



# V80 Food Mixer - 80 Quart Mixer

| Project | Item Number | Quantity |
|---------|-------------|----------|
| -----   | -----       | -----    |



The VARIMIXER V80 is a planetary mixer with a variable speed drive system and powerful 4 HP motor.



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



### Standard Features

- Powerful 4 hp motor for heavy duty use
- Variable Speed Drive with wide agitator speed range from 50 rpm to 250 rpm
- Attachment hub
- 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
- 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
- ETL and NSF listed

### Optional Features

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

### Accessories:

- 80 quart bowl - stainless steel
- Dough hook - stainless steel and double pin
- Wire whip - stainless steel
- Flat beater - Aluminum
- 42 quart bowl and accessories
- Bowl scraper in 80 and 42 quart sizes
- Stainless steel wing whip
- Stainless steel flat beater
- Reinforced whip
- Stainless steel splash guard for 80 Qt bowl
- Bowl guard ingredient chute
- Bowl truck with double wheel

### Optional Attachment:

- Meat grinder
- Food slicer

### Warranty:

One year parts and labor limited warranty

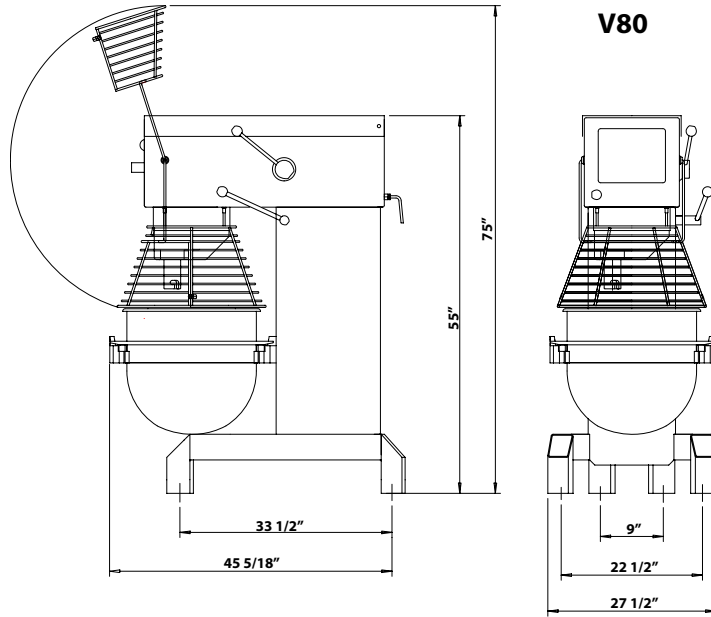
Approved By: \_\_\_\_\_ Date \_\_\_\_\_

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## Specifications

| Model No. | Capacity                              | Overall size    |                    |                     | Net. weight      |
|-----------|---------------------------------------|-----------------|--------------------|---------------------|------------------|
|           |                                       | Height H        | Width W            | Length L            |                  |
| V80       | Large bowl 80 qt.<br>Small bowl 42 qt | 58" (147.32 cm) | 27 1/2" (69.85 cm) | 44 1/2" (113.03 cm) | 750 lbs.(340 kg) |

## Shipping information

| Class | CU. FT. | Dimensions      |                |               | Weight               |
|-------|---------|-----------------|----------------|---------------|----------------------|
|       |         | Height          | Width          | Length        |                      |
| 85    | 65      | 70" (177.80 cm) | 33" (83.82 cm) | 49" (124.4cm) | 890 lbs. (403.70 kg) |

|                                                                                                                          |                                      |              |            |
|--------------------------------------------------------------------------------------------------------------------------|--------------------------------------|--------------|------------|
| <b>Cord &amp; Plug</b>                                                                                                   | Attached 6 foot flexible 3-wire cord |              |            |
| <b>Electrical Data for Motor</b>                                                                                         | <b>Motor</b>                         | <b>Volts</b> | <b>Amp</b> |
| Standard                                                                                                                 | 4 HP                                 | 208/60/3     | 12.4       |
| Optional                                                                                                                 | 4 HP                                 | 480/60/3     | 6.5        |
| Optional (contact us)                                                                                                    | 400V / 50Hz                          |              |            |
| On the nominal motor voltage, + or - 10% tolerance is allowed.                                                           |                                      |              |            |
| <b>Mixing Speed</b>                                                                                                      |                                      |              |            |
| Agitator Speed                                                                                                           | Min                                  | Max          |            |
|                                                                                                                          | 50                                   | 250          |            |
| Mixer in Stainless Steel<br>Marine version USPHS<br>Prison package<br>MK IV Control Panel: Programmable electronic panel |                                      |              |            |

## Capacity Chart

|                      |                |          |
|----------------------|----------------|----------|
| Mashed Potatoes      | Whip or Beater | 58 lbs.  |
| Whipped Cream        | Whip           | 16 Qts.  |
| Muffins              | Beater         | 90 lbs.  |
| Layer Cake           | Beater         | 92 lbs.  |
| Pancake Batter       | Whip or Beater | 35 Qts   |
| Cookie Dough         | Beater or Hook | 68 lbs.  |
| Donuts, Yeast        | Hook           | 80 lbs.  |
| Donuts, Cake         | Beater         | 70 lbs.  |
| Bread Dough (65% AR) | Hook           | 105 lbs. |
| Pizza Dough (50% AR) | Hook           | 90 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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