



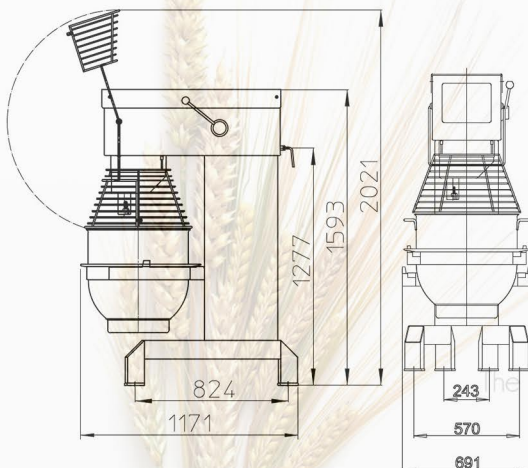
Varimixer



AR 100

White, powder coated / Stainless steel /
Marine version, stainless steel

DIMENSIONS



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 are available for production of both 100, 60 and 40 liter.

DIGITAL TIMER

Mixing time can be adjusted and monitored on the digital timer. The mixer will stop at 00:00

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 FIXATION

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

EASY BOWL HANDLING

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

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.

OPTIONS - CONTROL PANEL



VL-1L - Manual speed regulation and automatic bowl lowering



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



Varimixer

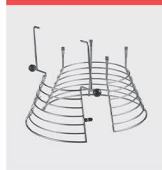
OPTIONS - SAFETY GUARDS



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

EQUIPMENT



Ring gas burner. Natural or liquid gas.



Bowl truck

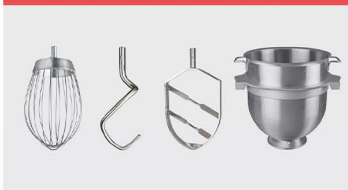


Easylift 140



Flexlift Inox

VARIMIXER AR100 STANDARD TOOLS - A-EQUIPMENT 100L



Whip, hook, beater and bowl 100 liter in stainless steel.

VARIMIXER AR100 STANDARD TOOLS - B-EQUIPMENT 100/60L AND C-EQUIPMENT 100/40L



Whip, hook, beater and bowl 100/60 liter in stainless steel and Whip, hook, beater and bowl 100/40 liter in stainless steel.

OPTION - TOOLS



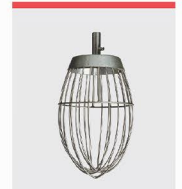
Wing whip, stainless steel



Whip with 1 mm thicker wires, stainless steel



Whip with thinner wires, stainless steel



Whip with reinforcement

VARIMIXER AR100 STANDARD

| |
|---|
| White powder coated |
| 1 bowl 100 liter in stainless steel |
| 1 beater in aluminium (food grade) |
| 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. 2.900 W |

CAPACITIES

| | |
|-------------------------|-------|
| Egg Whites | 15 l |
| Whipped cream | 45 l |
| Mayonnaise | 80 l |
| Herb butter | 75 kg |
| Mashed potatoes | 65 kg |
| Bread dough (50% AR) | 58 kg |
| Bread dough (60% AR) | 70 kg |
| Ciabatta dough (70% AR) | 75 kg |
| Muffins | 60 kg |
| Layer cake base | 25 kg |
| Meatball mix | 75 kg |
| Icing | 70 kg |
| Doughnut (50% AR) | 60 kg |



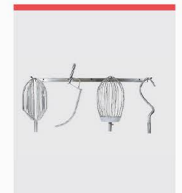
Beater, stainless steel



Automatic scraper, stainless steel. Nylon or teflon blade. 100L, 100/60L, and 100/40L.



Powder mixer, stainless steel



Tool rack, 127 cm

VARIMIXER AR100 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. Complies with USPHS.

Voltage: 3 ph, 440V, 50-60 Hz with 0 and ground. 2.900 W
3 ph, 480V, 50-60 Hz with 0 and ground. 2.900 W

VARIMIXER AR100 STANDARD TECHNICAL DATA

| | |
|-------------------|------------------|
| Volume | 100 l |
| Effect | 2.900 W |
| Standard voltage* | 400 V |
| Net weight | 395 kg |
| H x W x L | 1593x691x1171 mm |
| Variable speed | 47 - 257 RPM |
| Phases | 3 ph |
| IP code | IP32 |

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

The Bakery Equipment Specialist