

V20 Food Mixer - 20 Quart Mixer

A rugged 20-quart mixer, combining an industry-leading 1hp drive with our proven variable speed transmission. The housing and all tools are stainless steel. Pedestal base version as an option.



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No.195



Standard Features

- Powerful 1 hp motor
- Variable Speed Drive with wide agitator speed range from 100 rpm to 400 rpm
- #12 attachment hub with 85 to 330 rpm speed range
- Stainless steel body, legs, planetary cover and bayonet shaft.
- Rubber feet.
- Stainless Steel bowl screen
- Front mounted controls with 15-minute timer
- Manual bowl lift.
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head and attachment hub case
- Safety cut-switch automatically turns the mixer off if bowl screen is open or bowl is lowered.
- Overload protection and no voltage release
- 6 feet cord and NEMA 5-15P plug
- ETL and NSF listed
- Provisions for bolting to counter or table

Optional Features

- Marine version USPHS
- Pedestal base in stainless steel with neoprene feet

Accessories:

- 20 quart bowl Stainless steel
- Flat beater Stainless steel
- Spiral dough hook Stainless steel
- Wire whip stainless steel wires
- 12 quart bowl and accessories
- Bowl scraper in 20 quart and 12 quart sizes
- Stainless steel wing whip
- Heavy wire whip
- Bowl screen ingredient chute
- Stainless table with legs
- Stainless table with castors

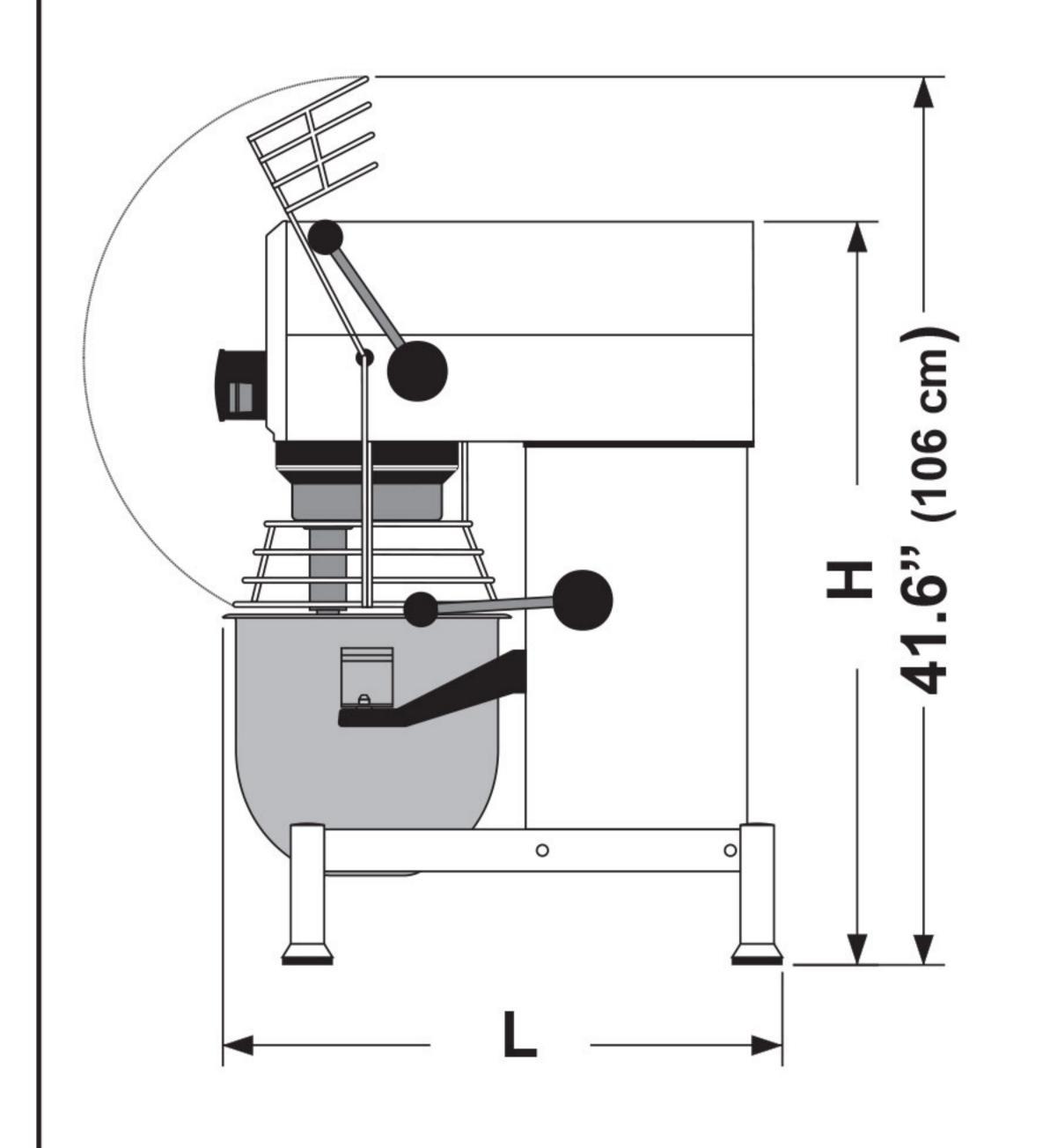
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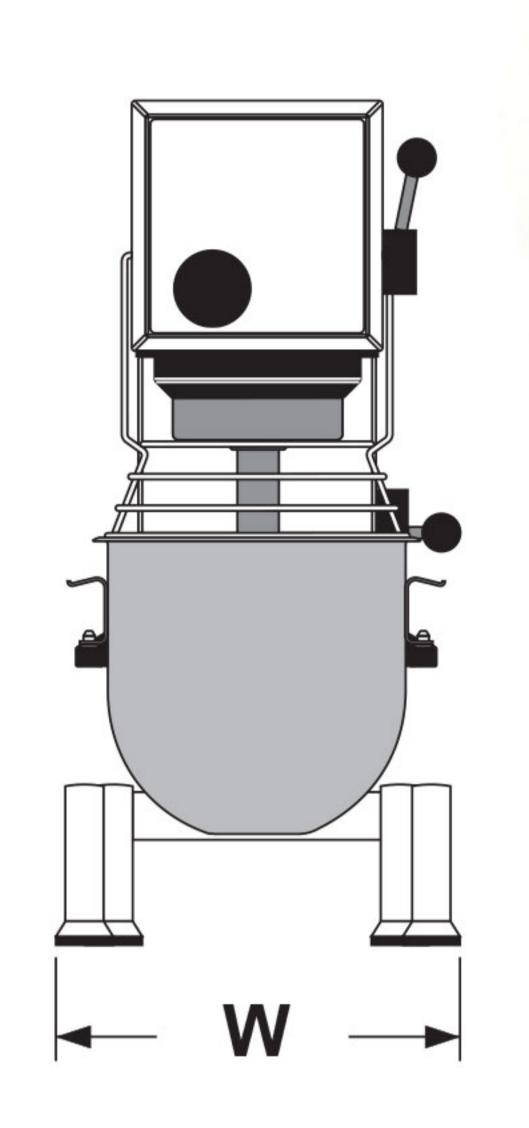
- Food slicer
- Meat grinder

Warranty:



V20 Food Mixer - 20 Quart Mixer







Stainless Steel table with castors



Table, stainless steel

Pedestal aineel



Meat grinder 302

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Food slicer **312GS**

Specifications

Model No.	Capacity	Overall size			Net. weight
	Large bowl 20-qt.	Height H	Width W	Length L	
V20	Small bowl 12-qt.	34.875" (88.6 cm)	17.7" (45 cm)	26.5" (67.3 cm)	216 lbs. (98kg)

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	25	47" (119.4 cm)	29" (73.7 cm)	32" (81.3 cm)	293 lbs. (133 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P			
Electrical Data for Motor	Motor Volts Amp			
	1 HP	115/60/1	10.9	
	1 HP	208/60/1	5.5	
On the nominal motor voltage, + or - 10% tolerance is allowed.				
Mixing Speed				

Mixing Speed			
Agitator Speed	Min	Max	Hub
	100	400	85-330

Marine version USPHS: Stainless steel execution, stainless steel bowl arms, water cover at air ventilation, slotted free screws, full welded stainless steel legs.

Capacity Chart

. Whip or Beater	.17 lbs.
. Whip	.4 Qts.
. Beater	.24 lbs.
. Beater	.23 lbs.
. Whip or Beater	. 9 Qts
. Beater or Hook	.14 lbs.
. Hook	.20 lbs.
. Beater	.23 lbs.
. Hook	.25 lbs.
	. Whip or Beater

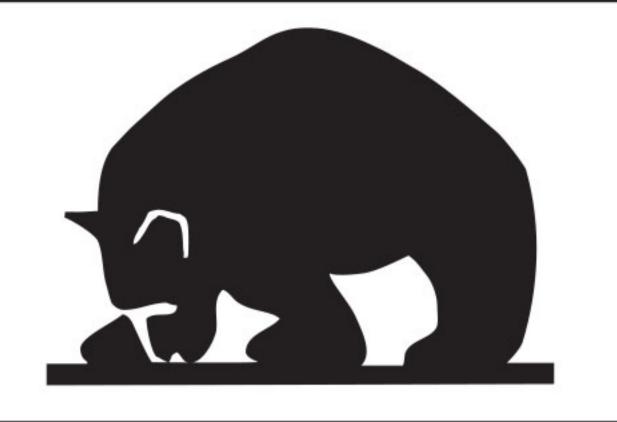
%AR=weight of water

weight of flour

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

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

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V30 Food Mixer - 30 Quart Mixer

The VARIMIXER V30 is a planetary mixer with a variable speed 2 HP drive system.



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No.195



Standard Features

- Powerful 2 hp motor
- Variable Speed Drive with wide agitator speed range from 60 rpm to 300 rpm
- #12 attachment hub with 198 rpm speed
- Top cover, planetary cover and bayonet shaft in stainless steel.
 Durable powder coated finish used on outside surfaces not constructed of stainless steel.
- Rubber feet.
- Stainless Steel Bowl Screen
- Front mounted controls with 90-minute digital timer and emergency stop
- No bowl adaptors required for the down-size bowls
- By manually operating a single lever, the bowl raises and locks in position. Bowl lowering made easier by hydraulic damper
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head and attachment hub case
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if Bowl Screen is open or bowl is lowered.
- Overload protection and no voltage release
- 6 foot cord
- ETL and NSF listed

Optional Features

- Mixer in Stainless Steel
- Marine version USPHS
- Prison package
- Mark IV Control System

Accessories:

- 30 quart bowl Stainless steel
- Flat beater Stainless steel
- Heavy Wire Whip stainless steel wires
- Dough hook stainless steel
- 16 quart bowl and accessories
- Bowl scraper in 30 quart and 16 quart sizes
- Stainless steel wing whip
- Bowl truck
- Stainless steel splash guard
- Bowl screen ingredient chute

Optional Attachments:

- Food slicer
- Meat grinder

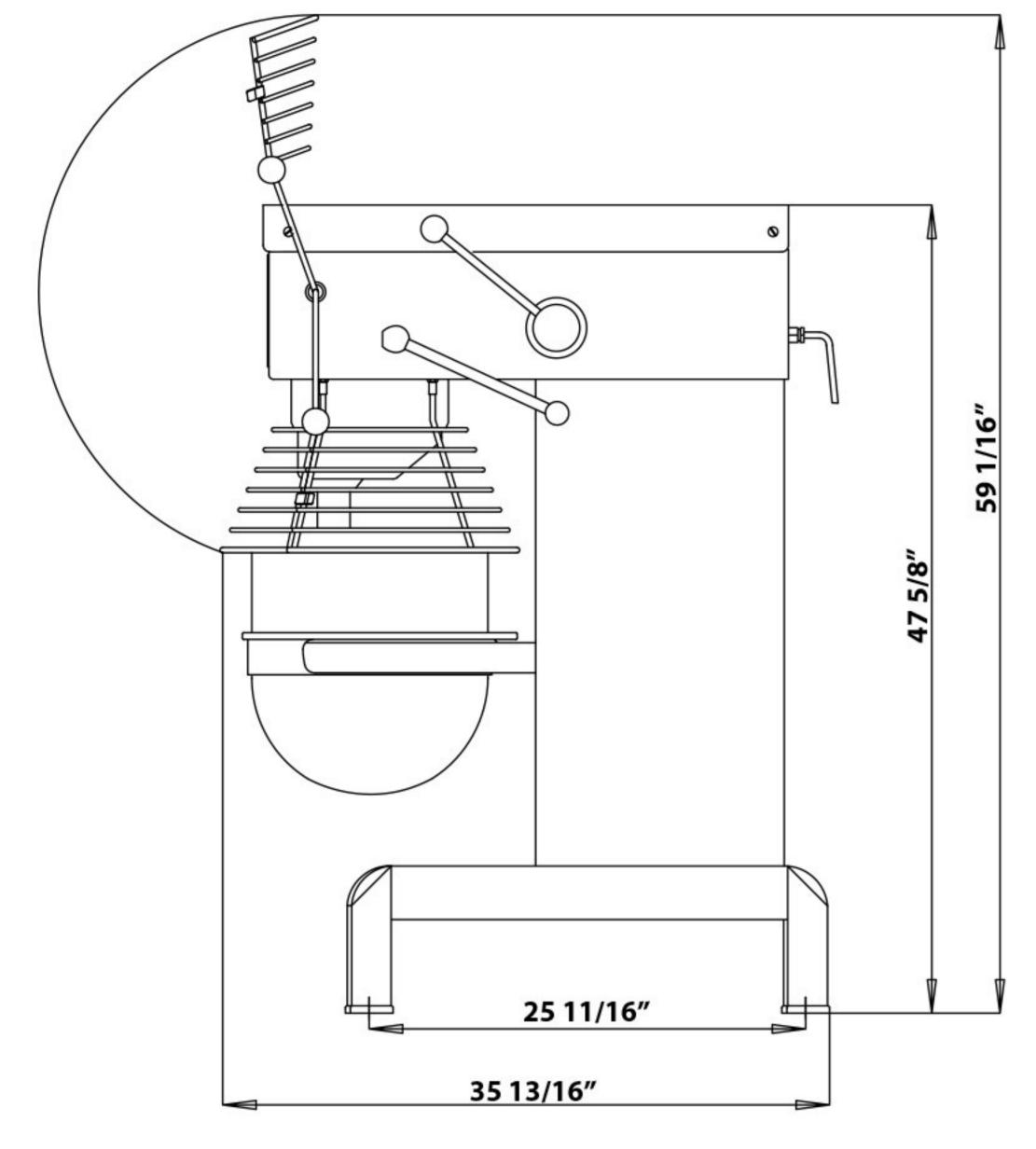
Optional Equipment:

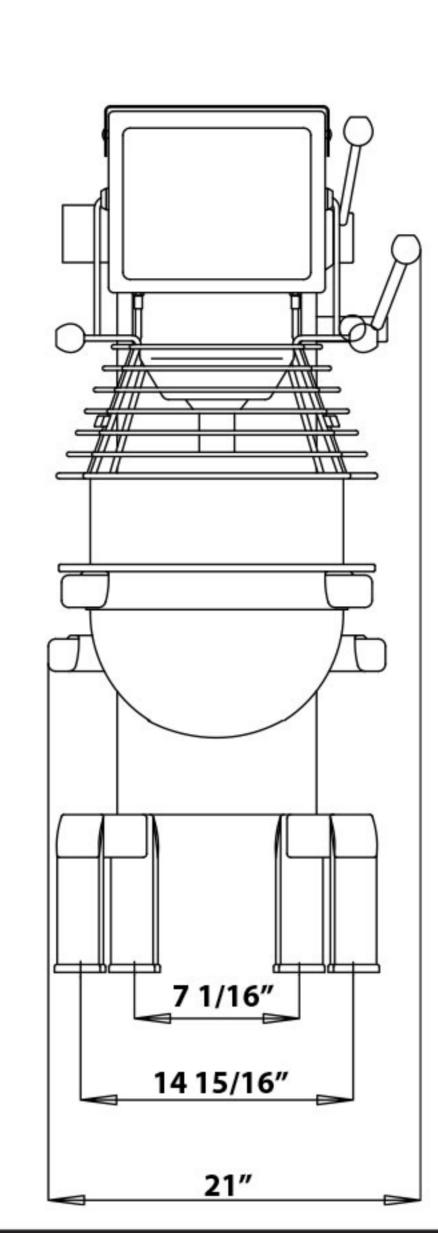
Bowl lift Easylift II

Warranty:



V30 Food Mixer - 30 Quart Mixer





V30-V40



Specifications					200
Model No.	Capacity		Overall size		Net. weight
	Large bowl 30-qt.	Height H	Width W	Length L	
V30	Small bowl 16-qt.	47.625" (120.97 cm)	21" (53.34 cm)	35.81" (90.96 cm)	456 lbs. (206.84 kg)

Shipping info	rmation					
Class	CU. FT.		Dimensions			
		Height	Width	Length		
85	55	61" (154.94 cm)	32" (81.28 cm)	49" (124.4 cm)	525 lbs. (238.14 kg)	

Cord & Plug	Attached 6 foot flexible 3-wire cord			
Electrical Data for Motor	Motor	Volts	Amp	
Standard	2 HP	115/60/1	20	
Optional	2 HP	208/60/1	10	
Optional	2 HP	208/60/3	6.4	
Optional	2 HP	480/60/3	4.4	
On the nominal motor voltage	e, + or - 10% tolerance is allowed.			
Mixing Speed				
Agitator Speed	Min	Max	Hub	
	60	300	198	

Mixer in Stainless Steel

Marine version USPHS: Stainless steel execution, stainless steel bowl arms, water cover at air ventilation, slotted free screws, full welded stainless steel knees.

Prison package

MK IV Control Panel: Programmable electronic panel

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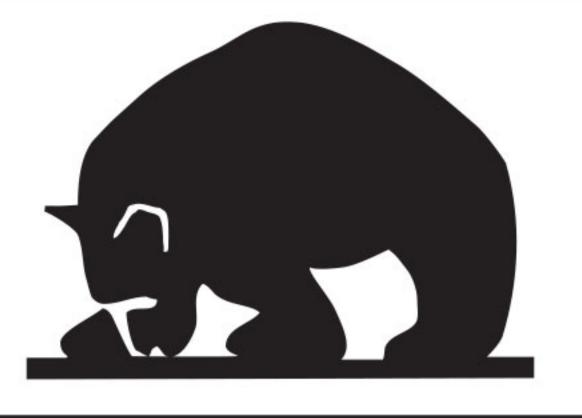
Mashed Potatoes	Whip or Beater	.26 lbs.
Whipped Cream	Whip	.6 Qts.
Muffins	Beater	.35 lbs.
Layer Cake	Beater	.35 lbs.
Pancake Batter	Whip or Beater	.14 Qts
Cookie Dough	Beater or Hook	.20 lbs.
Donuts, Yeast	Hook	.34 lbs.
Donuts, Cake	Beater	.34 lbs.
Bread Dough (65% AR)	Hook	.35 lbs.
Pizza Dough (50% AR)	Hook	.25 lbs.

%AR=weight of water

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.





V40 Food Mixer - 40 Quart Mixer

The VARIMIXER V40 is a planetary mixer with a variable speed drive system and powerful 3 HP motor.



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No.195



Standard Features

- Powerful 3 hp motor
- Variable Speed Drive with wide agitator speed range from 60 rpm to 280 rpm
- #12 attachment hub with 198 rpm speed
- Top cover, planetary cover and bayonet shaft in stainless steel.
 Durable powder coated finish used on outside surfaces not constructed of stainless steel
- Rubber feet.
- Stainless Steel bowl screen
- Front mounted controls with 90-minute timer and Emergency Stop
- No bowl adaptors required for the down-size bowls
- By manually operating a single lever, the bowl raises and locks in position. Bowl lowering made easier by hydraulic damper
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head and attachment hub case
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if bowl screen is open or bowl is lowered.
- Overload protection and no voltage release
- 6 foot cord
- ETL and NSF listed

Optional Features

- Mixer in Stainless Steel
- Marine version USPHS
- Mark IV Control System
- Prison package

Accessories:

- 40 quart bowl Stainless steel
- Flat beater Stainless steel
- Heavy Wire whip stainless steel wires
- Dough hook stainless steel
- 21 quart bowl and accessories
- Bowl scraper in 40 quart and 21 quart sizes
- Stainless steel wing whip
- Wire whip stainless steel wires
- Bowl truck
- Stainless steel splash guard
- Bowl guard ingredient chute

Optional Attachments:

- Food slicer
- Meat grinder

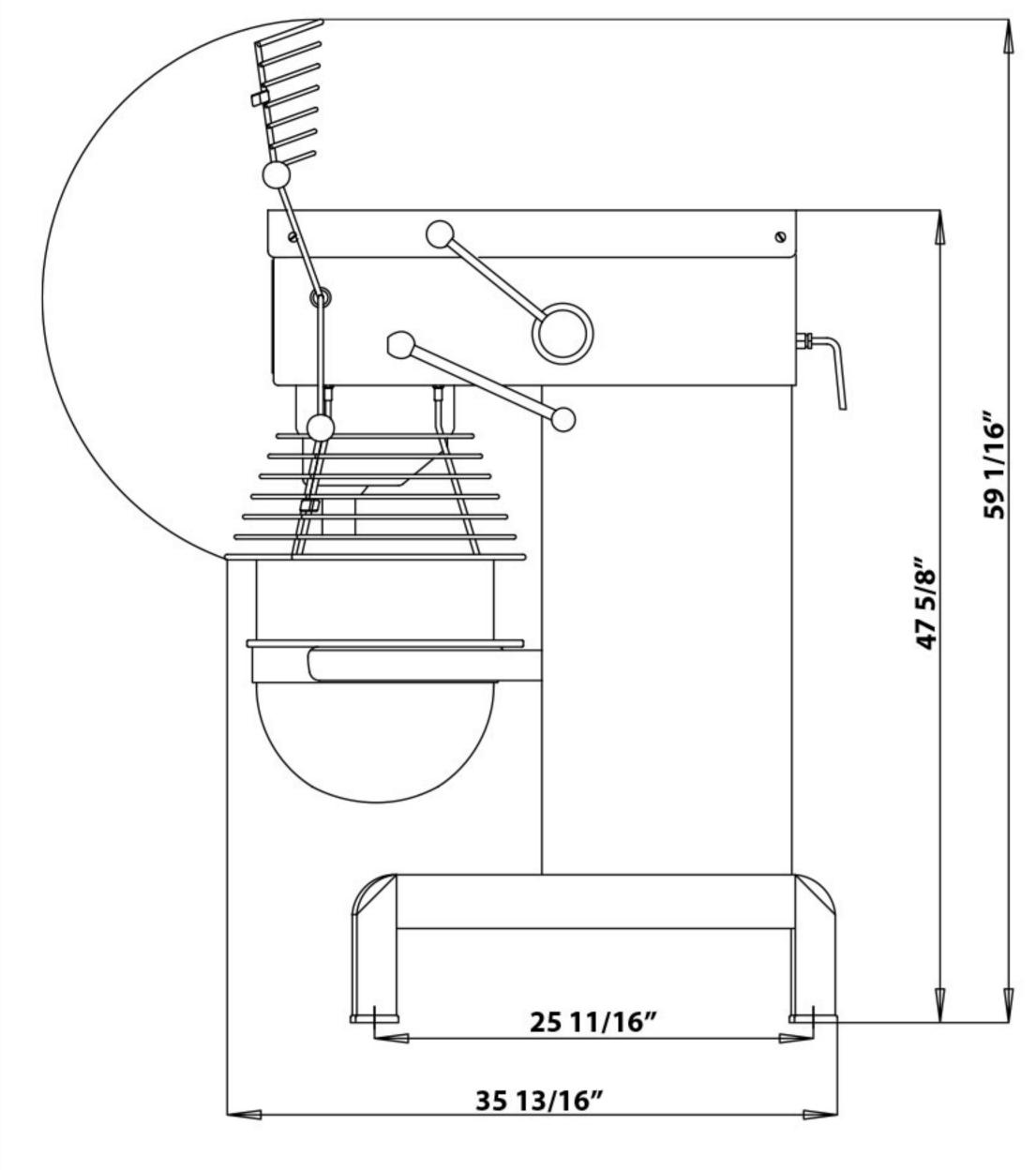
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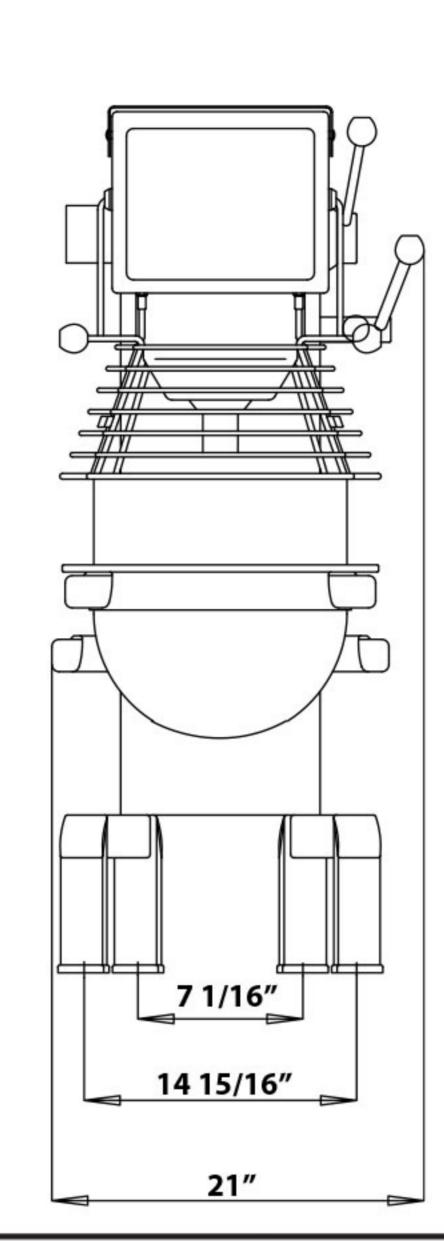
Bowl lift Easylift II

Warranty:



V40 Food Mixer - 40 Quart Mixer





V30-V40



Spe	cifica	ations	

Model No.	Capacity	Overall size			Net. weight
	Large bowl 40-qt.	Height H	Width W	Length L	
V40	Small bowl 21-qt.	47.625" (120.97 cm)	21" (53.34 cm)	35.81" (90.96 cm)	456 lbs. (206.84 kg)

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	55	61" (154.94 cm)	32" (81.28 cm)	49" (124.4 cm)	536 lbs. (243.13 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord			
Electrical Data for Motor	Motor	Volts	Amp	
Standard	3 HP	208/60/3	6.4	
Optional	3 HP	208/60/1	10	
Optional	3 HP	480/60/3	4.4	
On the nominal motor voltage	, + or - 10%	tolerance	is allowed.	
Mixing Speed				
Agitator Speed	Min	Max	Hub	
	60	280	198	

Mixer in Stainless Steel

Marine version USPHS: Stainless steel execution, stainless steel bowl arms, water cover at air ventilation, slotted free screws, full welded stainless steel knees.

Prison package

MK IV Control Panel: Programmable electronic panel

Capacity Chart

Mashed Potatoes	. Whip or Beater	.30 lbs.
Whipped Cream	. Whip	.9 Qts.
Muffins	. Beater	.40 lbs.
Layer Cake	. Beater	.45 lbs.
Pancake Batter	. Whip or Beater	.16 Qts
Cookie Dough	. Beater or Hook	.30 lbs.
Donuts, Yeast		
Donuts, Cake	. Beater	.41 lbs.
Bread Dough (65% AR)	. Hook	.45 lbs.
Pizza Dough (50% AR)		

%AR=weight of water

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.





V60 Food Mixer - 60 Quart Mixer

The VARIMIXER V60 is a planetary mixer with a variable speed drive system and powerful 3 HP motor.



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No.195



Standard Features

- Powerful 3 hp motor
- Variable Speed Drive with wide agitator speed range from 60 rpm to 300 rpm
- #12 attachment hub with 198 rpm speed
- Top cover, planetary cover and bayonet shaft in stainless steel.
 Durable powder coated finish used on outside surfaces not constructed of stainless steel
- Rubber feet.
- Stainless Steel bowl screen
- Front mounted controls with 90-minute timer with emergency stop
- No bowl adaptors required for the down-size bowls
- By manually operating a single lever, the bowl raises and locks in position. Bowl lowering made easier by hydraulic damper
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head and attachment hub case
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if bowl screen is open or bowl is lowered.
- Overload protection and no voltage release
- 6 foot cord
- ETL and NSF listed

Optional Features

- Mark IV Control System
- Power bowl lift
- Mixer in stainless steel
- Marine version USPHS
- Prison package

Accessories:

- 60 quart bowl Stainless steel
- Flat beater Stainless steel
- Wire whip stainless steel wires
- Dough hook stainless steel
- 32 quart bowl and accessories
- Bowl scraper in 60 quart and 32 quart sizes
- Stainless steel wing whip
- Reinforced whip
- Bowl truck
- Stainless steel splash guard
- Bowl guard ingredient chute

Optional Attachments:

- Food slicer
- Meat grinder

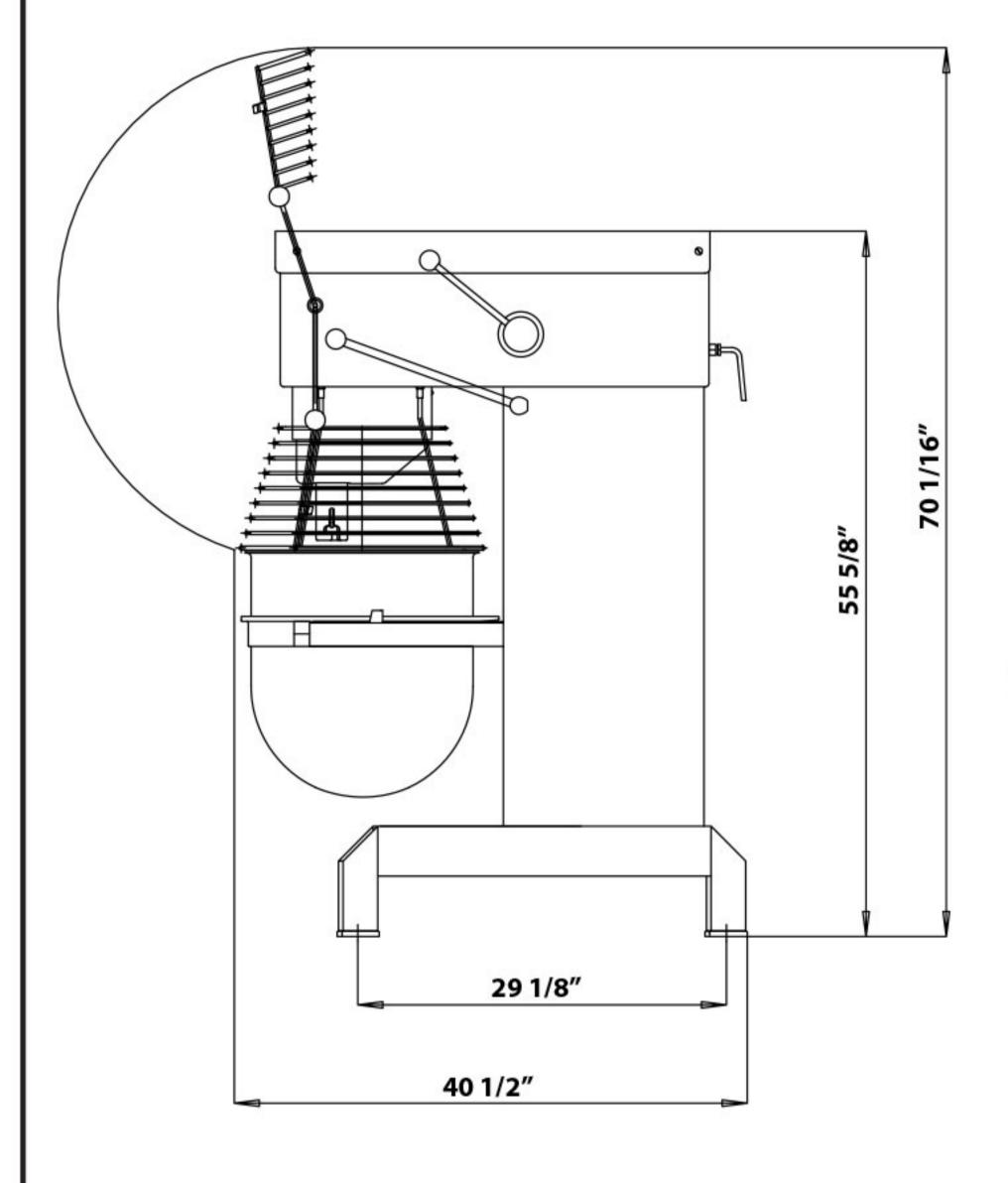
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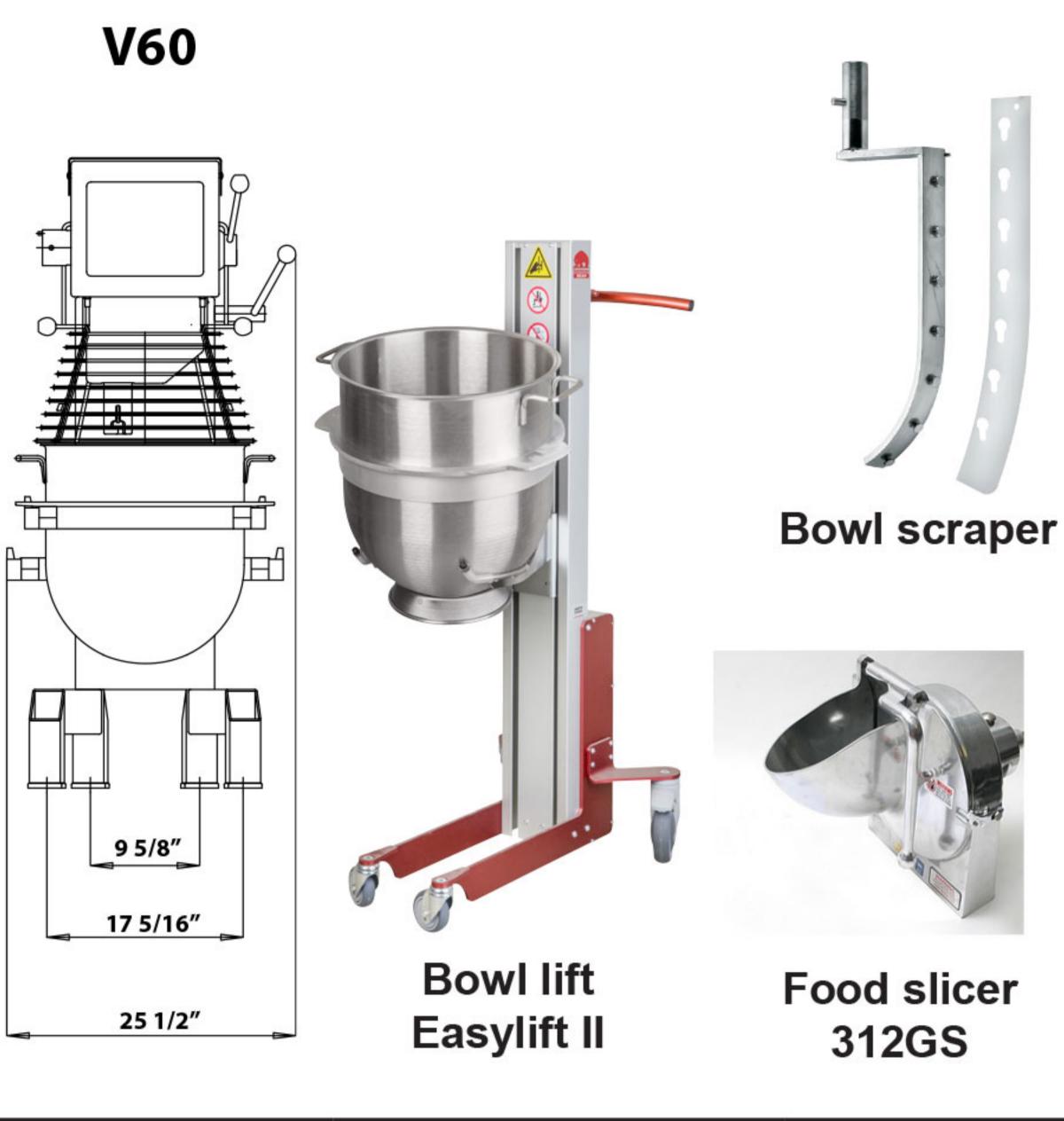
Bowl lift Easylift II

Warranty:



V60 Food Mixer - 60 Quart Mixer









Meat grinder 302

Specifications							
Model No.	Capacity		Overall size				
	Large bowl 60 qt.	Height H	Width W	Length L			
V60	Small bowl 32 qt.	55.625" (141.29 cm)	25.5" (64.77 cm)	40.5" (102.87 cm)	606 lbs. (275 kg)		

Shipping information Class CU. FT. Dimensions Weight Height Width Length 85 64 70" (177.80 cm) 32" (81.28 cm) 49" (124.4 cm) 707 lbs. (320.69 kg)

Cord & Plug	Attached 6	Attached 6 foot flexible 4-wire cord				
Electrical Data for Motor	Motor	Volts	Amp			
Standard	3 HP	208/60/3	6.4			
Optional	4 HP	480/60/3	6.5			
Optional	3 HP	208/60/1	10			
Optional (contact us)	4	400V / 50Hz				
On the nominal motor voltage, +	+ or - 10% tolerance is allowed.					
Mixing Speed						
Agitator Speed	Min	Max	Hub			

60

300

198

Mixer in Stainless Steel

Power Bowl Lift

Marine version USPHS: Stainless steel execution, stainless steel bowl arms, water cover at air ventilation, slotted free screws, full welded stainless steel knees.

Prison package

MK IV Control Panel: Programmable electronic panel

Capacity Chart

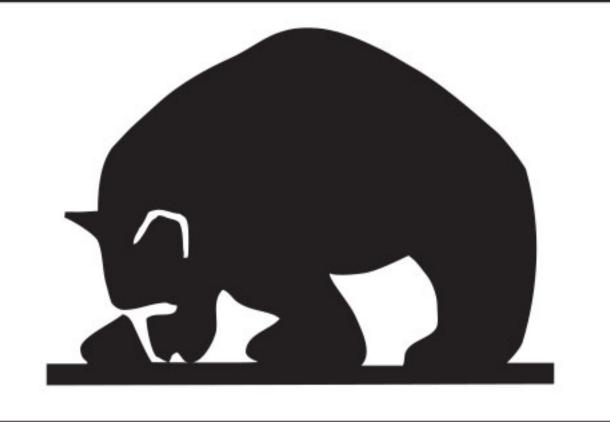
Mashed Potatoes	Whip or Beater	46	bs.
Whipped Cream	Whip	12	Qts.
Muffins	Beater	60	bs.
Layer Cake	Beater	69	bs.
Pancake Batter			
Cookie Dough	Beater or Hook	50	bs.
Donuts, Yeast			
Donuts, Cake	Beater	60	bs.
Bread Dough (65% AR)	Hook	90	bs.
Pizza Dough (50% AR)			

%AR=weight of water

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.





V80 Food Mixer - 80 Quart Mixer

The VARIMIXER V80 is a planetary mixer with a variable speed drive system and powerful 4 HP motor.



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No.195



Standard Features

- Powerful 4 hp motor for heavy duty use
- Variable Speed Drive with wide agitator speed range from 50 rpm to 250 rpm
- Attachment hub
- Top cover, planetary cover and bayonet shaft in stainless steel.
 Durable powder coated finish used on outside surfaces not constructed of stainless steel. Rubber feet.
- Stainless Steel Bowl Screen
- Front mounted controls with 90-minute timer with emergency stop
- No bowl adaptors required for the down-size bowls
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if bowl screen is opened or bowl lowered
- Overload protection and no voltage release
- 6 foot cord
- ETL and NSF listed

Optional Features

- Mixer in Stainless Steel
- Marine version USPHS
- Power Bowl Lift
- Prison package
- Mark IV Control System

Accessories:

- 80 quart bowl stainless steel
- Dough hook stainless steel and double pin
- Wire whip stainless steel
- Flat beater Aluminum
- 42 quart bowl and accessories
- Bowl scraper in 80 and 42 quart sizes
- Stainless steel wing whip
- Stainless steel flat beater
- Reinforced whip
- Stainless steel splash guard for 80 Qt bowl
- Bowl guard ingredient chute
- Bowl truck with double wheel

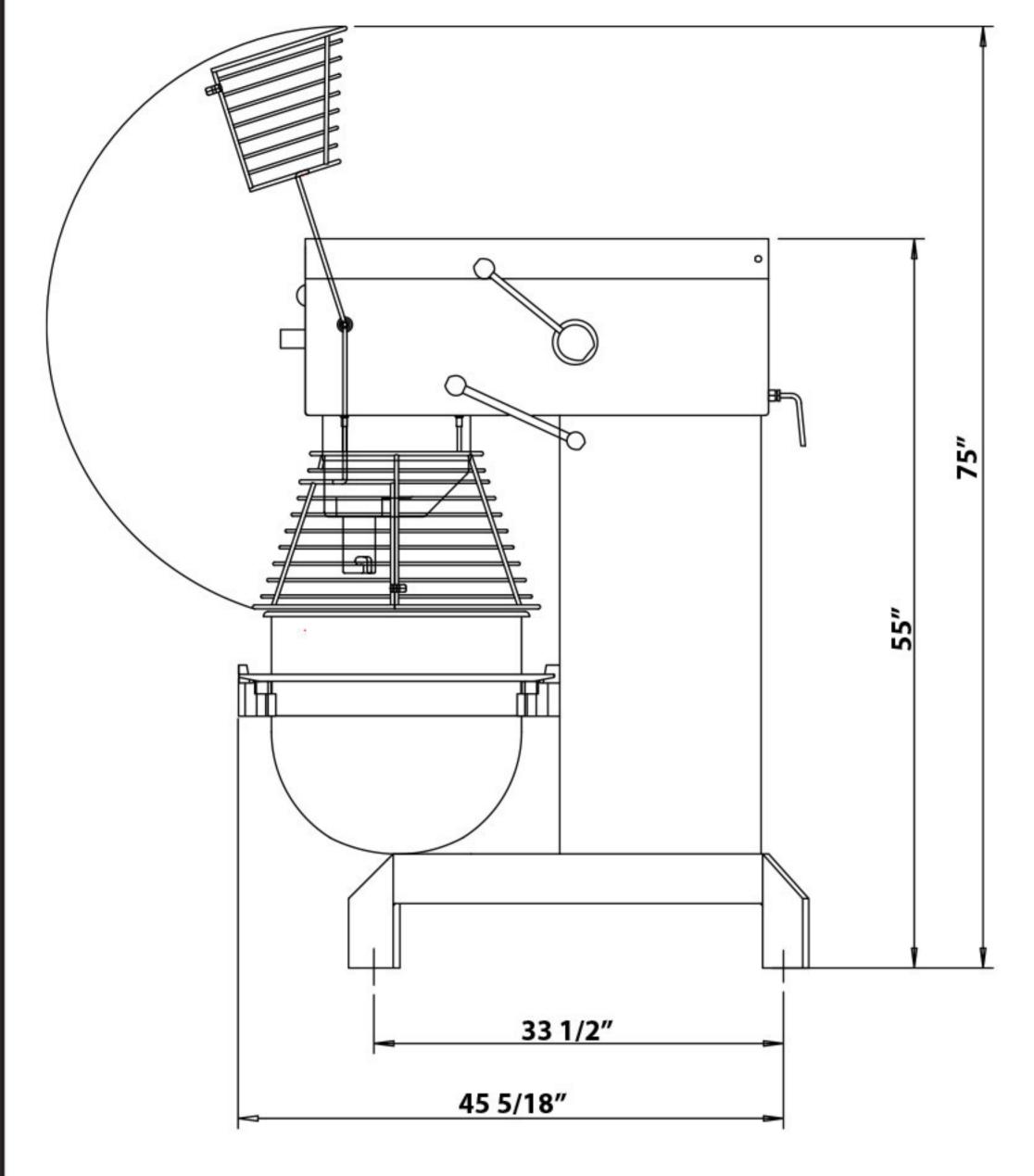
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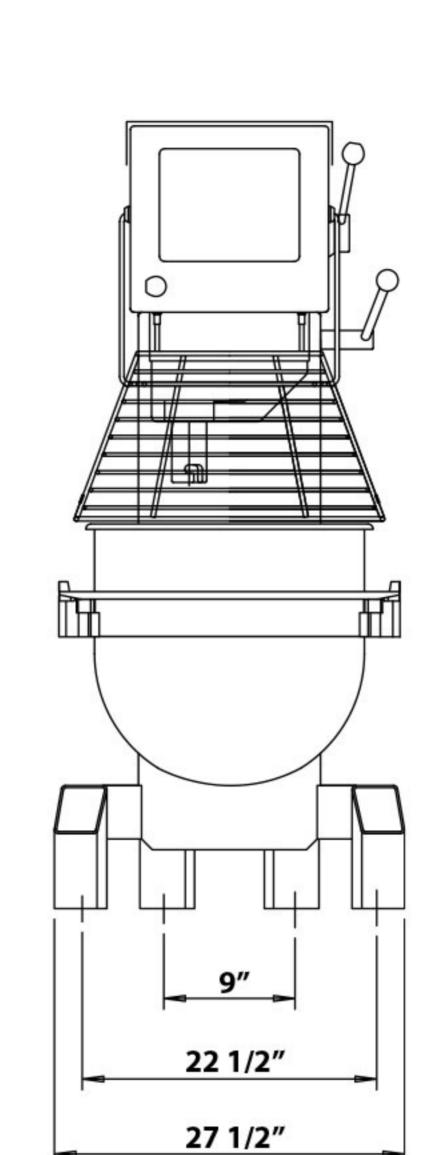
- Meat grinder
- Food slicer

Warranty:



V80 Food Mixer - 80 Quart Mixer





V80



Bowl scraper



Bowl truck



Food slicer 312GS



Meat grinder 302

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Model No.	Capacity	Overall size			Net. weight
	Large bowl 80 qt.	Height H	Width W	Length L	
V80	Small bowl 42 qt	58" (147.32 cm)	27 1/2" (69.85 cm)	44 1/2" (113.03 cm)	750 lbs.(340 kg)

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	65	70" (177.80 cm)	33" (83.82 cm)	49" (124.4cm)	890 lbs. (403.70 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord			
Electrical Data for Motor	Motor	Volt	ts	Amp
Standard	4 HP	208/6	0/3	12.4
Optional	4 HP	480/6	0/3	6.5
Optional (contact us)		400V / 50Hz		
On the nominal motor voltage	e, + or - 10%	6 tolera	nce is	allowed.
Mixing Speed				
Agitator Speed	Min Max		Max	
	50			250
		7		

Mixer in Stainless Steel Marine version USPHS

Prison package

MK IV Control Panel: Programmable electronic panel

Capacity Chart

Mashed Potatoes	Whip or Beater	.58	lbs.
Whipped Cream	Whip	.16	Qts.
Muffins	Beater	.90	lbs.
Layer Cake	Beater	92	lbs.
Pancake Batter	Whip or Beater	.35	Qts
Cookie Dough	Beater or Hook	.68	lbs.
Donuts, Yeast	Hook	80	lbs.
Donuts, Cake	Beater	70	lbs.
Bread Dough (65% AR)	Hook 2	L05	lbs.
Pizza Dough (50% AR)	Hook	.90	lbs.

%AR=weight of water

weight of flour

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

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

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The VARIMIXER V100 is a planetary mixer with a variable speed drive system and powerful 4 HP motor.



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No.195



Standard Features

- Powerful 4 hp motor for heavy duty use
- Variable Speed Drive with wide agitator speed range from 50 rpm to 250 rpm
- Power Bowl Lift
- Top cover, planetary cover and bayonet shaft in stainless steel.
 Durable powder coated finish used on outside surfaces not constructed of stainless steel
 Rubber feet.
- Stainless Steel bowl screen
- Front mounted controls with 90-minute timer with emergency stop
- No bowl adaptors required for the down-size bowls
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if bowl screen is opened
- Overload protection and no voltage release
- Bowl truck with double wheel
- 6 foot cord
- ETL and NSF listed

Optional Features

- Mixer in Stainless Steel
- Marine version USPHS
- Prison package
- Mark IV Control System

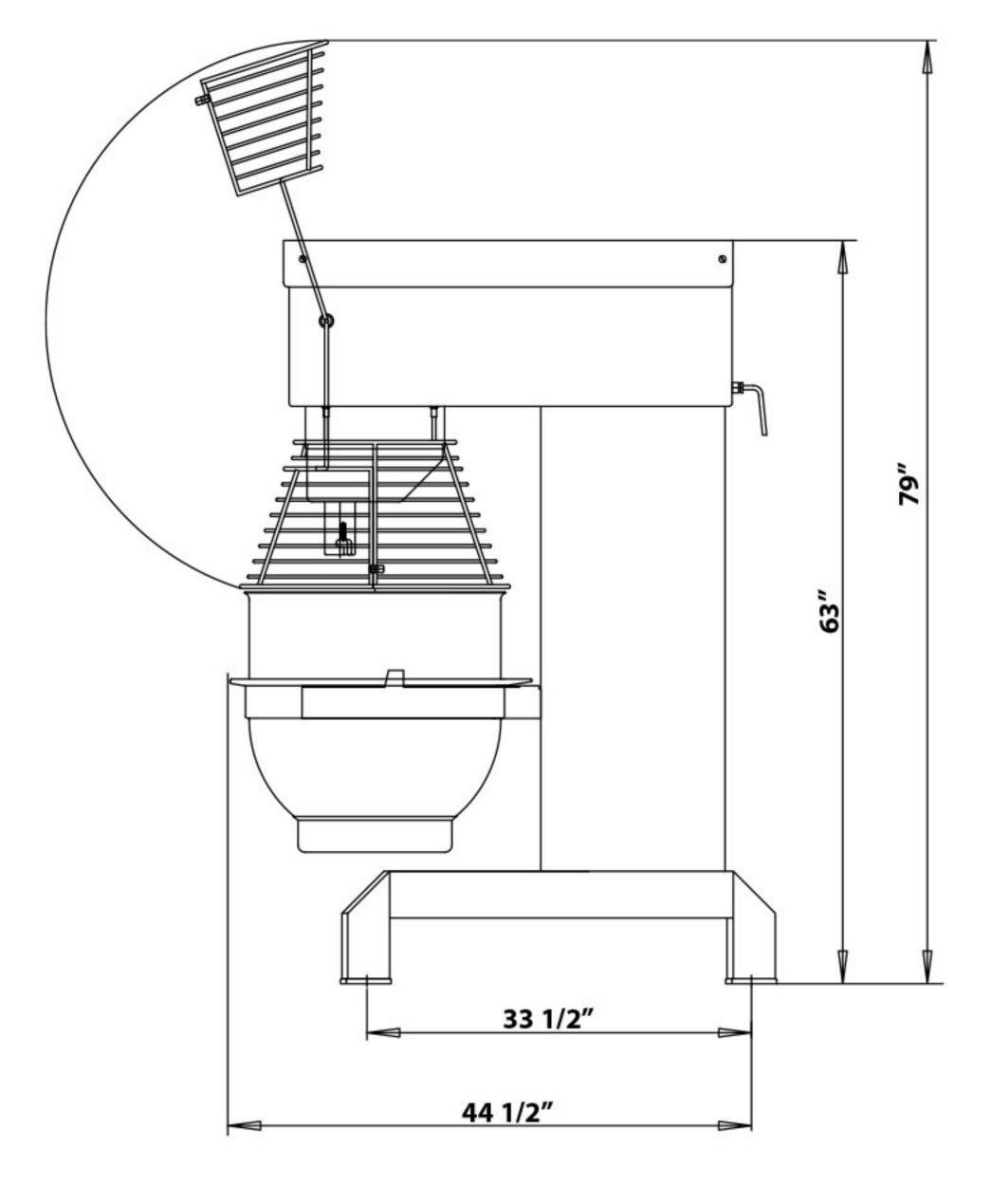
Accessories:

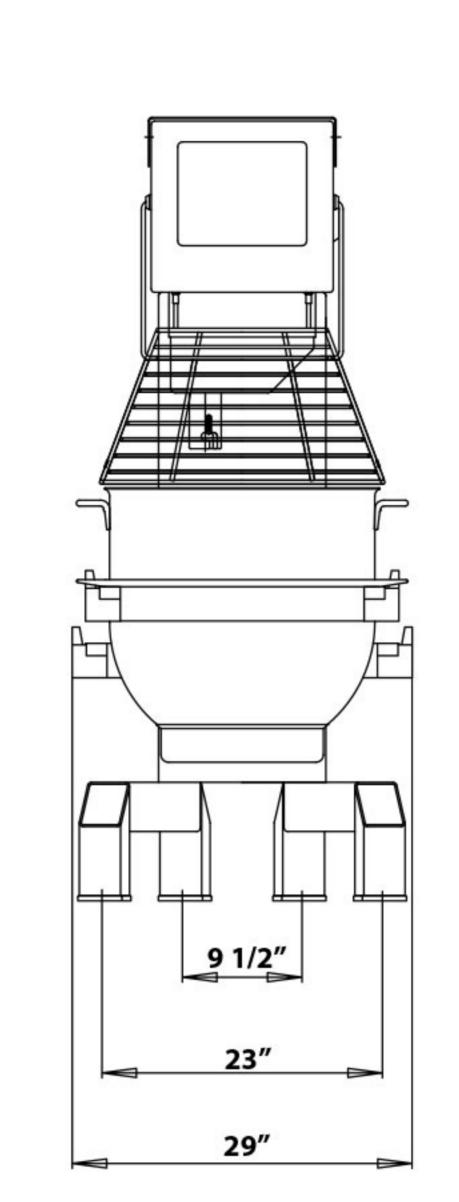
- 100 quart bowl stainless steel
- Dough hook stainless steel and double pin
- Wire whip stainless steel
- Aluminum flat beater
- 63 quart bowl and accessories
- 42 quart bowl and accessories
- Bowl scraper in 105, 63 and 42 quart sizes
- Stainless steel wing whip
- Stainless steel flat beater
- Reinforced whip
- Stainless steel splash guard
- Bowl guard ingredient chute

Warranty:



V100 Food Mixer - 100 Quart Mixer





V100





Sp	oe	cifi	ca	tic	on	S

Model No.	Capacity	Overall size			Net. weight		
	Large bowl 100 qt.	Height H	Width W	Length L			
V100	Small bowl 63 qt. Small bowl 42 qt	63" (160.02 cm)	29" (73.66 cm)	44 1/2" (113.03 cm)	870 lbs. (395 kg)		

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	73	78" (198.12 cm)	33" (83.82 cm)	49" (124.4cm)	981 lbs. (444.97 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord			
Electrical Data for Motor	Motor	Volt	ts	Amp
Standard	4 HP	208/6	0/3	12.4
Optional	4 HP	480/6	60/3	6.5
Optional (contact us)	400V, 50Hz			
On the nominal motor voltage	e, + or - 10% tolerance is allowed.			
Mixing Speed				
Agitator Speed	Min		Max	
	50			250

Mixer in Stainless Steel

Marine version USPHS: Stainless steel execution, stainless steel bowl arms, water cover at air ventilation, slotted free screws, full welded stainless steel knees.

Prison package

MK IV Control Panel: Programmable electronic panel

Capacity Chart

Mashed Potatoes	Whip or Beater	76	lbs.
Whipped Cream	hip	20	Qts.
Muffins	Beater	.125	lbs.
Layer Cake	.Beater	125	lbs.
Pancake Batter	Whip or Beater	44	Qts
Cookie Dough	.Beater or Hook	.105	lbs.
Donuts, Yeast	Hook	150	lbs.
Donuts, Cake	Beater	140	lbs.
Bread Dough (65% AR)	Hook	155	lbs.
Pizza Dough (50% AR)	Hook	.135	lbs.

%AR=weight of water

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.