



Varimixer



Pizzaovens.com

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Since 1999

FOOD MIXER

Model W150PL



DESCRIPTION

The new 150-quart Varimixer W150 Series sets the standard for mixing performance, ease of operation, and rugged construction in high volume 140/150-qt. planetary mixers.

A powerful 5HP motor drives the W150 to assure complete and thorough mixing of the toughest recipes.

Standard features of W150 include thermal overload protection, 15-minute timer, power bowl lift, and the unique jog button.

The Varimixer power bowl lift mechanism raises and locks the mixing bowl into position without using pins or clamps. In the down position, the bowl rim is an easy to load 27 inches high.

Varimixer features an exclusive jog control which allows the agitator to be indexed around the bowl for premixing ingredients while the bowl is being raised. This reduces billowing and splashout when mixing large batches.

The Mark I manual speed control allows the operator to select exactly the right mixing speeds for every recipe. Our Mark III electronic control is available as an option. Mark III electronically presets agitation speed and controls time to the precise second. Mark III is programmable to guarantee absolutely consistent results and eliminate operator decisions or errors.

Varimixer's new W150 comes standard with more stainless steel in the product zone than any competitive mixer. This includes a sanitary and durable stainless steel 150-qt. bowl, alloy flat beater with stainless steel shank, stainless steel spiral dough hook, and a stainless steel wire whip.

CONSTRUCTION

Mixer frame of heavy gauge, welded steel plate. Silver-gray hammertone, powder coating finish. Top cover, coverplate system for the movable bowl arms and planetary head cap in heavy gauge stainless steel. Molded PVC feet pads. Bowls in stainless steel. Mixing tools in cast aluminum and stainless steel. Bayonet shafts in stainless steel.

Variable speed transmission based on precision machined cast iron pulleys. Sprint-loaded movable pulleys in the variable speed drive for automatically adjusting the tension of the special V-belt. Planetary mixer head of unique design. The planetary head revolves in heavy duty ball and needle bearings around the main shaft. Precision milled beveled gear on the main shaft engages the bayonet shaft and the fixed internal gear ring through a double set of milled gears for extra high torque at the mixing tools.

Precision milled cast iron bowl arms lower and raise the bowl and clamp it in a precise position relative to the mixing tool, allowing for small tolerances between tool and the bowl.

Bidding Specifications

Standard Features

- By manually operating a single lever, the bowl raises and locks in position.
- Stainless steel bowl, ribbed spiral hook, whip and aluminum beater.
- Dual tension belt drive pulleys eliminates slippage.
- Locking pin on tool instead of shaft.
- No bowl adaptors required for the downsize bowls.
- Bowl trucks come with a handle for easy use.
- Always the right mixing speed for the particular job with the variable speed drive.
- Unique planetary head design with very heavy duty shafts and bearings.
- Lubrication of planetary head only by permanent grease, no oil leakages into --- the bowl.
- Automatic stop of mixer when the bowl is lowered.
- Sanitary and easy to clean. Lip seal on planetary head prevents entrance of dust and water.
- Timer

Optional accessories

- Mark III programmable controls
- 80 Qt. bowl with matching set of tools
- Bowl trucks for 80 Qt.bowls
- Special heavy duty whip
- Stainless Steel wing whip
- Automatic bowl scraper
- Anti-splash cover
- Stainless Steel Beater

Model W150PL

Dimension Data

Level Capacity of large bowl	Qt.	150
Level Capacity of small bowl(s)	Qt.	80
Width Overall	In.	29 3/4
Depth Overall	In.	51 1/4
Height Overall	In.	67

Electrical Data for Motor

5 HP -- 16.5 amps	208/240 volt*	3 PH
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Mixing Speed

Minimum Agitator Speed	50 R.P.M.
Maximum Agitator Speed	240 R.P.M.
Attachment Drive	N.A.

Shipping Data

Basic Machine plus 1 S/S bowl, 1 S/S Hook, 1 S/S Whip , 1 alum. Beater

Measurement

Shipping Box		
Width	In.	35
Depth	In.	53
Height	In.	73
Volume	Cu.Ft.	69

Weight Data

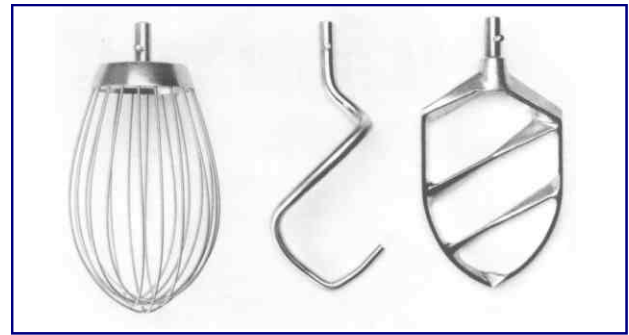
Net Weight	Lbs.	1147
Gross Weight	Lbs.	1397

Capacity Chart

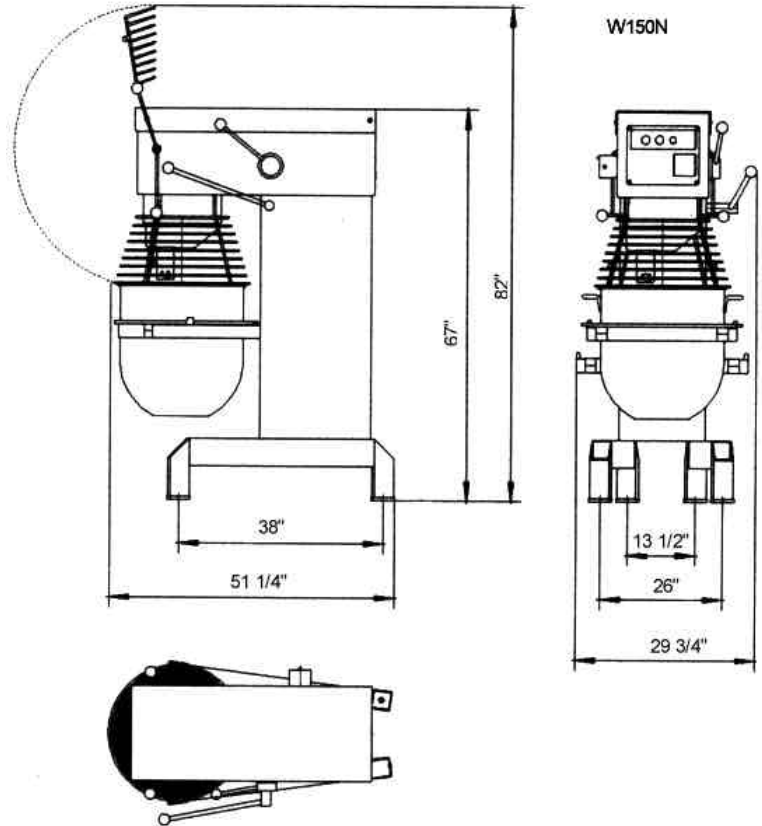
Mashed Potatoes	Whip or Beater	110 lbs.
Whipped Cream	Whip	32 Qts.
Muffins	Beater	195 lbs.
Layer Cake	Beater	175 lbs.
Pie Dough	Pastry Knife	135 lbs.
Pancake Batter	Whip or Beater	50 Qts.
Cookie Dough	Beater or Hook	160 lbs.
Donuts, Yeast	Hook	170 lbs.
Donuts, Cake	Beater	225 lbs.
Bread Dough (65% AR)	Hook	175 lbs.
Pizza Dough (50% AR)	Hook	190 lbs.

$$\% AR = \frac{\text{weight of water}}{\text{weight of flour}}$$

*On the nominal motor voltage + or - 10% tolerance is allowed.
Specifications are subject to change without notice.



Standard tools: Whip, hook, beater



This mixer is listed by:

