



# SIMPLY INNOVATIVE

Strong as a bear, our foundational V-Series mixer line combines a history of user-focused design with unmatched performance and reliability.



## SIMPLE TO OPERATE

Intuitive controls with user-focused ergonomic operation



## SIMPLE TO CLEAN

Smooth IP32 rated construction with minimal screws or hardware and easily removable components



## SIMPLE TO MAINTAIN

Easy regular maintenance with no need for specialized tools for service



## 4-YEAR

parts & labor warranty





## SIMPLE OPERATION

With straightforward controls and Quick Shift variable speed, operators can easily mix and change speed as needed during operation for infinite flexibility.

Ergonomic design provides a more comfortable mixing experience. The hydraulic bowl dampener gently lowers the bowl directly onto the bowl truck, and operators don't have to lift the bowl to reinstall. The unique bowl arms automatically align the bowl while lifting to secure it in place.



## SIMPLE CLEANING

Keeping a V-Series mixer clean is simple with its sleek, smooth, hardware-free surfaces. The IP32 rating helps protect the internal components and stainless steel parts easily remove and reassemble for cleaning.



## SIMPLE MAINTENANCE

The V-Series outlasts competition with simplified maintenance. Annual lubrication and occasional belt adjustments keep the mixer running smoothly.

If service is needed, technicians don't need specialized tools. The simple mechanics of the machine reduce the complexity of repairs for lower cost and less down time.





## V-SERIES MODELS



V30	V40	V60 / V60PL	V80 / V80PL	V100PL	V150PLM
30 qts	40 qts	60 qts	80 qts	100 qts	150 qts
2 hp	3 hp	3 hp	4 hp	4 hp	5 hp
120/60/1	208/60/1 208/60/3	208/60/1 208/60/3	208/60/3	208/60/3	208/60/3
Manual Bowl Lift	Manual Bowl Lift	Manual Bowl Lift Power Bowl Lift	Manual Bowl Lift Power Bowl Lift	Power Bowl Lift	Power Bowl Lift Marine

While all V-Series mixers have stainless steel legs with powder coating, there are fully stainless steel models available in each size. This upgrade offers protection from rust & corrosion.

## CAPACITY CHART

Product	Tools	V30	V40	V60/V60PL	V80/V80PL	V100PL	V150PLM
Egg Whites	Whip	1-1/2 qts	2 qts	3 qts	4 qts	5 qts	7 qts
Whipped Cream	Whip	6 qts	8 qts	13 qts	17 qts	26 qts	37 qts
Buttercream Frosting	Whip	13 qts	17 qts	25 qts	34 qts	48 qts	67 qts
Layer Sponge Cake	Whip	18 lbs	-	35 lbs	-	57 lbs	81 lbs
Mayonnaise	Whip	13 qts	-	25 qts	34 qts	42 qts	60 qts
Mashed Potatoes	Beater	35 lbs	46 lbs	71 lbs	95 lbs	119 lbs	168 lbs
Cake Batter	Beater	33 lbs	44 lbs	66 lbs	88 lbs	121 lbs	170 lbs
Fondant Icing	Beater	27 lbs	36 lbs	53 lbs	71 lbs	89 lbs	124 lbs
Herb Butter	Beater	20 lbs	27 lbs	40 lbs	53 lbs	77 lbs	108 lbs
Meatball Mix	Beater	40 lbs	53 lbs	80 lbs	106 lbs	132 lbs	185 lbs
Pasta Noodles (50% AR)	Hook	27 lbs	35 lbs	53 lbs	71 lbs	99 lbs	139 lbs
Dough (50% AR)	Hook	33 lbs	44 lbs	75 lbs	88 lbs	110 lbs	156 lbs
Dough (60% AR)	Hook	44 lbs	57 lbs	88 lbs	117 lbs	143 lbs	187 lbs
Dough (70% AR)	Hook	40 lbs	53 lbs	80 lbs	106 lbs	143 lbs	187 lbs
Rye Bread Dough	Hook	40 lbs	53 lbs	93 lbs	119 lbs	176 lbs	247 lbs
Sourdough Bread Dough	Hook	40 lbs	53 lbs	79 lbs	106 lbs	143 lbs	187 lbs
Gluten Free Dough	Hook	31 lbs	31 lbs	62 lbs	82 lbs	104 lbs	146 lbs

For more detailed capacity information visit [www.varimixerusa.com](http://www.varimixerusa.com)

# **Varimixer**<sup>®</sup> MIXING TOOLS



*Standard Whip*



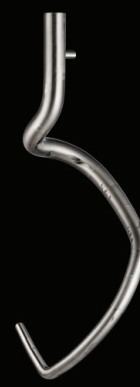
*Bowl Scraper*



*HD Whip*



*Wing Whip*



*Standard Hook*



*Standard Beater*

Varimixer tools are hand-crafted and uniquely designed with pins on the tools instead of the mixer planetary head. If a pin is sheared, the tool can be replaced without the need for a service call.

While all V-Series mixers include a standard dough hook, whip and flat beater, Varimixer offers additional tools for specialized functions.

## STANDARDIZED #12 HUB

V-Series mixers from 30 to 80 quarts include a standard #12 hub attachment mounted on the side of the mixer. This makes it easy to add versatility to the mixer and position containers for catching product. Slice, shred, grate and more at 198 RPMs.



“It’s a very powerful machine and there’s nothing it cannot do.”

– Chef Teddy, *Cuisine et Florie*

**Find a Varimixer dealer near you.**

[www.varimixerusa.com](http://www.varimixerusa.com)