



W60P Food Mixer - 60 Quart Mixer

Project _____

Item Number _____

Quantity _____



Variable speed V-belt transmission based on precision machined cast iron pulleys.

Welded stainless sheet metal construction for strength and rigidity.



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



Standard Features

- Powerful 3 hp motor for heavy duty purpose
- 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 safety guard
- Front mounted controls with 15-minute timer with HOLD feature
- 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 safety guard is open or bowl is lowered.
- Overload protection and no voltage release
- 6 feet cord
- ETL and NSF listed

Optional Features

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

Standard Accessories:

- 63 quart bowl - Stainless steel
- Dough hook, double pin - stainless steel

Optional Accessories:

- 32 quart bowl and accessories
- Bowl scraper in 63 quart and 32 quart sizes
- Stainless steel wing whip
- Stainless steel wire whip
- Heavy wire whip
- Stainless steel flat beater
- Bowl truck with double wheel
- Stainless steel splash guard
- Bowl guard ingredient chute

Optional Attachments:

- Food slicer
- Meat grinder

Optional Equipment:

- Bowl lift Easylift II

Warranty:

One year parts and labor limited warranty

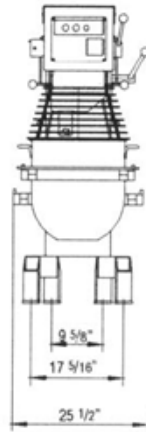
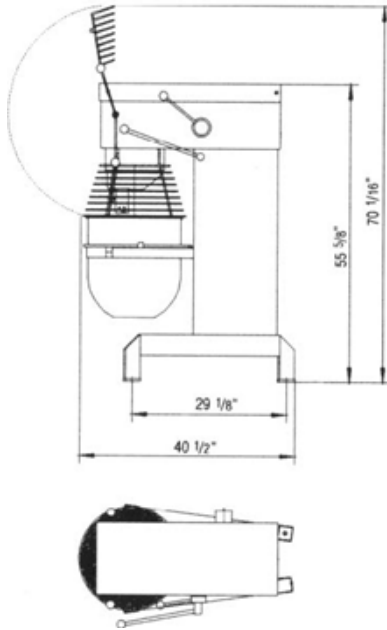
Approved By: _____ Date _____

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W60P Food Mixer - 60 Quart Mixer



**Bowl lift
Easylift II**



Bowl scraper



Bowl truck



**Food slicer
312GS**



**Meat grinder
302**

Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
W60P	Large bowl 63 qt. 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 foot flexible 3-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 (contact us) 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 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

Bread Dough (65% AR)..... Hook 100 lbs.
Pizza Dough (50% AR)..... Hook 85 lbs.

%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.

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