



The Varimixer AR series of rugged 30 to 100-litre mixers meets even the most demanding requirements for ease-of-use in commercial kitchens, bakeries and food industries of all types and sizes – on land and at sea.

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AR

# THE MIXER FOR EVERYONE AND EVERYTHING

The legendary Varimixer AR series meets the requirements for rugged, powerful 30 to 100-litre mixers. With the infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.

The Varimixer AR series meets the requirements for rugged, powerful 30, 40, 60, 80 and 100-litre mixers. With the infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.

Whether you need to beat, whip or knead, there is likely to be a Varimixer AR that is perfect for the job. For medium-sized bakeries or commercial kitchens, or large-scale food production.

Simply place the bowl between the two arms, and it can be lowered, raised and locked in place in a single smooth movement. No heavy manual lifting. Varimixer AR30-80-litre models come with either manual speed control and bowl raising and lowering using a lever, or automatic control using the machine's intuitive display. In the 100-litre Varimixer AR the lifting function is automatic as standard.

Smaller bowls and matching tools are available for all models, so that smaller batches can be produced using the same machines. Two sizes in one increases versatility.

The stainless steel Varimixer AR is also available in a marine version that meets the USPHS requirements. The models 60 litres and above in size can be supplied with a waterproof mixing head.



## MULTIPLE CAPACITIES IN ONE MACHINE

Bowls and tools for production at half volume are available for models from AR30 to AR80. AR100 can be equipped for production capacities of 100, 60 and 40 litres.

**SEAMLESS SPEED CONTROL** The speed is variable controlled by a very rugged system of belts, rather than gears. This solution means that the mixer does not contain oil, thus avoiding the risk of oil spilling into the bowl.

**DIGITAL TIMER** operation time can be controlled or monitored via a digital timer. The machine stops at 0

**MEAT MINCER AND VEGETABLE CUTTER** The models from AR30 to AR80 are available with an attachment drive, to expand the mixer's potential applications.

**PLASTIC OR STAINLESS STEEL SAFETY GUARD** The AR series comes as standard with fixed safety guards made of CE marked and EU-approved plastic, with a chute that allows ingredients to be added during operation. It is also available with a detachable plastic guard, or a fixed or detachable stainless steel guard.

**AUTOMATIC FIXATION** The bowl is wheeled into place between the two arms. Using the handle – or automatically by pressing a button – the bowl is raised and locked in place in a single movement.

**EASY BOWL HANDLING** Choose between a manual bowl trolley for transport or an electric lifter, which handles transport to and from the machine and all bowl lifts. This also ensures good ergonomics during filling and emptying. Choose between several models.

**WHITE OR STAINLESS STEEL** An easy-to-clean design. The AR series is powder coated as standard and can be upgraded to a completely stainless steel frame.

**STRONG AND EFFECTIVE** The powerful motors have the capacity to handle large quantities of heavy ingredients.

**PIZZA SPECIAL** AR40 and AR60 are available in a special pizza version with an extra powerful motor that can easily handle 32 and 46 kg pizza dough, respectively.



*With its simple operation, proven and almost unfaltering technology, great strength and easy-to-clean design, Varimixer AR is a worldwide success – on land and at sea. For medium and large-scale production.*



*Varimixer AR40 and AR60 are available in a special pizza version with an extra powerful motor and a dough hook with double bayonet fitting, which ensures perfectly stable rotation in even the most demanding pizza dough.*