



## V60 Food Mixer - 60 Quart Mixer

Project \_\_\_\_\_

Item Number \_\_\_\_\_

Quantity \_\_\_\_\_



The VARIMIXER V60 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 wide agitator speed range from 60 rpm to 300 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 with 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

- Mark IV Control System
- Power bowl lift
- Mixer in stainless steel
- Marine version USPHS
- Prison package

### Accessories:

- 60 quart bowl - Stainless steel
- Flat beater - Stainless steel
- Wire whip - stainless steel wires
- Dough hook - stainless steel
- 32 quart bowl and accessories
- Bowl scraper in 60 quart and 32 quart sizes
- Stainless steel wing whip
- Reinforced whip
- 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: \_\_\_\_\_

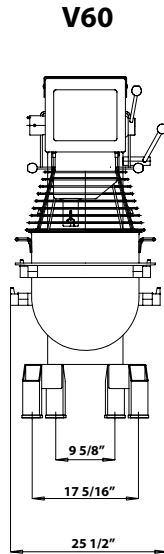
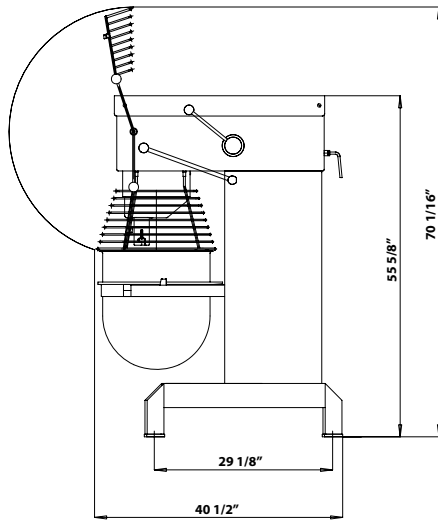
Date \_\_\_\_\_

 **Varimixer**  
www.varimixerusa.com

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



# V60 Food Mixer - 60 Quart Mixer



**Bowl lift  
Easylift II**



**Bowl scraper**



**Bowl truck**



**Food slicer  
312GS**



**Meat grinder  
302**

## Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
V60	Large bowl 60 qt.	55.625" (141.29 cm)	25.5" (64.77 cm)	40.5" (102.87 cm)	606 lbs. (275 kg)
	Small bowl 32 qt.				

## Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	64	70" (177.80 cm)	32" (81.28 cm)	49" (124.4 cm)	707 lbs. (320.69 kg)

<b>Cord &amp; Plug</b>	Attached 6 foot flexible 4-wire cord		
<b>Electrical Data for Motor</b>	<b>Motor</b>	<b>Volts</b>	<b>Amp</b>
Standard	3 HP	208/60/3	6.4
Optional	4 HP	480/60/3	6.5
Optional	3 HP	208/60/1	10
Optional (contact us)	400V / 50Hz		
On the nominal motor voltage, + or - 10% tolerance is allowed.			
<b>Mixing Speed</b>			
Agitator Speed	Min	Max	Hub
	60	300	198
Mixer in Stainless Steel Power Bowl Lift 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.....	46 lbs.
Whipped Cream .....	Whip.....	12 Qts.
Muffins.....	Beater .....	60 lbs.
Layer Cake .....	Beater .....	69 lbs.
Pancake Batter.....	Whip or Beater.....	28 Qts
Cookie Dough.....	Beater or Hook.....	50 lbs.
Donuts, Yeast .....	Hook .....	70 lbs.
Donuts, Cake.....	Beater .....	60 lbs.
Bread Dough (65% AR).....	Hook .....	90 lbs.
Pizza Dough (50% AR).....	Hook .....	75 lbs.

%AR=weight of water  
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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