

## FOOD MIXER

# Model W80



### Mixing system

VARIMIXER is a planetary mixer with a variable speed drive system. The mixer frame consists of a column with welded-on feet, and a top traverse closed by a stainless steel cover.

The bowl is mounted in bowl arms, which manually are raised and locked simultaneously - or lowered and opened, respectively. The column contains the motor and the bowl arm mechanism. The top traverse contains the transmission system consisting of the moveable pulleys, the intermediate belt drive and the planetary head. Start and stop push buttons are mounted on a frontplate along with the contactor for protecting the motor against overload.

A timer with HOLD feature is standard on the W80.

### Construction

Mixer frame of extra heavy-gauge, welded, rolled steel plate. Silver-gray hammertone powder coated finish. Top cover, coverplate system for the moveable bowl arms and planetary head cap in heavy-gauge stainless steel. Molded PVC feet pads. Bowls in stainless steel. Mixing tools in cast aluminum or stainless steel. Bayonet shaft in stainless steel. Variable speed V-belt transmission based on precision machined cast iron pulleys. Springloaded moveable pulleys in the variable speed drive for automatically adjusting of 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 obtaining extra high torque capabilities of 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 extremities and the bowl.

Attachment drive directly coupled to the motor securing maximum power output to the meat grinder or vegetable cutter.

### 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
- Small bowl with matching set of tools
- Bowl trucks
- Meat grinder
- Vegetable cutter
- Special whips
- Automatic bowl scraper
- Anti-splash cover
- Stainless Steel Beater
- ERGO (tall column)

# Model W80

## Dimension Data

Level Capacity of large bowl	Qt.	80
Level Capacity of small bowl	Qt.	40
Width Overall	In.	30 3/4
Depth Overall	In.	44 1/2
Height Overall	In.	58

## Electrical Data for Motor

4 HP -- 12.7 amps	208/240 volt*	3 ph
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## Mixing Speed

Minimum Agitator Speed	60 R.P.M.
Maximum Agitator Speed	270 R.P.M.
Attachment Drive	198 R.P.M.

## 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.	33
Depth	In.	49
Height	In.	70
Volume	Cu.Ft.	65

## Weight Data

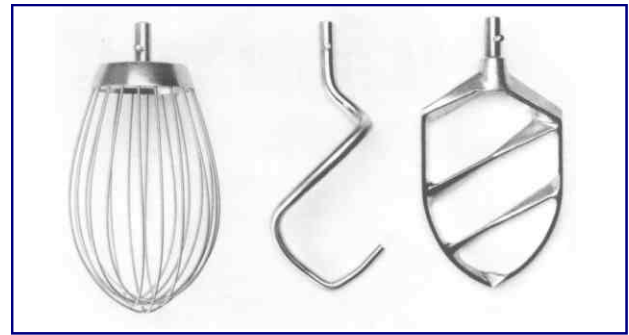
Net Weight	Lbs.	724
Gross Weight	Lbs.	836

## Capacity Chart

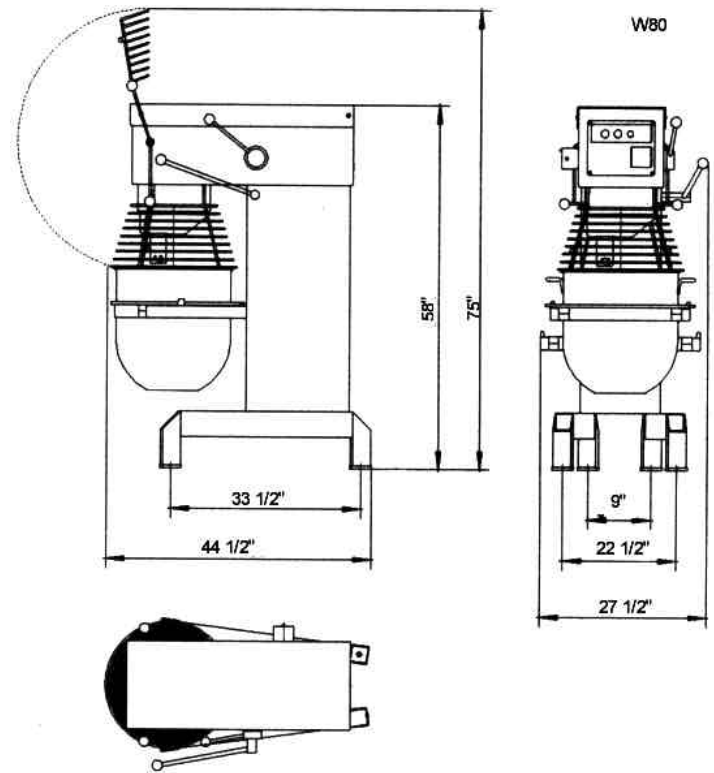
Mashed Potatoes	Whip or Beater	58 lbs.
Whipped Cream	Whip	16 Qts.
Muffins	Beater	90 lbs.
Layer Cake	Beater	92 lbs.
Pie Dough	Pastry Knife	69 lbs.
Pancake Batter	Whip or Beater	35 Qts.
Cookie Dough	Beater or Hook	132 dz.
Donuts, Yeast	Hook	80 lbs.
Donuts, Cake	Beater	60 lbs.
Bread Dough (65% AR)	Hook	105 lbs.
Pizza Dough (50% AR)	Hook	90 lbs.

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

\*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:



Pizzaovens.com

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