



Varimixer

Strong as a bear

MADE IN DENMARK



5 Litre



10-30 Litre



30-200 Litre



60-140 Litre

TEDDY
Step Up

KODIAK
Designed By Users

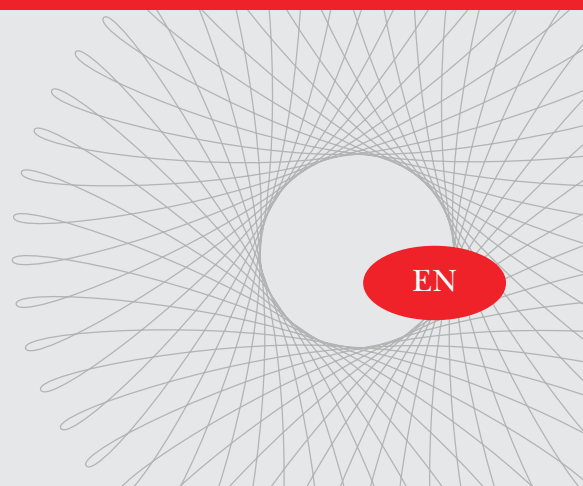
AR
Always Reliable

ERGO
Waterproof
Ergonomic Workflow

High End Professional
Quality Planetary Mixers

For bakeries, kitchens and the
food industries on any scale.

Since 1915



EN



VARIMIXER means VARIABLE MIXER

You will hardly find a machine with as many applications.
Whether you need to make bread, cakes, pies, pizza dough, toppings,
salads, desserts – or a combination – Varimixer has your back.
This means you only need one mixer in the kitchen.

Varimixer - The quality food machine supplier

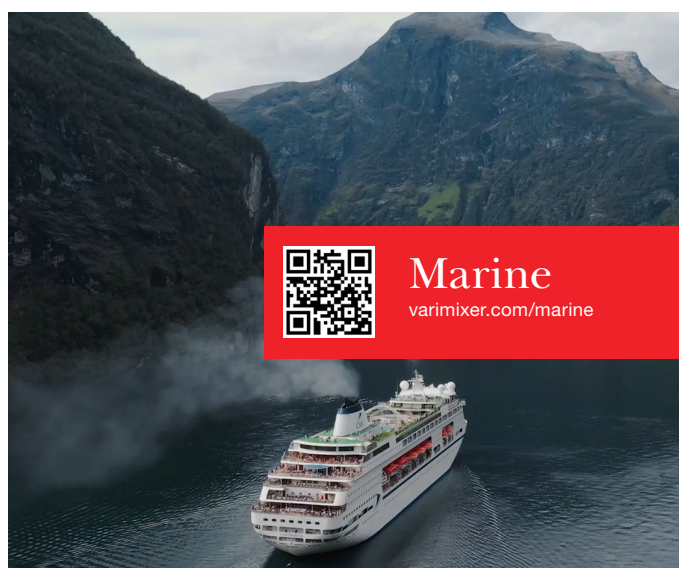


Designed to meet the requirements
of the food industry



Bakeries

varimixer.com/bakeries



Marine

varimixer.com/marine



Restaurants

varimixer.com/restaurants



Pizzerias

varimixer.com/pizzerias



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. Using the latest, flexible production technology and century-old values:

Reliability. Responsibility. Honesty.

Ergonomic efficiency

- No heavy lifting
- Safe to use
- Easy to operate
- Ergonomic correct
- No awkward working positions
- Take care of your staff



Food safety - Next level hygiene

- Hygienic design - No external screws or openings
- Well-designed equipment prevents bacterial growth
- Meets current hygiene standards
- Cleaning-friendly equipment
- Easy-to-clean stainless steel
- Waterproof

AR

Always Reliable

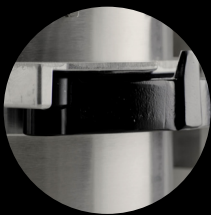


Tool attachment
Easy self-locking bayonet



Variable speed
Easy to use

- Reliable mechanic power transmission
- Infinitely variable speed
- Low / minimal cost of ownership



Automatic bowl lock and
magnetic bowl detection



Hygienic surfaces
Easy to clean



Control Panel
Simple operation with digital timer



Dishwasher proof safety gaurd
Easy to detach



Range: 30 - 200 Litre



AR30



AR40



AR60



AR80



AR100



AR200
(BASED ON ERGO140)



Go to AR Serie
varimixer.com/ar

ERGO

Waterproof Ergonomic Workflow



IP53 Protection

- Can be washed
- Easy to clean
- No gaps
- Gain high level of hygiene



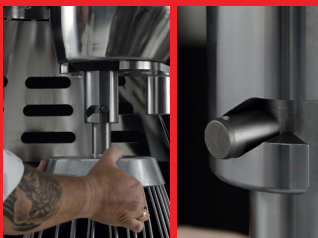
Intuitive touch panel

- Lowering the bowl down
- Time and speed setting
- Favourite buttons for recipes
- 24 recipe programs available



Bowl lowering

- Bowl with bowl detection
- Ergonomic workflow
- Easy to operate
- No heavy lift



Tool attachment

- Remove ergonomically by two hands
- Self-locking bayonet



Operate with ease in standing position

Range: 60 - 140 Litre



ERGO60



ERGO60



ERGO100



ERGO100



ERGO140



Go to ERGO Serie
varimixer.com/ergo

KODIAK

Designed By Users



Tool attachment
Easy self-locking bayonet



Control Panel
Simple operation



Bowl lowering
Easy to operate

- Stainless steel as standard
- Wash with water
- Trolley included
- Plug and play



Hygienic surfaces
Easy to clean - IP44



Magnetic safety guard
Easy to detach / attach



Range: 10 - 30 Litre



KODIAK 10 table model



KODIAK 10 floor model



KODIAK 20 table model



KODIAK 20 floor model



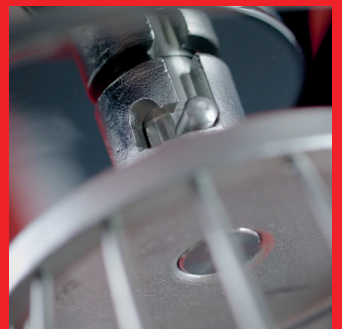
KODIAK 30



Go to KODIAK Serie
varimixer.com/kodiak

TEDDY

Step Up



- 3 phase motor
- 2.5 kg pizza dough
- Silent motor



Range: 5 Litre



White



Red



Silver



Black



With attachment drive



Go to TEDDY Serie
varimixer.com/teddy



Varimixer



Get Data Sheets
varimixer.com/data

Designed for
professional
food productions



CAPACITIES

	Tools	TEDDY	KODIAK 10	KODIAK 20	KODIAK 30	AR30	AR40	AR40P	AR60 ERGO60	AR60P	AR80	AR100 ERGO100	ERGO140	AR200
MACHINE CAPACITY		5 litre	10 litre	20 litre	30 litre	30 litre	40 litre	40 litre	60 litre	60 litre	80 litre	100 litre	140 litre	200 litre
Egg whites	Whip	0.35 L	0.5 L	1 L	1.5 L	1.5 L	2 L	2 L	3 L	3 L	4 L	5 L	7 L	10 L
Whipped cream	Whip	1.4 L	2.5 L	4 L	5 L	6 L	8 L	8 L	12 L	12 L	16 L	25 L	35 L	50 L
Buttercream frosting	Whip	2.5 L	4 L	8 L	12 L	12 L	16 L	16 L	24 L	24 L	32 L	45 L	63 L	90 L
Layer Cake Sponges	Whip		2.5 kg	5.5 kg	8 kg	8 kg			16 kg	16 kg		26 kg	37 kg	
Mayonnaise	Whip		4 L	8 L	12 L	12 L			24 L	24 L	64 L	40 L	56 L	
Mashed potatoes	Beater	2 kg	5 kg	10 kg	16 kg	16 kg	21 kg	21 kg	32 kg	32 kg	43 kg	54 kg	76 kg	107 kg
Cakes	Beater	2.5 kg	5 kg	10 kg	15 kg	15 kg	20 kg	20 kg	30 kg	30 kg	40 kg	55 kg	77 kg	110 kg
Icing, Fondant	Beater	2 kg	3 kg	6 kg	9 kg	12 kg	16 kg	16 kg	24 kg	24 kg	32 kg	40 kg	56 kg	80 kg
Herb butter	Beater	2 kg	3 kg	6 kg	9 kg	9 kg	12 kg	12 kg	18 kg	18 kg	24 kg	35 kg	49 kg	70 kg
Meatball / Vegan meatball mix	Beater	3 kg	6 kg	12 kg	18 kg	18 kg	24 kg	24 kg	36 kg	36 kg	48 kg	60 kg	84 kg	120 kg
Pasta, noodles (50%AR)	Hook	1.75 kg	6 kg	12 kg	18 kg	12 kg	16 kg	20 kg	24 kg	28 kg	32 kg	45 kg	63 kg	
Dough, wheat (50%AR)	Hook	1.5 kg	4 kg	7 kg	10 kg	15 kg	20 kg	28 kg	34 kg	34 kg	40 kg	50 kg	70 kg	
Dough, wheat (60%AR)	Hook	2.5 kg	5 kg	10 kg	12 kg	20 kg	26 kg	28 kg	40 kg	40 kg	53 kg	65 kg	91 kg	
Dough, whole wheat (70%AR)	Hook	2.5 kg	5.5 kg	11 kg	16.5 kg	18 kg	24 kg	28 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, rye bread	Hook	3 kg	6 kg	12 kg	18 kg	18 kg	18 kg	24 kg	42 kg	42 kg	54 kg	80 kg	112 kg	
Dough, sourdough bread	Hook	2.5 kg	5.5 kg	11 kg	16.5 kg	18 kg	18 kg	24 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, gluten free	Hook	2 kg	4.5 kg	9 kg	14 kg	14 kg	14 kg	19 kg	28 kg	28 kg	37 kg	47 kg	66 kg	

Varimixer A/S

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