Varimixer

AR40

PIZZA SPECIAL AR40 and AR60 are available in a special pizza version with an extra powerful motor that can easily handle 32 and 46 kg pizza dough, respectively, with 50 per cent dry matter.

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

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

MULTIPLE CAPACITIES IN ONE MACHINE Bowls and tools for production at half volume are available for AR40.

DIGITAL TIMER operation time can be controlled or monitored via a digital timer. The machine stops at 00:00.

MEAT Mincer and Vegetable Cutter Models from AR30 to AR80 can be ordered with an attachment drive, to expand the mixer’s potential applications.

PLASTIC OR STAINLESS STEEL SAFETY GUARD The AR series comes with a CE-approved safety guard made of plastic to prevent flour dust and stains. It’s filling chute can be used during operation. It is also available with a removable plastic guard, or a fixed or removable stainless steel guard.

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

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

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

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VARIMIXER AR40 OPTIONS – MODELS

White, powder coated
Stainless steel
Pizza version, white, powder coated
Marine version, stainless steel

OPTIONS – CONTROL PANEL

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

OPTIONS – SAFETY GUARDS

Fixed safety guard in plastic. CE-certified
Removable safety guard in plastic. CE-certified
Fixed safety guard in stainless steel. Not CE-certified
Removable safety guard in stainless steel. Not CE-certified

OPTIONS – ATTACHMENT DRIVE

Attachment drive for mean mincer and vegetable cutter
Meat mincer, 70 mm
Meat mincer, 82 mm
Vegetable cutter GR20
Whip, hook, beater and bowl 40 liter in stainless steel.

Whip, hook, beater and bowl 40/20 liter in stainless steel.

OPTION – TOOLS

Wing whip, stainless steel

Whip with 1 mm thicker wires, stainless steel

Whip with thinner wires, stainless steel

Double pinned hook for pizza

Automatic scraper, stainless steel. Nylon or teflon blade. 40L and 40/20L.

Powder mixer, stainless steel

Whip with reinforcement

Tool rack, 91 cm

EQUIPMENT

Ring gas burner. Natural or liquid gas.

Bowl truck

Easylift 60 II

Flexlift Inox
VARIMIXER AR40 STANDARD
White powder coated
1 bowl 40 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip with stainless steel wires
Fixed safety guard in plastic – CE-certified
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with 0 and ground. 1.100 W

VARIMIXER AR40 STANDARD TECHNICAL DATA

<table>
<thead>
<tr>
<th></th>
<th>AR40</th>
<th>AR40P</th>
</tr>
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<tbody>
<tr>
<td>Volume</td>
<td>40 l</td>
<td></td>
</tr>
<tr>
<td>Effect</td>
<td>1.100 W</td>
<td></td>
</tr>
<tr>
<td>Effect, pizza version</td>
<td>1.800 W</td>
<td></td>
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<tr>
<td>Standard voltage*</td>
<td>400 V</td>
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<tr>
<td>Net weight</td>
<td>180 kg</td>
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</tr>
<tr>
<td>H x W x L</td>
<td>1210x520x910 mm</td>
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</tr>
<tr>
<td>Variable speed</td>
<td>53 – 294 RPM</td>
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<tr>
<td>Phases</td>
<td>3 ph</td>
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</table>

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

VARIMIXER AR40 MARINE VERSION
Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.
Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 1.100 W
3 ph, 480V, 50-60 Hz with 0 and ground. 1.100 W

CAPACITIES

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<thead>
<tr>
<th></th>
<th>AR40</th>
<th>AR40P</th>
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<tbody>
<tr>
<td>Egg Whites</td>
<td>6.0</td>
<td>6.0 l</td>
</tr>
<tr>
<td>Whipped cream</td>
<td>10</td>
<td>10 l</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>32</td>
<td>32 l</td>
</tr>
<tr>
<td>Herb butter</td>
<td>25</td>
<td>25 kg</td>
</tr>
<tr>
<td>Mashed potatoes</td>
<td>23</td>
<td>23 kg</td>
</tr>
<tr>
<td>Bread dough (50% AR)</td>
<td>22</td>
<td>32 kg</td>
</tr>
<tr>
<td>Bread dough (60% AR)</td>
<td>30</td>
<td>34 kg</td>
</tr>
<tr>
<td>Ciabatta dough (70% AR)</td>
<td>30</td>
<td>34 kg</td>
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<tr>
<td>Muffins</td>
<td>24</td>
<td>24 kg</td>
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<tr>
<td>Layer cake base</td>
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<td>10 kg</td>
</tr>
<tr>
<td>Meatball mix</td>
<td>30</td>
<td>30 kg</td>
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<tr>
<td>Icing</td>
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<td>29 kg</td>
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<tr>
<td>Doughnut (50% AR)</td>
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<td>36 kg</td>
</tr>
</tbody>
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DIMENSIONS

CERTIFICATIONS

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