



W60P Food Mixer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

W60P Food Mixer

Models

W60P



Standard Features

- Powerful 4 hp motor
- Variable speeds from 60 to 300 RPM
- By manually operating a single lever, the bowl raises and locks in position.
- Overload protection and no voltage release
- No bowl adaptors required for the down-size bowls
- #12 attachment hub with 198 rpm speed
- Locking pin on tools instead of shaft.
- Neoprene feet to minimize walking and rusting
- Permanently lubricated planetary head and attachment hub case
- 15-minute timer with HOLD feature
- Stainless steel 60-qt. bowl and dough hook

Options & Accessories

- 30-qt. bowl and accessories
- Bowl scraper in 60-qt. and 30-qt. sizes
- Stainless steel wing whip
- Pastry knife
- Bowl Truck with handle
- Vegetable slicer and shredder plates
- Meat grinder
- Power Bowl Lift
- Mark IV programmable controls
- Ergo (tall column)
- Wire Whip
- Alloy Flat Beater
- Bowl Screen Ingredient Chute
- Stainless Steel Splash Ring
- Vinyl Mixer Cover

Specifications

Mixing system

The VARIMIXER W60P 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 are manually 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 the frontplate along with a 15-minute electrical timer with a HOLD feature. Mixing tools are mounted in a bayonet shaft in the planetary head.

Construction

Mixer frame of heavy-gauge, welded, rolled steel plate. Durable powder coated finish used on those surfaces not constructed of stainless steel. Top cover, splash apron 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. The 198 rpm high speed and the powerful motor give the meat grinder an unusually high capacity in relation - to the size of the mixer. -

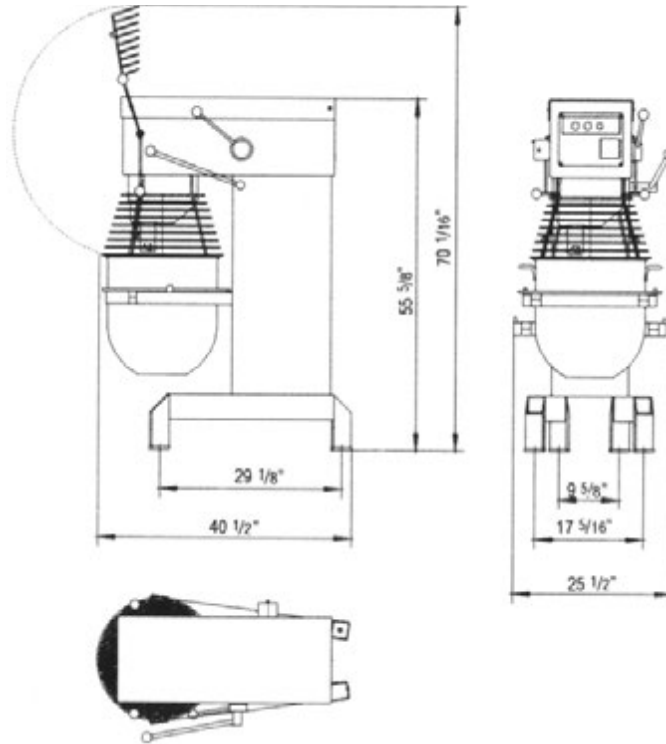


5489 Campus Drive
 Shreveport, LA 71129 USA

Tel: 318-219-7046
 Tel: 1-800-222-1138
 Fax: 318-635-3131
 E-mail: mix@varimixer.com

www.varimixer.com
 Bulletin No. W60P 03/10





DIMENSIONS

MODEL NO.	CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
W60P	Large Bowl. 60-Qt. Small Bowl 30-Qt.	55 5/8" (141.288cm)	25 1/2" (64.77 cm)	40-1/2" (102.87 cm)	582 lbs. (263.99 kg)	707 lbs. (320.69 kg)	85	64	H 70" (177.80 cm)	W 32" (81.28 cm)	L 49" (124.4cm)

ELECTRICAL DATA FOR MOTOR**

*208-240VAC Supply/60 HZ/3 Phase
 Wires (including Ground)4
 Motor Power.....HP.....4
 Amperes, full load.....A 13
 No power cord included

CAPACITY CHART

Bread Dough (65% AR) Hook 75 lbs.
 Pizza Dough (50% AR) Hook 75 lbs.

MIXING SPEED

Agitator Speed.....Min.....60
 Agitator Speed.....Max.....300
 Attachment HubRPM.....198
 %AR= $\frac{\text{weight of water}}{\text{weight of flour}}$

Batch size and/or speed reduction is required if any of the following conditions exist.

1. High Gluten Flour
2. AR % under 40%
3. Water Temperature under 65 Degrees F

*On the nominal motor voltage, + or - 10% tolerance is allowed.

**Also available in 480/60/3, 380/50/3, 220/50/3, 220/50/1, - not submitted for UL listing.



Standard tools: Stainless Steel Dough Hook