



## Operating Instructions



V30  
V40  
V40P  
V60  
V60P

Valid from machine number:

**V30: 30007634**

**V40: 40008430**

**V60: 60007226**



# Varimixer

EN

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DRN: 20030-1336  
Original user manual  
2020 12 20

## Limited Mixer Warranty

VARIMIXER warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 2 years. Wear parts, such as belts, are excluded. Hub attachments, such as shredders, slicers and grinders have a 1 year warranty that only covers parts. Warranty begins on date of factory shipment to an end user, or up to 6 months after factory shipment to a dealer or distributor. Payment by VARIMIXER for service under this warranty requires that service be authorized in advance. Contact VARIMIXER Technical Support to arrange for service.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. VARIMIXER EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

VARIMIXER'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated VARIMIXER Service Location during normal working hours. IN NO EVENT SHALL VARIMIXER BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, vandalism, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a VARIMIXER designated servicer.
6. Lubrication.
7. Expendable wear parts. (This includes the bowl, flat beater, wire whip, spiral dough hook, and the pastry knife.)
8. Cleaning of equipment.
9. Misuse or abuse.

This warranty is not in force until such time as a properly completed, digitally signed Installation/Warranty Registration has been received by VARIMIXER within 30 days from the date of installation. Register online at [www.varimixerusa.com/support/warranty-registration-form](http://www.varimixerusa.com/support/warranty-registration-form).

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. VARIMIXER NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

WARRANTY REGISTRATION  
GO TO [WWW.VARIMIXERUSA.COM](http://WWW.VARIMIXERUSA.COM)  
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

[WWW.VARIMIXERUSA.COM/SUPPORT/WARRANTY-REGISTRATION-FORM](http://WWW.VARIMIXERUSA.COM/SUPPORT/WARRANTY-REGISTRATION-FORM)

## **Caution -READ BEFORE OPERATING- Caution**

Varimixer recommends that mixer operators must be at least 18 years of age and be thoroughly trained on the use, cleaning and lubrication of the mixer.

This manual should be seen as an integral part of the mixer and should be kept by the machine throughout its working life.

Before the machine is commissioned, it is important to read these instructions thoroughly.

The manufacturer may update the product manual without updating this copy of the manual.

Varimixer recommends that the following precautions be adopted to help make the mixer operation safer and more efficient.

- All operators must be at least 18 years of age.
- All operators must be thoroughly trained before being allowed to operate the mixer.
- NEVER reach into the bowl when the mixer is running.
- Do not wear loose clothing or rings while operating the mixer.
- Stop the mixer and lower the bowl before adding ingredients, scraping the bowl, removing the agitator, or removing the product.
- Stop the mixer before removing or installing attachments into the drive hub.
- Do not attempt to assemble or disassemble attachments while mounted into the drive hub.
- Always use the pusher plate with the slicer/meat grinder attachments.
- NEVER bypass the safety mechanisms supplied on the mixer. Doing so can cause injury and is the responsibility of the user to ensure these safety mechanisms are operating properly.

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**UNPACKING:**

The machine should be unpacked and the packaging disposed of according to regulations applicable in the country concerned.

Before the machine is removed from the pallet, check that all parts are present with the machine:

- Safety guard, Bowl.
- Grease gun and Rubber feet, Spacers for height adjustment
- Bowl trolley, whip, beater, hook and scraper with blade, attachment drive, if these were selected with the order.

The machine is attached to the pallet with four bolts, to release the machine from the pallet, unscrew the 4 nuts with the supplied tool and hammer out the bolts.



## **SAFETY:**

The machine may only be used by trained personnel. Always comply with local laws and regulations special attention to operators age, physical and mental condition.

The constant noise level of the workplace of the operator is lower then 70 dB (A)

The mixer is designed for commercial use in kitchens, catering outlets and bakeries.

The mixer may only be used as specified in this manual.



The mixer is designed for manufacture of products which do not during processing cause reactions or emit substances which may be detrimental to the user.



Putting your fingers in the bowl while the mixer is running may cause injuries.



Electrical connection must only be carried out by a certified electrician

Lifting equipment should always be used to move the machine.

When the machine is moved, it should be in a vertical position at all times.

The machine must not be pulled or lifted by the bowl lift handle and speed selection handle

### **Powdery ingredients:**

Do not pour into the bowl from a great height.

Bags of e.g. flour should be opened at the bottom, down in the bowl.

Do not run up to the maximum speed too quickly.



**Warning for users with implants (e.g. pacemakers, defibrillators).  
Mixer and safety guard equipped with strong magnets**

## **5**

### **INSTALLATION OF THE MIXER:**

The machine should be positioned to allow space for normal use and maintenance.

The ambient temperature around the machine must not exceed 45°C

The mixer must be mounted with rubber feet, which neutralize both shaking and rusting. If the floor is not completely even, spacers can be inserted under the mixer's feet.

The mixer is placed directly on the floor. Foundation bolts in the floor are only necessary under special conditions, e.g. on ships.

#### **Connection to power:**

The mixer is to be connected to power via a plug. The plug must be dimensioned for min. 16 A, 230/400V~, IP44



When connecting;

1 phase with 0 + earth, use 3 pole plug

2 phases + earth, use 3 pole plug

3 phases + earth, use 4 pole plug

3 phases with 0 + earth, use 5 pole plug

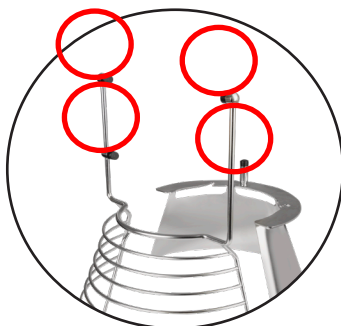
Before the mixer is connected to power, it should be checked that the voltage and frequency printed on the machine label is correct in relation to the place of installation. The machine label is placed at the top right side of the mixer.

#### **Checking of the direction of rotation of the planetary head:**



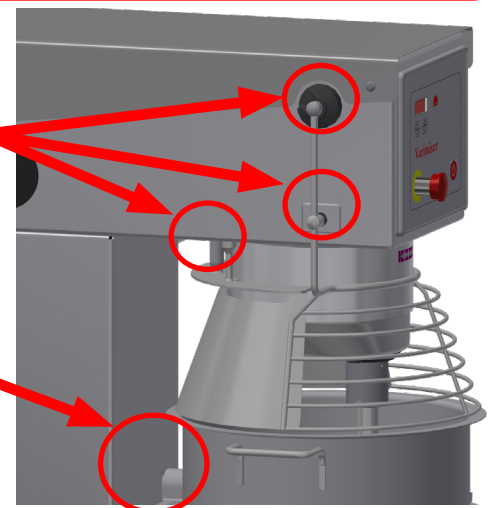
Remove tool if mounted, lift up the bowl arms with the bowl to normal working position and start the mixer. Check the direction of rotation of the planetary head: the planetary head must rotate in the direction as stated by the arrow above the planetary head. If the direction of rotation is wrong, 2 of the phase wires of the connecting cable must be inverted.

Safety guard:  
Areas with magnets



Areas on mixer with magnets - for safety guard

Areas on mixer and bowl with magnets - for bowl detection



**CLEANING:**

The machine may only be cleaned by trained staff.

Before any cleaning unplug the machine to prevent electrical hazards and accidental start of the machine.

The machine should be cleaned daily after use.

Remove tools, bowl and front and rear guards.



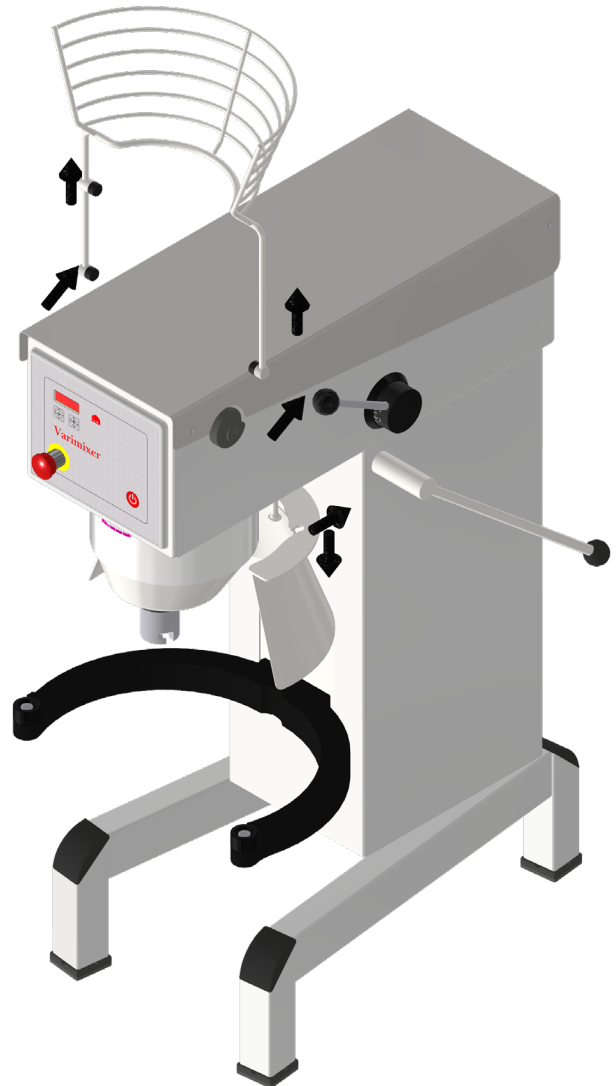
It should be wiped with a soft brush and clean water. Sulphonated soaps should be used with care, as they destroy the lubricants in the machine.

The machine should never be rinsed with a hose.

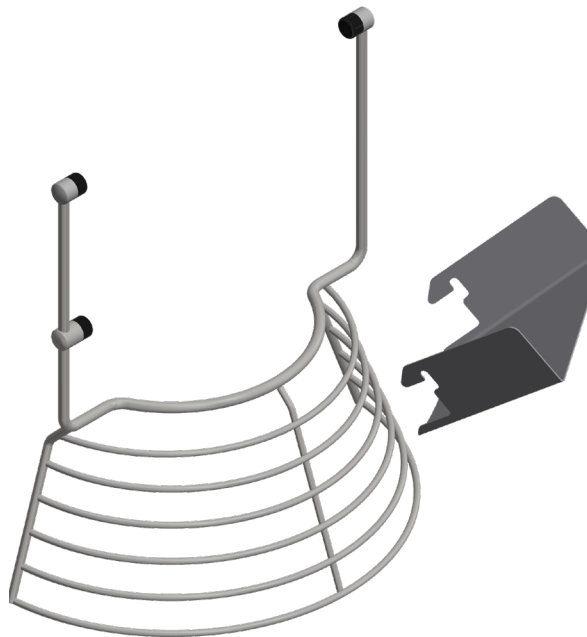
Machine parts made of aluminium – must not be washed with very alkaline cleaning agents (pH must be between 5.0 and 8.0).

Bowl, tools, guards and filling chute are dishwasher-safe.

Plastic safety guard may be damaged if exposed to high temperatures for a prolonged period. (General maximum temperature 60°C, flush maximum 90°C, for maximum 30 seconds).

**REMOVING SAFETY GUARDS**



**SAFETY GUARD:****THE MAXIMUM CAPACITY OF THE MIXER:**

Product	V30	V40	V40P	V60	V60P
Dough, Bread 65%AR	35 lbs.	45 lbs.	55 lbs.	90 lbs.	100 lbs
Dough, Bread 50%AR	23 lbs.	35 lbs.	45 lbs.	75 lbs.	85 lbs
Dough, Donut - Yeast	34 lbs.	42 lbs.	52 lbs.	70 lbs.	75 lbs
Dough, Donut - Cake	34 lbs.	41 lbs.	51 lbs.	60 lbs.	60 lbs
Pie Dough	31 lbs.	37 lbs.	47 lbs.	58 lbs.	63 lbs
Cookie, Dough	20 lbs.	30 lbs.	40 lbs.	50 lbs.	55 lbs
Muffins	35 lbs.	40 lbs.	50 lbs.	60 lbs.	65 lbs
Mashed Potatoes	26 lbs.	30 lbs.	30 lbs.	46 lbs.	51 lbs
Pancakes, Waffles	14 qts.	16 qts.	16 qts.	28 qts.	33 lbs
Whipped Cream	6 qts.	9 qts.	9 qts.	12 qts.	12 lbs
Cake, Layer	35 lbs.	45 lbs.	45 lbs.	69 lbs.	74 lbs
Eggs & Sugar	14 lbs.	18 lbs.	20 lbs.	28 lbs.	
Icing, Fondant	20 lbs.	25 lbs.	30 lbs.	40 lbs.	
Egg Whites	1.5 qts.	1.75 qts.	1.75 qts.	2 qts.	
Cake, Cup	38 dz.	46 dz.	63 dz.	81 dz.	
Cookies, Sugar	58 dz.	69 dz.	75 dz.	115 dz.	

$$\%AR = \frac{\text{weight of liquids}}{\text{weight of flour}}$$

Batch size and/or speed reduction may be necessary due to one of the following conditions:

1. High Gluten Flour
2. AR% under 40%
3. Water Temp. under 65 degrees F.

**Water Weights**

- 1 Gallon = 8.33 lbs.
- 1 Quart = 2.08 lbs.
- 1 Pint (16 oz.) = 1.04 lbs.
- 1 Cup = 0.52 lbs.

**AV Donut Weight**

- Yeast Raised = 1 1/2 oz. per dz.
- Cake Raised = 1 lb. per dozen

## OPERATING THE MIXER:

### Overload:

Do not exceed machine capacity - see tabel page 7.

Do not use too high speed, see recommended speeds page 9.



Use correct tools.

Large lumps of fat or cooled ingredients must be cut into small parts before they are placed in the bowl.

Longer time overload will interrupt the mixer.

**OL** will be written in the mixer's display. After a short while the display will change back to normal mode and you can start the mixer again.



### Speed selection:


With product in the bowl, the mixer must only be started, when the speed selector is set to the lowest speed.



The speed must only be changed, when the mixer is running.

Before stopping the mixer, move the speed selector lever to the lowest speed (fig.4).

### Procedure to reset speed selector lever to lowest speed, when mixer is stopped at high speed.

*(Occurs when the mixer is stopped using , the mixing time has run out, the emergency stop is activated, or the safety guard is opened)*

If product in the bowl, remove the tool from the bayonet.

Place the bowl in the bowl arms.

Close the safety guard,

Lift the bowl to working position.

Start the mixer

Move the speed selector lever to the lowest speed (fig.4).

Switch off the mixer.

### Recommended applications for tools:

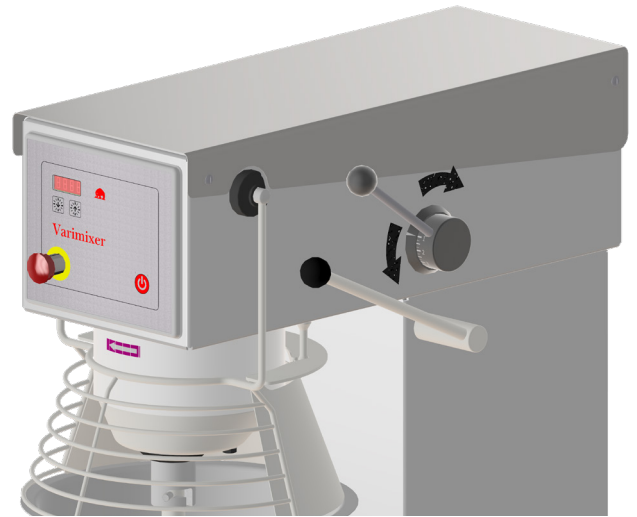
Whip	Beater	Hook
Cream	Cake dough	Bread dough
Egg whites	Butter cream	Dark bread
Mayonnaise and the like	Waffle dough	and the like
	Minced meat and the like	

Fig. 2

Mixer with open safety guard, lowered bowl and mounted tool.



Fig. 4 Speed selector



### Correct use of tools:

For production of mashed potatoes the special wing whip or the whip with thicker wires should be used, alternatively use the beater and the whip.



Whips should not be struck against hard objects as e.g. the edge of the bowl. This will make the life of the tool shorter due to increasing deformity.



**Power off the mixer - Push the emergency stop**  
**Power on the mixer - Turn the emergency stop clockwise**

### Timer [mmss]

Reset the timer by pressing the two timer buttons at the same time. Time is shown in minutes and seconds.

### Emergency stop

Only to be used for emergency situations and for powering off the mixer



### Timer [mmss]

Reset the timer by pressing the two timer buttons at the same time. Time is shown in minutes and seconds.

### Time up

### Time down

### Start/Stop (pause)

To be used when checking the contents of the bowl or otherwise pausing the mixer

### Before starting the mixer:

Ingredients can be filled in the bowl at any time before the mixer is started.

1. Place the tool in the bowl.
2. Place the bowl in the bowl arms.
3. Fit the rear part of the safety guard.
4. Grab the tool and lock it into the bayonet fitting.
5. Lift the bowl to working position.
6. Fit the front part of the safety guard
7. If desired, set an operating time.

The mixer is now ready to be started.

### Start the mixer:

Press  to start the mixer.

Turn the speed selector lever (fig. 4) to the rear until the required speed has been obtained, (notice the recommended maximum speeds on page 9).

The mixer will run until the time set on the timer runs out or the user stops the mixer.




**Before the mixer is stopped, move the speed selector lever back to the lowest speed (fig.4).**

### Stop the mixer without resetting the timer (Pause)

If it is needed to add ingredients or check the content of the bowl, the mixer can be paused without resetting the timer.

- Press  the mixer stops

Safety guard can now be opened and the bowl can be lowered.

To start the mixer again, close the safety guard and/or lift the bowl. The mixer can now be started by pressing  the timer will continue counting down.

### Reset the timer:

Reset the timer by pressing the two timer buttons at the same time.

### Use emergency stop for stopping the mixer:



The emergency stop should only be used in emergency situations and for powering off the mixer. Not used in normal operation.

If the emergency stop is activated or main power to the mixer is cut off, the tool stops rotating and the timer is reset to zero.

### Timer automatically repeats the previous setting:

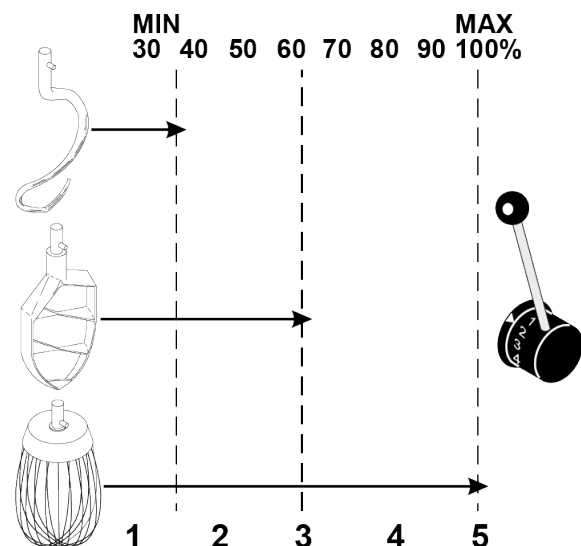
When the running time runs out, the tool stops rotating, the timer shortly display [0000] and will then display the previous selected running time.

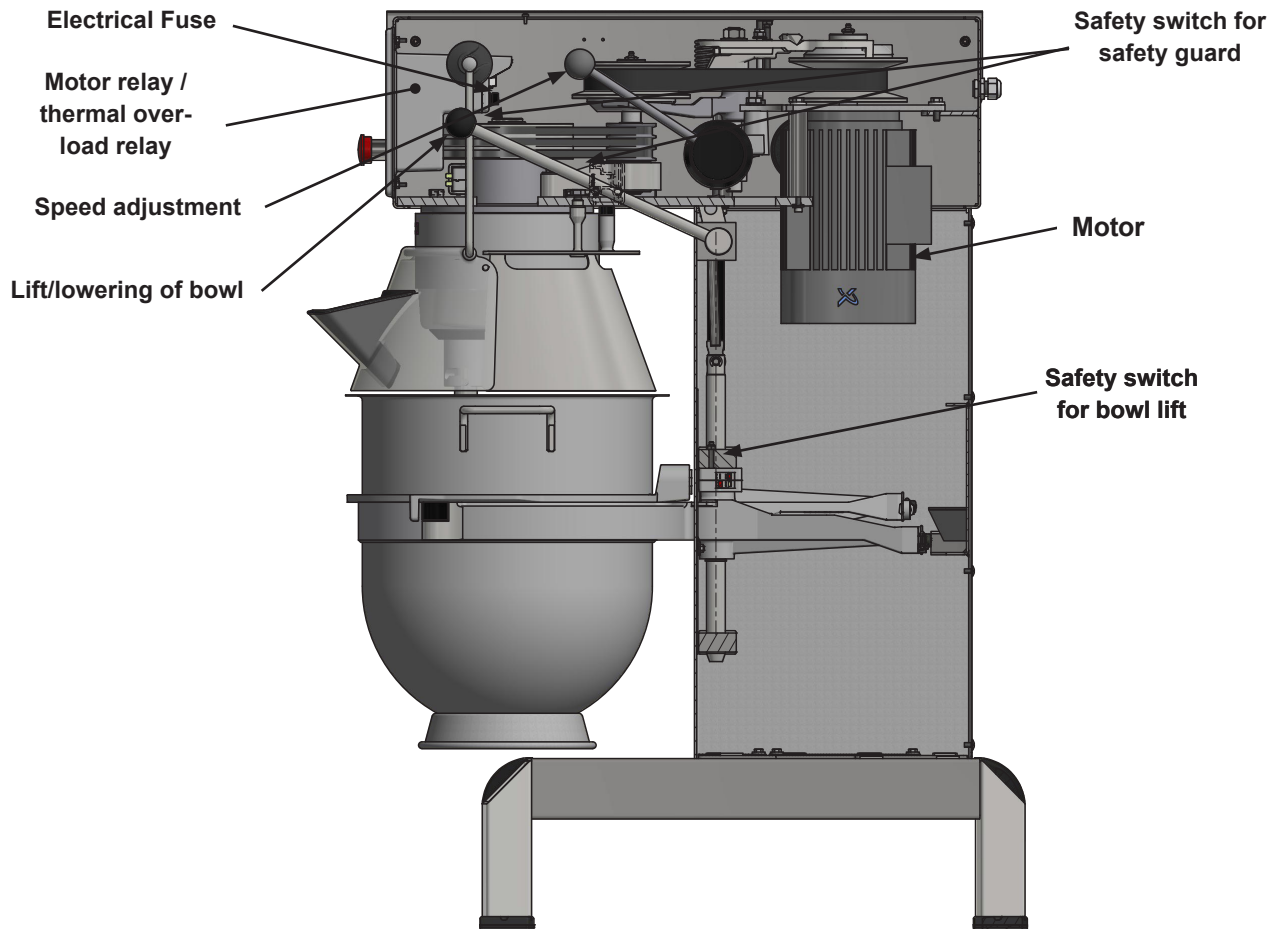
### More about the timer:

Timer settings of up to 90 minutes

If no running time is selected, the display will show the time elapsed since the mixer was started.

### RECOMMENDED MAXIMUM SPEEDS:



**CONSTRUCTION OF THE MIXER:**

**Prior to repair or adjustment, switch off the mixer by disconnecting the power cable.**

**MAINTENANCE AND LUBRICATION:**

The infinitely variable gear must be lubricated regularly, i.e. a lubrication interval of approx. **60 hours** of operation.

**Fig 5, Lubrication of infinitely variable gear and other movable parts:**

**OBS.** Special grease !!(Use the grease gun delivered together with the mixer). Start the mixer and increase the speed to approx. 50%. Stop the mixer (use the emergency stop) and open the lid on the top of the mixer. On the top of each of the two pulley set shafts is a grease nipple (**fig. 5 point 1**). Press grease through the grease nipples until the grease gun feels hard to press or until grease comes out between the shaft and the pulleys.



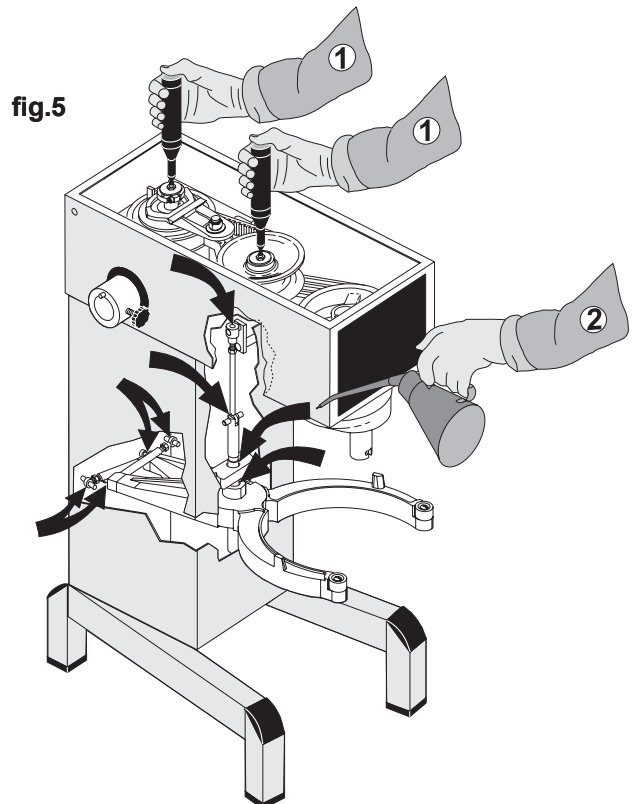
**The mixer must not be started until the screws which hold the lid are inserted.**

Start the mixer, and set the speed back to low speed.

Stop the mixer and fill the grease gun with new grease so that it is ready for next time.

**Lubrication of other movable parts:**

The movable parts of the bowl arms, the shaft and the lifting rod must also be lubricated with oil. Remove the rear covering and lubricate the marked points with an oil can. (**fig.5 pkt.2**)



**Grease types:**

Grease for the pulley set shafts: **TOTAL MULTIS XHV 2.**

On repair of the planetary head: Grease the toothed wheel and the toothed rim, only with **CASTROL Molub- Alloy OG 936 SF Heavy.**

On repair of the attachment drive: Fill the attachment drive with 0.35 L **TOTAL CERAN CA.**

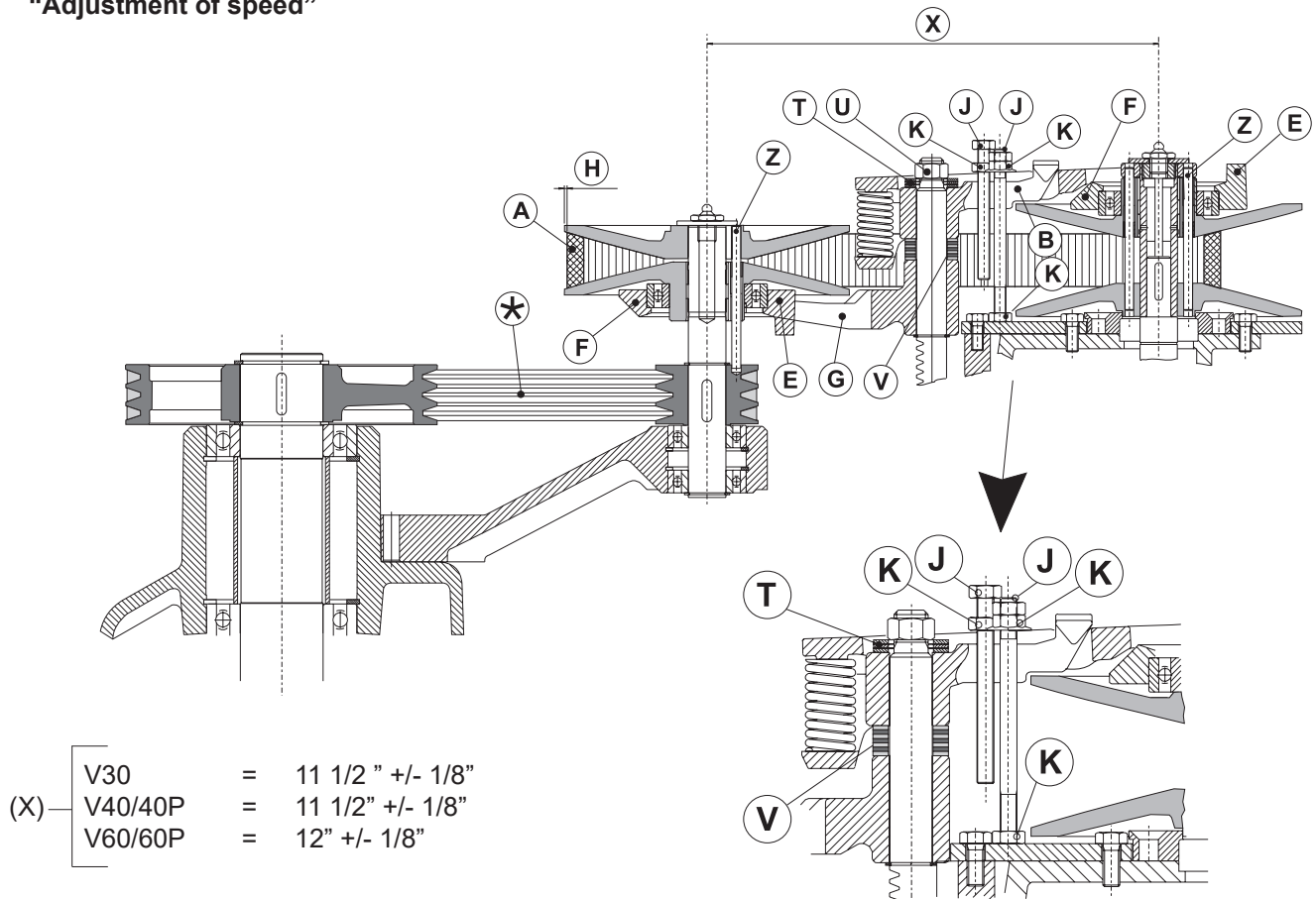
**ADJUSTMENT OF SPECIAL V-BELT:**

The distance (X) is only indicative as it depends on the tolerance of the special V-belt.

1. Start by tightening the v-belts (\*).
2. Tighten the special V-belt (A) by moving one or two washers from (V) to (T).
3. Start the mixer and leave it running while the nut (U) is tightened. Do not tighten it too much.
4. On the front pulley set the stud (E) on the varispeed collar (F) must be placed inside the lower fork (G) and on the rear pulley set outside the fork for belt tightener (B), (both must point backwards).
5. Tolerances in the transmission might cause that the special V-belt (A) is hitting the pins of the pulley sets when the speed has been adjusted. In such cases the distance (X) must be reduced.
6. Then follow the section: **"Adjustment of speed"**

**ADJUSTMENT OF SPEED:**

1. The stop screws (J) on the speed lever should be adjusted so that the measurement (H) is **1-2 mm** on the front and the rear pulley, at low and high speed, respectively. Tighten the counter nuts (K) when the speed is correctly adjusted.
2. Tolerances in the transmission might cause that the special V-belt (A) is hitting the pins of the pulley sets (Z) when the speed has been adjusted. In such cases the distance (X) must be reduced, see **"Adjustment of special v-belt"**, and the speed must be readjusted.



## ADJUSTMENT OF BOWL FIXING:

The bowl arms must be raised to normal working position. Loosen the counter nuts (1) (fig. 6) and remove the cotter pins (2). Turn the bolts (3) until correct fixing of the bowl is achieved. By turning the bolts **out** of the extension tube the fixing is increased. Start by turning one of the bolts half a revolution.

The adjusting diameter shall be measured inside between the bowl arms:

Adjusting diameter:	V30	=	14 1/4"
	V40	=	15 13/32"
	V60	=	17 47/64"

## ADJUSTMENT OF BOWL CENTERING:

Loosen the counter nuts (1) (fig. 6) and remove the cotter pins (2). Turn the bolts (3) until the bowl is in the centre of the mixer. In order not to alter the fixing of the bowl, one of the bolts must be turned **out** of the extension tube and the other **into** the extension tube. Use the flat beater to check that the bowl is correctly centred and turn the planetary head with your hand before the voltage is connected.

## ADJUSTMENT OF BOWL HEIGHT:

The distance (X) is measured from the bottom side of the bayonet hole to the surface on the bowl arms on which the bowl rests (fig.7a). The bowl arms must be lifted to normal working position.

Bowl height (X):	V30	=	6 3/8"
	V40	=	6 3/8"
	V60	=	6 15/16"

Lower the bowl arms down on a wooden block so that the weight of the bowl arms are not loading the lifting system. Loosen the counter nut (1), (fig.7b). Take out the cutter pin (2). Take out the lifting rod (3). The lifting bolt (4) is now loose and can be turned out or into the lifting nut (5), until the correct height of the bowl arms has been reached.

fig.7a Measuring of bowl height:

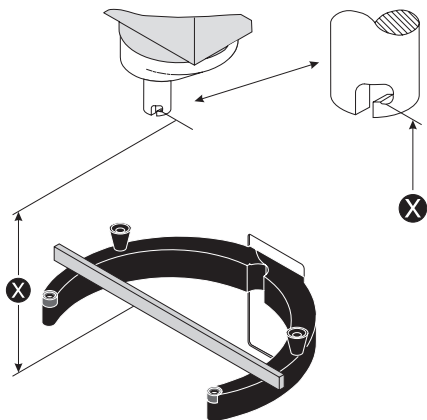


fig.6 Adjustment of bowl fixing and bowl centering

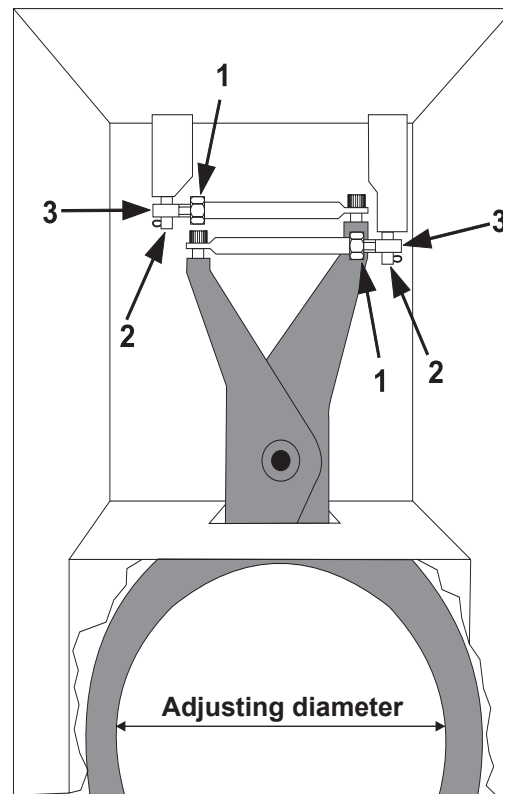
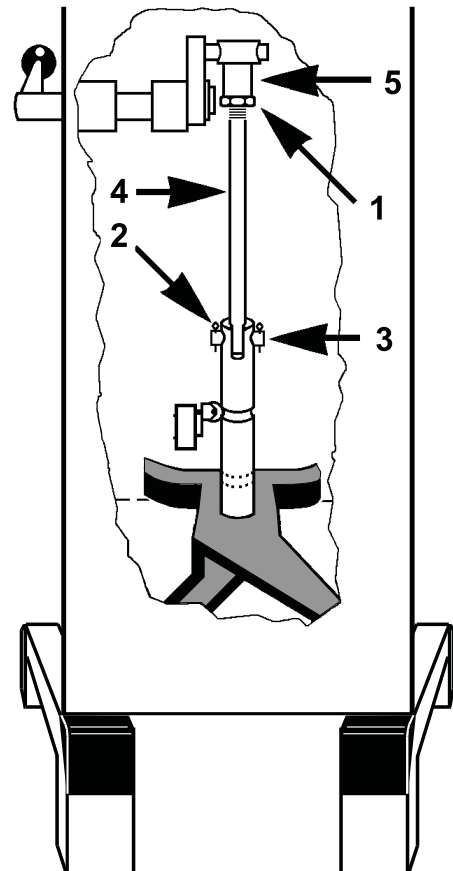


fig.7b Adjustment of bowl height:



**LIST OF ERRORS:** In case of other errors, contact the supplier.**POSSIBLE SOLUTION:**

*A rattling sound from the closed part of the mixer.*

***Adjustment of special v-belt***

*The mixer starts “striking” when kneading dough which normally causes no problems.*

***Adjustment of special v-belt***

*The mixer changes its speed by itself.*

***Adjustment of special v-belt***

*The minimum and the maximum speeds are changing.*

***Adjustment of speed.***

*The bowl is too tight or too loose.*

***Adjustment of bowl fixing***

*The tool hits the sides of the bowl.*

***Adjustment of bowl centering***

*The tool hits the bottom of the bowl.*

***Adjustment of bowl height***

**ERROR CODES:****OL**

Overload, the motor stops.

Solution:

Allow the mixer to cool down.

After a short time, the display will change to normal mode.

The mixer can be started again.

See also the section “**Start-up after stop at high speed**” on page 8.

**EE: 1**

User pressed Start without raising the bowl to working height.

Solution:

Raise bowl to working height.

**EE: 2**

User pressed Start without fitting the safety guard.

Solution:

Fit the safety guard.

**EE: 6**

Error motor contactor

Solution:

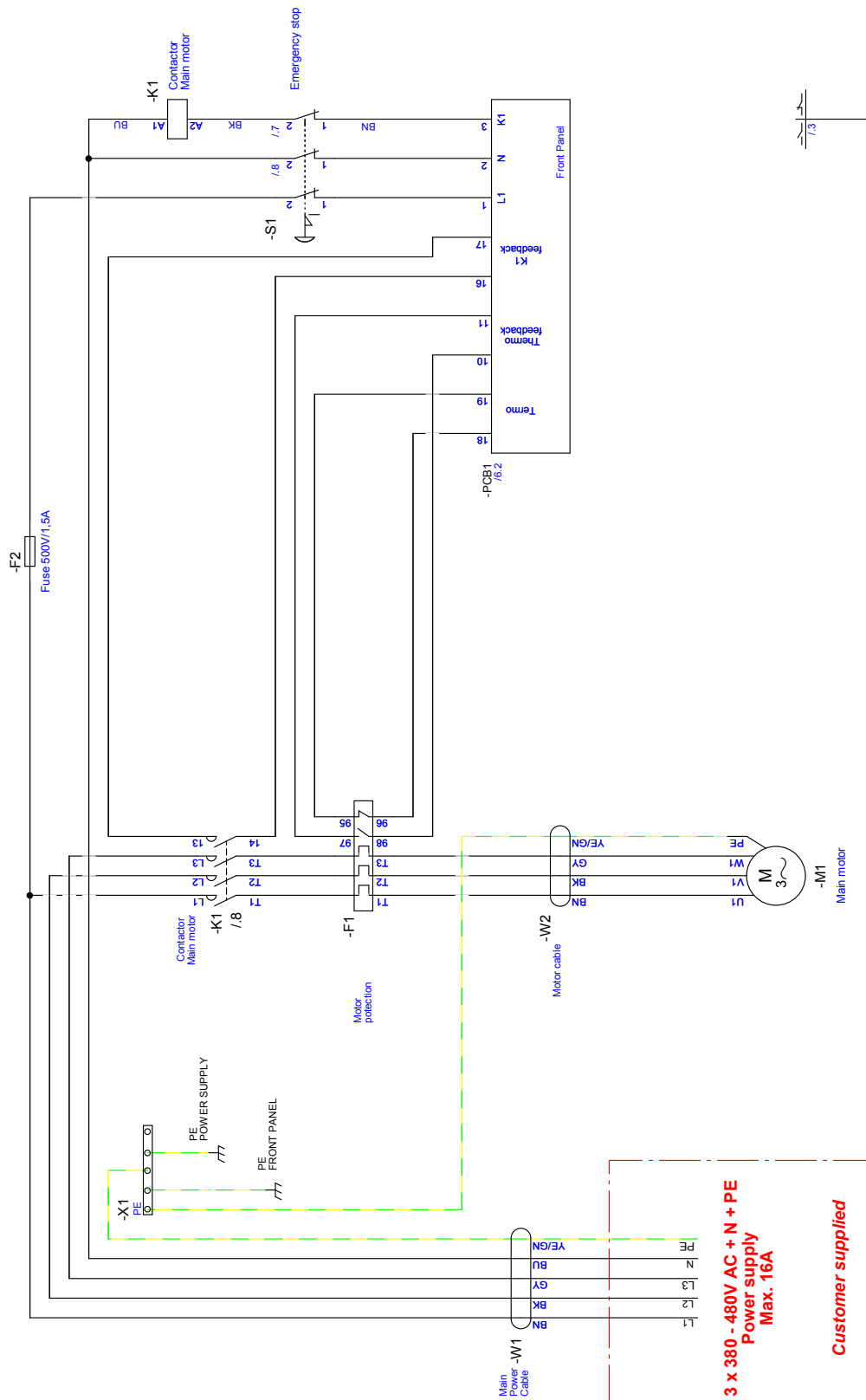
Call the engineer.

**ELECTRICAL FUSE:**

The machine is protected by a fuse. The fuse is built into the back of the control panel.

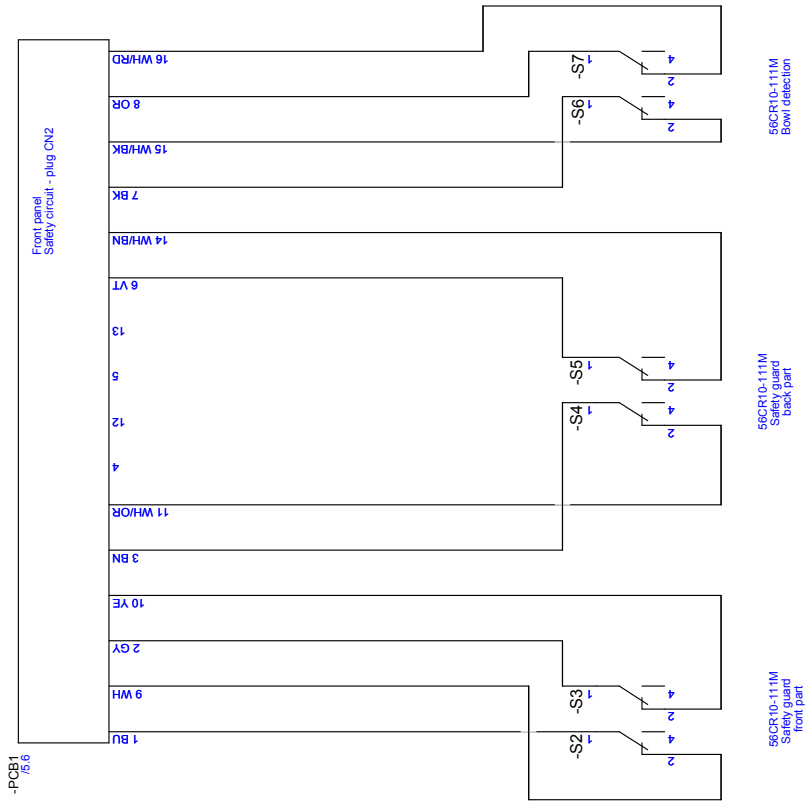


**PRINCIPLE ELECTRICAL DIAGRAM:**





**PRINCIPLE ELECTRICAL DIAGRAM:**





## MIXER SPARE PARTS

### ORDERING OF SPARE PARTS:

Sales of spare parts for our mixers, are handled in our sales and service department. When ordering spare parts, the following information must be provided:

1. **Type of machine.**
2. **Number of the machine.**
3. **Article number of the spare part in question. (Order no.)**
4. **Method of conveyance.**

If one of the above pieces of information is missing, please contact our sales and service department before placing the order, as then we can assist you in finding the correct article number (**order no. of the spare part in question.**)

A few spare spare parts are not sold alone, in such cases reference is made at the pos.number to the assembly number to be used for ordering. The assembly numbers are shown on the relevant pages.

Returning of spare parts is only allowed when agreed with:

**Varimixer**

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Fig. no.	Description	No.	No.
.....	.....	V30-V40	V60
2 .....	Disc with arrow .....	AR30-47.10	
3 .....	Clamp .....	AR30-47.11	
4 .....	Knob .....	STA3306	
5 .....	Circlip .....	STA3414	
6 .....	Screw .....	STA5247	
7 .....	Screw .....	STA5439	
8 .....	Nut .....	STA5810	
9 .....	Speed selector assembly .....	AR31-47Z	AR61-47Z

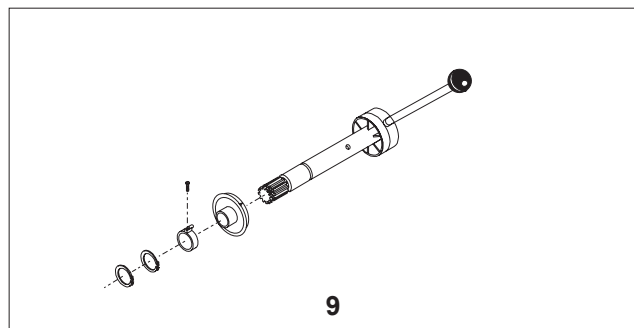
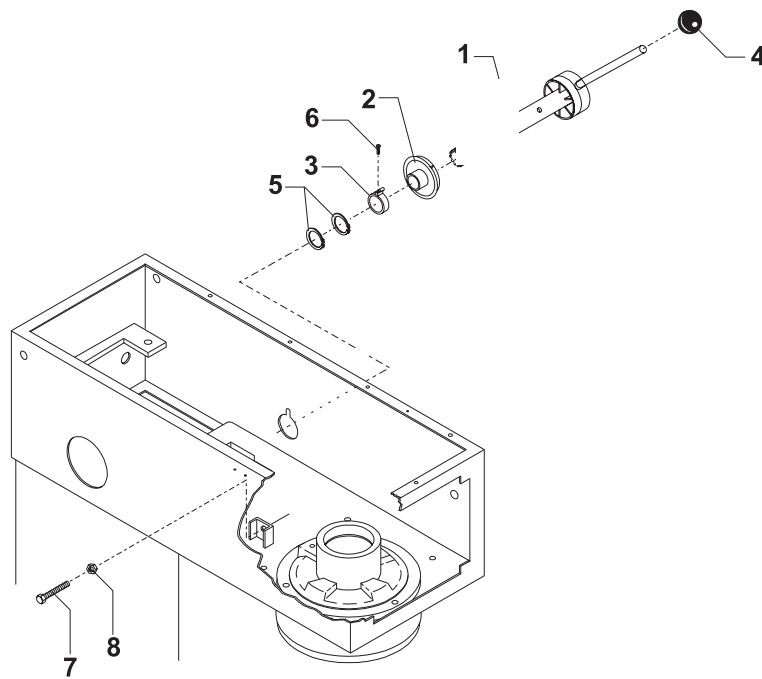


Fig. no.	Description	No.	
		V30-V60	V30-V40 V60
1	Washer.....	STA6018	
2	Pulley assembly.....		R15-13.1 R60-13.1
3	Pin .....		R30-285 R60-285
4	Ball bearing.....	R15-103	
5	Pulley movable, assembly .....		R15-15Z R60-15Z
6	Bearing bushing.....	STA2505	
7	Pulley .....		R27-128 R60-128
8	Bearing shaft assembly .....		R15-41Z R60-41Z
9	Key.....	STA2024	
10	Grease nipple .....	STA3220	
11	Circlip .....	STA3410	
12	Ball bearing.....	6205 2RS	
13	Circlip.....	STA3514	
14	Switching ring .....	R15-17.1	
15	Distance tube.....	R15-143	
16	Bearing arm .....	R30-6	
17	Screw.....	STA5348	
18	Washer.....	STA6033	
19	V-belt .....		R27-91 R60-91
20	Ball bearing.....	R15-103	
21	Threaded nipple .....	R15-156	
22	Grease nipple .....	STA3220	
23	Washer.....	STA6018	
24	Pulley assembly.....	R15-13.1Z	
25	Pin .....	R30-285	
26	Motor pulley shaft kit.....		R15-59Z R60-59Z
27	Screw.....	STA5602	
28	Pulley movable, assembly .....	R15-15Z	
29	Bearing bushing.....	STA2505	
30	Switching ring .....	R15-17.1	
31	Clamping ring.....	R27-227Z	
32	Key.....	STA2011	
33	Screw.....	STA5018	
34	Screw.....	STA5612	
35	Base for motor .....	R60-61.1E	
36	Bearing bracket, assembly .....	R15-18Z	
37	Nut .....	STA5810	
38	Hex flange nut.....	STA5895	
39	Stud bolt .....	AR31-305	
40	Bracket for belt tightener.....	R20-26.1M4	
41	Screw.....	STA5446	
42	Washer.....	STA6010	
43	Screw.....	STA5345	
44	Lower fork .....	R27-16M4	
45	Fork for belt tightener .....	R20-19	
46	Spring .....	W40P-275	
47	Toothed rack assembly.....	R15-46Z	
48	Nut .....	STA5815	
49	Circlip.....	STA3407	
50	Washer .....	STA6040	
51	Screw.....	STA5433	
52	Washer.....	STA6034	
53	Grease gun .....	R15-142	
54	Label, "Greased for life" .....	R20-249	
A	Motor pulley, assembly .....		R15-59.1Z R60-59.1Z
B	Pulley assembly, motor .....		R15-13.1Z R60-13.1Z
C	Pulley bearing arm, assembly.....		R27-6M R60-6M
D	Bearing shaft .....		R15-41Z R60-41Z



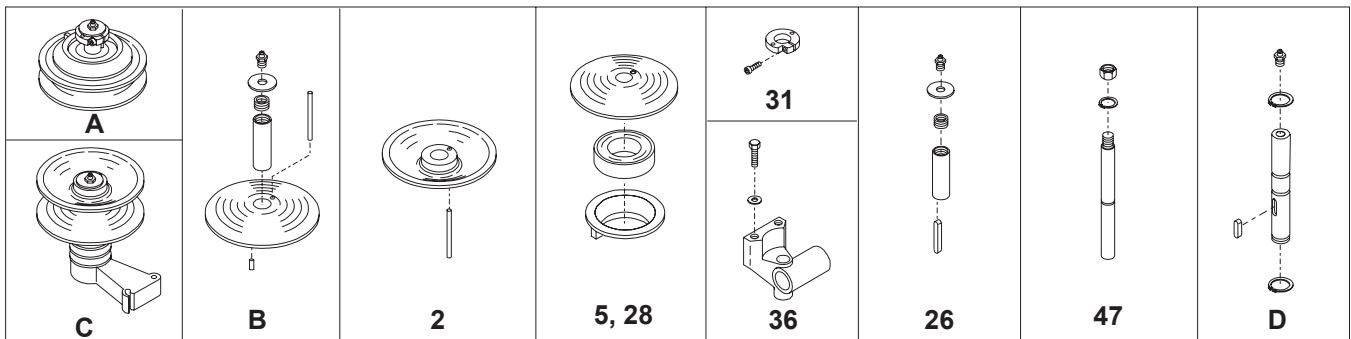
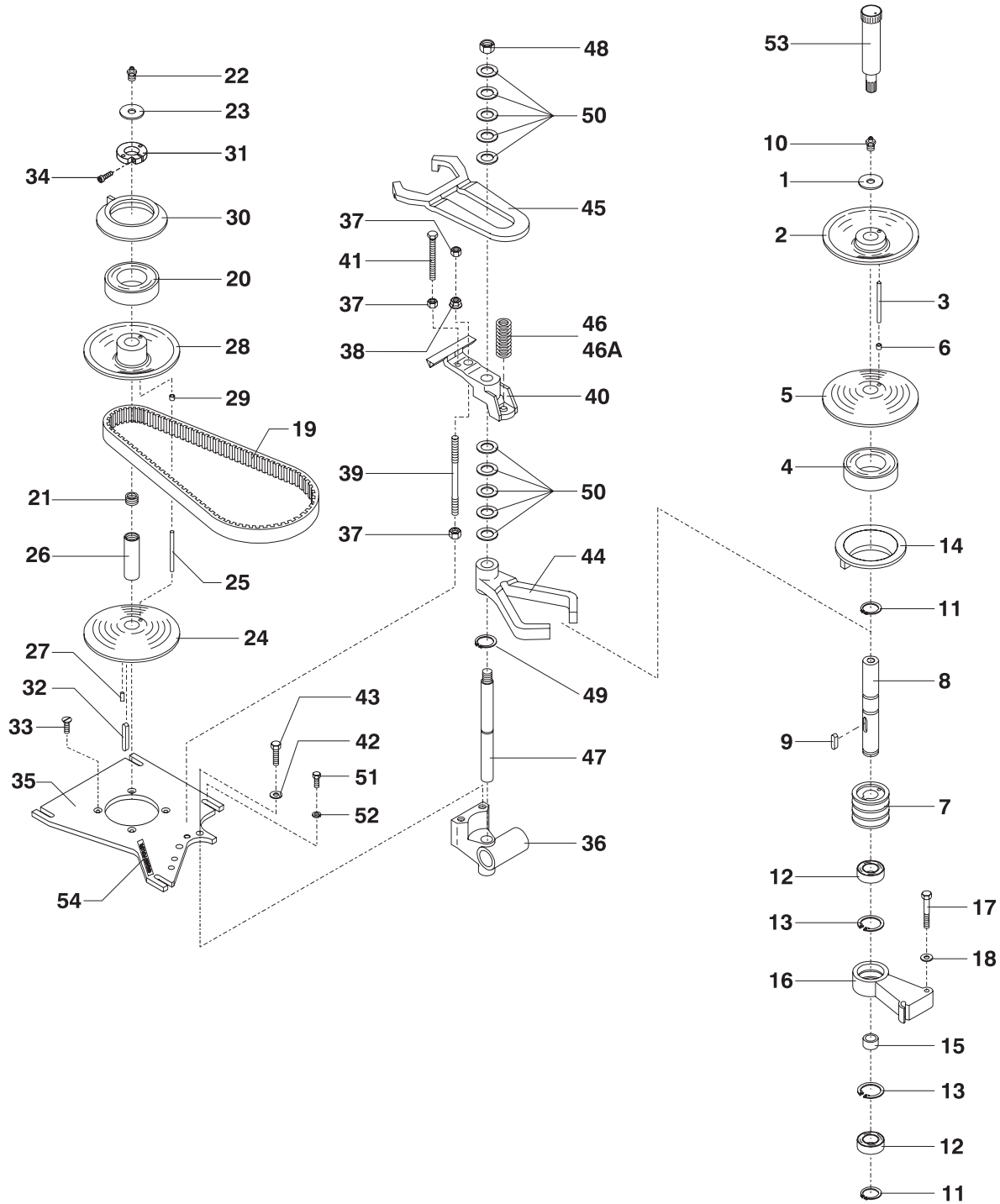


Fig. no.	Description	No.		
		V30	V40	V60
	Planetary head, assembly	W30-2.2M	W40-2.2M	W60-2.2M
1	Needle bearing, assembly	R30-101Z	R40-101Z	R40-101Z
2	Gear wheel rim	R30-1	R40-1	R60-1
3	Eccentric head, kit	R30-2Z	R40-2Z	R60-2Z
3.1	Eccentric head assembly	W30-2.3Z	R40-2.15Z	R60-2.4Z
4	Main bearing, assembly	R40-3Z	R40-3Z	R60-3Z
5 + 26	Circlip	STA3526	STA3526	STA3528
6	Main shaft, assembly	R30-30Z	R40-30Z	R60-30.1Z
7	Rim pinion	R30-31	R40-31	AR60-31
8	Rim pinion, lower	R30-32	R40-32	R60-32.1
9	Bayonet shaft, kit	R30-33.5Z	AR40-33.5Z	R60-33.5Z
10	Distance piece	R40-34	R40-34	R60-37
11	Eccentric disc mounted	R30-36Z	R40-36Z	R60-36Z
12	Needle bearing	R30-96	R40-96	R60-96
13	Ball bearing	R30-97	R40-97	R40-97
14	Ball bearing	R30-98	R40-98	R60-98
15	Ball bearing	R30-99	R40-99	R60-99
18	Ball bearing	R30-100	R40-100	R60-100
20	Distance tube	R40-141	R40-141	R60-141
21	Key	STA2030	STA2030	STA2030
22	Key	STA2038	STA2040	STA2034
23	Circlip	STA3425	STA3425	STA3427
24	Circlip	STA3472	STA3474	STA3474
25	Circlip	STA3520	STA3520	STA3523
26	Circlip	STA3522		STA3526
27	Screw	STA5044	STA5256	STA5256
28	Screw	STA5346	STA5346	STA5346
29	Seal ring	W40-209	W40-209	R60-209.1
30	Cap, planetary head	W40-272	W40-272	W60-272
32	Plastic cap, white	AR30-162H	AR40-162H	AR60-162H
33	Screw	STA5645	STA5645	STA5646
34	Screw	AR30-41	AR40-41	STA5652
35	Washer	STA6043	STA6043	STA6047
36	Lockwasher	STA6055	STA6057	STA6057
37	Grooved pin	STA6460	STA6460	STA6460
38	50 Hz..... Belt pulley	R40-129	R40-129	R60-129
	60 Hz.....	R40-129A	R40-129A	R60-129A
39	50 Hz..... V-belt	R40-90	R40-90	R60-90
	60 Hz.....	R40-90.1	R40-90.1	R60-90.1
40	Washer	STA6046		R60-235

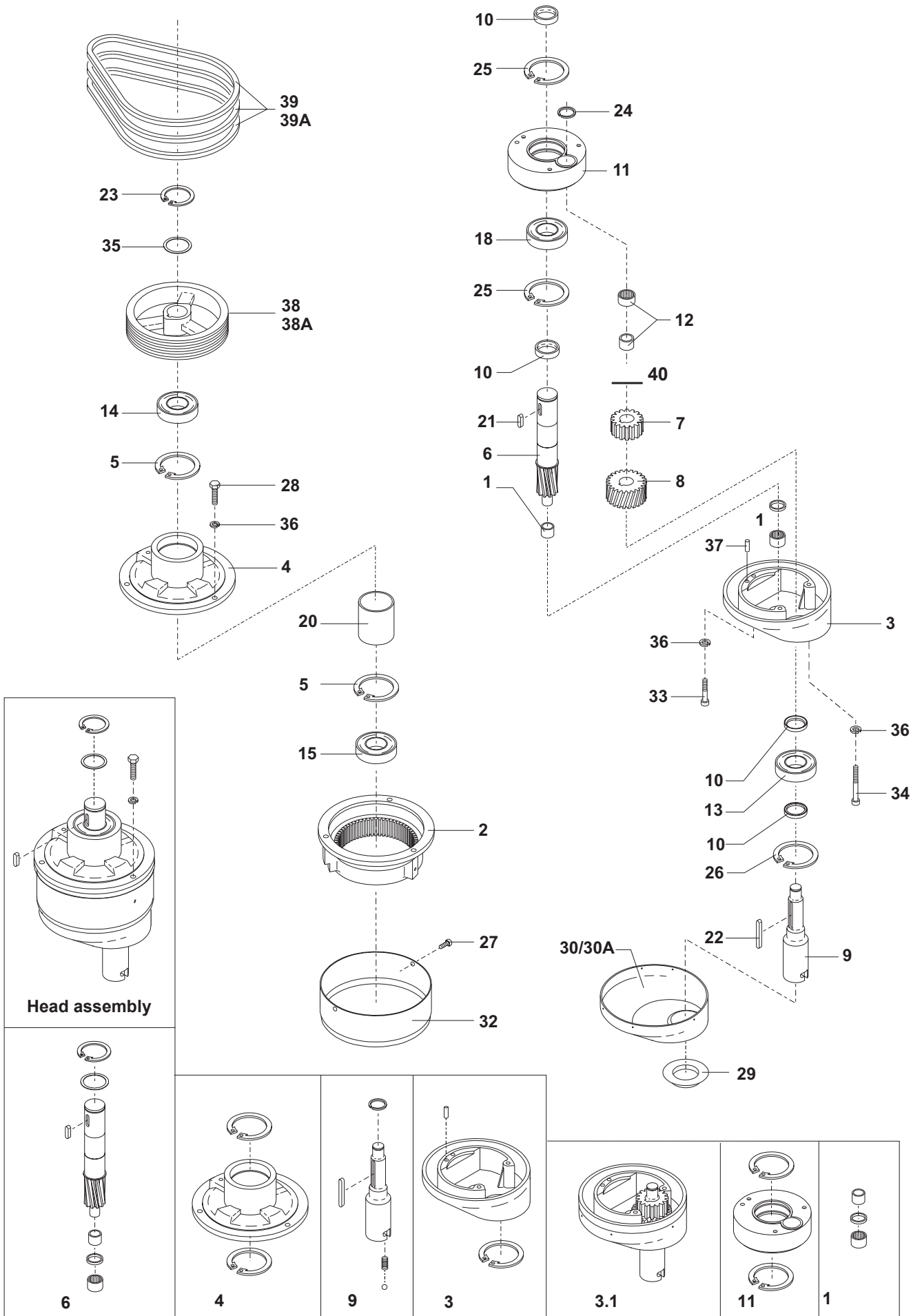


Fig. no.	Description	No.	No.
		V30-V40	V60
1	Arrow sign..... R15-245		
2	Cable gland..... STA3002		
3	Threaded bushing..... STA6580		
4	Blanking plug.....	AR30-212	AR60-212
5	Levelling feet.....	AR30-213	AR60-213
6	Screw..... STA5045		
7	Grate..... AR31-22.180		
9	Bearing bushing..... STA2515		
10	Bearing bushing..... STA2520		
12	Adjustment plate, 3mm.....	AR30-214.3	AR60-214.3
13	Adjustment plate, 6mm.....	AR30-214.6	AR60-214.6
14	Cable gland nut..... STA3014		
15	Screw..... STA5017		
16	Screw..... STA5080		
17	Self tapping Screw..... STA5232		
18	Cover plate.....	AR31-22.17R	AR61-22.17R
19	Top cover.....	AR31P-21	AR61-21
22	Plug button..... STA6510		
23	Cover plate, upper.....	AR31-270	AR61-270
24	Cover plate, lower.....	AR31-271M	AR61-271
25	Lock Nut..... STA5834		
26	Washer..... STA6027		
27	Stay.....	AR31-148E	AR61-148M4
28	Screw..... STA5625		
29	Lock washer..... STA6056		
32	Washer..... STA6165		

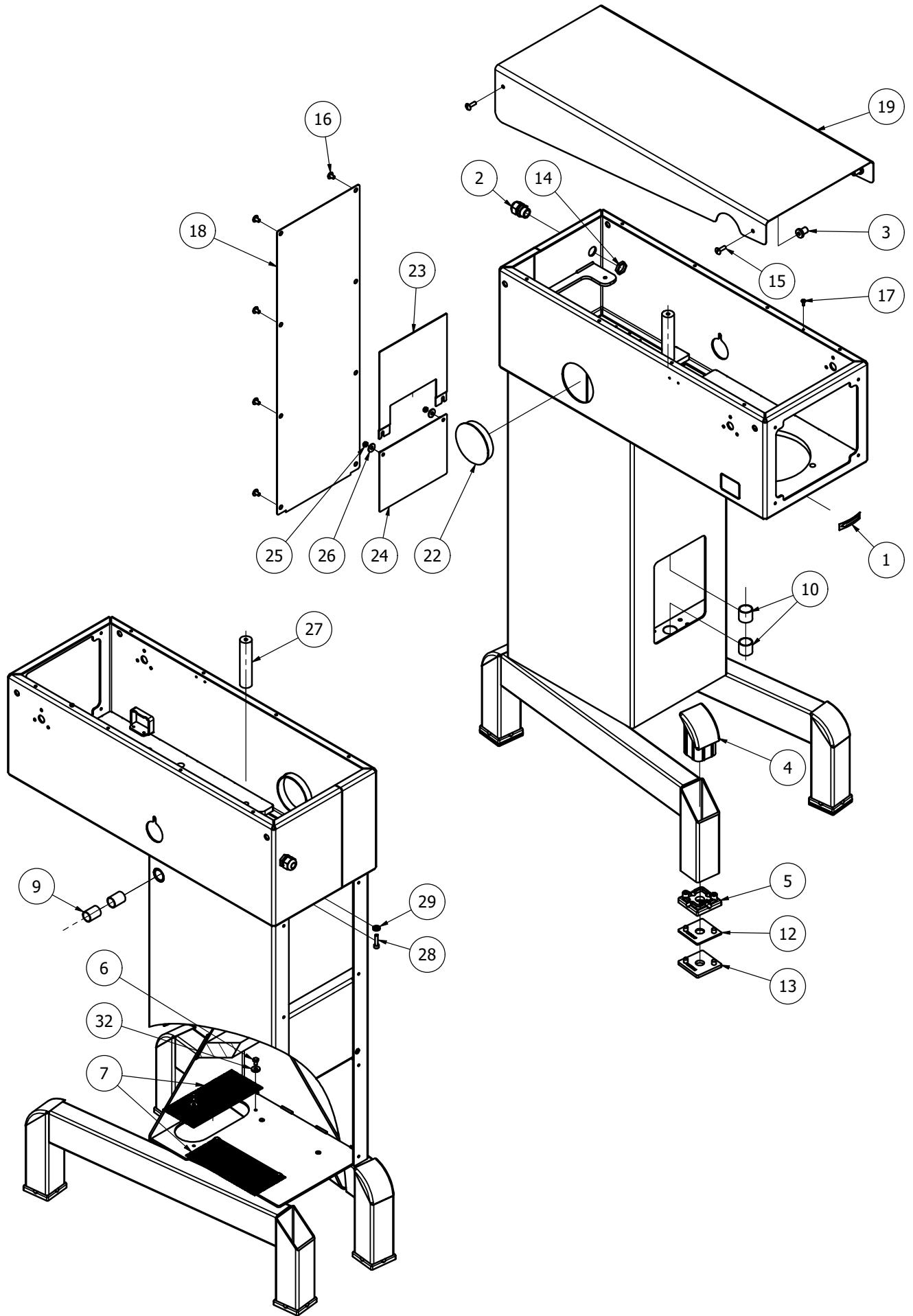


Fig. no.	Description	No.		
		V30	V40	V60
1	Mounting shaft	56AR31-102.1	56AR31-102.1	56AR61-102.1
1.1	O-ring	STA3143		
2	Shield hinge	56AR31-107M		
3	Safety guard wire	56AR31-21.1M	56AR41-21.1M	56AR61-21.1M
5	Safety guard fixed	56AR31-22	56AR41-22	56AR61-22
8	Hex flange bolt	STA5047		
9	Hex cap screw	STA5344		
10	Washer	STA6033		



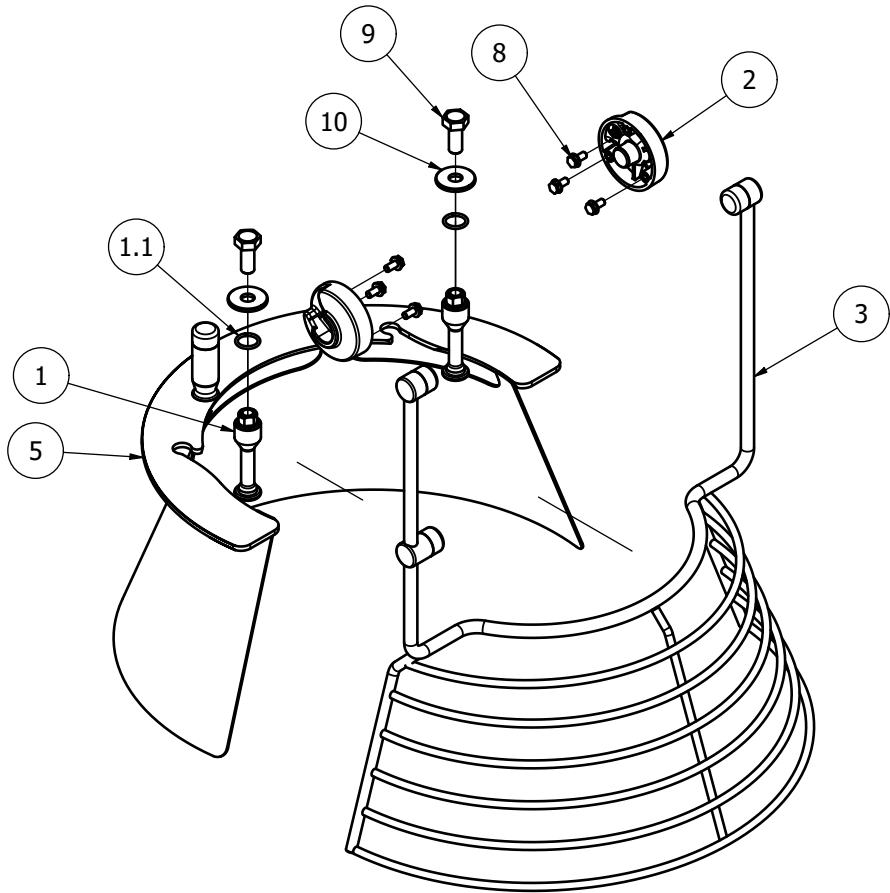


Fig. no.	Description	No.	No.
		V30	V40
			V60
1	Bowl Arm Set	AR31-23/24.1M2	AR41-23/24Z
2	Shock Absorber, assy	W40-600M	W40-600M
3	Crank Arm	R27-63ME	R27-63ME
4	Bowl Arm Shaft	AR31-68.1	AR31-68.1
5	Bowl Lift Lever, assy	R27-62Z	R27-62Z
6	Black Ball	STA 3308	STA 3308
7	Key B6 x 6 x 15	STA 2020	STA 2020
8	Washer (s)	STA 6044	STA 6044
9	Snap Ring	STA 3407	STA 3407
10	Lifting Nut	AR40-65M	AR40-65M
11	Cotter Pin	STA 6205	STA 6205
12	Jam Nut	STA 5827	STA 5827
13	Extension Tube, assy	R30-69Z	R30-69Z
14	Shoulder Bolt	STA 5690	STA 5690
15	Eyebolt	R30-80E	R30-80E
16	Lifting Bolt	R27-83Z	R27-83Z
17	C-Clip	STA 3580	STA 3580
18	Lift Bolt Pin	W40-603E	W40-603E
19	Bowl Arm Bushing	STA 2522	STA 2522
20	Bowl Arm Roller Screw	STA 5088	STA 5088
21	Bowl Arm Roller	AR31-128	AR31-128
22	Bowl Arm Roller Shaft	AR31-127	AR31-127
23	Snap Ring	STA 3467	STA 3467
24	Nut	STA 5827	STA 5827

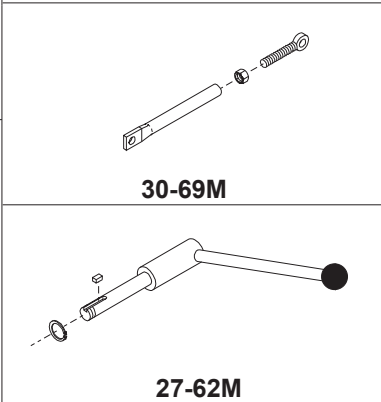
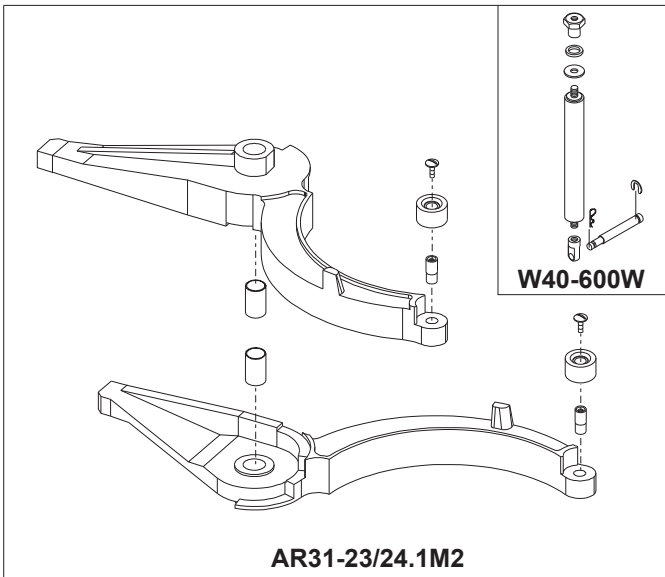
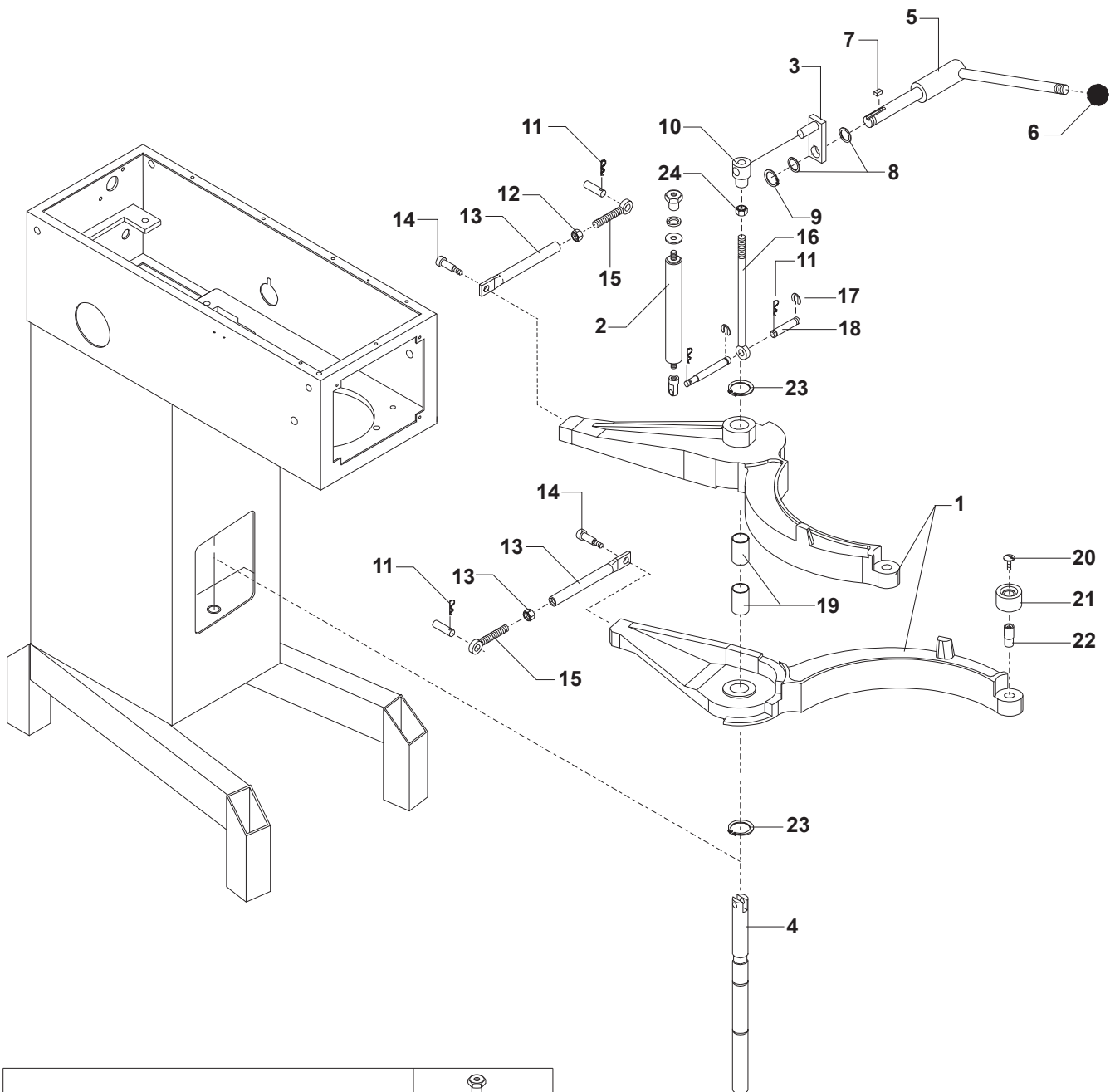


Fig no.	Order no.	Description
1	R15-5	Bearing hub
2	R20-9	Worm wheel
3	R15-10	Gear case
4	R15-11	Gear case cover
5	R20-49	Worm shaft
6	R20-52Z	Gear shaft assembly
7	R15-50.6	Attachment drive shaft
8	STA2032	Key
9	R20-104	Ball bearing
10	R20-107	Oil seal
11	R20-300	Gasket
12	R20-300Z	Gasket kit
13	R20-301	Gasket
14	STA2007	Key
15	STA2011	Key
16	STA3410	Circlip
17	STA5018	Screw
18	R15-105	Ball bearing
19	STA5433	Screw
20	STA5908	Seal washer
21	STA6020	Washer
22	STA6054	Washer
23 + 29	STA6056	Lock washer
24	R15-211	Rubber ring
25	R15-214	End cover
26	R15-8.6M0	Engagement hub, white
27	STA5322	Screw
28	STA5561	Finger screw
30	STA6316	Pin

Drive unit ,cable included						
Motor	Voltage (60 hz)	For stainless Frame	31. No attachment drive, custom ver.		32. With attachment drive, standard	
			V30 - V40	V60	V30 - V40	V60
W60-85.61 1 phase, 2 hp	115 V		07040-2231	07060-2231	07040-2242	07060-2242
		X	07040-2231R	07060-2231R	07040-2242R	07060-2242R
	200 - 240 V		07040-2233	07060-2233	07040-2244	07060-2248
		X	07040-2233R	07060-2233R	07040-2244R	07060-2248R
W60-85.52 3 phase, 2 hp	200 - 240 V		07030-2230	07060-2232	07030-2240	07060-2243
		X	07030-2230R	07060-2232R	07030-2240R	07060-2243R
W60-85.64 1 phase, 3 hp	200 - 240 V				07040-2246	07060-2244
		X			07040-2246R	07060-2244R
W60-85.54 3 phase, 3 hp	200 - 240 V				07040-2247	07060-2245
		X			07040-2247R	07060-2245R

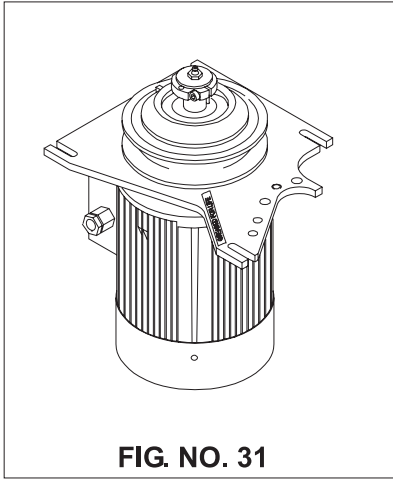


FIG. NO. 31

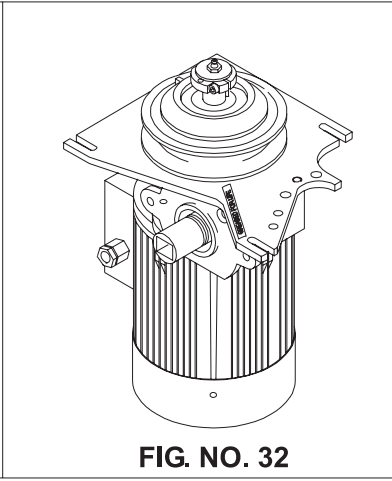
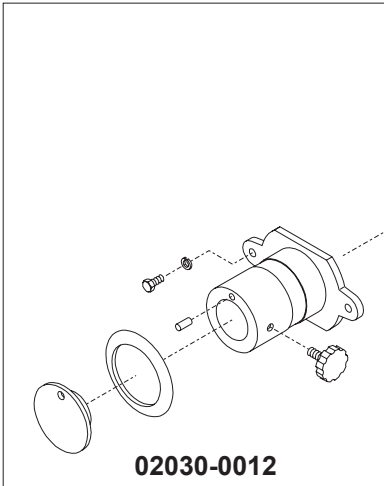
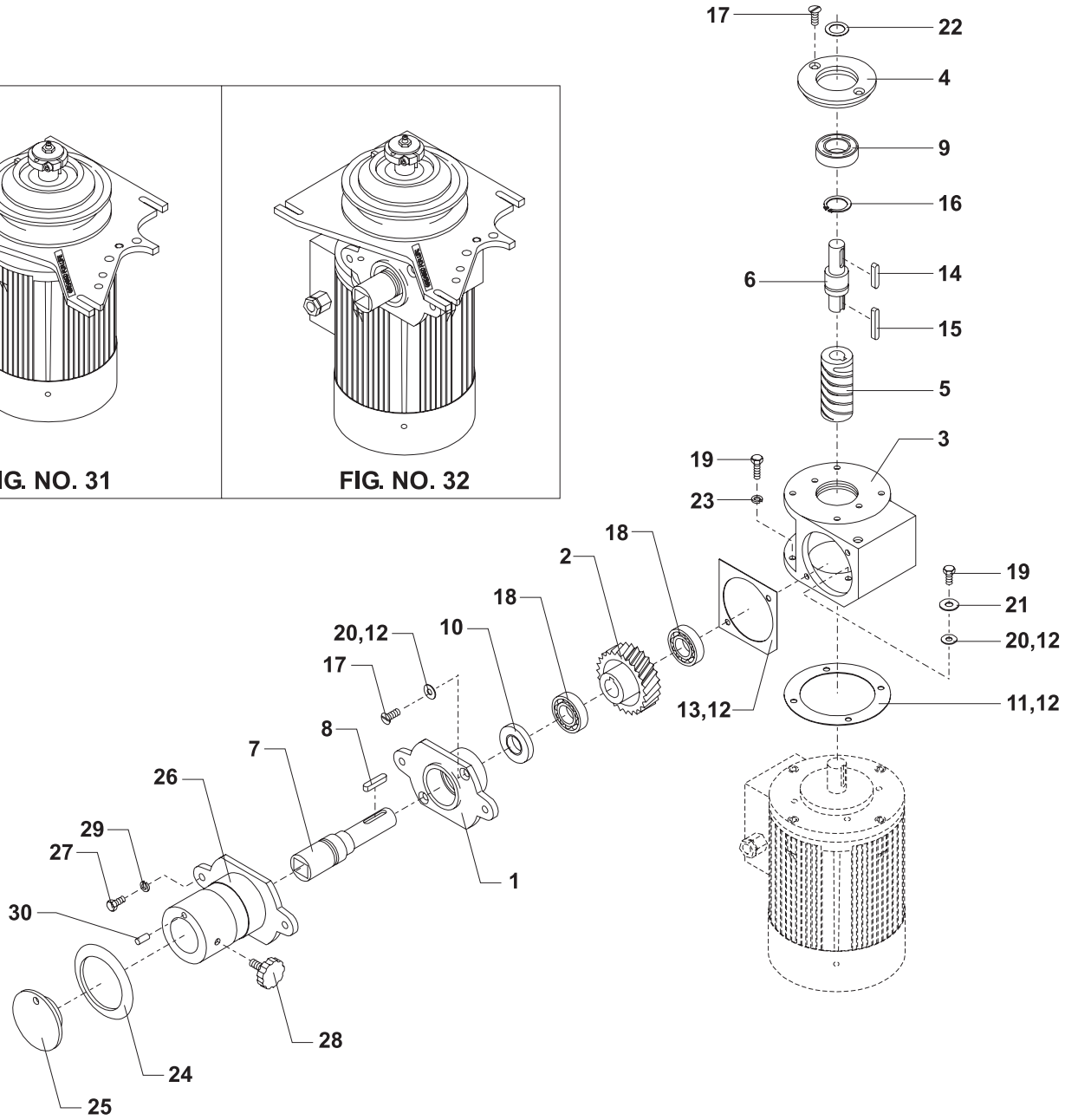
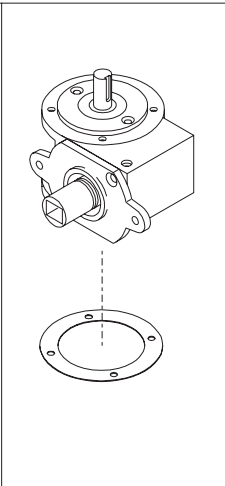


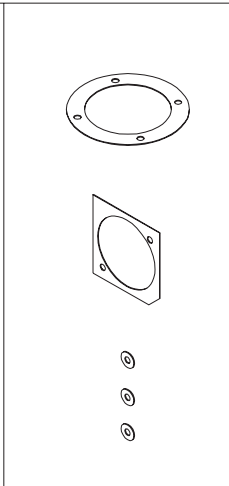
FIG. NO. 32



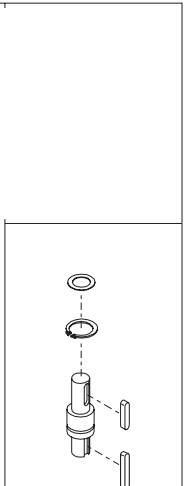
02030-0012



W30-10.5M



R20-300Z



R20-52Z

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Fig no.	Order no.	Description
1 .....	56CR10-111M .....	Safety Switch
2 .....	STA5320 .....	Hex cap screw
3 .....	STA5837 .....	Lock Nut
4 .....	STA5721 .....	Hex cap screw

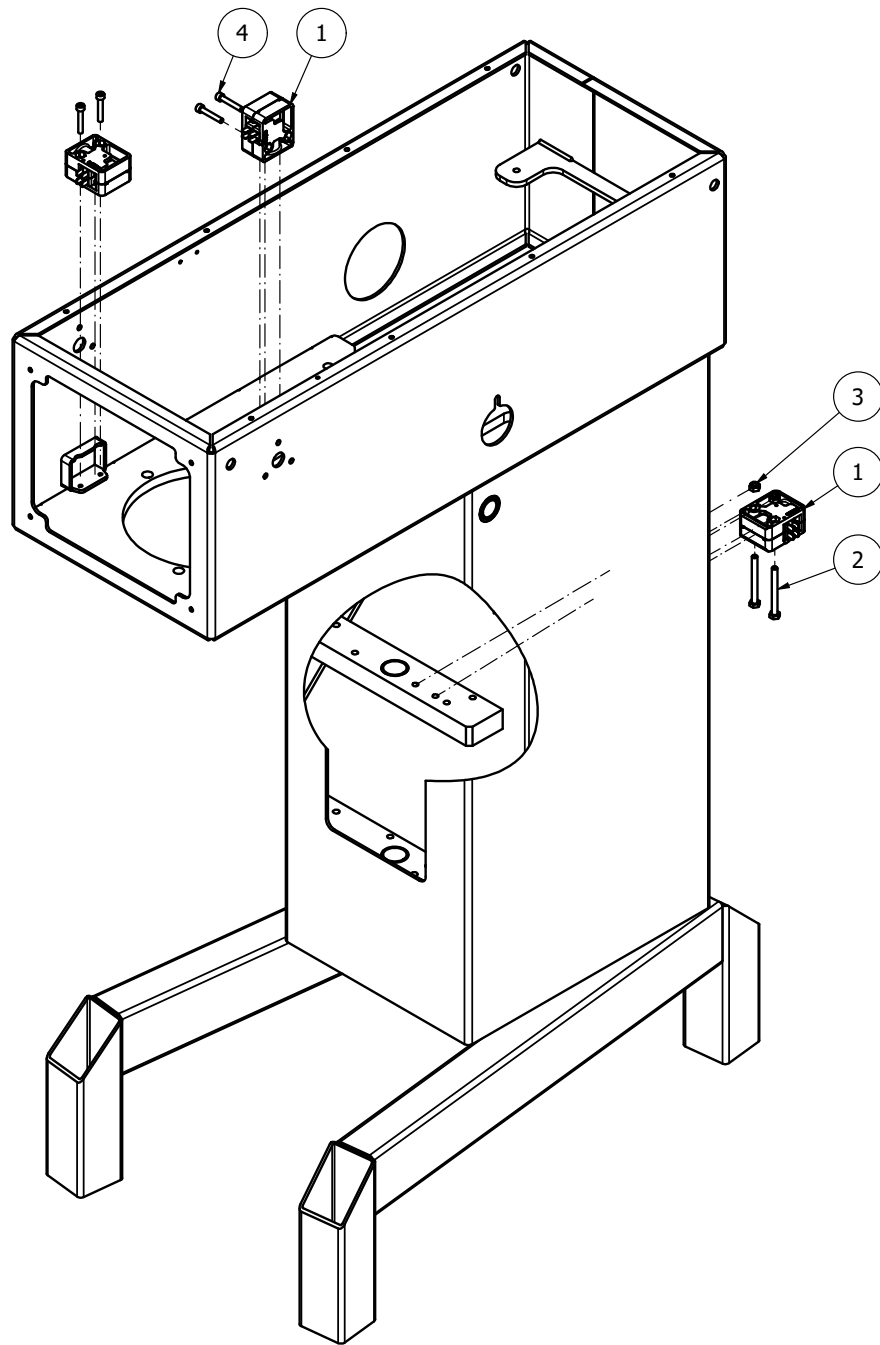


Fig no.	Order no.	Description
1 .....	*2) .. AR10E-430 .....	Isolating transformer
2 .....	AR30-453.1 .....	Physical earth label
3 .....	*1) .. AR31-152.1M .....	Enclosure assembly
.....	*2) .. AR31-152.3M .....	
4 .....	AR31-194.18M .....	Safety cable
5 .....	*1) .. AR31-194.54M .....	Power supply cable
.....	*2) .. AR31-194.57M .....	
6 .....	AR31-194.63M .....	Motor cable
7 .....	AR31-194.80M .....	Fuse cable
8 .....	AR31-194.81M .....	Fuse cable
9 .....	AR31-194.84M .....	Signal cable
10 .....	AR31-194.85M .....	Signal cable
11 .....	*3) .. AR31-530.13M .....	Front panel assembly
.....	*4) .. AR31-530.17M .....	
12 .....	08030-0804 .....	Fuse holder with fuse
12.1 .....	R20E-418.2 .....	Fuse
13 .....	*2) .. STA3046 .....	Crimp connector
14 .....	STA5232 .....	Self tapping Screw
15 .....	*2) .. STA5250 .....	Screw
16 .....	*2) .. STA5896 .....	Hex flange nut
17 .....	STA5897 .....	Hex flange nut

..... **Only** .....

..... \*1) .. Without isolating transformer

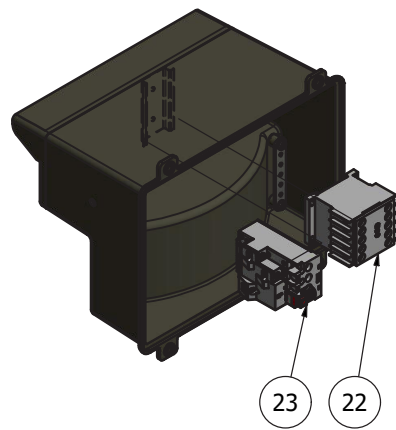
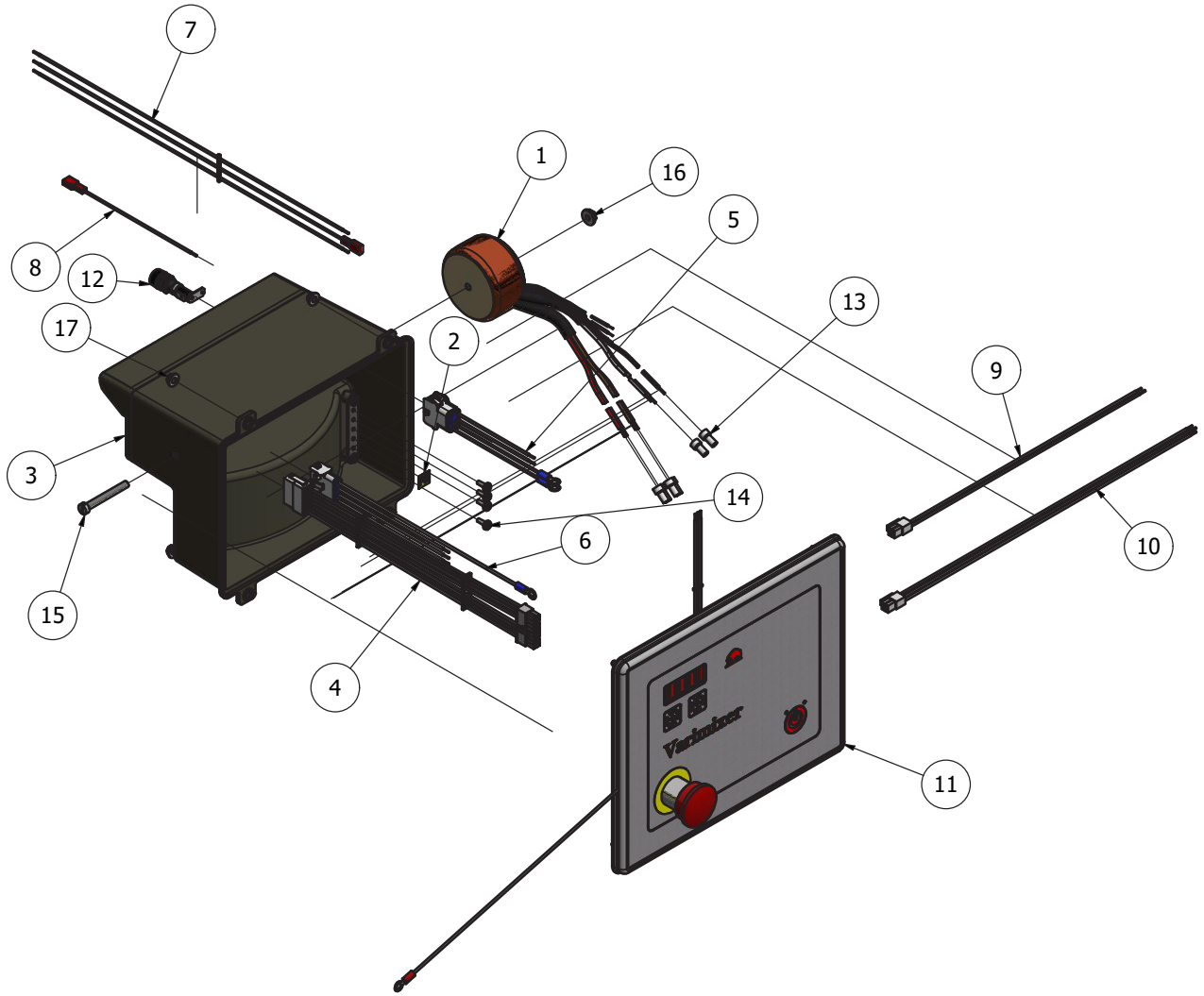
..... \*2) .. With isolating transformer

..... \*3) .. Panel power supply > 200V

..... \*4) .. Panel power supply < 200V

Frequency [Hz]	Voltage [V]	Motor [Order no.]	Power [hp] [ (kW) ]	Current [A]	Connection	Contactors, [fig.22]	Thermal Over- load Relay [fig.23]
60	1x115	<b>W60-85.61</b>	2 (1,5)	20		R100-88.8+ R20-88.47	R20-88.24
	1x208			10		R100-88.8+ R20-88.44	R20-88.24
	3x208	<b>W60-85.52</b>		6,4	<b>Δ</b>	R100-88.8	R20-88.12
60	1x208	<b>W60-85.64</b>	3 (2,2)	13,1		R100-88.8 R20-88.47	R20-88.24
50	3x230	<b>W60-85.54</b>		8,4	<b>Δ</b>	R20-88.5+ R20-88.44	R20-88.23
	0+3x380-415		4,85	<b>Y</b>	AR31-88.005	AR31-88.012	
60	3x480			4,4			





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Fig no.	Order no.	Description
1	AR31-174.35	Switch emergency stop
2	AR31-174.36	Switch mounting Collar
3	AR31-174.37	Switch contact block
4	AR31-194.41M	Grounding cable
5	AR31-194.82M	Supply cable
6	AR31-530.3	Front panel
7	*3) AR31-532.2	Control board
	*4) AR31-532.4	
8	AR31-562	Gasket
9	STA5762	Pan head screw
10	STA5897	Hex flange nut
	*3)	Panel power supply > 200V
	*4)	Panel power supply < 200V

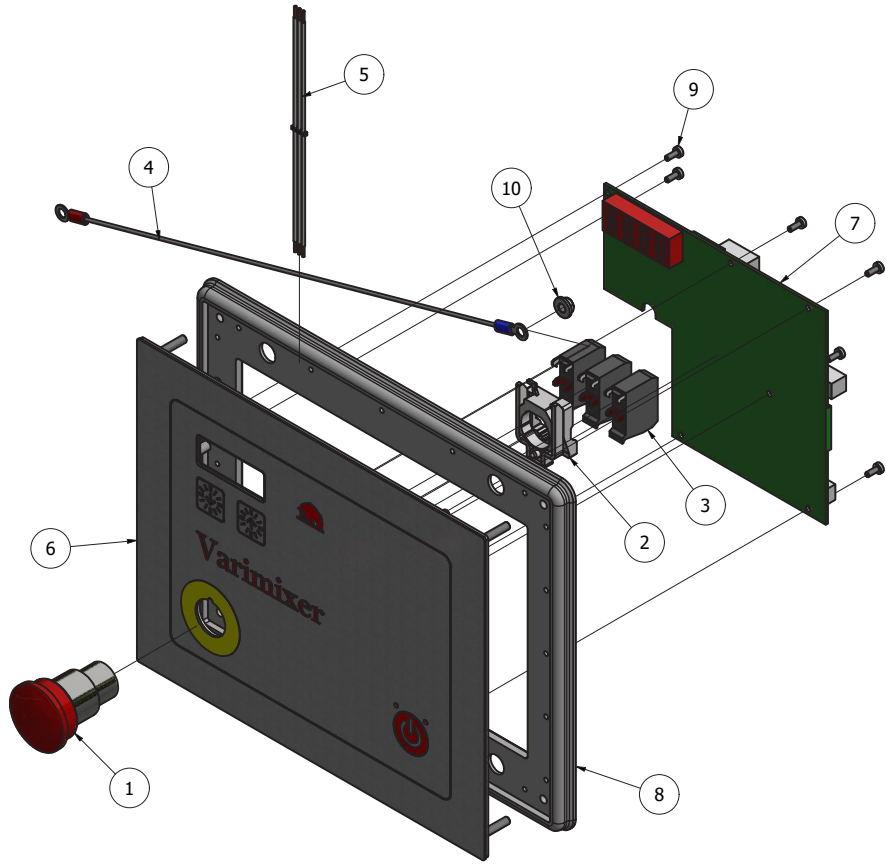
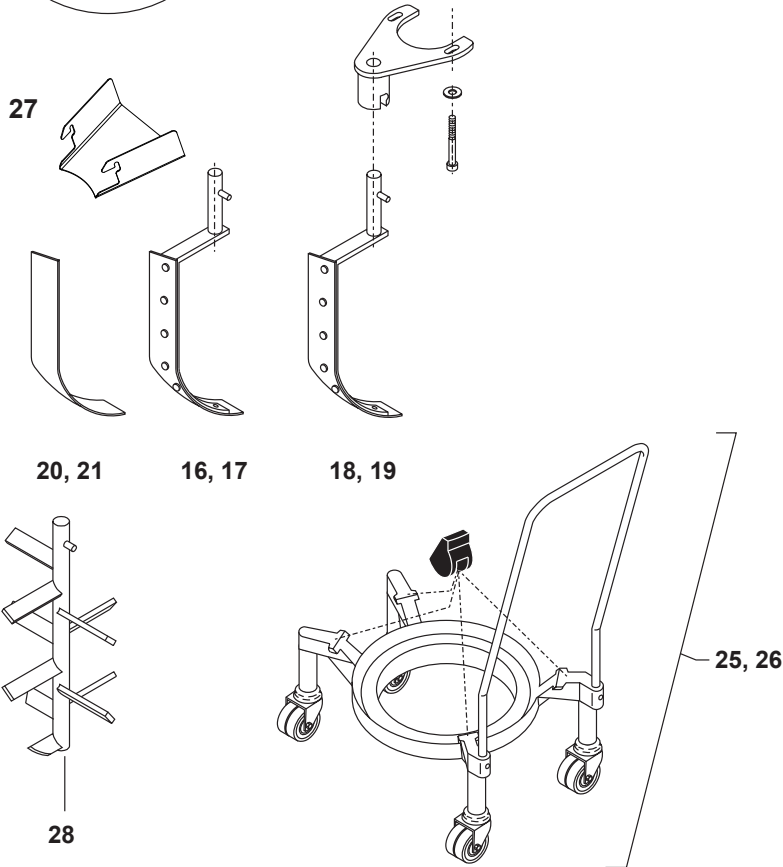
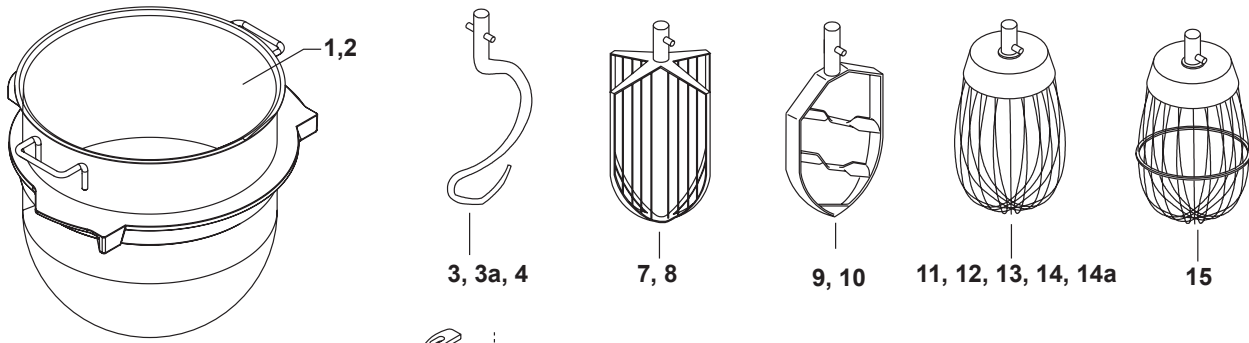
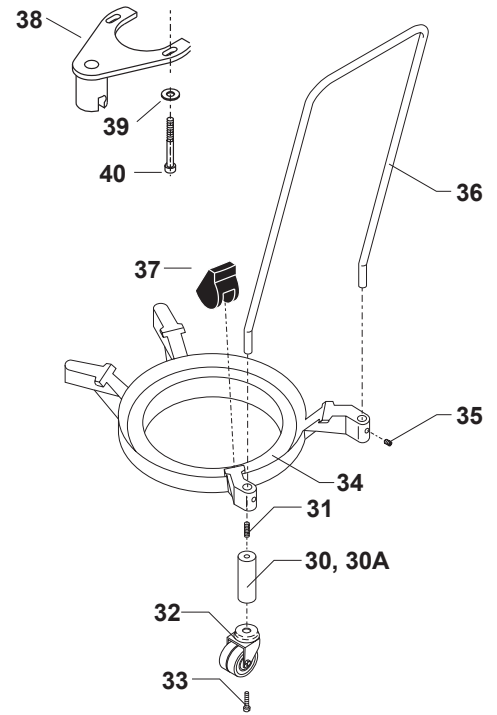


Fig. No.	Description	V30 Part No.	V30 Sold as	V40 Part No.	V40 Sold as	V60 Part No.	V60 Sold as
1	SS Bowl (Standard)	W30-75M	VBOWL-30	W40-75M	VBOWL-40	W60-75M	VBOWL-60
2	SS Bowl (Downsize)	W30-75AM	VBOWL16-30	W40-75AM	VBOWL20-40	W60-75AM	VBOWL30-60
3	Dough Hook	RN30-78.5M		R40-78M		R60-78M	VHOOK-60
3a	Dough Hook (V)			R40-78.5M	VHOOK-40	R60-78.5M	VHOOK-60P
4	Dough Hook (Downsize)	R27-78AM	VHOOK15-30	R40-78AM	VHOOK20-40	R60-78AM	VHOOK30-60
7	Wing Whip	14RN30	VWINGWHIP-30	14R40	VWINGWHIP-40	14R60	VWINGWHIP-60
8	Wing Whip (Downsize)	14R30A		14R40A	VWINGWHIP20-40	14R60A	VWINGWHIP30-60
9	S/S Flat Beater	RN30-27.2M		R40-27.2M	VBEAT-40SS	R60-27.2M	VBEAT-60SS
10	S/S Flat Beater (Downsize)	R27-27A2M	VBEAT16-30	R40-27A2M	VBEAT20-40	R60-27A2M	VBEAT30-60
11	Wire Whip	RN30-28M		R40-28M		R60-28M	VWHIP-60
12	Wire Whip (Heavy Duty)	RN30-28MS	VHDWHIP-30	R40-28MS	VHDWHIP-40		
13	Whip (thin wires)	R30-28MT		R40-28MT		R60-28MT	
14	S/S Wire Whip (Downsize)	R27-28AM	VWHIP16-30	R40-28AM	VWHIP20-40	R60-28AM	VWHIP30-60
14a	S/S Wire Whip (HD Downsize)					R60-28AMS	VHDWHIP-30-60
15	Whip reinforced					44R60	VHDWHIP-60
16	Bowl Scraper With holder	42RN30P		42AR41P	VSCRIP-40	42R60P	VSCRIP-60
17	Bowl Scraper (downsize)	42RN30AP		42AR41AP		42R60AP	VSCRIP30-60
18	Holder w/Blade	42RN30-202		42AR41-202		42R60-202	
19	Holder w/Blade (downsize)	42RN30A-202		42AR41A-202		42R60A-202	
20	Nylon Blade	42RN30-204		42R40-204		42R60-204	
21	Nylon Blade (downsize)	42RN20-204		42R40A-204		42R60A-204	
25	Bowl Truck	22WR30	VBTRUCK-30	22WR40	VBTRUCK-40WOF	22WR60	VBTRUCK-60
26	Bowl Truck (Downsize)	22WR30A		22WR40B		22WR60A	
27	Ingredient chute	56G20-280		56G20-280		56G20-280	
28	Powder mixer	39RN30		39R40		39R60	



Spare parts for tools



Spare parts for tools		V30	V40	V60
30	Spacer (Standard Bowl)	22R140.1-1W	22R140.8	22R140.3
30A	Spacer (Downsize Bowl)	22R140.1-2W	22R140.1-9W	22R140.1-9W
31	Screw	STA 5608		
32	Castor, Dual Wheel	22R150-520		
33	Bolt	STA 5131		
34	Bowl Truck Frame	22R30-41		
35	Set Screw	STA 5675		
36	Bowl Truck Handle	22R277		
37	Rubber Block	W30-206		

38	Scraper holder	42RN30P	42AR41P	42R60P
39	Washer	STA6030	STA6029	STA6029
40	Screw	STA5363	AR40-41	STA5652



# Varimixer

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