

W30A Food Mixer - 30 Quart Mixer

Project Item Number Quantity



Variable speed V-belt transmission based on precision machined cast iron pulleys.

Welded stainless sheet metal construction for strength and rigidity.



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



Standard Features

- · Powerful 2 hp motor
- · Variable Speed Drive with wide agitator speed range from 60 rpm to 300 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 15-minute timer with HOLD feature
- 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
- · 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 quard is open or bowl is lowered.
- Overload protection and no voltage release
- 6 feet cord
- · ETL and NSF listed

Approved By:

Optional Features

- · Mixer in Stainless Steel
- Marine version USPHS
- · Prison package
- · Mark IV Control System

Standard Accessories:

- · 32 quart bowl Stainless steel
- · Flat beater Stainless steel
- · Wire whip stainless steel wires
- · Dough hook stainless steel

Optional Accessories:

- 16 quart bowl and accessories
- · Bowl scraper in 32 quart and 16 quart sizes
- Stainless steel wing whip
- Heavy wire whip
- · Bowl truck
- · Stainless steel splash quard
- · Bowl guard ingredient chute

Optional Attachments:

- · Food slicer
- · Meat grinder

Optional Equipment:

· Bowl lift Easylift II

Date

Warranty:

One year parts and labor limited warranty

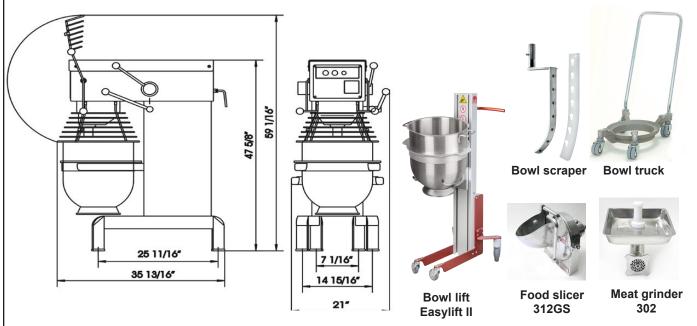
Varimixer	14240 South Lakes I Charlotte, NC 28273 Phone: 800-222-1138

www.varimixer.com

Drive 704-583-1703 mixer@varimixer.com



W30A Food Mixer - 30 Quart Mixer



Specifications					
Model No.	Capacity	Overall size			Net. weight
	Large bowl 32-qt.	Height H	Width W	Length L	
W30A	Small bowl 16-qt.	47.625" (120.97 cm)	21" (53.34 cm)	35.81" (90.96 cm)	456 lbs. (206.84 kg)

Shipping information					
Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	55	61" (154.94 cm)	32" (81.28 cm)	49" (124.4 cm)	525 lbs. (238.14 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord		
Electrical Data for Motor	Motor	Volts	Amp
Standard	2 HP	115/60/1	20
Optional	2 HP	208/60/1	10
Optional	2 HP	208/60/3	6.4
Optional	2 HP	480/60/3	4.4
On the nominal motor voltage, + or - 10% tolerance is allowed.			
Mixing Speed			
Agitator Speed	Min	Max	Hub
	60	300	198

Mixer in Stainless Steel

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	.26 lbs.
Whipped Cream	Whip	.6 Qts.
Muffins	Beater	.35 lbs.
Layer Cake	Beater	.35 lbs.
Pancake Batter	Whip or Beater	.14 Qts
Cookie Dough	Beater or Hook	.20 lbs.
Donuts, Yeast	Hook	.34 lbs.
Donuts, Cake	Beater	.34 lbs.
Bread Dough (65% AR)	Hook	.35 lbs.
Pizza Dough (50% AR)	Hook	.25 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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