

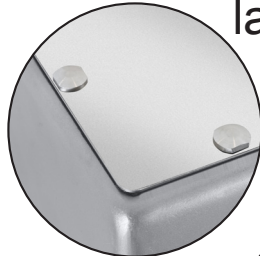


V60M Marine Food Mixer - 60 Quart Mixer

Project	Item Number	Quantity
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V60M 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 3 hp motor for heavy duty use
- Variable Speed Drive with wide agitator speed range from 60 rpm to 300 rpm
- Front mounted controls with 90-minute timer with HOLD feature
- 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

Optional Features

- Watertight stainless steel planetary head

Accessories:

- 60 quart bowl - stainless steel
- Dough hook - stainless steel
- Wire whip - stainless steel
- Flat beater - 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 screen ingredient chute

Warranty:

One year parts and labor limited warranty

Approved By: _____

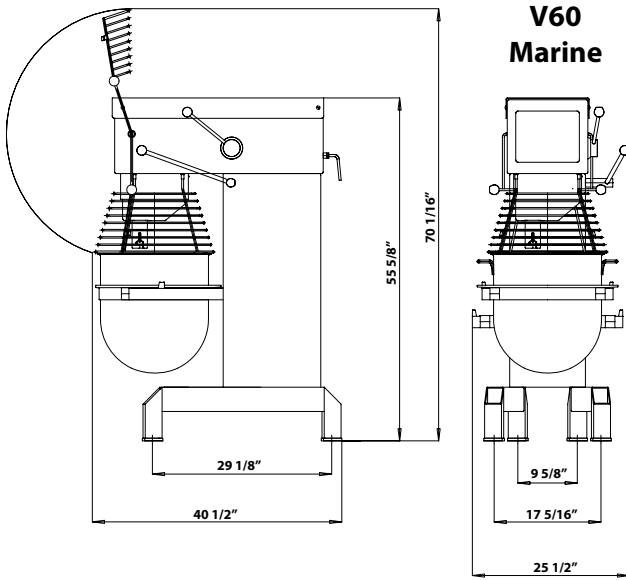
Date _____

 **Varimixer**
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14240 South Lakes Drive
Charlotte, NC 28273
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V60M Marine Food Mixer - 60 Quart Mixer



Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
V60M Marine	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)

Cord & Plug	Attached 6 foot flexible 3-wire cord		
Electrical Data for Motor	Motor	Volts	Amp
Standard	3 HP	230/60/1	10
Optional	3 HP	208/60/3	6.4
Optional	3 HP	440/60/3	3.2
On the nominal motor voltage, + or - 10% tolerance is allowed.			
Mixing Speed			
Agitator Speed	Min	Max	
	60	300	
Power Bowl Lift			

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= $\frac{\text{weight of water}}{\text{weight of flour}}$

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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