

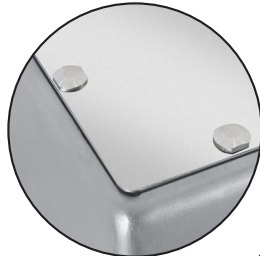


V40M Marine Food Mixer - 40 Quart Mixer

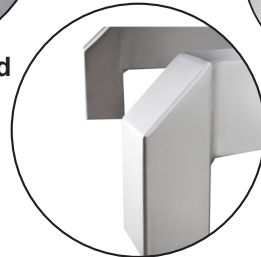
Project	Item Number	Quantity
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V40M Marine is built like a ship:
To keep the water out – and to
last for decades



Rubber sealed cover



Waterproof legs



Secure cable



Hygiene in details



Unique ventilation cover

Standard Features

- Comply with USPHS requirements.
- IP44
- Powerful 2 hp motor for heavy duty use
- Variable Speed Drive with wide agitator speed range from 60 rpm to 280 rpm
- Front mounted controls with 90-minute timer with emergency stop
- Stainless steel construction and smooth surfaces for optimal hygiene
- Rubber sealed covers makes the mixer resistant to heavy cleaning.
- Unique ventilation cover prevents water from entering through ventilation grid
- Extra seal at cable lead-in prevents water from entering
- The machine has full welded stainless steel legs, which can be welded to the floor.
- Screws without slots ensure sanitation, and prevents bacteria collection
- Plastic bowl screen
- No bowl adaptors required for the down-size bowls
- By manually operating a single lever, the bowl raises and locks in position. Bowl lowering made easier by hydraulic damper
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if bowl screen is opened or bowl lowered
- Overload protection and no voltage release
- 6 foot cord

Accessories:

- 40 quart bowl - Stainless steel
- Flat beater - Stainless steel
- Heavy Wire whip - stainless steel wires
- Dough hook - stainless steel
- 21 quart bowl and accessories
- Bowl scraper in 40 quart and 21 quart sizes
- Stainless steel wing whip
- Wire whip - stainless steel wires
- Bowl truck
- Stainless steel splash guard
- Bowl screen ingredient chute

Warranty:

- One year parts and labor limited warranty

Approved By: _____

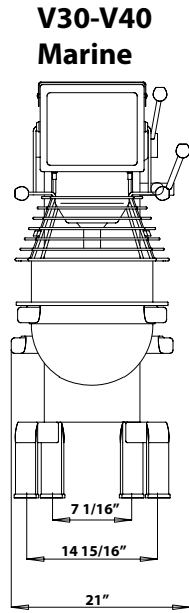
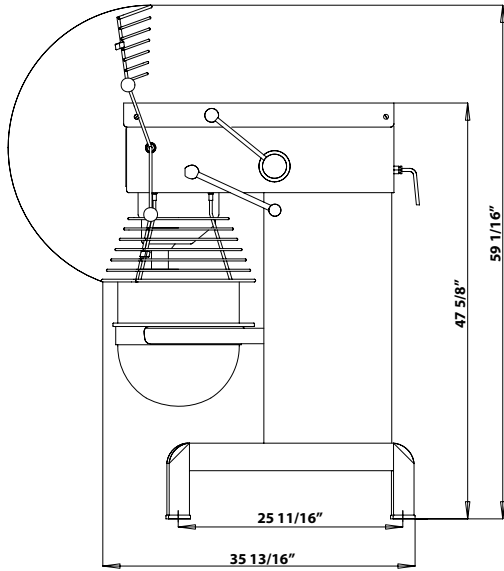
Date _____

 **Varimixer**
www.varimixerusa.com

14240 South Lakes Drive
Charlotte, NC 28273
Phone: 800-222-1138
Fax: 704-583-1703
mixer@varimixerusa.com



V40M Marine Food Mixer - 40 Quart Mixer



**V30-V40
Marine**



**Bowl scraper
Optional**



**Bowl truck
Optional**

Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
V40M Marine	Large bowl 40-qt. Small bowl 21-qt.	47.625" (120.97 cm)	21" (53.34 cm)	35.81" (90.96 cm)	456 lbs. (206.84 kg)

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	55	61" (154.94 cm)	32" (81.28 cm)	49" (124.4 cm)	536 lbs. (243.13 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord		
Electrical Data for Motor	Motor	Volts	Amp
Standard	2 HP	230/60/1	10
Optional	2 HP	208/60/3	6.4
Optional	2 HP	440/60/3	3.2
On the nominal motor voltage, + or - 10% tolerance is allowed.			
Mixing Speed			
Agitator Speed	Min	Max	
	60	280	

Capacity Chart

Mashed Potatoes	Whip or Beater.....	30 lbs.
Whipped Cream	Whip.....	9 Qts.
Muffins.....	Beater	40 lbs.
Layer Cake	Beater	45 lbs.
Pancake Batter.....	Whip or Beater.....	16 Qts
Cookie Dough.....	Beater or Hook.....	30 lbs.
Donuts, Yeast	Hook	42 lbs.
Donuts, Cake.....	Beater	41 lbs.
Bread Dough (65% AR).....	Hook	45 lbs.
Pizza Dough (50% AR).....	Hook	35 lbs.

%AR= $\frac{\text{weight of water}}{\text{weight of flour}}$
 Batch size and/or speed reduction is required if any of the following conditions exist.
 1. High Gluten Flour
 2. AR % under 40%
 3. Water Temperature under 65 Degrees F.

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