

Varimixer

# KODIAK10

Floor 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 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.

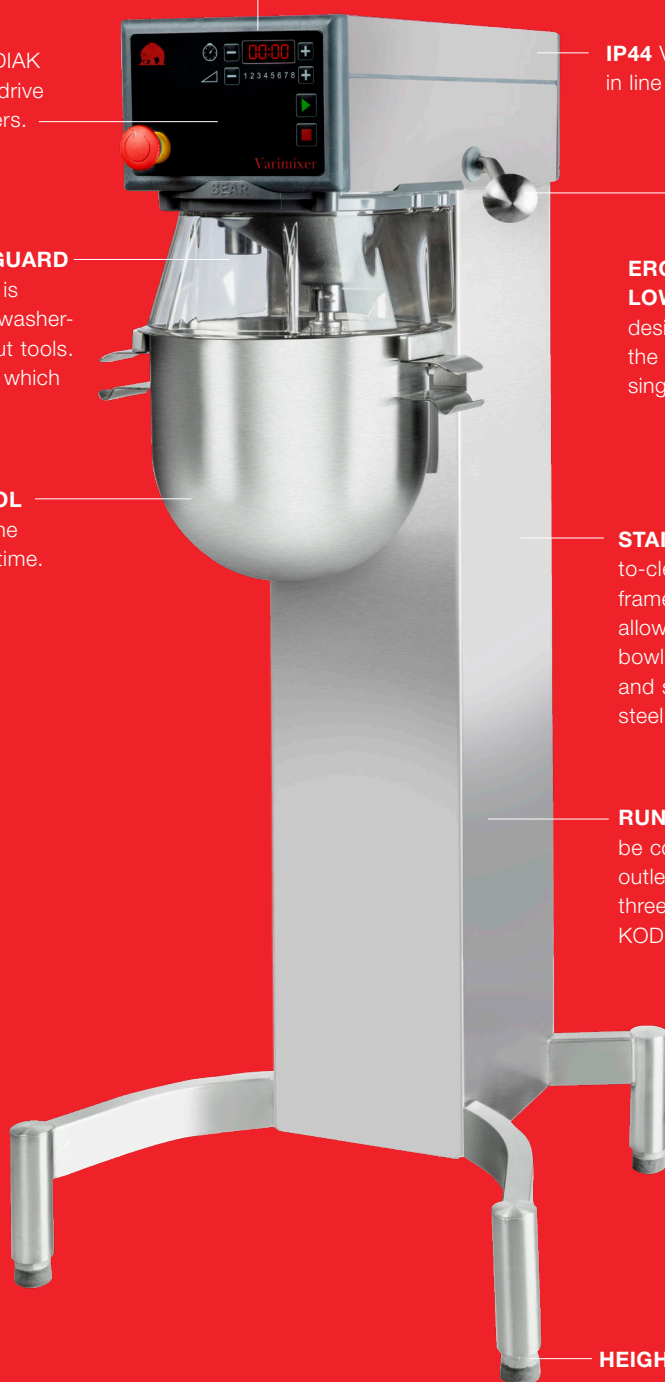
**ERGONOMIC RAISING AND LOWERING**

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.

**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.

**HEIGHT-ADJUSTABLE LEGS**



## VARIMIXER KODIAK10 OPTIONS – MODELS



Floor model, stainless steel



Marine version, Stainless steel

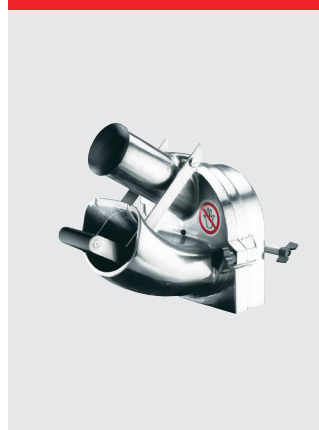
## OPTIONS – ATTACHMENT DRIVE



Attachment drive for meat mincer and vegetable cutter



Meat mincer, stainless steel, 62 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	HPFI type A-SI or PFI type B
Light industry/domestic	HPFI type A-SI
Net weight floor model	120 kg
Shipping gross weight	130 kg
H x W x L (Shipping dimensions)	1420 x 680 x 680 mm
H x W x L (Product dimensions)	1197 x 540 x 597 mm
HS Code	84341010
Vol. m <sup>3</sup>	0.66 m <sup>3</sup>
Ldm	0.19
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

Tools	Product		Special attention
Whip	Egg Whites	0.5 l	
	Whipped cream	2.5 l	
	Buttercream frosting	1.5 l	+ □
	Layer Cake Sponges	2.7 kg	
Beater	Mayonnaise	4 l	+
	Mashed potatoes	4 kg	+
	Cakes	2.5 kg	
	Icing, Fondant	2 kg	+ ○
Hook	Herb Butter	2 kg	+ □
	Meatball / Vegan meatball mix	3 kg	+
	Pasta, noodles (50%AR)	6 kg	●
	Dough, wheat (50%AR)	1.5 kg	●
	Dough, wheat (55%AR)	2 kg	●
	Dough, wheat (60%AR)	2.5 kg	○
	Dough, whole wheat (70%AR)	2.5 kg	
	Dough, rye bread	3 kg	+
	Dough, sourdough bread	2.5 kg	
	Dough, gluten free	2 kg	

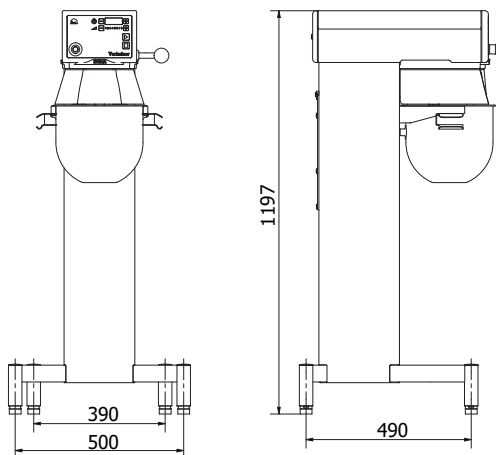
The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being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

Symbols explainer - Recommended actions:

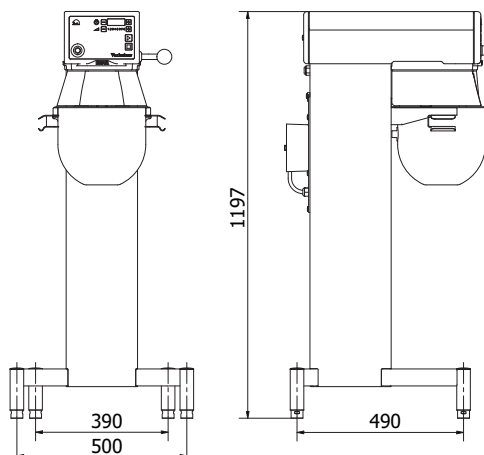
- + = Apply scraper, for the best and most efficient result
- = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools.
- = Recommended to work on low speed.
- = Recommended not to go above medium speed.
- AR = Absorption Ratio (moisture in % of dry matter)

## DIMENSIONS

Floor model, **standard**



Floor model, **marine**



## CERTIFICATIONS



# Varimixer

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