



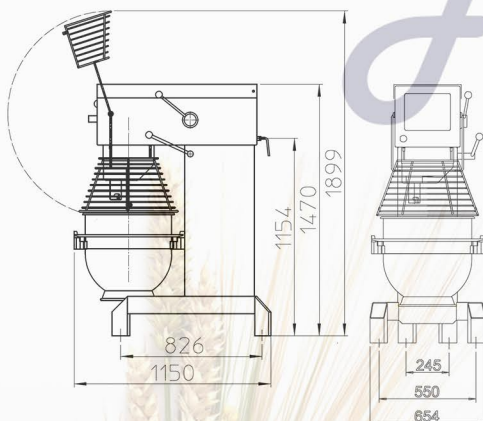
Varimixer



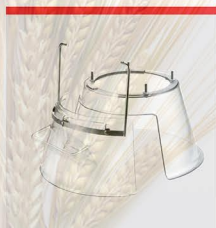
AR 80

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

DIMENSIONS



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

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 AR80

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-1 - Manual speed regulation and manual bowl lowering



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



Varimixer

OPTIONS - ATTACHMENT DRIVE



Attachment drive for meat mincer and vegetable cutter



Meat mincer, 70 mm



Meat mincer, 82 mm



Vegetable cutter GR20

EQUIPMENT



Ring gas burner. Natural or liquid gas.



Bowl truck



Easylift 140



Flexlift Inox

VARIMIXER AR80 STANDARD

- White powder coated
- 1 bowl 80 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	12 l
Whipped cream	30 l
Mayonnaise	64 l
Herb butter	60 kg
Mashed potatoes	50 kg
Bread dough (50% AR)	50 kg
Bread dough (60% AR)	60 kg
Ciabatta dough (70% AR)	60 kg
Muffins	48 kg
Layer cake base	20 kg
Meatball mix	60 kg
Icing	60 kg
Doughnut (50% AR)	50 kg

VARIMIXER AR80 STANDARD TOOLS - A-EQUIPMENT 80L



Whip, hook, beater (aluminium food grade) and bowl 80 liter in stainless steel.

VARIMIXER AR80 STANDARD TOOLS - B-EQUIPMENT 80/40L



Whip, hook, beater (aluminium food grade) and bowl 80/40 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



Beater, stainless steel



Automatic scraper, stainless steel. Nylon or teflon blade. 80L and 80/40L.



Powder mixer, stainless steel



Tool rack, 127 cm

VARIMIXER AR80 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 AR80 STANDARD TECHNICAL DATA

Volume	80 l
Effect	2.900 W
Standard voltage*	400 V
Net weight	340 kg
H x W x L	1470x654x1150 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.