



V60P Food Mixer - 60 Quart Mixer

Project _____

Item Number _____

Quantity _____



The VARIMIXER V60P 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 for heavy duty use
- Variable Speed Drive with wide 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 safety guard
- 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 safety guard 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
- Mark IV Control System
- Power lift
- Marine version USPHS
- Prison package

Accessories:

- 60 quart bowl - Stainless steel
- Dough hook, double pin - stainless steel
- 32 quart bowl and accessories
- Bowl scraper in 60 quart and 32 quart sizes
- Stainless steel wing whip
- Stainless steel wire whip
- Reinforced whip
- Stainless steel flat beater
- Bowl truck with double wheel
- 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

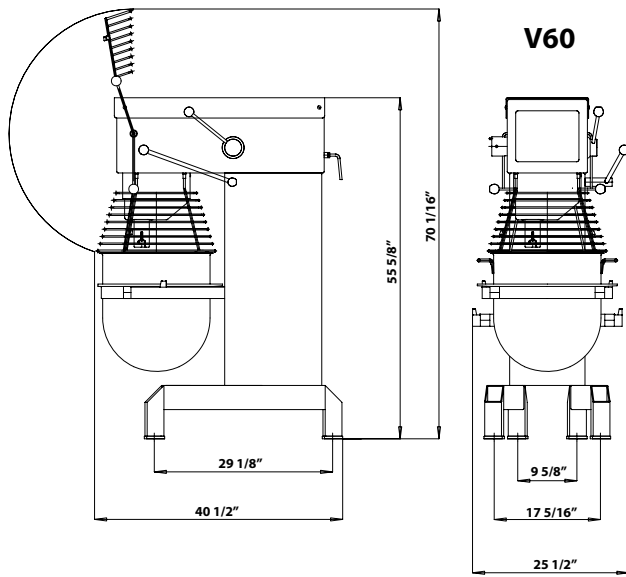
Approved By: _____ Date _____

 **Varimixer**
www.varimixer.com

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



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Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
V60P	Large bowl 63 qt. Small bowl 32 qt.	55.625" (141.29 cm)	25.5" (64.77 cm)	40.5" (102.87 cm)	606 lbs. (275 kg)

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	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 Power 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	100 lbs.
Pizza Dough (50% AR).....	Hook	85 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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