Tool rack
- Megalift Inox bowl lift – see page 38

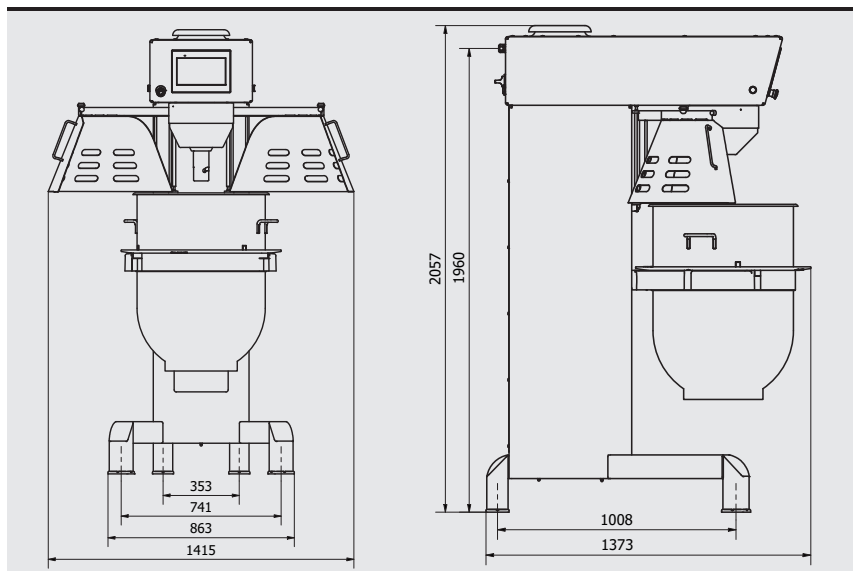


Bowl truck



Bowl lift

DIMENSIONS



Measurements in mm



Item no.	AR200	Price EURO
	Stainless steel frame 200L bowl in stainless steel Whip double center reinforced with double pin, stainless steel Removable safety guard Digital timer Bayonet shaft with double track bayonet socket Filling chute Automatic bowl lift, digital timer and programmable Voltage: 3ph, 400V, 50Hz with ground. 7500W	
M200A-S-400U5-01	Stainless steel mixer with VL-5 control panel	49.466 €

OPTIONS

Below options can be added to the above mixer (add price)

		+
50150-2	Power plug CEE, 5 pole, 16A, 400V - to be mounted by local technician	60 €
At	Closed splash guard stainless steel	645 €
	IP54 upgrade package:	
EI	Watertight stainless steel planetary head, gasket at the rear plate, gasket at the top covering, water cover at air ventilation	8.966 €
WSSPH	Watertight stainless steel planetary head	7.410 €
	Marine version USPHS:	
M	Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees,	2.666 €
Marine	gasket at the rear plate, gasket at front panel and top cover	
	Delivery time for marine versions approx. 3 months	

ACCESSORIES

AR200-75.2MVB	200 L Bowl with bowl detection, stainless steel	4.713 €
22AE140	200 L Bowl truck, standard	870 €
AR200-27.6M	200 L Beater with double pin, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	6.210 €
44AR200.5FM	200 L Whip double center reinforced with double pin, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	4.688 €
14AR200F	200 L Wing whip No. 14 with double pin, stainless steel ** Suitable for ERGO VL4/VL5 double pin 1. May 2016 **	4.688 €
42AR200PF	200 L Automatic reinforced scraper in stainless steel with scraper blade. Including holder. Approved for food contact up to 100°C (PA) and dishwasher safe	2.540 €
42AR200PTF	200 L Automatic reinforced scraper in stainless steel with scraper blade Speciel for food grade 200°C (PTFE). Including holder. Approved for food contact up to 200°C and dishwasher safe	2.783 €
42AR200-204F	200 L Scraper blade, food grade 100°C (PA) – approved for food contact up to 100°C and dishwasher safe	74 €
42AR200-204TF	200 L Scraper blade Speciel, food grade 200°C (PTFE) – approved for food contact up to 200°C and dishwasher safe	317 €

EQUIPMENT

21AR300ESL	Megalift Inox 200 M, stainless steel, height 1,95 m	32.270 €
21AR300ESH	Megalift Inox 200 H, stainless steel, height 2,3 m	32.270 €
21AR200-75.2M	Bowl 200L with brackets for Megalift INOX 140	4.713 €
48R60Z	Tool rack, 60 - 200L mixers, 48R60Z	508 €
XXX-75.22M	Wheels for bowl, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers	Ask for price
28-XXX	Bottom draining pipe, ex. bowl. For ERGO60-ERGO100-ERGO140-AR200 mixers	Ask for price

MEAT MINCERS

Fits TEDDY + KODIAK 10 (both with attachment drive) and with an intermediate bearing for 20 -80 L



62mm Meat mincer, stainless steel

Item no.	Product	Price EURO
AR005-360-TS003	62 mm meat mincer with knife and 4,5 mm disc in stainless steel	677 €
AR005-357-TD005	3 mm disc, stainless steel	50 €
AR005-357-TD004	4,5 mm disc, stainless steel	54 €
AR005-357-TD008	8 mm disc, stainless steel	54 €
AR005-358-TD003	Knife, ø62mm	40 €
41R6-TS002ZB	Cookie press for meat mincer (Ø8)	98 €
41R6-TS003ZB	Cookie press for meat mincer (Ø16)	158 €

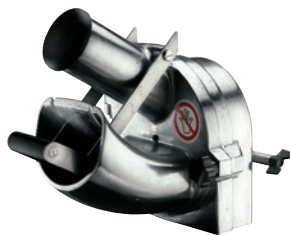
Fits 20 - 80 L



6RZB	82 mm meat mincer with standard knife, precutter and 3 mm disc	1.319 €
8R6	Sausage tube for 82 mm meat mincer	150 €
30R	Receiving tray for meat mincers etc.	587 €
6R352	Knife, ø82mm	86 €
6R353	Precutter for ø82mm	100 €
6R354	2 mm disc, standard	109 €
6R355	3 mm disc, standard	81 €
6R357	5 mm disc, standard	70 €
6R359	8 mm disc, standard	68 €
6R360	13 mm disc, standard	68 €
6R355.1	3 mm disc, stainless steel	246 €
6R357.1	5 mm disc, stainless steel	222 €
6R359.1	8 mm disc, stainless steel	235 €
6R360.1	13 mm disc, stainless steel	235 €
6R352.2	Standard Knife set including precutter, 3mm disc and knife.	287 €



VEGETABLE CUTTERS



GR20 fits 20 - 80 L

Slicing disc,
adjustable 0-8 mm

GR20 - Vegetable cutter

Item no.	Product			Price EURO
1130.003	GR20plus complete (without discs).			1.767 €
1130.107R	Slicing disc, adjustable 0-8 mm, stainless steel	0mm - 8mm	For GR20plus	680 €
1130.111R	Julienne disc, stainless steel	J2 2x2mm	For GR20plus	447 €
1130.112R	Julienne disc, stainless steel	J4 4x4mm	For GR20plus	447 €
1130.113R	Julienne disc, stainless steel	J6 6x6mm	For GR20plus	447 €
1130.115R	Julienne disc, stainless steel	J8 8x7mm, pommes frites	For GR20plus	447 €
1130.126R	Shredding disc, stainless steel	(P) Parmesan	For GR20plus	290 €
1130.121R	Shredding disc, stainless steel	R1,5 1,5mm	For GR20plus	290 €
1130.122R	Shredding disc, stainless steel	R2 2mm	For GR20plus	290 €
1130.123R	Shredding disc, stainless steel	R3 3mm	For GR20plus	290 €
1130.124R	Shredding disc, stainless steel	R5 5mm	For GR20plus	290 €
1130.125R	Shredding disc, stainless steel	R9 9mm	For GR20plus	290 €
1130.151	Cube cutter incl. grid and knife (8x8 / 10x10), complete, alu			1.041 €
1150.411	Wing knife for cube cutter, alu			242 €
1150.400	Cube grid 8x8, alu			673 €
1150.402	Cube grid 10x10, alu			528 €
1119.401	Holder for 6 discs			144 €

EQUIPMENT

Various accessories

Item no.	Product			Price EURO
48R20ZB	Rack for mixing tools	91 cm	For 10-20-30-40L mixers	313 €
48R60ZB	Rack for mixing tools	127 cm	For 60-80-100-140-200L mixers	508 €
XXX-75.22M	Wheels for bowl, ex. bowl			Ask for price
28-XXX	Bottom draining pipe, ex. bowl			Ask for price

EASYLIFT 30-60

EASYLIFT 80-100

UNIQUE SELLING POINTS

- The ideal solution for lifting and transporting of bowls.
- EASYLIFT handles all lifts of bowls and is easy to drive around in the kitchen.
- EASYLIFT takes the bowls direct from the shelf and lifts them to a suitable working height for filling ingredients in the bowl.
- After mixing, the bowl is lifted direct out of the mixer, driven to the workplace and lifted up to appropriate working height for portioning of the contents.
- EASYLIFT lifts and lowers the bowls electrically and is operated from one single push button.
- When EASYLIFT is not in use, it can be parked under the table.

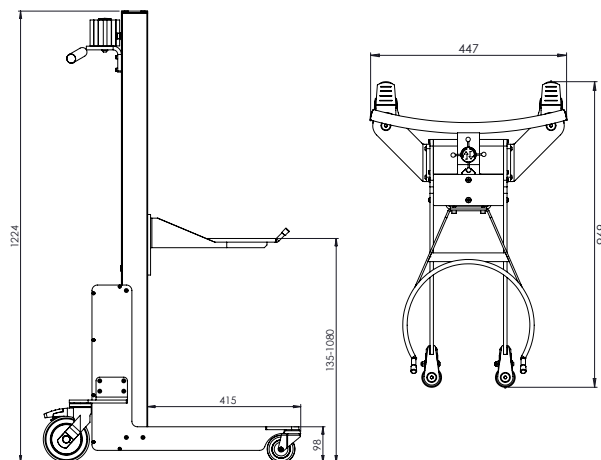
EASYLIFT is available in 2 sizes:
EASYLIFT 30-60 and EASYLIFT 80-100



Easylift 30-60

Item no.	Model	Capacity	Bowl size	Price EURO
21CR30	Easylift 30-60	70 kg	30 - 60 L	3.070 €

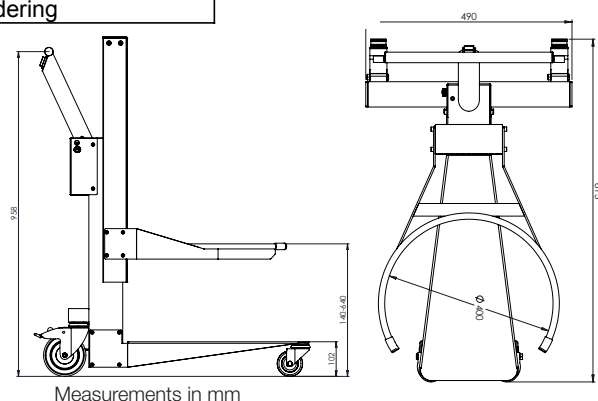
21-40002891	Universal Charger excl. cables	Included
21-40010248	EU/US/UK/AUS cable set	Included



Easylift 80-100

Item no.	Model	Capacity	Bowl size	Price EURO
21AR80	Easylift 80-100	100 kg	80 - 100 L	2.960 €

21-84020005	EU Charger	Specify when ordering
21-84020008	UK Charger	Specify when ordering
21-84020007	AUS Charger	Specify when ordering



Measurements in mm

Varimixer

MULTILIFT 30-60

UNIQUE SELLING POINTS

- The ideal solution for lifting and transporting of bowls.
- MULTILIFT handles all lifts of bowls and is easy to drive around in the kitchen.
- MULTILIFT takes the bowls direct from the shelf and lifts them to a suitable working height for filling ingredients in the bowl.
- After mixing, the bowl is lifted direct out of the mixer, driven to the workplace and lifted up to appropriate working height for portioning of the contents.
- MULTILIFT lifts and lowers the bowls electrically and is operated from one single push button.
- The bowl can be placed directly on the work table.
- MULTILIFT has an incorporated stainless steel plate and fork in the same application.
- You have the option to use the same lift for both bowls using the fork, and with the plate turned down also for lifting boxes to the table for dispensing or other use as a platform at exactly the desired height.

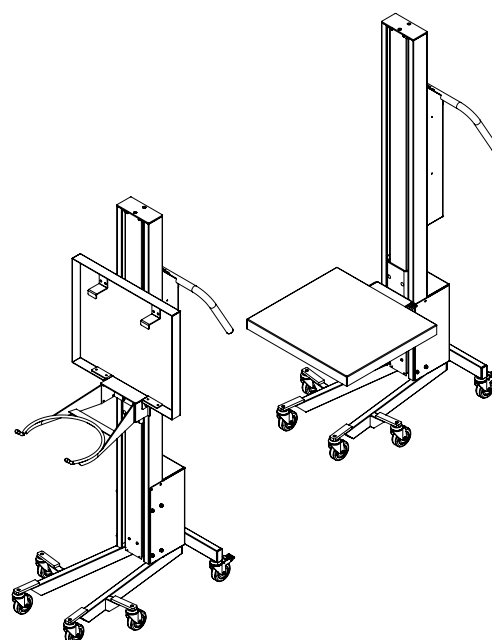
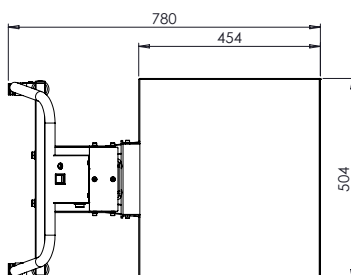
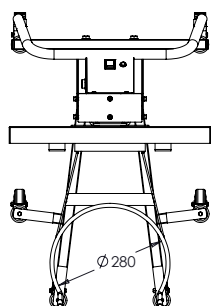
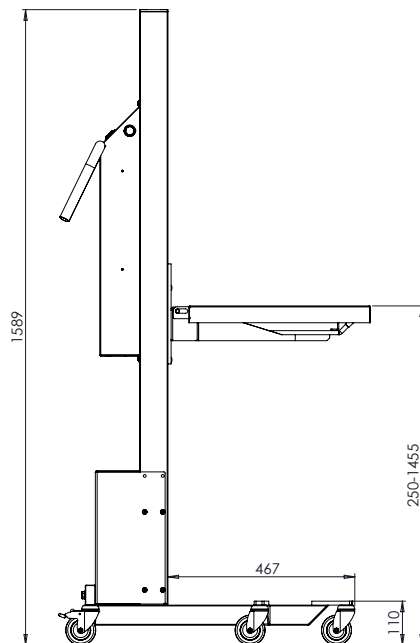
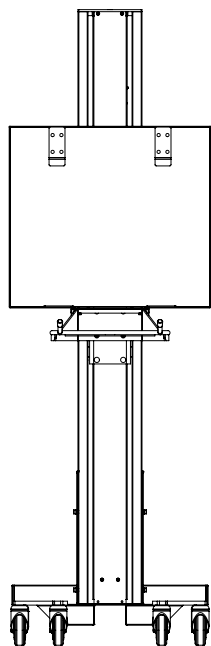
MULTILIFT can handle bowls from 30 to 60L.



Multilift Inox 30-60

Item no.	Model	Capacity	Bowl size	Price EURO
21CR31	Multilift 30-60	70 kg	30 - 60 L	4.431 €

21-40002891	Universal Charger excl. cables	Included
21-40010248	EU/US/UK/AUS cable set	Included



Measurements in mm

FLEXLIFT INOX

UNIQUE SELLING POINTS

- The flexible solution for lifting and rotating of bowls
- FLEXLIFT INOX can lift the bowl direct from shelf or mixer to suitable working height, and can rotate the bowl for portioning or emptying of the contents.
- The FLEXLIFT INOX seizes with 2 arms around the bowl.
- The turning unit is used for making sideways rotation of the bowl.
- FLEXLIFT INOX lifts and lowers the bowls electrically and is operated from a remote control.

- FLEXLIFT INOX can handle bowls from 30 to 80 L, and is available in stainless steel.

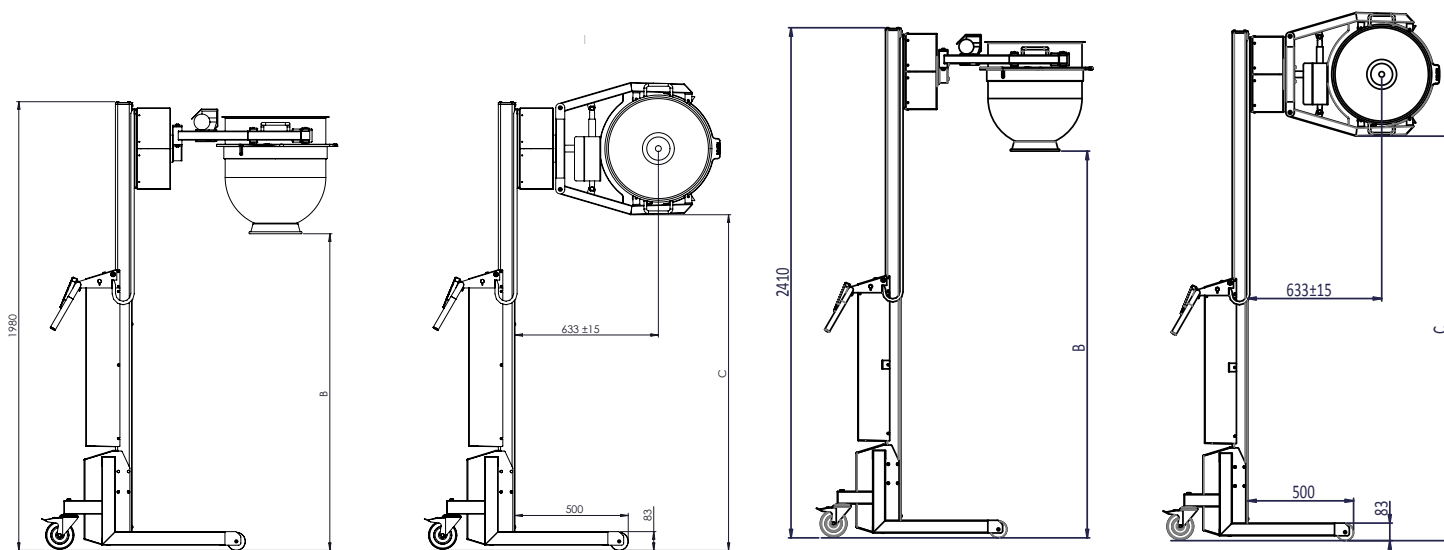
Contact us for special-built variants of FLEXLIFT INOX.



Flexlift Inox

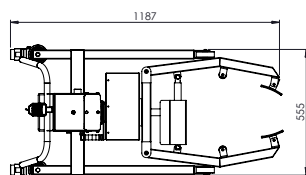
Item no.	Model	Machine size Varimixer	Capacity	Bowl size	Rotation Electrical	Material Stainless steel	Total height		Price EURO
							Medium 1980 mm	Heigh 2410 mm	
21AE60ESL	Flexlift INOX 30-80 M	30-80 L	80 kg	30 - 80 L	x	x	x		19.823 €
21AE60ESH	Flexlift INOX 30-80 H	30-80 L	80 kg	30 - 80 L	x	x		x	19.823 €

This lift fixates the bowl by means of a clamping function



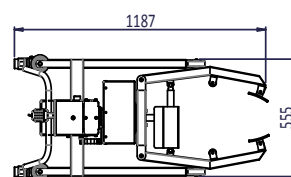
Flexlift Inox Medium

Flexlift Inox High



Measurements in mm

B=		C=	
30L.	1510mm.	30L.	1520mm.
40L.	1440mm.	40L.	1505mm.
40/20L.	1540mm.	40/20L.	1505mm.
60L.	1395mm.	60L.	1480mm.
60/30L.	1500mm.	60/30L.	1505mm.
80/L.	1405mm.	80/L.	1450mm.
80/40L.	1440mm.	80/40L.	1505mm.



B=		C=	
30L.	1940mm.	30L.	1950mm.
40L.	1870mm.	40L.	1935mm.
40/20L.	1970mm.	40/20L.	1935mm.
60L.	1825mm.	60L.	1910mm.
60/30L.	1930mm.	60/30L.	1935mm.
80/L.	1835mm.	80/L.	1880mm.
80/40L.	1870mm.	80/40L.	1935mm.



FLEXLIFT INOX MINI

UNIQUE SELLING POINTS

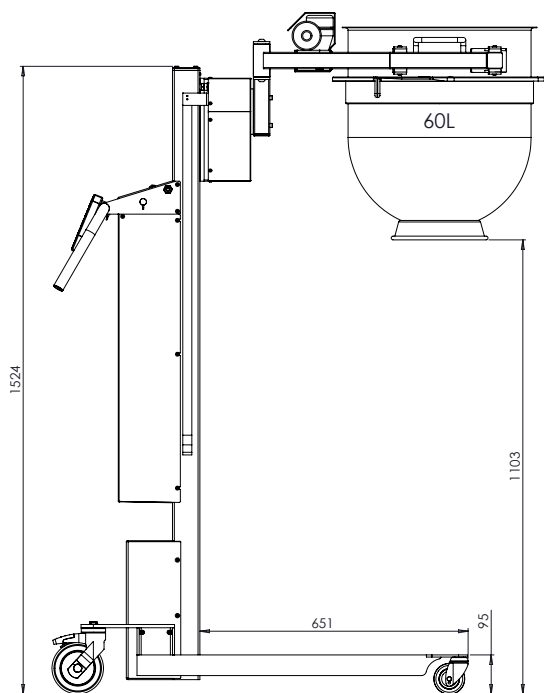
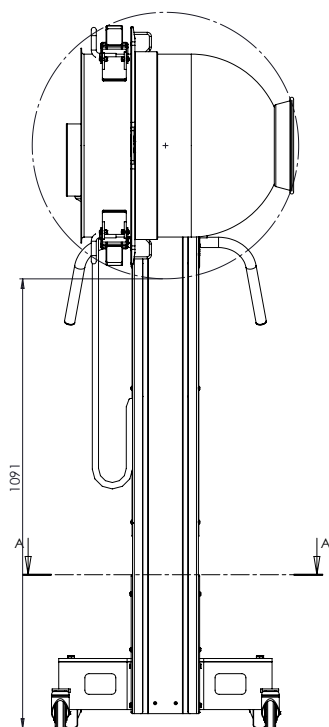
- The flexible solution for lifting and rotating of bowls
- FLEXLIFT INOX MINI can lift the bowl direct from shelf or mixer to suitable working height, and can rotate the bowl for portioning or emptying of the contents.
- The FLEXLIFT INOX MINI seizes with 2 arms around the bowl.
- The turning unit is used for making sideways rotation of the bowl.
- FLEXLIFT INOX MINI lifts and lowers the bowls electrically and is operated from a remote control.
- FLEXLIFT INOX MINI is a compact version of the FLEXLIFT INOX.

Contact us for special-built variants of FLEXLIFT INOX MINI.

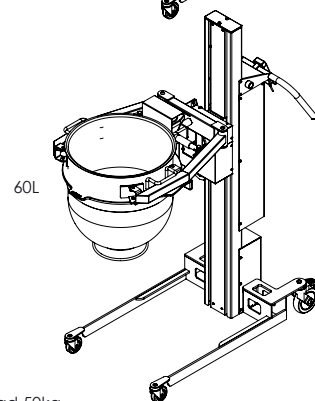
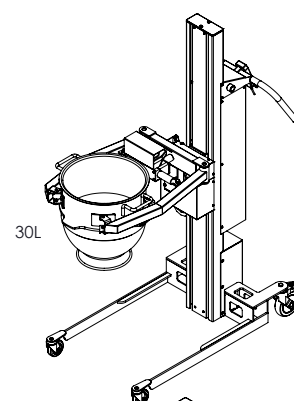


Flexlift Inox Mini 30-60 (New model)

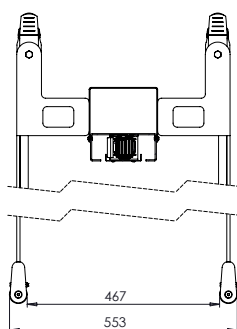
Item no.	Model	Machine size Varimixer	Capacity	Bowl size	Rotation Electrical	Materiale Stainless steel	Total height	Price EURO
21AR40ESH	Flexlift Inox Mini 30-60	30-60 L	50 kg	30 - 60 L	x	x	1524 mm	11.803 €



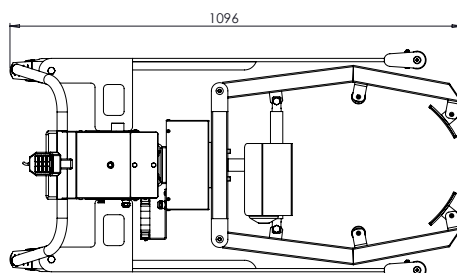
Flexlift Inox Mini



Max Payload 50kg.



Measurements in mm



MAXILIFT INOX MEGALIFT INOX

UNIQUE SELLING POINTS

The flexible powerful solution for lifting and rotating of bowls

- MAXILIFT INOX/ MEGALIFT INOX can lift the bowl direct from shelf or mixer to suitable working height, and can rotate the bowl for portioning or emptying of the contents.
- Lifts and lowers the bowls electrically and is operated from a remote control.
- This lift fixates the bowl by means of a snaplock fitting which should be mounted on the bowl ring.
- The turning unit is used for making sideways rotation of the bowl.
- Strong construction with two towers for heavier lifting (Megalift).
- MAXILIFT INOX 100 can handle 100L bowls (max. 110 kg ingredients) - available in stainless steel.
- MAXILIFT INOX 140 can handle 140L bowls (max. 140 kg ingredients) - available in stainless steel.
- MEGALIFT INOX 200 can handle 200L bowls (max. 200 kg ingredients) - available in stainless steel.

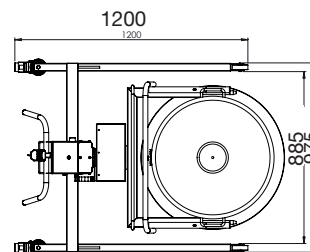
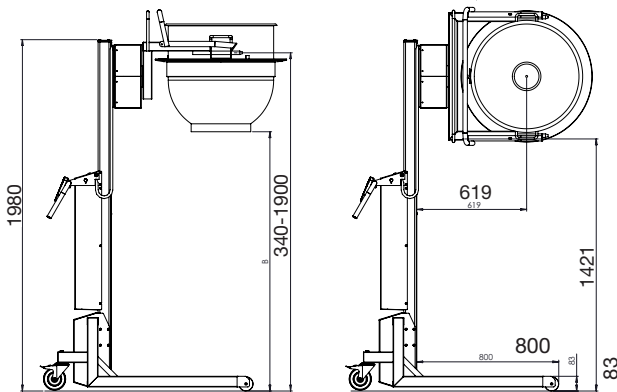
Contact us for special-built variants of MAXILIFT INOX / MEGALIFT INOX.



Maxilift Inox

Item no.	Model	Charging cord	Swap battery. Two pcs. 18AH battery packs and one charging station	Machine size Varimixer	Capacity	Rotation Electrical	Material Stainless steel	Total height		Price EURO
								Medium 1980 mm	Heigh 2410 mm	
21AE100ESL	Maxilift INOX 100 M	X		100 L	110 kg	x	x	x		19.823 €
21AE100ESH	Maxilift INOX 100 H	X		100 L	110 kg	x	x		x	19.823 €
21AE140ESL	Maxilift INOX 140 M	X		140 L	140 kg	x	x	x		19.823 €
21AE140ESH	Maxilift INOX 140 H	X		140 L	140 kg	x	x		x	19.823 €
21AE100ESL-CBC	Maxilift INOX 100 M		X	100 L	110 kg	x	x	x		23.197 €
21AE100ESH-CBC	Maxilift INOX 100 H		X	100 L	110 kg	x	x		x	23.197 €
21AE140ESL-CBC	Maxilift INOX 140 M		X	140 L	140 kg	x	x	x		23.197 €
21AE140ESH-CBC	Maxilift INOX 140 H		X	140 L	140 kg	x	x		x	23.197 €
21AR300-74Z	Bracket set (complete with bolts and nuts for one bowl)									336 €

When buying bowl and lift at the same time, this is made by Varimixer.

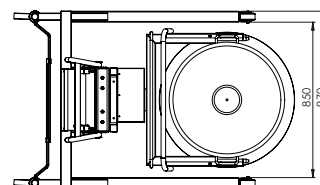
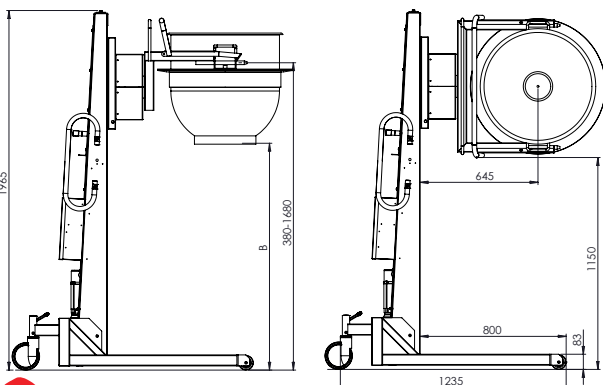


Megalift Inox

Item no.	Model	Machine size Varimixer	Capacity	Rotation Electrical	Material Stainless steel	Total height		Price EURO
						Medium 1965 mm	Heigh 2315 mm	
21AR300ESL	Megalift INOX 200 M	200 L	200 kg	x	x	x		32.270 €
21AR300ESH	Megalift INOX 200 H	200 L	200 kg	x	x		x	32.270 €
21AR300-74Z	Bracket set (complete with bolts and nuts for one bowl)							336 €

This lift fixates the bowl by means of a snaplock fitting which should be mounted on the bowl ring.

When buying bowl and lift at the same time, this is made by Varimixer.



Measurements in mm



CONTROL PANELS

MIXER SIZE	KODIAK 10 L 20 L 30 L	30 L 40 L 60 L 80 L	30 L 40 L 60 L 80 L 100 L	100 L	ERGO 60 L ERGO 100 L ERGO 140 L AR 200 L
CONTROL PANEL	KODIAK	VL-1	VL-1S	VL-1L	VL-5
IMAGE					
Manual speed regulation	–	√	–	√	–
Electrical speed regulation	√	–	√	–	√
Manual bowl lowering	√	√	–	–	–
Electrical bowl lowering	–	–	√	√	√
Automatic bowl lowering	–	–	√	√	√
Timer with auto-stop	√	√	√	√	√
Programmable, Remix	–	–	–	–	√
Pause function	√	√	√	√	√
Emergency stop	√	√	√	√	√

TECHNICAL DATA

	Volume L	B- equipment volume L	kW	Standard voltage V	Other Voltage	Frequency	Net weight kg	Variable speed RPM	Meat Mincer	Vegetable cutter
KODIAK 10 table	10	-	0.7	230V			53	72 - 451	62 mm	
KODIAK 10 floor	10	-	0.7	230V			120	72 - 451	62 mm	
KODIAK 20 table	20	12	0.7	230V			80	64 - 353	82 mm	GR20
KODIAK 20 floor	20	12	0.7	230V			185	64 - 353	82 mm	GR20
KODIAK 30	30	15	1.2	230V			190	64 - 353	82 mm	GR20
AR30	30	15	1.0	400V			170	57 - 311	82 mm	GR20
AR40	40	20	1.1	400V			175	53 - 294	82 mm	GR20
AR40P (PIZZA)	40	20	1.85	400V			175	53 - 294	82 mm	GR20
AR60	60	30	1.85	400V			257	53 - 288	82 mm	GR20
AR60P (PIZZA)	60	30	3.0	400V			257	53 - 288	82 mm	GR20
AR80	80	40	2.9	400V			375	47 - 257	82 mm	GR20
AR100	100	40+60	2.9	400V			450	47 - 257	-	-
AR200	200	-	7.5	400V			600	47 - 259	-	-
ERGO 60	60	30	3.0	400V			330	53 - 292	-	-
ERGO 100	100	40+60	4.0	400V			450	47 - 259	-	-
ERGO 140	140	-	7.5	400V			500	47 - 259	-	-

CAPACITIES (Recommended)

	Tools	KODIAK 10	KODIAK 20	KODIAK 30	AR30	AR40	AR40P	AR60 ERGO60	AR60P	AR80	AR100 ERGO100	ERGO140	AR200
MACHINE CAPACITY		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	0.5 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	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	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	32 L	40 L	56 L	
Mashed potatoes	Beater	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	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	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	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	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	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	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	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	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	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	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	4.5 kg	9 kg	14 kg	14 kg	14 kg	19 kg	28 kg	28 kg	37 kg	47 kg	66 kg	



This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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For quickest handling, please send
orders and inquiries to:

e-order@varimixer.com

Handling of Transport Damage:

For visible damages, the following must be carried out immediately:

- 1. Note on the freight bill:** Always note the damage on the freight bill with a detailed description of your observations and send the freight bill to e-order@varimixer.com.
- 2. Receipt of the goods:** The machine must be accepted even if it is transport damaged. If you choose to refuse receipt of the shipment, it becomes much more difficult to prove how the damage occurred.
- 3. Photo documentation:**
 - Take pictures of the transport damages without breaking the packaging and send them to: e-order@varimixer.com.
 - Take pictures of the label attached to the goods and send them to: e-order@varimixer.com
 - Take a picture of the Tip and Tell and send it to: e-order@varimixer.com
 - Take pictures of the delivery note attached to the goods and send them to: e-order@varimixer.com.
- 4. Description of the damage:** Always state whether the damage occurred during unloading or if the goods were already damaged upon receipt. Always remember to sign the freight bill with a note about the transport damage.
- 5. Reporting to Varimixer:** Send an email to e-order@varimixer.com, stating the Varimixer order number and attaching all the above details.

Important: The packaging must not be broken until Varimixer has approved it.

SALES AND DELIVERY TERMS

SHIPPING AND HANDLING

All prices listed are EXW Incoterms. Freight cost will be added to the final invoice and goods will be shipped on CIF, CIP or DAP terms.

If you prefer to arrange transportation yourself, we will charge an "EXW Handling Fee" of 80 EUR, to handle the added administration with your nominated freight forwarder.

Our CIF, CIP and DAP freight rates are competitive and will not incur any handling fee. If you need a freight quote before submitting your order, please contact our shipping department.

LEGALIZATION FEE:

We can assist with legalization by Danish authorities of shipping documents such as: Certificate of origin, invoice and packing list. This service will be charged as a Legalization fee of 95,00 EUR.

RETURN POLICY

New machines in original packing can be returned up to three months from invoice date and will be subject to 10% return fee deducted from the credit note.

New unused spare parts can be returned up to six months from invoice date and will be subject to 5% return fee deducted from the credit note.

RMA

For a smooth and quick handling of returned items, please use our new "Return Material Authorisation" system on our web site. By using this system, you will avoid delays in handling and processing of any returns you may have.

OTHER TERMS

For Denmark, Finland, Norway and Sweden:

If nothing else is stated, the following is valid: "Almindelige leveringsbetingelser for leverancer af maskiner og andet mekanisk, elektrisk og elektronisk udstyr mellem Danmark, Finland, Norge og Sverige samt inden for disse lande" Nr. NL92.

FOR OTHER COUNTRIES

If nothing else is stated, the following is valid: "General Conditions for the Supply of Mechanical, Electrical and Associated Electronic Products", Nr. Orgalime S92.

GUARANTEE

Varimixer offers a guarantee period of 2 years from invoice or delivery date to our distributor.

However, the guarantee is valid for a maximum of 30 months from dispatch from our factory. Machine number, invoice date etc. must be stated.

The guarantee is covering only delivery of new replacement parts ex Brøndby. Defective parts are returned carriage paid to us or inspected at buyer's place as per agreement. In case of guarantee we will credit our guarantee delivery.

The guarantee does not cover for faults resulting from faulty operation, overloading or lacking observance of directions of maintenance. Any other costs in connection with the use of our mixers are irrelevant for Varimixer A/S.

SPARE PARTS

It is our intention to be able to offer spare parts to all products for minimum 10 years after sales date. In rare cases this might not be possible. We advise all distributors to carry essential spare parts in stock.



We are not responsible for printing errors and reserve the right to change the product specifications.

The prices are valid for invoicing in 2026.



Varimixer

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