

PRICE LIST 2016



100 years of reliability - responsibility - honesty.



Valid from January 1, 2016
Ver. 1

One hundred years and counting

In 1915, Palle Hoff Wodschow founded the company that was to become world famous for being 'Strong as a BEAR'.

It was about mixers. It is still about mixers.

It was about a man who built his business on three strong values. It is still about three strong values, although they now form the basis of a global business.

Reliability. Responsibility. Honesty.

This is the way it has been for a hundred years. While words like these may sound hollow in the modern world, these old values represent a unique business a solid foundation for BEAR Varimixer – now and in the future. Without content, these words would be meaningless clichés, but when customers, dealers and our entire support base back up these words with action – that makes a company very strong.

Strong as a Bear.

But is it enough that our products last for years? When we take responsibility and offer a service that is far above the normal standard? When we do not promise more than we can keep – and keep what we do promise?

No – more is needed in today's marketplace!

There was a time when baking bread and preparing food was hard manual work. But with the advent of industrialization, bakeries and restaurants gained a helping hand from what is still an indispensable tool – the mixer.

In addition, the global market extends to nations where the production of bread and bakery products is not the staple diet. This requires readjustment and development if you want to retain your niche – mixers.

It requires us to understand that we need to develop the right machines to satisfy the new demands. Machines that are based on the person who will be pressing the buttons. Machines that are not only designed based on engineering knowledge and tradition. Machines that make the work easier for the users. Machines that are intuitive.

This has become our fourth and newest value – development at the cutting edge.

With Kodiak, we have set new standards for how a food mixer should be designed. A leading position that we intend to keep.

The first step into the future – excellence for the next one hundred years.

The US history

BEAR Varimixer has been present in USA for more than 30 years. It started with Welbilt, later that became Enodis and then Manitowoc. For this period, Varimixer was distributed with great passion, by skilled employees out of the Frymaster factories in Shreveport, LA.

However, 1st of January 2012 we started out from Charlotte, NC with Varimixer North America (VNA) as an independent distributor. From VNA we have expanded the business significantly and are now serving customers in many segments as Food Service, Retail, Industrial and Marine.

Over the last 30 years, BEAR Varimixer has become a strong and well known brand in USA, and with more than 15,000 mixers running in the field, we are looking forward to service you for many more centuries to come.

Front page: Mr. Palle Wodschow and his wife Tekla showing their mutual affection at the staircase in front of Sorø Akademi, Denmark.

They were engaged on the 5th of June 1915 - the same day Wodschow & Lindbæk was founded.



TEDDY V5



UNIQUE SELLING POINTS



White



Silver



Red



Black

- Stainless steel tools
- Silent motor
- Easy cleaning
- Heavy duty mixer
- Fixed safety guard
- Left and right hand operation

TOOLS INCLUDED - STAINLESS STEEL



Bowl and lid



Splash guard



Filling chute



Whip



Hook



Beater



ACCESSORIES



Stackable bowls with lids

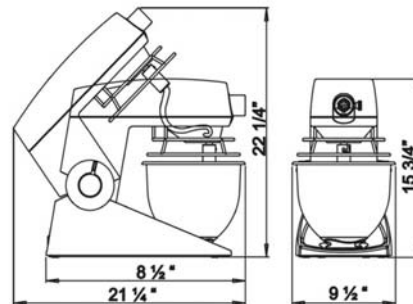


Lid for bowl



Meat grinder, stainless steel, 2" diameter. 1/8" disc included

DIMENSIONS



5 Qt. PLANETARY MIXERS

Item no.	Product	Price USD
TEDDY V5	Standard features: 5 Qt. Mixer as standard powder coated Attachment hub A-Equipment: 1 Stainless steel bowl 1 Stainless steel dough hook 1 Stainless steel wire whip 1 Stainless steel beater 1 Plastic bowl lid 1 Ingredient chute Thermal overload protection Snap in safety guard Electrical: 0.4 H.P - 3.0 Amps, 115V 60 Hz 1 Ph. cord and plug	1.850
	White color	1.850
	Black color	1.850
	Red color	1.850
	Silver color	1.850

Accessories V5

227/5	Ingredient chute	63
203/5	Stainless steel bowl	141
SS:204/5	Stainless steel flat beater	67
207/5	Stainless steel wire whip	139
213/5	Stainless steel hook	67

Equipment Meat grinders - see page 22



TEDDY with meat grinder, stainless steel.





CONTROL PANELS

MIXER SIZE	20 Qt.	KODIAK 30 Qt.	30 Qt. 40 Qt. 60 Qt. 80 Qt.	100 Qt.	150 Qt.	ERGO 60 Qt. ERGO 100 Qt. ERGO 140 Qt.
CONTROL PANEL	MK-1	VL-1C	VL-1	VL-1L	MK-1L	VL-4
IMAGE						
Manual speed regulation	-	-	√	√	√	-
Electrical speed regulation	√	√	-	-	-	√
Manual bowl lowering	√	√	√	-	-	-
Electrical bowl lowering	-	-	-	√	√	√
Automatic bowl lowering	-	-	-	-	-	√
Timer with auto-stop	√	√	√	√	√	√
Programmable, Remix	√	-	-	-	-	√
Pause function	√	√	-	√	-	√
Emergency stop	√	√	√	√	√	√

TECHNICAL DATA

	Volume Qt.	B-equipment volume Qt.	H.P.	Standard voltage V	Other Voltage	Frequency	Net weight lbs.	Variable speed RPM	Meat Grinder	Food Slicer
TEDDY V5	5	-	0.4	115V	Other voltage power supply are available upon request in the range of 110V to 480V.	All standard and marine mixers are available in 50 and 60 Hz.	40	78 - 422	304	-
V20	20	13	1.0	115V			181	98 - 375	302	312GS
KODIAK V30K	30	16	1.6	208V			254	64 - 353	302	312GS
V30	30	16	2.0	115V			375	57 - 311	302	312GS
V40	40	20	3.0	208V			397	53 - 294	302	312GS
V60	60	30	3.0	208V			606	53 - 288	302	312GS
V80	80	40	4.0	208V			750	47 - 257	302	312GS
V100	100	40+60	4.0	208V			871	47 - 257	-	-
V150	150	80	5.0	208V			1157	47 - 257	-	-
ERGO60	60	30	4.0	208V			728	53 - 288	-	-
ERGO100	100	40+60	5.0	208V			944	47 - 257	-	-
ERGO150	150	80	7.0	208V			1157	47 - 257	-	-



GUIDE FOR CONFIGURATION

	Mixer Model	V5				V20	V20 NH	Down size accessories V20	V30K	V30K NH	Down size accessories V30K	V30	V30 NH	Down size accessories V30A	V40	V40 NH	V40P	V40P NH	D ac	
		Silver	Red	Black	White															
	Volume, Qt.	5 qt.				20 qt.	20 qt.	210/13 qt.	30 qt.	30 qt.	16qt.	30 qt.	30 qt.	30/16 qt.	40 qt.	40 qt.	40 qt.	40 qt.	4	
	Control system standard	Teddy				MK-1	MK-1		VL-1C	VL-1C		VL-1	VL-1		VL-1	VL-1	VL-1	VL-1		
	Control system optional											MK-IV	MK-IV		MK-IV	MK-IV	MK-IV	MK-IV		
Mixer configuration	Mixer in stainless steel					Incl.	Incl.		Incl.	Incl.		√	√		√	√	√	√		
	Marine version USPHS					√	√					√	√		√	√	√	√		
	IP54 Upgrade											√	√		√	√	√	√		
	Prison package											√	√		√	√	√	√		
	Power bowl lift																			
	No latch - self aligning bowl											Incl.	Incl.		Incl.	Incl.	Incl.	Incl.		
	Timer electronic								Incl.	Incl.		Incl.	Incl.		Incl.	Incl.	Incl.	Incl.		
	Timer mechanical					Incl.	Incl.													
	Hydraulic bowl damper											Incl.	Incl.		Incl.	Incl.	Incl.	Incl.		
	Attachment hub					Incl.	Incl.		Incl.			Incl.			Incl.		Incl.			
	Pedestal base in stainless steel					√	√													
	Bowl screen	Stainless steel, grid					Incl.	Incl.					Incl.	Incl.		Incl.	Incl.	Incl.	Incl.	
		Stainless steel, grid and removable																		
		Plastic, removable					Incl.			Incl.	Incl.									
		Splash guard, Stainless steel, removable																		
Dust tight, stainless steel												√	√		√	√	√	√		
Accessories	A-equipment		bowl hook whip ss beater	bowl hook whip ss beater	bowl hook whip ss beater		bowl hook whip ss beater	bowl hook whip ss beater	bowl hook whip ss beater	bowl hook whip ss beater	bowl hook whip ss beater	bowl hook whip ss beater	bowl hook whip ss beater		bowl hook whip ss beater	bowl hook whip ss beater	bowl hook whip ss beater	bowl hook whip ss beater		
	Stainless steel bowl		Incl.	√	√	√	√	√	√	√	√	√	√	√	√	√	√	√	√	
	Stainless steel dough hook		Incl.	√	√	√	√	√	√	√	√	√	√	√	√	√	√	√	√	
	Stainless steel dough hook double pin											√	√		√	√	√	√	√	
	Stainless steel wire whip		Incl.			√	√	√	√	√	√			√						
	Stainless steel Heavy wire whip			√	√							√	√		√	√	√	√	√	
	Reinforced whip																			
	Stainless steel wing whip			√	√							√	√		√	√	√	√	√	
	Stainless steel flat beater		Incl.	√	√				√	√	√	√	√		√	√	√	√	√	
	Alu. flat beater					√								√						
	Bowl scraper			√	√	√	√	√	√	√	√	√	√	√	√	√	√	√	√	
	Bowl truck single wheel																			
	Bowl truck double wheel											√	√	√	√	√	√	√	√	
	Bowl trolley								Incl.	Incl.										
	Plastic bowl lid		Incl.																	
	Ingredient chute			√	√	√			Incl.	Incl.		√	√		√	√	√	√	√	
	Table in stainless steel			√	√															
	Table in stainless steel with castors			√	√	√														
	Meat Grinder 304			√																
	Meat Grinder 302				√	√			√	√		√			√		√			
	Food slicer 312GS			√	√	√			√	√		√			√		√			
	Bowl lift Flexlift											√	√		√	√	√	√	√	
	Bowl lift Easylift 60 II											√	√		√	√	√	√	√	
	Bowl lift Easylift 140																			
	Bowl lift Maxilift / Megalift																			
1 x 115/60		Incl.	Incl.	Incl.				√	√		Incl.	Incl.								
1 x 208/60			√	√				Incl.	Incl.		√	√		√	√	√	√	√		
3 x 208/60											√	√								
1 x 230/60								√	√											
3 x 480/60											√	√		√	√	√	√	√		
400V/50Hz																				
Cord and plug		Incl.	Incl.	Incl.																
Cord								Incl.	Incl.		Incl.	Incl.		Incl.	Incl.	Incl.	Incl.	Incl.		

- √ A valid option for the mixer
- √ Higher price
- Incl. Included in the standard mixer configuration
- Incl. Can be deleted from configuration
- Not possible



LIMITED WARRANTY

Varimixer warrants its commercial mixer to the original purchaser against defects in material or manufacture for a period of one year from the date of original purchase, subject to the following exclusions and limitations. The warranties provided by Varimixer do not apply in the following instances:

EXCLUSIONS

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer, proper installation procedures are covered in the Varimixer Spare Parts and Operations Manual.
2. In the event that the equipment is improperly maintained. Proper maintenance is the responsibility of the user. Proper maintenance procedures are covered in the Varimixer Spare Parts and Operations Manual.
3. In the event that failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to a defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been altered or removed.
6. On parts which would normally be worn or replaced under normal conditions.
7. With regard to adjustments and/or calibrations. Checking of and changes in adjustments and calibrations are the responsibility of the installer, Proper installation is the responsibility of the installer, proper installation procedures are covered in the Varimixer Spare Parts and Operations Manual.

If any oral statements have been made regarding the appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Varimixer shall be the repair and/or replacement at the option of Varimixer, of the appliance or components or part thereof. Such repair or replacement shall be the expense of Varimixer *except* that travel over 100 miles or two hours, overtime, and holiday charges shall be, the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the origin, warranty for any period for the appliance or for any component part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Varimixer with new or functionally operative parts. The liability of Varimixer on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE

If you claim a defect covered by this Limited Warranty, first direct your claim to the local Authorized Service Agency, giving model, serial and code numbers, voltage, a description of the problem and your sales slip. If this procedure fails to be satisfactory to you, you may write to the Varimixer National Service Manager, 14240 South Lakes Drive, Charlotte, NC 28273; you should include the information listed above.

Varimixer

14240 South Lakes Drive
Charlotte, NC 28273

Phone: 800 222 1138

Fax: 704 583 1703

E-mail: mixer@varimixer.com

www.varimixer.com

