



Varimixer



KODIAK 20 (Table Model)

VERY SIMPLE INTUITIVE OPERATION

Set the time and speed. Press start and stop. It's that simple, and everything is controlled at an ergonomic working height from the angled control panel

IP44

Varimixer KODIAK can be cleaned in line with the IP44 standard

RUNS ON 230 VOLTS

Kodiak can be connected to a normal power outlet. A frequency converter and a three-phase motor make Varimixer KODIAK a very powerful mixer.

FRONT ATTACHMENT DRIVE

Kodiak is also available with an attachment drive for meat mincers and vegetable slicers.

ERGONOMIC RAISING AND LOWERING

The ergonomically designed handle lowers and raises the bowl and locks it in place in a single movement.

PATENTED DETACHABLE SAFETY GUARD

The guard has an integrated filling tray, is made of transparent polycarbonate and is dishwasher-safe. It can be attached instantly without tools. The guard is held in place by magnets, which also serve as a safety cut-off.

WORLD'S MOST EFFECTIVE TOOL

Unique design increases speed at the periphery and reduces the working time.

TWO MACHINES IN ONE

The KODIAK 20-litre model can be supplemented with a smaller 12-litre bowl and associated tools, for production in reduced quantities. This increases the machine's versatility.

STAINLESS STEEL

Made of easy-to-clean stainless steel with a strong frame and high, adjustable legs, to allow cleaning under the machine. The bowl, wire whip, beater, dough hook and scraper are also made of stainless steel and are dishwasher-safe

HEIGHT-ADJUSTABLE LEGS

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OPTIONS - ATTACHMENT DRIVE



Attachment drive for meat mincer and vegetable cutter



Meat mincer, 70 mm



Meat mincer, 82 mm



Vegetable cutter GR20

**VARIMIXER KODIAK STANDARD TOOLS
A - EQUIPMENT 20L**



Hook, whip, beater and bowl 20 L in stainless steel.

**VARIMIXER KODIAK TOOLS B - EQUIPMENT
20/12L**



Hook, whip, beater and bowl 20/12 L in stainless steel.

ACCESSORIES - TOOLS



Automatic scraper in stainless steel. 20L and 20/12L



Tool rack, 91 cm

VARIMIXER KODIAK OPTIONS - MODELS



Stainless steel, 20L table model



Marine version, 20L table model



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VARIMIXER KODIAK20 STANDARD

Stainless steel
Removable magnetic safety guard plastic - CE-certified
Digital timer and emergency stop
Scraper holder
1 bowl 20 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip in stainless steel
Voltage: 1 ph, 230V, 50Hz - 60Hz. 700W

VARIMIXER KODIAK20 STANDARD TECHNICAL DATA

Volume	20 l
Effect	700 W
Voltage *	230 V
Residual current devices (RCD):	HPFI type A-SI or PFI type B
Industrial environment	HPFI type A-SI
Light industry/domestic	
Net weight floor model	80 Kg
Shipping gross weight	90 Kg
H x W x L (Product dimensions)	787 x 482 x 771 mm
HS Code	84341010
Vol. m ³	0.54 m ³
Ldm	0.25
Variable speed	64 - 353 RPM
Phase	1 ph
IP code	IP44

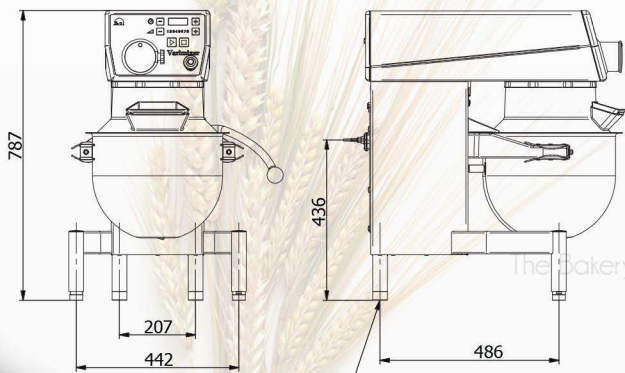
*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 to 60 Hz

VARIMIXER KODIAK20 MARINE VERSION

Slotted free screws, fixed sealed power cable, supplied without plug.
Gasket at machine lid. Built in transformer. Trolley with five wheels with brake locks. Complies with USPHS

Voltage: 2 ph, 400V, 50-60Hz, ground, without neutral. 700 W
2 ph, 440V, 50-60Hz, ground, without neutral. 700 W
2 ph, 480V, 50-60Hz, ground, without neutral. 700 W

DIMENSIONS



CAPACITIES

Tools	Product		Special attention
Whip	Egg Whites	1 l	
	Whipped cream	4 l	
	Buttercream frosting	3 l	+ □
	Layer Cake Sponges	5.5 kg	
Beater	Mayonnaise	8 l	+
	Mashed potatoes	8 kg	+
	Cakes	10 kg	
	Icing, Fondant	10 kg	+
	Herb Butter	6 kg	+ □
Hook	Meatball / Vegan meatball mix	6 kg	+
	Pasta, noodle (50%AR)	12 kg	○
	Dough, Wheat (50%AR)	7 kg	○
	Dough, Wheat (55%AR)	7.5 kg	○
	Dough, Wheat (60%AR)	10 kg	○
	Dough, Whole Wheat (70%AR)	11 kg	
	Dough, rye bread	12 kg	+
	Dough, sourdough bread	11 kg	
	Dough, gluten free	9 kg	

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

Symbols explainer - Recommended actions:

- + = Apply scraper, for the best and most efficient result
- = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools
- = Recommended to work on low speed
- = Recommended not to go above medium speed.
- AR = Absorption Ratio (moisture in % of dry matter)

CERTIFICATIONS

