Mixers
for
professionals

US

Varimixer®

Strong
as
a
bear

Rev. 9/24/2024

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DANISH DESIGN AND QUALITY

In 1915, a young Danish mechanic named Palle Hoff Wodschow founded the business that would go on to become world renowned for being 'Strong as a Bear'. The focus then was on mixers for professional users, and it is still the same today. Mixers embodying the strength and expertise that result from this specialisation. The bear continues to be used as the trade mark and symbol for over 100 years of Danish craftsmanship, quality and ground-breaking design and function.

How it all started in 1915. A 16 quart whipping, beating and kneading machine



You can see it. You can hear it. You can feel it. Varimixer makes solid gear, designed to last for years. Mixers that can handle hard work, every day, in bakeries, kitchens, food production lines and the pharmaceutical industry. For production on any scale.

It is mixers built on a tradition of good craftsmanship and a unique idea – whereby the agitators rotate around their own axis, at the same time as being driven in a circular motion in the bowl, like planets around the sun. This means that the entire mixture in the bowl is worked, and all points along the bowl sides are reached.

It is a tradition of innovation. A tradition of product development based on in-depth knowledge of the needs and daily routines of users, and user-driven innovation at the cutting edge. The result is professional mixers that take responsibility for ergonomics, hygiene and easy cleaning.

Danish design and quality. With hand-picked, well-educated and professional distributors all over the world, to guarantee complete satisfaction before, during and after installation.



Varimixer is more than 100 years of tradition for hand-built quality, based on the best materials, processed with precision and professional pride.

CRAFTSMANSHIP AND NEW TECHNOLOGY

Varimixer is not mass production. It is the work of people. No conveyor belt, but around 60 experienced craftsmen at the factory in Brøndby build each mixer by hand with professional pride. The same employee has responsibility for the process from start to finish. Aided by the latest, flexible production technology and century-old values: Reliability. Responsibility. Honesty.

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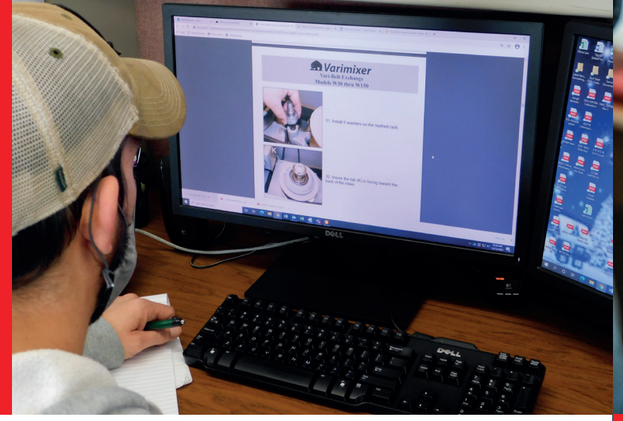
There are machines that were designed for a specific purpose decades ago, like a hand-operated machine for each bend in the whip wire or dough hook. There are the latest flexible robots, working unmanned around the clock to make elements from the very best materials, with precision.

And then there are the employees, who have been building mixers for years. Tradesmen with personal commitment, professional pride and a strong feeling of responsibility for what many people call the world's best mixer.

Strong words, which might seem easy to say. Without substance the words would be without value, but when they correspond to real life experiences – they represent a value that makes a company very strong.

Strong as a bear.





At the Varimixer USA facility providing technical support for our North American customers.

VARIMIXER USA

Varimixer was one of the first European companies to identify the need for mixers in America. Finding similar tastes and habits in bakeries, our mixers were quickly welcomed into this important part of the world. The Varimixer name was quickly adopted as a leading brand.

Manufacturing soon followed and a dedicated team was created to take care of our customers. Appreciation for innovative technology led to America's first safety guard, which revolutionized the food mixer market, along the first bowl scraper, the first true programmable control board and the only variable speed mixer available in the 1970s. As a culmination of decades of success, Varimixer's North American history has traveled through Canada, Louisiana and North Carolina before settling in Moraine, Ohio. We are proud that the tradition of craftsmanship with roots in the old world continues in the people working at our US facility.

With over 13,000 mixers operating in bakeries and restaurants across the US, Canada, Mexico and the Caribbean, Varimixer is pleased to continue to offer service and expertise that aligns its success with the success and growth of our customers. Our mission is to serve those who have entrusted us by purchasing Varimixer products. As we constantly monitor the trends and challenges of our customers, we look forward to offering many more solutions to help them develop and be successful in the food business. Their customers are our customers.





A Varimixer is a chain with no weak links. Each component is made of extremely rugged materials, and combined into a unit that is designed to last for years.



Infinitely variable speed control using frequency controlled motors or almost unfaltering v-belt technology. An oil-free technology, that avoids the risk of oil spillage in the bowl.





Comprehensive quality control in all phases of production ensures an end result that has made Varimixer world renowned for being 'strong as a bear'.



A unique, ground-breaking mixer that makes the work very simple. Arguably the most ergonomic, hygienic and advanced 20 quart mixers on the market.

KODIAK

KITCHEN INNOVATIONS 2015 AWARD
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL-MOTEL SHOW

DESIGNED BY THOSE WHO USE IT

Very simple to operate, no heavy lifting and recipient of the Kitchen Innovations Award for the most hygienic mixer on the market. KODIAK is the result of a design process in which professional users helped to create the ideal mixer, that meets the daily demands and challenges.

For over six months, designers and engineers observed work in 25 different kitchens and bakeries. With a focus on working positions, heavy lifting and moving, cleaning and hygiene, they studied the routines before, during and after the mixing processes. The result is a 20 quart mixer which sets new standards for how easy the work can be. You do not have to read a manual in order to operate KODIAK.

No more heavy lifting. The bowl is stable and seated on a tall bowl trolley, which is wheeled in under the mixer for beating and kneading operations. The bowl is locked in place, raised and lowered in a single movement using the ergonomically designed handle on the side of the machine.

The operator can observe the mixing in the bowl through the patented clear polycarbonate safety screens. The screen is held in place by magnets, which also act as safety cut-offs – the machine will not run if the screen has not been attached. The working height has been raised, and the sides of the upper part of the machine slope inwards to increase the field of view of the bowl. The bowl and the attachments have also been widened. This increases the speed and saves time.

The National Restaurant Association granted KODIAK the Kitchen Innovation Award in 2015, recognising that KODIAK was the most innovative mixer on the market.

KODIAK is also available in a marine version, with special protection against water.



KODIAK 20 floor model



KODIAK 20 table model

VERY SIMPLE INTUITIVE OPERATION Set the time and speed. Press start and stop. It's that simple, and everything is controlled at an ergonomic working height from the angled control panel.

ERGONOMIC RAISING AND LOWERING The ergonomically designed handle lowers and raises the bowl and locks it in place in a single movement.

FRONT ATTACHMENT DRIVE KODIAK is also available with an attachment drive for meat mincers and vegetable slicers.

PATENTED DETACHABLE SAFETY SCREEN The screen has an integrated filling tray, is made of transparent polycarbonate and is dishwasher-safe. It can be attached instantly without tools. The screen is held in place by magnets, which also serve as a safety cut-off.

WORLD'S MOST EFFECTIVE WHIP Unique design increases speed at the periphery and reduces the working time.



TWO MACHINES IN ONE The KODIAK 20-quart model can be supplimented with a smaller 12-quart bowl and associated tools, for production in reduced quantities. This increases the machine's versatility.

STAINLESS STEEL Made of easy-to-clean stainless steel with a strong frame and high, adjustable legs, to allow cleaning under the machine. The bowl, wire whip, beater, dough hook and scraper are also made of stainless steel and are dishwasher-safe.

ERGONOMIC BOWL TROLLEY No heavy lifting is needed when the bowl is wheeled directly to and from the machine at worktop height. The bowl can be tipped, but is seated securely in a rubber ring during movement.

RUNS ON 120 VOLTS KODIAK can be connected to a normal power outlet. A frequency converter and a three-phase motor make Varimixer KODIAK a very powerful mixer.

HEIGHT-ADJUSTABLE LEGS

The sides of the upper part of the 20 qt. KODIAK slope inwards, the working height has been raised and the mixing bowl has been made larger. This makes it easy to observe the mixing process in the bowl.





No heavy lifting is needed. The bowl is wheeled directly to and from the machine. The bowl can be lowered, raised and locked in place in one movement using the ergonomically designed handle.





The transparent splash shield has a built-in filling chute. The screen can be attached without tools. It is held in place by magnets, which also serve as a safety cut-off.



Hook



It starts out as a stainless steel rod that is lathed until conical, so it is thick at the top and thinner at the bottom. A different specially designed hydraulic press is then used to create each bend and angle. Cold bent, and incredibly strong. The curve, bends and angles ensure that the dough is pressed down into the bowl during kneading, while the lowest bend turns and folds the dough. The mixing head's planetary movement pattern ensures a completely uniform mixture. It is so gentle that even the most temperature sensitive yeast dough is kneaded quickly and efficiently. The specially designed pizza dough hook with a double bayonet connection for the Varimixer V40P and V60P handles up to 50 per cent more yeast dough than traditional mixers.

Whip



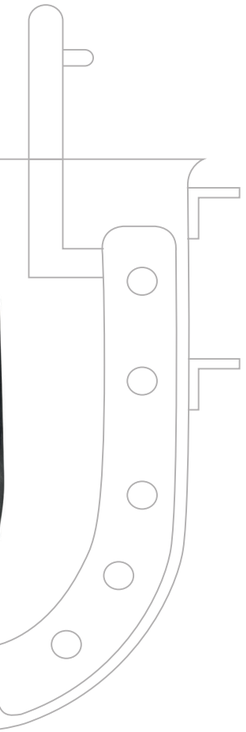
No more broken wires. The solid spring stainless steel wires make this whip the ideal solution, never losing shape. The wire whip is designed with the perfect space tolerance between the whip and the bowl. The whip gains higher turbulence to optimize the finished product and prevent waste. Each wire is attached to a solid center joint to achieve a stronger construction. The bar is the fixed central inner core attached to the solid central hub of the wires, making the whip robust and extending its life span. This improved design adds unmatched strength to the whip and helps maintain its precise design.

Beater



The beater is also geometrically designed and dimensioned so that its movements match the diameter of the bowl. The distance to the base and sides is the same at the top and bottom. The vertical and transverse ribs are also angled to create optimum turbulence in the ingredients during the mixing processes. The beater is made of cast stainless steel, ensuring smooth, easy-to-clean corners.

Scraper



When using the beater, wire whip or dough hook, the sides of the bowl can be automatically scraped from top to bottom using a scraper. All the ingredients stuck to the sides of the bowl are pushed into the beating or mixing process. The result is a larger and more uniform mixture and major time savings, as the machine does not have to be stopped for manual scraping during the operation. The scraper blade is available in nylon and heat-resistant Teflon, and clicks quickly and easily in place on the stainless steel tool. Both the scraper and the blade are dishwasher-safe.

The Varimixer V-Series of rugged 30 to 150 quart mixers meets even the most demanding requirements for ease-of-use in commercial kitchens, bakeries and food industries of all types and sizes – on land and at sea.

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V

THE MIXER FOR EVERYONE AND EVERYTHING

The legendary Varimixer V-Series meets the requirements for rugged, powerful 30 to 150 quart mixers. It boasts infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.

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The Varimixer V-Series meets the requirements for rugged, powerful 30, 40, 60, 80, 100 and 150 quart mixers. It boasts infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.

Whether you need to beat, whip or knead, there is likely to be a Varimixer V that is perfect for the job. For medium-sized bakeries or commercial kitchens, or large-scale food production.

Simply place the bowl between the two arms, and it can be lowered, raised and locked in place in a single smooth movement. No heavy manual lifting. Varimixer V 30-80-quart models come with either manual speed control and bowl raising and lowering using a lever, or automatic control using the machine's intuitive display. In the 100 - 150 quart Varimixer V these functions are automatic.

Smaller bowls and matching tools are available for all models, so that smaller batches can be produced using the large machines. Two sizes in one increases versatility.

The stainless steel Varimixer V is also available in a marine version that meets the USPHS requirements. The models 60 quart and above in size can be supplied with a waterproof mixing head, so that the entire machine can be hosed down during cleaning.



V30 V40 V60 V80/V80PL V100PL V150PLM

MULTIPLE CAPACITIES IN ONE MACHINE
Bowls and tools for production at half volume are available for models from V30 to V80. V100 can be equipped for production capacities of 100, 63 and 42 quart. V150 can be equipped for production capacities of 83 quart.

SEAMLESS SPEED CONTROL The speed is seamlessly controlled by a very rugged system of belts, rather than gears. This solution means that the mixer does not contain oil, thus avoiding the risk of oil spilling into the bowl.

TIMER Operation time can be controlled or monitored via a timer.



PLASTIC OR STAINLESS STEEL SAFETY GUARD The V series comes as standard with fixed safety guard made of stainless steel. With a detachable filling chute ingredients can be added during operation. It is also available with a stainless steel splash guard.

STRONG AND EFFECTIVE
The powerful motors have the capacity to handle large quantities of heavy ingredients.

AUTOMATIC FIXATION The bowl is wheeled into place between the two arms. Using the handle – or automatically by pressing a button – the bowl is lowered or raised and locked in place in a single movement.

EASY BOWL HANDLING Choose between a manual bowl truck for transport or an electric lifter, which handles transport to and from the machine and all bowl lifts. This also ensures good ergonomics during filling and emptying. Choose between several models.

WHITE OR STAINLESS STEEL
An easy-to-clean design. The V series is powder coated as standard and can be upgraded to a complete stainless steel frame.

PIZZA SPECIAL V40 and V60 are available in a special pizza version with an extra powerful motor that can easily handle 45 and 85 lb pizza dough, respectively, with 50 per cent dry matter.









With its simple operation, proven and almost unfaltering technology, great strength and easy-to-clean design, Varimixer V is a worldwide success – on land and at sea. For medium and large-scale production.



Varimixer V40 and V60 are available in a special pizza version with an extra powerful motor and a dough hook with double bayonet fitting, which ensures perfectly stable rotation in even the most demanding pizza dough.

Ergonomic, automatic, hygienic and innovative, the ERGO is leading the industry in every way. No other mixer in its category meets these rigid standards, from the innovative touch screen display to the customizable recipe software. The ERGO series is in a class of its own.

ERGO

KITCHEN INNOVATIONS 2024 AWARD
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL-MOTEL SHOW

THE ONLY MIXER SERIES OF ITS KIND

Imagine a mixer where traditions meets innovation, where efficiency meets comfort, and where perfection is repeatable. You don't have to. The new ERGO series is redefining the standard with a new class of mixers, offering superior ergonomics,

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With the ERGO's working height, operators benefit from a comfortable, Ergonomic posture. Changing mixing tools is done in an upright position, sparing operators from the need to hunch over or add strain to their back. The self-aligning bowl further reduces the need for heavy lifting, automatically adjusting the bowl into position when raising, and releasing when lowering. No need to lift the bowl onto the bowl arms or the bowl trolley.

The ERGO offers the only touch screen display of its kind – powerfully informative and simple to use. Easy visibility at a distance, programmable multi-step recipes, multiple language options and on-screen error diagnostics all combined on an intuitive interface.

Repeatable results from every mixer in every location is possible with the ERGO. Customize multiple steps with mixing time and speed, pauses and bowl lowering. Automating the mixing process increases operator productivity and reduces labor. More tasks can be completed simultaneously without sacrificing the quality of the product.

The ERGO's rigid performance standards are accompanied by equally rigid standards in hygiene. Designed to withstand hosing, ERGO mixers are IP53 rated with an IP54 upgrade option available. No other mixers in this category are similarly rated or designed to withstand water and debris without suffering damage.



ERGO100-2



ERGO150-2

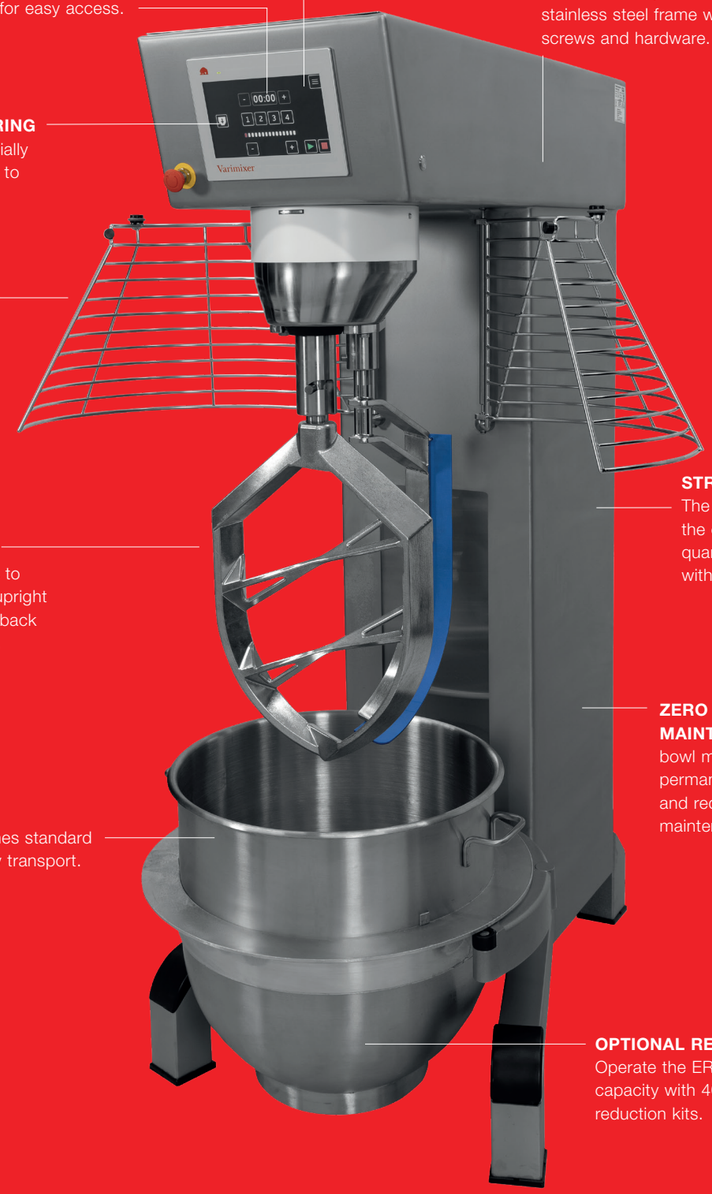
INFORMATION LOGS View and export operation logs, error logs and more onto USB for simplified diagnostics and maintenance.

INTUITIVE TOUCH SCREEN DISPLAY
Operators can mix manually from the simple, easy-to-use screen or program automated recipes with specified mixing speeds and times, pauses and bowl lowering. Add up to two favorites to the main screen for easy access.

FULLY STAINLESS STEEL Long-lasting durability, water resistant and protected from corrosion, the ERGO has a fully stainless steel frame with minimal external screws and hardware.

AUTOMATIC BOWL LOWERING
Press and hold to fully or partially lower the bowl, or double tap to auto lower.

REMOVABLE BOWL GUARD
Stainless steel wire bowl guard easily removes for cleaning. Magnetic interlock prevents operation when the bowl guard is not installed and closed.



STRONG AND EFFECTIVE
The powerful motors have the capacity to handle large quantities of heavy ingredients without stress.

ERGONOMIC The ERGO's tall working height allows operators to install or remove tools from an upright position, reducing strain on the back for a more comfortable posture.

ZERO REGULAR MAINTENANCE Internal bowl mechanisms are permanently self-lubricated and require zero regular maintenance.

EASY BOWL HANDLING Comes standard with manual bowl truck for easy transport.

OPTIONAL REDUCTION KIT
Operate the ERGO at a reduced capacity with 40, 60 and 80-quart reduction kits.

IP53 rated water resistant model allows operators to hose down the mixer at 60° or less. Upgrade to the IP54 waterproof model to hose down from any angle.









Operate at the highest efficiency with fast batch rotation. Bowls lower directly onto the bowl truck and can be removed with the tool remaining in place, maintaing workflow and ease of operation.



No other mixers offer maintenance and service this simplified. Export operation and maintenance logs onto USB, or use the on-screen QR code to access the ERGO support portal online.

SPECIFICATIONS

Mixer	Capacity (quarts)	Downsized Equipment Capacity	HP	Standard Voltage	Frequency	Net Weight (lbs)	Variable Speed Range RPM	Meat Grinder	Vegetable Slicer
KODIAK V20KT	20	12	1.0	120 V	All standard and marine mixers are available in 50 and 60 Hz models.	176	64 - 353	XMCA-SS	XVSGH, XSP
KODIAK V20KF	20	12	1.0	120 V		363	64 - 353	XMCA-SS	XVSGH, XSP
V30	30	16	2.0	120 V		375	57 - 311	XMCA-SS	XVSGH, XSP
V40	40	20	3.0	208 V		456	53 - 294	XMCA-SS	XVSGH, XSP
V60	60	30	3.0	208 V		606	53 - 288	XMCA-SS	XVSGH, XSP
V80	80	40	4.0	208 V		750	47 - 257	XMCA-SS	XVSGH, XSP
V100	100	40+60	4.0	208 V		870	47 - 257	-	-
V150	150	80	5.0	208 V		1147	47 - 257	-	-

CAPACITIES

Product	Tools	V20KF V20KT	V30	V40	V60	V80	V100 ERGO100	V150 ERGO150
Egg Whites	Whip	1 qt	1 1/2 qts	2 qts	3 qts	4 qts	5 qts	7 qts
Whipped Cream*	Whip	4 qts	6 qts	8 qts	13 qts	17 qts	26 qts	37 qts
Buttercream Frosting*	Whip	8 qts	13 qts	17 qts	25 qts	34 qts	48 qts	67 qts
Layer Sponge Cake	Whip	12 lbs	18 lbs	-	35 lbs	-	57 lbs	81 lbs
Mayonnaise	Whip	9 qts	13 qts	-	25 qts	34 qts	42 qts	60 qts
Mashed Potatoes*	Beater	22 lbs	35 lbs	46 lbs	71 lbs	95 lbs	119 lbs	168 lbs
Cake Batter*	Beater	22 lbs	33 lbs	44 lbs	66 lbs	88 lbs	121 lbs	170 lbs
Fondant Icing	Beater	13 lbs	27 lbs	36 lbs	53 lbs	71 lbs	89 lbs	124 lbs
Herb Butter	Beater	13 lbs	20 lbs	27 lbs	40 lbs	53 lbs	77 lbs	108 lbs
Meatball Mix	Beater	26 lbs	40 lbs	53 lbs	80 lbs	106 lbs	132 lbs	185 lbs
Pasta Noodles (50% AR)	Hook	27 lbs	27 lbs	35 lbs	53 lbs	71 lbs	99 lbs	139 lbs
Dough (50% AR)	Hook	15 lbs	33 lbs	44 lbs	75 lbs	88 lbs	110 lbs	156 lbs
Dough (60% AR)	Hook	22 lbs	44 lbs	57 lbs	88 lbs	117 lbs	143 lbs	187 lbs
Dough (70% AR)	Hook	24 lbs	40 lbs	53 lbs	80 lbs	106 lbs	143 lbs	187 lbs
Rye Bread Dough	Hook	27 lbs	40 lbs	53 lbs	93 lbs	119 lbs	176 lbs	247 lbs
Sourdough Bread Dough	Hook	24 lbs	40 lbs	53 lbs	79 lbs	106 lbs	143 lbs	187 lbs
Gluten Free Dough	Hook	20 lbs	31 lbs	31 lbs	62 lbs	82 lbs	104 lbs	146 lbs

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**Scraper recommended*
***%AR** = Absorption Ratio (moisture in % of dry matter)*
*** Operating at low speed is recommended*
Operating at low speed or briefly at medium speed

***Bread dough:** Moisture content of flour: 14.8% and gluten content: 12 g protein/100 g.*
By using flour with a higher gluten content, batch sizes are reduced by 10%.
Local variations in ingredients can influence the water absorption, volume and baking characteristics, etc.

PDFs containing data and information for the various products can be downloaded from **www.varimixerusa.com**

NOTES

Varimixer

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THE MIDDLEBY CORPORATION