

# W20P Food Mixer

Project	
Item	
Quantity	
CSI Section 11400	
Approval	
Date —	
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## Models

□ W20P



# Standard Features

- Powerful 1 hp motor with cord and plug
- Overload protection and no voltage release
- UL and NSF Listed
- Neoprene feet to minimize walking, rusting or counter damage
- Provisions for bolting to counter or table
- Permanently lubricated planetary head
- 15-minute timer
- Stainless steel 20-qt. bowl and stainless steel dough hook

# Options & Accessories

- 12-qt. bowl and stainless steel dough hook
- ☐ Mixer table with or without casters (see pictures) Dimensions 18"W x 24" D x 22" H)

# Specifications

The Varimixer W20P is a rugged 20-Qt. mixer designed specifically for mixing pretzel or pizza dough. A powerful 1 horsepower motor with thermal overload protection guarantees peak performance to mix the stiffest dough. The tough stainless steel hook kneads dough downward in hand-like fashion to produce a smooth silky dough that will not climb up the hook. Dough removal from the stainless steel bowl is clean and easy.

The W20P single speed transmission is preset at an ideal 90 RPM to assure consistent mixing by even the most inexperienced operator. Easy-to-use Start/Stop buttons and a Timer are front mounted for efficiency and convenience.

A 6'115-volt cord and plug set is included. The mixer base is predrilled and bolts are provided for securing the mixer to a work surface. An optional 22-inch high table raises the mixer to optimum working height.

The W20P is Listed by NSF and UL.









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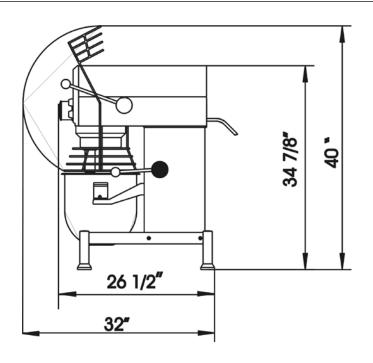
E-mail: mix@varimixer.com

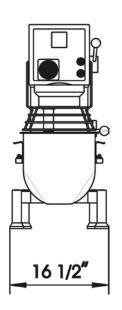
www.varimixer.com

Bulletin No. W20P 09/07

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#### DIMENSIONS

DIMENSIC												
MODEL	CAPACITY	OVERALL SIZE (cm)		NET	SHIPPING INFORMATION							
NO.		HEIGHT WII	WIDTH	H LENGTH	WEIGHT	WEIGHT	CLASS	CU. FT.	DIMENSIONS			
W20A	Large Bowl. 20-Qt. Small Bowl 12-Qt.	34.875" (88.6 cm)	16.5" (41.91 cm)	26.5" (67.3 cm)	216 lbs. (98 kg)	293 lbs. (133 kg)	85	25	<b>H</b> 47" (119.4 cm)	<b>W</b> 29" (73.7 cm)	<b>L</b> 32" (81.3 cm)	

CAPACITY CHART

Bread Dough (65% AR)

Pizza Dough (50% AR)

Pretzel Dough

#### **ELECTRICAL DATA FOR MOTOR\*\***

### \*115VAC Supply/60 HZ/1 Phase

 Feed Wires incl. Ground
 3

 Motor Power
 HP
 1

 Amperes, full load
 A
 12

Power cord included with plug NEMA 5-15P

#### MIXING SPEED

Agitator Speed ......90

### %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

\*On the nominal motor voltage, + or - 10% tolerance is allowed.

\*\* Also available in 220/60/1, 220/50/1, 110/50/1. Not submitted for UL listing.



Hook

Hook

Hook

Standard tools: Stainless Steel Dough Hook.

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6 lbs.

20 lbs.

12 lbs.

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