

Varimixer

# KODIAK20

Table model

**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.

**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 polycarbonate 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 WHIP** Unique design increases speed at the periphery and reduces the working time.

**TWO MACHINES IN ONE** The KODIAK 20-litre model can be supplemented with a smaller 12-litre bowl and associated tools, for production in reduced quantities. This increases the machine's versatility.

**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.



**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.

## VARIMIXER KODIAK OPTIONS – MODELS

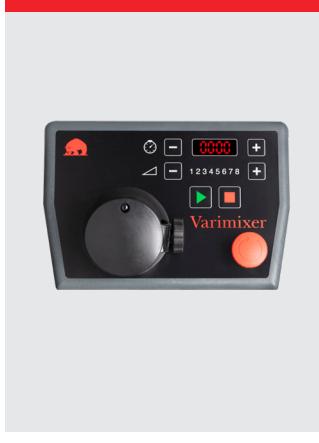


Stainless steel, 20 L table model



Marine version, 20 L table model

## OPTIONS – ATTACHMENT DRIVE



Attachment drive for meat mincer and vegetable cutter



Meat mincer, 82 mm



Vegetable cutter GR20

## VARIMIXER KODIAK STANDARD TOOLS – A-EQUIPMENT 20 L



Hook, whip, beater and bowl 20 L in stainless steel.



Hook, whip, beater and bowl 20/12 L in stainless steel.

## ACCESSORIES - TOOLS



Automatic scraper in stainless steel. 20L and 20/12L.



Tool rack, 91 cm

## VARIMIXER KODIAK20 STANDARD

Stainless steel	
Removable magnetic safety guard	guard plastic – CE-certified
Digital timer and emergency stop	
Scraper holder	
1 bowl 20 liter in stainless steel	
1 beater in stainless steel	
1 hook in stainless steel	
1 whip in stainless steel	
Voltage: 1 ph, 230V, 50-60 Hz. 700 W	

## VARIMIXER KODIAK20 STANDARD TECHNICAL DATA

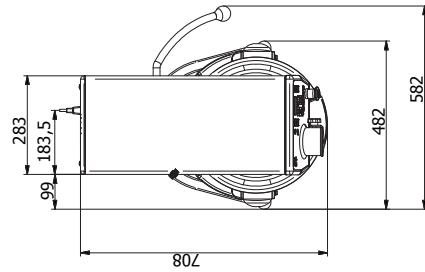
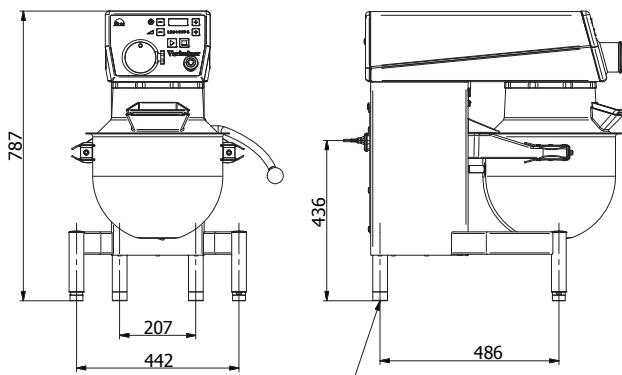
Volume	20 l
Effect	700 W
Voltage*	230 V
Residual current devices (RCD):	
Industrial environment	HPFI type A-SI or PFI type B
Light industry/domestic	HPFI type A-SI
Net weight table model	80 kg
Shipping gross weight	90 kg
H x W x L (Shipping dimensions)	1590 x 700 x 800 mm
H x W x L (Product dimensions)	1292 x 631 x 770 mm
HS Code	84381010
Vol. m <sup>3</sup>	0.54 m <sup>3</sup>
Ldm	0.25
Variable speed	64 - 353 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 KODIAK20 MARINE VERSION - IP CODE: IP44

Slotted free screws, fixed sealed power cable, supplied without plug.
Gasket at machine lid. Built in transformer. Complies with USPHS.
Voltage: 2 ph, 400V, 50-60 Hz, ground, without neutral. 700 W
2 ph, 440V, 50-60 Hz, ground, without neutral. 700 W
2 ph, 480V, 50-60 Hz, ground, without neutral. 700 W

## DIMENSIONS



## CAPACITIES

Tools	Product	Special attention
Whip	Egg Whites	1 l
	Whipped cream	4 l
	Buttercream frosting	8 l <span style="color: #800000;">+ □</span>
	Layer Cake Sponges	5.5 kg
	Mayonnaise	8 l <span style="color: #800000;">+</span>
	Mashed potatoes	10 kg <span style="color: #800000;">+</span>
	Cakes	10 kg
Beater	Icing, Fondant	6 kg <span style="color: #800000;">+ ○</span>
	Herb Butter	6 kg <span style="color: #800000;">+ □</span>
	Meatball / Vegan meatball mix	12 kg <span style="color: #800000;">+</span>
	Pasta, noodles (50%AR)	12 kg <span style="color: #800000;">○</span>
	Dough, wheat (50%AR)	7 kg <span style="color: #800000;">○</span>
Hook	Dough, wheat (55%AR)	7.5 kg <span style="color: #800000;">○</span>
	Dough, wheat (60%AR)	10 kg <span style="color: #800000;">○</span>
	Dough, whole wheat (70%AR)	11 kg
	Dough, rye bread	12 kg <span style="color: #800000;">+</span>
	Dough, sourdough bread	11 kg
	Dough, gluten free	9 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.

Symbols explainer - Recommended actions:

- ⊕ = 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.
- = Recommended to work on low speed.
- = Recommended not to go above medium speed.
- AR = Absorption Ratio (moisture in % of dry matter)

## CERTIFICATIONS



# Varimixer