

V80M Marine Food Mixer - 80 Quart Mixer

Project Item Number Quantity



V80M Marine is built like a ship: To keep the water out – and to last for decades



Rubber sealed cover



Secure cable



Hygiene in details



Unique ventilation cover

Waterproof legs **Standard Features**

- · Comply with USPHS requirements.
- Powerful 4 hp motor for heavy duty use
- Variable Speed drive with wide agitator speed range from 50 rpm to 250 rpm
- · 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
- 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
- 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

Optional Features

· Watertight stainless steel planetary head

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 gt
- Bowl guard ingredient chute
- Bowl truck with double wheel

Warranty:

One year parts and labor limited warranty

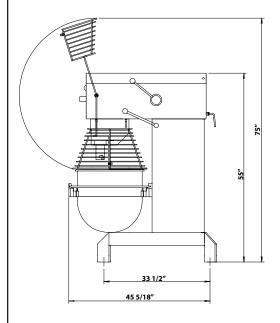
Approved by:	 	
Date		

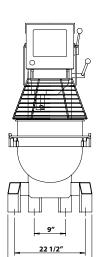


14240 South Lakes Drive Charlotte, NC 28273 Phone: 800-222-1138 Fax: 704-583-1703 mixer@varimixerusa.com



V80M Marine Food Mixer - 80 Quart Mixer





V80





Bowl scraper Optional

Specifications						
Model No.	Capacity	Overall size			Net. weight	
	Large bowl 80 qt.	Height H	Width W	Length L		
V80M Marine	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

Ompping into	mation				
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)

Cord & Plug	Attached 6 foot flexible 3-wire cord				
Electrical Data for Motor	Motor	Volts		Amp	
Standard	4 HP	208/60/3		13	
Optional	4 HP	440/60/3		6.7	
Optional	4 HP	480/60/3		6.4	
On the nominal motor voltage	e, + or - 10% tolerance is allowed.			allowed.	
Mixing Speed					
Agitator Speed	Min			Max	
	50			250	

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=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.



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