



Varimixer



- Strong as a BEAR...



Varimixer

Strong as a Bear

Almost 100 years producing robust mixers and slicers means that Varimixer is your first choice.

Highly satisfied customers such as McDonalds and Krispy Kreme choose Varimixer. Cost of ownership is minimal compared to other mixers and slicers because with few moving parts, there is less maintenance.

Added to that, our attachments are more structured and durable, leading to greater longevity and less downtime.

BEAR Varimixers are produced in state-of-the-art manufacturing facilities and exported worldwide.

We were the first to introduce bowl scrapers, computerized controls, bowl screens, ergonomic bowl lift and clamping, bowl truck handles, powder coating finishes and same day order entry and shipping. We were also the first with 20 qt stainless steel mixers as standard and the first with variable speed.

Highly advanced technology

Varimixers outshine the competition time and time again. Our new and easy-to-clean design replaces old-fashioned gear models, and our unique automatic bowl lift system and wheel-in system make our machines the most user-friendly and ergonomic in the market today.

Continuously Variable Transmission provides the perfect mixing speed for any recipe.

Our sizes fit all

From the compact Teddy 5 qt to our large 150 qt industrial mixers, you can rely on Varimixer to have the size and capacity you need.

Nationwide coverage

Feel secure in the knowledge that your Varimixer is backed by a nationwide distribution and service network serving highly satisfied customers.

Fast distribution in the US

Our US distribution center in Charlotte, NC, can supply not only complete mixers and slicers but also accessories and spare parts to anywhere in the continental US in under a week.

PRODUCT LINES



PLANETARY MIXERS - 5 QUARTS TO 150 QUARTS

Table Models 5 to 20 qt - Floor Models 30 to 150 qt

Easy to use, easy to clean, and easy to maintain. Varimixers are rugged commercial mixers, combining an industry-leading drive with our proven variable speed transmission which gives plenty of torque at the beater shaft for maximum batch sizes. Highly appreciated in restaurants, bakeries, delis and large-scale catering environments by large and small businesses, schools, hospitals and government agencies.

Our floor-standing models have unrivalled capacity, and consist of a column with welded feet, and a top traverse closed by a stainless steel cover. Our ERGO mixers are also ergonomically designed - no lifting of heavy bowls needed, just wheel into place and the mixer lifts the bowl automatically.

SLICERS TO NSF STANDARDS

A perfect cut gives a perfect taste every time. Tens of thousands of delighted customers benefit from our decades of experience.

Our slicers are ideal for delis, restaurants, and supermarkets needing accurate and efficient slicing meat, cheese, vegetables, salami etc. Varimixer slicers conform to the latest NSF standards with updated construction to meet the sanitary and safety needs of our customers. Manual or automatic gravity feeds available.



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THE VARIMIXER IN DETAIL





SUPERIOR STRENGTH

SPEED SAVES TIME. MORE TIME MEANS MORE CAPACITY

It's no coincidence that we say "Superior Strength" when describing a Varimixer. Investing in a Varimixer is a good short-term and long-term investment to give you the best possible utilization of your ingredients, so your volumes can go up and your processing times go down. Why choose any other mixer?

A demonstrably better professional tool

The size and strength of all Varimixer components have been thoroughly tested and the parts need minimal maintenance. All are built to the same proven excellent standards of quality, versatility, user-friendliness, durability and hygiene. Our machines are tested regularly by professional experts who stay current with new developments in ingredients and to ensure Varimixers give the best possible utilization of ingredients.

CAPACITIES PER MIX

CAPACITIES	TOOL	W5A	W20	W30	W40	W40P	W60	W60P	W80	W100	W150
MASHED POTATOES *	WHIP OR BEATER	4 lbs.	17 lbs.	26 lbs.	30 lbs.	35 lbs.	46 lbs.	51 lbs.	58 lbs.	76 lbs.	110 lbs.
WHIPPED CREAM	WHIP	3 pts.	4 qts.	6 qts.	9 qts.	9 qts.	12 qts.	12 qts.	16 qts.	20 qts.	32 qts.
MUFFINS *	BEATER	5 lbs.	24 lbs.	35 lbs.	40 lbs.	45 lbs.	60 lbs.	65 lbs.	90 lbs.	125 lbs.	195 lbs.
LAYER CAKE *	BEATER	3 lbs.	23 lbs.	35 lbs.	45 lbs.	50 lbs.	69 lbs.	74 lbs.	92 lbs.	125 lbs.	175 lbs.
PIE DOUGH	BEATER	3 lbs.	21 qts.	31 lbs.	37 lbs.	42 lbs.	58 lbs.	63 lbs.	69 lbs.	95 lbs.	135 lbs.
PANCAKE BATTER *	WHIP OR BEATER	2 lbs.	9 qts.	14 qts.	16 qts.	21 lbs.	28 qts.	33 qts.	35 qts.	44 qts.	50 qts.
COOKIE DOUGH	BEATER OR HOOK	3 lbs.	14 lbs.	20 lbs.	30 lbs.	35 lbs.	50 lbs.	55 lbs.	68 lbs.	105 lbs.	160 lbs.
DONUTS, YEAST	HOOK	5 lbs.	20 lbs.	34 lbs.	42 lbs.	#52 lbs.	70 lbs.	#75 lbs.	80 lbs.	150 lbs.	170 lbs.
DONUTS, CAKE	BEATER	5 lbs.	23 lbs.	34 lbs.	41 lbs.	46 lbs.	60 lbs.	65 lbs.	70 lbs.	140 lbs.	225 lbs.
BREAD DOUGH (65% AR)	WHIP	5 lbs.	25 lbs.	35 lbs.	45 lbs.	55 lbs.	90 lbs.	100 lbs.	105 lbs.	155 lbs.	190 lbs.
PIZZA DOUGH (50% AR) §	BEATER	5 lbs.	12 lbs.	25 lbs.	35 lbs.	#45 lbs.	75 lbs.	#85 lbs.	90 lbs.	135 lbs.	175 lbs.

- * - Scraper recommended
- %AR = Absorption Ratio (%AR) (moisture in % of dry matter)
- § - Low speed operation is recommended
- # - Low speed, briefly at medium speed

Bread dough:
 Moisture content in the 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 the characteristics of the ingredients can influence water absorption, volume and baking characteristics, etc.

W5A Qt Mixer

An extremely rugged commercial 5-quart mixer with a very silent motor and stainless-steel tools. Its heavy-duty motor provides plenty of torque at the beater shaft for maximum batch sizes.

- Industry leading 0.4 hp (300 watts) direct drive
- Industry proven 5 speed transmission by Varimixer
- Fixed safety guard
- Easy to clean
- Left or right hand operation



5 Qt.



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W20A 20 Qt Commercial Mixer

A solid, durable countertop mixer with a pedestal base version as an industry option. The housing and all tools are stainless steel.

An optional attachment drive, meat grinder, vegetable cutter or food slicer are available.

- Industry-leading 1 hp drive
- Industry proven variable speed transmission by Varimixer
- Marine version also available

This model provides plenty of torque at the beater shaft for maximum batch sizes.



20 Qt.



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Commercial planetary mixers from 30 Qt to 150 Qt

In a demanding environment, excellent performance is essential and these models have proven, solid reliability. Just like our lower volume models, they are easy to use, easy to clean, easy to maintain.

- Frame consists of a column with welded feet
 - Top traverse closed by stainless steel cover
 - Standard 15-minute timer
 - All mixers come standard with stainless-steel hook, beater and whip with stainless-steel wires
 - Heavy duty "P" version available for W40 and W60 recommended for pizza applications, heavy dough applications, and other high demand uses
 - Automatic bowl clamping and centering
 - Hydraulic bowl dampering
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- For W30, W40 and W60, stainless steel beaters are standard
 - For W100 and W150 automatic bowl lift is standard
 - Frame in stainless steel is optional



30 Qt.



40 Qt.



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60 Qt.



80 Qt.



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Bowl truck

Easily move the bowl into place and on to the next operation using the bowl truck. The bowl is placed directly on the bowl truck which fits between the legs of the mixer. When not in use the bowl truck takes up very little space.



Automatic scraper

Stainless steel scraper for a consistent product. The patented scraper increases the mixing volume and improves the utilization of the ingredients. The scraper is provided with a scraper blade in nylon or heat resistant teflon.



100 Qt.



150 Qt.



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ATTACHMENTS

MEAT GRINDERS


FOOD SLICERS

	<p>302 - 70 mm stainless-steel meat grinder, 180 lbs./hr. with 1/4" plate</p>		<p>312GS - Grater/shredder with 3/16" disc and disc holder</p>
	<p>Additional tool steel grinder plates also available. 1/16", 1/8", 3/16", 1/4", 1/2"</p>		<p>312VS - Food slicer with S-knife</p>
	<p>306N - 82 mm heavy duty meat grinder, 400 lbs./hr. 1/8" plate, precutter, Stainless-steel pan, knife and pusher included</p> <p>Sausage Stuffing Horn</p>		<p>312KDS - Adjustable knife</p>
	<p>Additional tool steel grinder plates also available: 3/32", 1/8", 5/32", 3/16", 1/4", 5/16", 3/8", 1/2", 5/8", 3/4"</p>		<p>312KD - 7 Shredding discs and 1 grating disc available. 5/64", 3/32", 5/32", 3/16", 1/4", 5/16", 1/2"</p> <p>312DH - Plate holder</p>
	<p>Stainless-steel receiving tray</p>		<p>No. 313 - Stainless-steel food slicer for W5A Mixer, includes 1/16" and 3/32" slicing disk, 1/8" and 3/16" shredding disc and 1/16" grating disc</p>
	<p>304 - 62 mm stainless-steel meat grinder for W5A Mixer comes with 1/8" disc</p> <p>Additional disks: 1/8", 5/32", 5/16"</p>		<p>Additional disc: 1/16" slicing - 1/8" shredding disc 3/32" slicing - 3/16" grating disc 1/16" grating disc 5/16" x 5/16" Julienne fries disc</p>
	<p>312 - #17 to #12 hub adaptor</p>		<p>Splash guard Stainless-steel for W20, W30, W40, W60</p>

MIXER TABLE










	<p>Table for W20 Mixer 18"W x 24"D x 22"H stainless-steel</p>		<p>Table with 5" Casters for W20 18"W x 24"D x 22"H stainless-steel</p>
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PEDESTAL BASE

	<p>Pedestal base for W20 Mixer 22"W x 26" D x 21"H stainless-steel with neoprene feet</p>
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ACCESSORIES

BOWL CAPACITY (QUARTS*)										
		S/S BOWL	FLAT BEATER	S/S WIRE WHIP	S/S HOOK	BOWL TRUCK	BOWL SCRAPER	HEAVY WIRE WHIP	S/S WING WHIP	REINFORCED WHIP
W5	5	√	√	√	√	N/A	N/A	N/A	N/A	N/A
Full Size W20	21	√	√	√	√	N/A	√	√	√	N/A
	Down Size 13	√	√	√	√	N/A	√	N/A	N/A	N/A
Full Size W30	32	√	√	√	√	√	√	√	√	N/A
	Down Size 16	√	√	√	√	√	√	N/A	N/A	N/A
Full Size W40	42	√	√	√	√	√	√	√	√	N/A
	Down Size 21	√	√	√	√	√	√	N/A	√	N/A
Full Size W60	63	√	√	√	√	√	√	N/A	√	√
	Down Size 32	√	√	√	√	√	√	√	√	N/A
Full Size W80	84	√	√	√	√	√	√	N/A	√	√
	Down Size 42	√	√	√	√	√	√	√	N/A	N/A
Full Size W100	105	√	√	√	√	√	√	N/A	√	√
	Down Size 63	√	√	√	√	√	√	N/A	N/A	N/A
	Down Size 42	√	√	√	√	√	√	√	N/A	N/A
Full Size W150	158	√	√	√	√	√	√	N/A	√	√
	Down Size 84	√	√	√	√	√	√	N/A	N/A	N/A

*No adaptor required for downsized bowls.

Colander sets available.
Stainless steel bowl covers, stainless steel beaters, and other accessories are available upon request.

ERGO BEAR

ERGO means Ergonomic - the ERGO BEAR is designed for the best possible ease of use and to reduce the risks associated with heavy lifting.



Simply wheel the bowl effortlessly into place in the mixer, allow the servo motor to raise and clamp it into place and then start the mixing operation. When complete, the bowl is lowered automatically ready to be wheeled to the next stage in production.

Fast switching of bowls also means increased productivity, giving a faster return on investment.

The mixer tool is mounted at an appropriate working height - so it is quick and easy to install.

ERGO BEAR Mixers are used extensively in industrial production, the catering industry, bakeries, and the fast food industry.

- ERGO BEAR is available in 60, 100 and 150 Qt sizes.
- Supplied as standard with a whip with stainless-steel wires and an aluminum beater (food grade).

The easy-to-remove safety guard can be cleaned in a dishwasher, adding to the already first-class hygiene.

Options

- Removable stainless steel closed splash guard
- Watertight planetary head in stainless steel, IP54

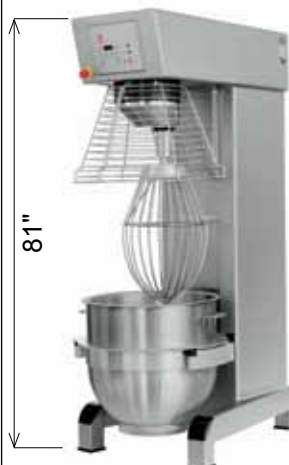
With a simple design having as few moving parts as possible, ERGO BEAR mixers give you the assurance of a stable, reliable tool which is also a solid investment in state-of-the-art design and technology.



ERGO BEAR 60



ERGO BEAR 100



Stainless steel is standard

ERGO BEAR 150



Control panel VL-4

All ERGO Bear mixers have 20 user-definable programs to give a consistent, standard quality.

The controller automatically records your complete sequence of manual changes to speeds, pauses, and timings, so once you have the perfect combination for your recipe or batch simply store the last sequence used into one of the user-programmable memories at the touch of a button.

- Piezo button technology
- Infinitely adjustable speed and four preset speeds
- Digital timer
- Automatic bowl lowering
- Remix™ function for 20 programs



Removable safety guard

- Opens horizontally for easy access
- Can be cleaned in dishwasher



Watertight planetary head
Stainless steel, IP54
Designed for industrial cleaning



Double chimney
Stainless steel, IP54



Automatic scraper
Stainless steel scraper for a consistent and uniform product



Removable splash guard
Stainless steel splash guard



Whip
Stainless steel wires and bayonet



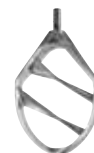
Wing whip
Stainless steel. Four-winged design for easy cleaning



Hook
Stainless steel. A unique design that kneads the dough effectively



Reinforced whip
Stainless steel. With re-inforced steel ring for heavy-duty whipping



Flat beater
Casted aluminum or stainless-steel optional



SLICERS



SLICERS

Benefit from decades of experience and give your deli a professional appearance with a Varimixer slicer. A perfect cut gives a perfect taste.

Sturdy, robust and reliable, they are ideal not only for deli but also caterers, restaurants and supermarkets needing accurate and efficient slicing of sausages, meat, cheese, and vegetables, etc.

Varimixer slicers conform to the latest NSF standards with the latest construction to meet sanitation and safety requirements.

The anodized aluminum structure is resistant to corrosion from moisture and salt so its pleasing silver appearance will always be maintained.

- Professional, easy to use and easy to clean
 - Smooth sliding carriage to slice even the heaviest food easily
 - Solid construction in a corrosion-free aluminum alloy
 - Shock and scratch resistant
 - No need for tools to remove parts for cleaning
 - Highly sensitive index knob
-
- Heavy duty manual or automatic gravity feeds available
 - High performance motor
 - Gears in oil bath
 - Built-in precision sharpener
 - Turnable slice deflector for easy blade cleaning
 - High carbon steel (hard chromed) blades for effortless slicing regardless of size of item.
 - ON/OFF switches with LEDs
 - Removable parts for cleaning: blade cover, product holder plate, aluminum meat grip, stainless steel slice deflector, knife cover
 - Finished by anodising treatment
 - Transparent plexiglas protection at product holder plate
 - All slicers are NSF 8-2010 certified, the highest degree of protection against bacteria
 - High reliability of all components
 - Produced by Omas S.a.P, Italy

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SLICERS

VS 25F/N

- Non-Stretchable Poly-V belt driven transmission
- 45° steel blade incline
- Removable integrated sharpener
- Blade size 10"
- Remarkably powerful motor for high slicing rate
- Knife in chromium plated steel
- Maintenance-free self-ventilated motor and reduction system



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GL 30FN

- Non-Stretchable Poly-V belt driven transmission
- Switch flush with slicer casting and LED
- Aluminium meat grip, stainless steel slice deflector
- 45° blade incline
- Positionable and removable sharpener
- Interlock on gauge plate
- Dual action sharpener
- Extremely versatile slicer
- Fixed knife guard
- Blade size 12"



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C 33F/N

- Interlock on gauge plate
- Dual action sharpener
- GEAR driven transmission
- Blade with narrow band made of chromium-plated, hardened steel
- Positionable turning aside and REMOVABLE sharpener
- Large product tray
- New design with large spaces, easier to clean
- Fixed knife guard
- Blade size 13"



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SLICERS

CX Matic 33F/N

Our newest and most sophisticated slicer. Complete with a sliding chute table and an adjustable stroke according to the item to be sliced.

Up to 90 slices of salami of 4" diameter or 40 slices of ham of 12" diameter can be produced in one minute.

Various different chute tables are available. On a regular slicer, the table has to be moved by hand numerous times a day, but with the CX Matic this is done automatically - an incredible time-saver.

A knob allows switching from automatic to manual operation, and when you switch the slicer off, the chute table turns to the operator in the correct feeding position.

- Semi-automatic slicer
- Adjustable carriage stroke and speed
- GEAR transmission
- Two separate motors - one for the blade - one for the carriage
- Blade with narrow band made of chromium-plated, hardened steel
- Sharpener can be folded aside or removed completely
- Interlock on gauge plate
- Dual action sharpener
- Large product tray
- New design with large spaces, easier to clean
- Fence and fixed knife guard
- Blade size 13"



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SLICER ACCESSORIES

Option no. 22
Available for slicers GL30F/N, C33 F/N, CX Matric 33F/N

VEGETABLE TUBE - Stainless tube diameter 180 mm



Manufactured entirely in stainless steel, the vegetable tube is provided with a heavy pusher to reduce operator workload.

Proven to give rapid slicing and consistent thickness with tomatoes, cucumber, aubergines, egg plants, salads and fruits.

Option no. 56
Available for slicers GL 30F/N, C33F/N, CX Matic 33F/N

RECEDING FEET



Adjustable aluminium receding feet allows placement on surfaces where the slicer would otherwise be too large.

Option no. 57
Available for slicers GL 30F/N, C33 F/N, CX Matic 33F/N

HIGH FEET - 100 mm



Higher feet are useful when the working table is too low for user comfort or more space is needed below the slicer to aid cleaning.

Option no. 78
Available for CX Matic 33F/N

CARRIAGE WITH 2 ADJUSTABLE FIXING GRIPS



Ideal for automatic slicing of awkward-shaped products and for more than one item at the same time.

Option no. 81
Available for slicer GL 30F/N, C33 F/N, CX Matix 33F/N

ADJUSTABLE FENCE



Ideal for holding an item in place, it can be easily screwed onto the carriage table according to the shape of the product to be sliced.

Made from anodized aluminum.

Option no. 97
Available for GL 30F/N, C33 F/N, CX Matix 33F/N

QUANTANIUM COATING



Quantanium is a special coating material derived from mixing PTFE and titanium. It is used on many kitchen utensils and is ideal for reducing friction between food and the slicer surface.

Ideal for slicing cheese. Easy to clean, non-toxic and NSF approved, five layers is the minimum thickness to give the necessary performance and food safety.



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