

Varimixer

KODIAK10

Table model

VERY SIMPLE INTUITIVE OPERATION Set the time and speed. Press start and stop. It's that simple, and everything is controlled at an ergonomic working height from the angled control panel.

FRONT ATTACHMENT DRIVE KODIAK is also available with an attachment drive for meat mincers and vegetable slicers.

PATENTED DETACHABLE SAFETY GUARD
The guard has an integrated filling tray, is made of transparent plastic and is dishwasher-safe. It can be attached instantly without tools. The guard is held in place by magnets, which also serve as a safety cut-off.

WORLD'S MOST EFFECTIVE TOOL
Unique design increases speed at the periphery and reduces the working time.



IP44 Varimixer KODIAK can be cleaned in line with the IP44 standard.

ERGONOMIC RAISING AND LOWERING The ergonomically designed handle lowers and raises the bowl and locks it in place in a single movement.

STAINLESS STEEL Made of easy-to-clean stainless steel with a strong frame and high, adjustable legs, to allow cleaning under the machine. The bowl, wire whip, beater, dough hook and scraper are also made of stainless steel and are dishwasher-safe.

HEIGHT-ADJUSTABLE LEGS

RUNS ON 230 VOLTS KODIAK can be connected to a normal power outlet. A frequency converter and a three-phase motor make Varimixer KODIAK a very powerful mixer.

VARIMIXER KODIAK10 OPTIONS – MODELS



Floor model, stainless steel



Marine version, stainless steel



Attachment drive for meat mincer and vegetable cutter

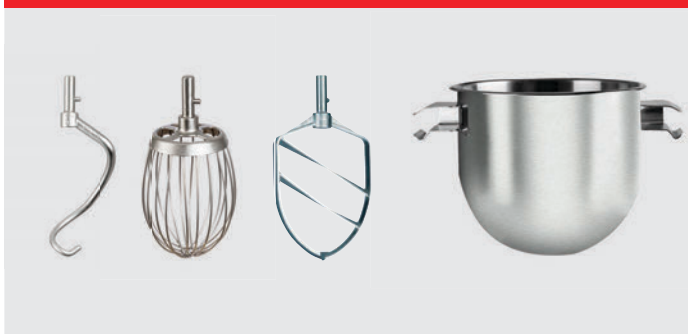


Meat mincer, 70 mm



Vegetable cutter GR10

VARIMIXER KODIAK10 STANDARD TOOLS



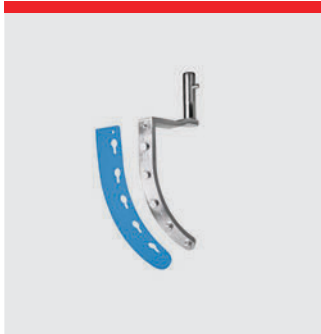
Hook, whip, beater and bowl 10L in stainless steel.

SAFETY GUARD



Removable magnetic safety guard.

ACCESSORIES - TOOLS



Automatic scraper in stainless steel.



Tool rack, 91 cm

VARIMIXER KODIAK10 STANDARD

Stainless steel construction
 Removable magnetic safety guard guard plastic
 Digital timer and emergency stop
 Scraper holder
 1 bowl 10 liter in stainless steel
 1 beater in stainless steel
 1 hook in stainless steel
 1 whip in stainless steel, 3mm wires
 Voltage: 1 ph, 230V, 50-60 Hz with 0 and ground. 700 W

VARIMIXER KODIAK10 STANDARD TECHNICAL DATA

Volume	10 l
Effect	700 W
Voltage*	230 V
Residual current devices (RCD): Industrial environment Light industry/domestic	HPFI type A-SI or PFI type B HPFI type A-SI
Net weight table model	53 kg
H x W x L table model	674 x 393 x 566 mm
Shipping gross weight table model	60 kg
Shipping dimensions H x W x L table model	890 x 474 x 660 mm
Variable speed	72 - 451 RPM
Phases	1 ph
IP code	IP44

*Other voltage power supply are available upon request in the range of 100 to 480 V.
 All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER KODIAK10 MARINE VERSION

Slotted free screws. External transformer. Complies with USPHS.

Voltage: 2 ph, 400V, 50-60 Hz, with 0 and ground. 700 W
 2 ph, 440V, 50-60 Hz, with 0 and ground. 700 W
 2 ph, 480V, 50-60 Hz, with 0 and ground. 700 W

CAPACITIES

Tool	Product	Capacity	Unit	Special attention
Whip	Egg whites, minimum capacity	0.25	L	+
	Egg whites, maximum capacity	0.5	L	+
	Whipped cream, minimum capacity	0.4	L	+
	Whipped cream, maximum capacity	2.5	L	+
	Buttercream frosting	4.0	Kg	▲+
Beater	Herb butter	2.5	Kg	▲+
	Icing, Fondant	3.0	Kg	
	Cakes (US Pound cake)	5.0	Kg	
	Mashed potatoes (powder)	5.0	Kg	●+
	Mashed potatoes	4.0	Kg	●+
Hook	Meatball mix/vegan meatball mix	6.0	Kg	+
	Pasta, noodles	3.0	Kg	○
	Dough, rye bread	6.6	Kg	+
	Dough, sourdough bread	5.5	Kg	○
	Dough, bread 55%AR	5.0	Kg	○
	Dough, bread 60%AR	5.0	Kg	○
	Dough, whole wheat 50%AR	5.0	Kg	○
	Dough, whole wheat 70%AR	5.5	Kg	○
Dough, gluten free	4.5	Kg	●	

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

Symbol explanation:

- = For these products, it is recommended to work at low speed.
- +

+ = Recommended to apply scraper, for the best and most efficient result.

▲ = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools.

○ = It is recommended not to go above medium speed.

%AR = Absorption Ratio (moisture in % of dry matter)

CERTIFICATIONS



DIMENSIONS

Table model, standard

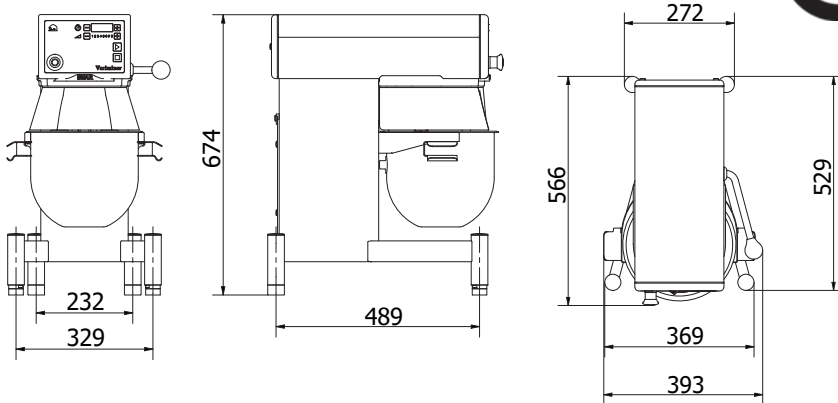
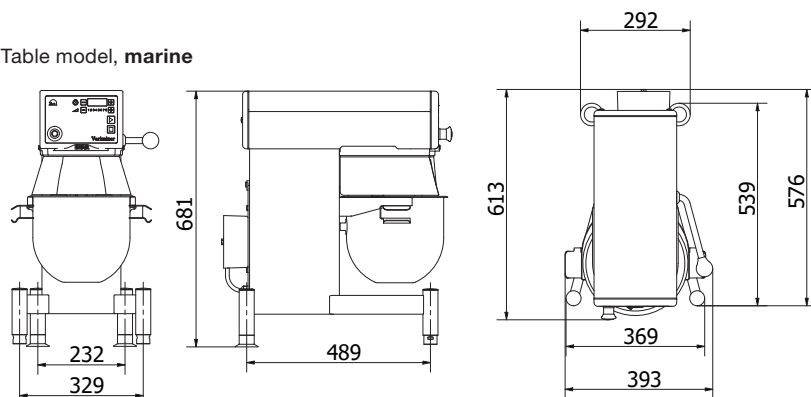


Table model, marine



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Varimixer A/S
 Kirkebjerg Søpark 6
 DK-2605 Brøndby
 P: +45 4344 2288
 E: info@varimixer.com
 www.varimixer.com