



V40P Food Mixer - 40 Quart Mixer

Project _____

Item Number _____

Quantity _____



The VARIMIXER V40P is a planetary mixer with a variable speed drive system and powerful 3 HP motor.



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No.195



Standard Features

- Powerful 3 hp motor
- Variable Speed Drive with agitator speed range from 60 rpm to 120 rpm
- #12 attachment hub with 198 rpm speed
- Top cover, planetary cover and bayonet shaft in stainless steel. Durable powder coated finish used on outside surfaces not constructed of stainless steel
- Rubber feet.
- Stainless Steel bowl screen
- Front mounted controls with 90-minute timer and Emergency Stop
- 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 and attachment hub case
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if bowl screen is open or bowl is lowered.
- Overload protection and no voltage release
- 6 foot cord
- ETL and NSF listed

Optional Features

- Mixer in Stainless Steel
- Marine version USPHS
- Mark IV Control System
- Prison package

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 guard ingredient chute

Optional Attachments:

- Food slicer
- Meat grinder

Optional Equipment:

- Bowl lift Easylift II

Warranty:

One year parts and labor limited warranty

Approved By: _____

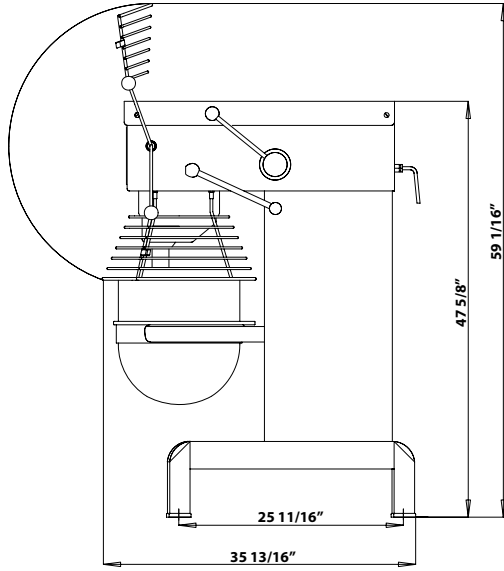
Date _____

 **Varimixer**
www.varimixer.com

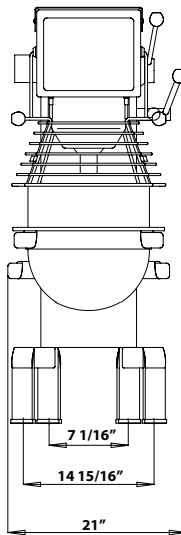
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Charlotte, NC 28273
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V40P Food Mixer - 40 Quart Mixer



V30-V40



Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
V40P	Large bowl 42 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	3 HP	208/60/1	10
Optional	3 HP	208/60/3	6.4
On the nominal motor voltage, + or - 10% tolerance is allowed.			
Mixing Speed			
Agitator Speed	Min	Max	Hub
	60	200	198
Mixer in Stainless Steel Marine version USPHS: Stainless steel execution, stainless steel bowl arms, water cover at air ventilation, slotted free screws, full welded stainless steel knees. Prison package MK IV Control Panel: Programmable electronic panel			

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	52 lbs.
Donuts, Cake	Beater	41 lbs.
Bread Dough (65% AR)	Hook	55 lbs.
Pizza Dough (50% AR)	Hook	45 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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