



# Varimixer

Strong as a bear

MADE IN DENMARK



+  
**100**  
YEARS  
MANUFACTURING



5 Litre



10-30 Litre



30-200 Litre



60-140 Litre

**TEDDY**

Step Up

**KODIAK**

Designed By Users

**AR**

Always Reliable

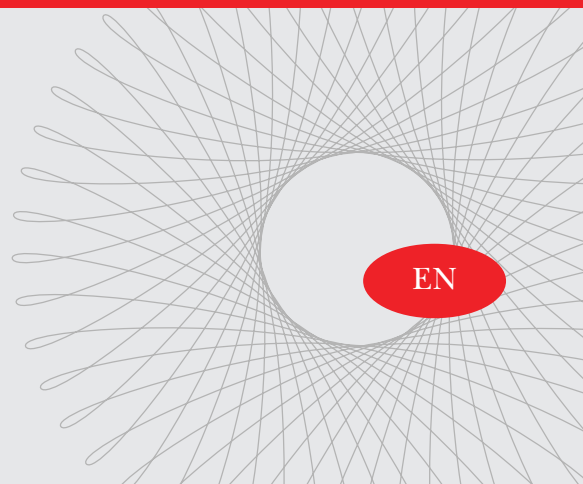
**ERGO**

Waterproof  
Ergonomic Workflow

High End Professional  
Quality Planetary Mixers

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

Since 1915





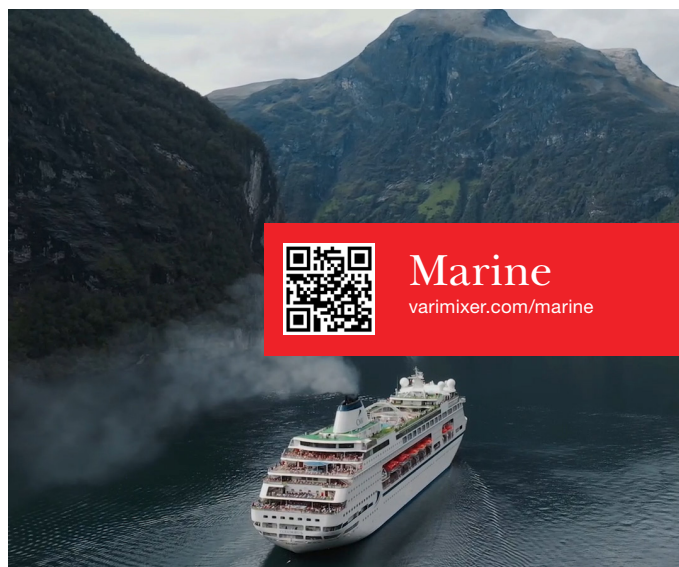
VARIMIXER means VARIABLE MIXER

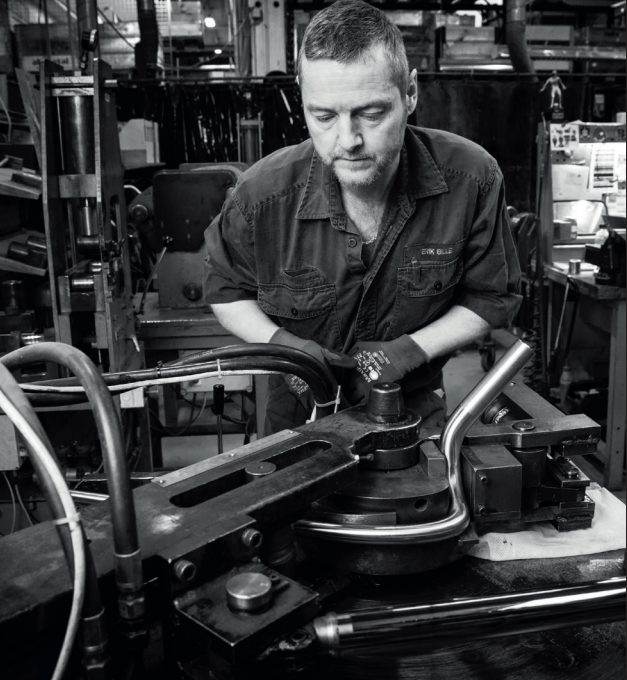
You will hardly find a machine with as many applications. Whether you need to make bread, cakes, pies, pizza dough, toppings, salads, desserts – or a combination – Varimixer has your back. This means you only need one mixer in the kitchen.

Varimixer - The quality food machine supplier



Designed to meet the requirements of the food industry





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

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## 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](http://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 up and down
- Time and speed setting
- Favourite buttons for recipes
- 20 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](https://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



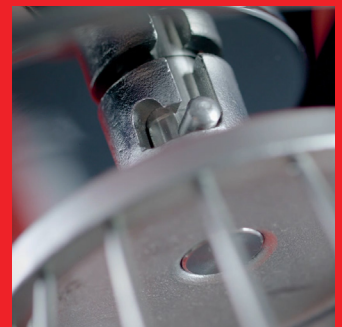
KODIAK 30



Go to KODIAK Serie  
[varimixer.com/kodiak](http://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](http://varimixer.com/teddy)



# Varimixer

Designed for professional food productions



Get Data Sheets  
[varimixer.com/data](http://varimixer.com/data)



## 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	3 L	4.5 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	8 kg	12 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	16 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	10 kg	15 kg	12 kg	16 kg	16 kg	24 kg	24 kg	32 kg	40 kg	49 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	84 kg	70 kg
Meatball / Vegan meatball mix	Beater	3 kg	3 kg	6 kg	9 kg	18 kg	24 kg	24 kg	36 kg	36 kg	48 kg	60 kg	69 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	70 kg	
Dough, wheat (50%AR)	Hook	2.5 kg	4 kg	7 kg	10 kg	15 kg	20 kg	28 kg	34 kg	34 kg	40 kg	50 kg	76 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	85 kg	
Dough, whole wheat (70%AR)	Hook	3 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	2.5 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	1 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	3 kg	2 kg	9 kg	14 kg	14 kg	14 kg	19 kg	28 kg	28 kg	37 kg	47 kg	66 kg	