

# MIX-IT...

5 - 10 - 20 - 30 - 40 - 60 - 80 - 100 - 140 - 200 LITRE MIXERS



# TEDDY™ 5 L

## STANDARD EQUIPMENT



Bowl, stainless steel, white plastic lid



Feed tray



Stainless steel whip



Stainless steel dough hook



Stainless steel beater

## EXTRA ACCESSORIES



Meat mincer, 62 mm, stainless steel, with large polished meat tray. Includes disc (with 8 mm holes) knife and stopper. All dishwasher safe!



Vegetable cutter, stainless steel. 4 discs with 6 functions included:  
Slicing: 2 mm + 2.6 mm  
Shredding: 3 mm + 5 mm  
Rasping: 2 mm  
Julienne: 8x8 mm  
All dishwasher safe!



Splash/dust guard



Stackable bowls with lid



Bowls, stackable without lid



Lid, food colours

## TEDDY 5 L – 2.5 KG BREAD DOUGH (60%AR)

White



Grey



Black



Red



The smallest **BEAR Varimixer, TEDDY**, is an exceptionally sturdy, useful table machine for daily production in **bakeries, patisseries and kitchens** or as a **laboratory machine**.

**TEDDY** comes with a fixed stainless-steel safety guard, bowl, dough hook, whip and beater, as well as feeder tray and plastic lid for the bowl. Attachment drive is also standard. **TEDDY** can be operated from both sides which provides flexible placement possibilities.



# RN10 VL-2 & RN20 VL-2

## TABLE AND FLOOR MODEL

### STANDARD EQUIPMENT

RN10 VL-2 AND RN20 VL-2 ARE AVAILABLE AS TABLE OR FLOOR MODEL



10 L bowl,  
stainless steel



20 L bowl,  
stainless steel



Dough hook,  
stainless steel



Whip,  
stainless steel



Beater,  
stainless steel



Feed tray,  
stainless steel

### EXTRA ACCESSORIES

The 10 L and 20 L machines have a number of extra accessories, such as scraper, powder mixer and attachment drive for vegetable cutter and meat mincer – please see the back page.

The 20 L machine is also available with a whip with thicker or thinner wires and with B-equipment in 12 L size.

### CONTROL PANEL



VL-2 (Vari-Logic)  
with attachment drive

#### VL-2 panel for RN10 and RN20

- Variable speed
- 4 fixed speed settings, two of which are adjustable
- Timer, 60 minutes
- REMIX function – possible to save up to 4 programs
- Panel LEDs show actual speed and guide the user in operating the panel
- Emergency stop



VL-2 (Vari-Logic)  
without attachment drive

## RN10 VL-2

### 6 KG YEAST DOUGH (60%AR)

Decisive features of the new 10 L and 20 L BEAR Varimixers have been improved inside out. Brand-new motors and new control systems make the units more powerful than ever and the top speed is faster. The standard model of both machines is now in **stainless steel** and the three tools – whip, beater and hook – are also in **stainless steel**. The Vari-Logic control panel with REMIX™ function makes it possible to save up to four programs.

## RN20 VL-2

### 11 KG YEAST DOUGH (60%AR)





# BEAR Varimixer™

AR30 - AR40 - AR60 - AR80 - AR100 - AR140 - AR200

**STANDARD A-EQUIPMENT** FOR AR30 - AR40 - AR60 - AR80 - AR100 - AR140



Stainless steel bowl



Stainless steel dough hook



Whip with reinforced stainless steel wires



Aluminium beater with steel bayonet

All bowls are made of stainless steel – Aluminium ring for retention in bowl clamps – Stainless steel hooks – Whips with stainless steel wires – Aluminium beater with steel bayonet. Bowl, hook, whip and beater are also available as B-equipment.

**CONTROL PANELS**

FOR AR30 - AR40 - AR60 - AR80 - AR100 - AR140

See other control panel models on the back page



## MK-1

- Manual start/stop
- Speed and bowl lifting are manually operated on the right side of the machine.
- Optional features: timer and emergency stop.



## MK-1S

- Electric speed system
- Electric bowl lifting
- Manual start/stop
- Timer
- Emergency stop
- No operation on side

The 40 L and 60 L machines are available as reinforced pizza models: **AR40P** and **AR60P**. These machines have a more powerful motor that can process 25% more dough than a standard machine.

BEAR Varimixer also offers an ergonomic mixer, **ERGO BEAR**, which eliminates the need for manual lifting.

Further details are available in individual product pamphlets where **5 L**, **10 L** and **20 L**, as well as **ERGO BEAR**, **Easylift**, **Flexlift**, **Maxilift** and **Megalift** are described in detail. You are also welcome to visit our website, [www.bearvarimixer.dk](http://www.bearvarimixer.dk).

## AR80 MK-1S

### AR30 MK-1



22 KG YEAST DOUGH (60%)

### AR40 MK-1 + AR40P MK-1



AR40 - 30 KG YEAST DOUGH (60%AR)  
AR40P - 34 KG YEAST DOUGH (60%AR)

### AR60 MK-1S AR60P MK-1S



AR60 - 44 KG YEAST DOUGH (60%AR)  
AR60P - 56 KG YEAST DOUGH (60%AR)



60 KG YEAST DOUGH (60%AR)

## SCRAPER



The scraper is an efficient accessory that scrapes down the wall of the bowl and eliminates the need for manual scraping. This makes better use of the ingredients by providing greater volume and reduces mixing time. The scraper is available for machine sizes 10 – 200 L.

## ACCESSORIES FOR AR200



Whip with reinforced stainless steel wires



Stainless steel beater with three crossbars

The 200 L machine is available with a bowl, reinforced whip and beater. The whip is reinforced by thicker wires and a reinforced collar. The beater is made of stainless steel and has three crossbars to maximise the stirring process.

## AR200 VL-3



140 KG MASHED POTATOES

## AR140 VL-3



80 KG YEAST DOUGH (60%AR)

## AR100 MK-1S



70 KG YEAST DOUGH (60%AR)

# BEAR Varimixer™ – Extra

## ACCESSORIES



Standard stainless-steel bowl, with bowl ring of cast aluminium, for 30 – 200 L.



Air injection bowl, for 40 – 200 L. See separate brochure.



Standard whip with stainless steel wires. Available with thinner wires or 1 mm thicker wires for 20 – 100 L.



Reinforced whip for 60 – 200 L.



Wing whip, all stainless steel, for 20 – 200 L. Ideal for mashed potatoes, mayonnaise, etc.



Standard beater, cast aluminium with stainless steel bayonet for 30 – 200 L. Also available in stainless steel.



Standard hook in stainless steel for all mixers.



Powder mixer, stainless steel, for 20 – 200 L.



62 mm meat mincer, including disc (with 8 mm holes) and knife, for TEDDY 5 L and 10 L.



70 mm meat mincer, including disc (with 4.5 mm holes) and knife for 10 – 80 L.



Intermediate bearing for 70 mm meat mincer. Fits 20 – 80 L.



82 mm meat mincer, including pre-cutter, blade and disc (with 3 mm holes), for 20 L – 80 L.



Vegetable cutter 3VC for TEDDY and 10 L with adapted attachment drive.



Vegetable cutter GR10 for 10 L and GR20 for 20 – 80 L.



Shredding, slicing and julienne discs for vegetable cutter.



Bowl truck, four wheels, for 30 – 200 L.



# accessories

## ACCESSORIES



Collection tray for 70 and 82 mm meat mincer, from 20 – 80 L. Sausage filler for 70 and 82 mm meat mincers.



Rack for hanging mixer tools, two sizes: 91 cm for 10 – 40 L and 127 cm for 60 – 200 L.



Table for RN10 + R20 table models, with leaf and lower shelf, as well as fittings for attaching the machine. Stainless steel.



Scraper and scraper holder, stainless steel. The scraper blade can be attached and removed without tools which optimises cleaning and hygiene. The scraper gathers all the ingredients in the mixing process, at the same time performing a task otherwise done manually. The scraper blade is available in nylon or heat resistant Teflon – both approved for use with food products. Available for 10 – 200 L.



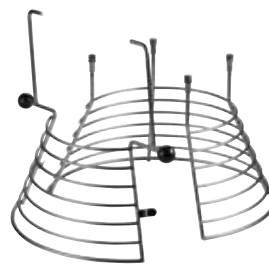
Encased stainless steel anti-splash guard, with or without inspection hatch. Available for 30 – 200 L.



Removable stainless-steel grid safety guard, for 20 – 200 L.



Removable plastic safety guard for 20 – 200 L.



Fixed grid safety guard, stainless steel, for permanent attachment on 10 – 200 L.



Fixed plastic safety guard for permanent attachment on 20 – 200 L.

## EASYLIFT



### EASYLIFT, FLEXLIFT, MAXILIFT AND MEGALIFT FUNCTIONS

- Flexlift, Maxilift and Megalift can rotate the bowl
- Compact equipment that fits into all bakeries and kitchens
- Eases the heavy lifting from the mixer to the next operation
- Individual working height adjustment
- Simple operation
- Functional design
- Components approved for use with food products
- Easy to clean and minimum maintenance
- Rechargeable in ordinary electrical outlet
- Rechargeable service-free batteries

## FLEXLIFT



## MAXILIFT / MEGALIFT



## CONTROL PANELS



**MK-1**  
Available for sizes AR30 – AR200  
Manual control panel.  
Speed and bowl lifting are manually operated on the right side of the machine.  
Optional features: timer and emergency stop.



**MK-1S**  
Available for sizes AR30 – AR100  
Electric control panel. Operated with double function: automatic bowl lift system and variable speed system.  
Jog function for lifting bowl.  
Speed minimised when machine stops.  
Timer. Emergency stop.



**VL-3 (Vari-Logic)**  
Standard panel for AR140 – AR200 and ERGO 40 – ERGO 100  
Industrial control panel for the most demanding conditions. The panel is a touch screen protected by a stainless steel frame. Automatic bowl lifting. Jog function for bowl lifting. Speed reduction before stopping. Variable speed, and four fixed speed settings. Timer, 60 minutes. Automatic bowl lowering possible. Pause function for inspecting contents. Panel LEDs show actual speed and guide the user in operating the panel.



**MK-III**  
Available for sizes AR40 – AR200, and ERGO 40 – ERGO 100  
Programmable panel. 25 programs, each with 9 different speeds and times. The speed is variably adjustable. Speed reduction before stopping. Timer, 60 minutes. Jog function for bowl lifting. Pause function, used for inspecting contents. Cleaned by using damp cloth. Automatic bowl lifting. Emergency stop.

	VOLUME	KW	HP	SPECIFY ELECTRIC CURRENT WHEN ORDERING	NET WEIGHT, KG	L X B X H	VARIABLE SPEED	EXTRA BOWLS	ATTACHMENT DRIVE	MEAT MINCER	VEGETABLE CUTTER
TEDDY 5 L	5	0.5	0.75		18	462 X 240 X 400	78 - 422	-	STANDARD	62 MM	3VC
RN10/TABLE	10	0.37	0.50		48	605 X 369 X 639	110 - 420	-	EXTRA	62+70 MM	3VC+GR10
RN10/FLOOR	10	0.37	0.50		58	630 X 568 X 1194	110 - 420	-	EXTRA	62+70 MM	3VC+GR10
RN20/TABLE	20	0.75	1.0		92	670 X 440 X 885	98 - 375	12	EXTRA	70+82 MM	GR20+
RN20/FLOOR	20	0.75	1.0		98	740 X 570 X 1290	98 - 375	12	EXTRA	70+82 MM	GR20+
AR30	30	1.0	1.25		180	910 X 535 X 1210	57 - 311	15	EXTRA	70+82 MM	GR20+
AR40	40	1.1	1.5		180	910 X 535 X 1210	53 - 294	20	EXTRA	70+82 MM	GR20+
AR40P	40	1.85	2.5		180	960 X 675 X 1394	53 - 294	20	EXTRA	70+82 MM	GR20+
AR60	60	1.85	2.5		275	1028 X 648 X 1413	53 - 288	30	EXTRA	70+82 MM	GR20+
AR60P	60	3.0	4.0		275	960 X 675 X 1394	53 - 288	30	EXTRA	70+82 MM	GR20+
AR80	80	3.0	4.0		375	1190 X 654 X 1470	47 - 257	40	EXTRA	70+82 MM	GR20+
AR100	100	3.0	4.0		395	1150 X 691 X 1593	47 - 257	40+60	EXTRA	70+82 MM	GR20+
AR140	140	4.0	5.5		510	1330 X 756 X 1701	47 - 257	80	-	-	-
AR200	200	4.0	5.5		580	1330 X 756 X 1920	47 - 257	100	-	-	-
ERGO40	40	1.1	1.5		273	905 X 582 X 1613	53 - 294	20	-	-	-
ERGO60	60	1.85	2.5		365	1035 X 694 X 1803	53 - 288	30	-	-	-
ERGO80	80	3.0	4.0		395	1147 X 722 X 1845	47 - 257	40	-	-	-
ERGO100	100	3.0	4.0		400	1150 X 722 X 1957	47 - 257	40+60	-	-	-

CAPACITY TABLE	5 L	RN10	RN20	AR30	AR40	AR40P	AR60	AR60P	AR80	AR100	AR140	AR200
EGG WHITE	0,7 L	1 L	2,4 L	3,5 L	6 L	6 L	9 L	9 L	12 L	15 L	21 L	27 L
WHIPPED CREAM	1,5 L	2,5 L	5 L	7,5 L	10 L	10 L	15 L	15 L	30 L	45 L	75 L	120 L
MAYONNAISE	4,4 L	8 L	16 L	24 L	32 L	32 L	48 L	48 L	64 L	80 L	112 L	160 L
HERB BUTTER	1,7 KG	5 KG	10 KG	17 KG	25 KG	25 KG	45 KG	45 KG	60 KG	75 KG	105 KG	150 KG
MASHED POTATOES	2,5 KG	3,5 KG	12 KG	18 KG	23 KG	23 KG	36 KG	36 KG	50 KG	65 KG	95 KG	140 KG
YEAST DOUGH (50%AR)	2,5 KG	5 KG	10 KG	16 KG	22 KG	32 KG	34 KG	46 KG	50 KG	58 KG	70 KG	-
YEAST DOUGH (60%AR)	2,5 KG	6 KG	11 KG	22 KG	30 KG	34 KG	44 KG	56 KG	60 KG	70 KG	80 KG	-
CIABATTA DOUGH (70%AR)	3 KG	5,5 KG	12 KG	22 KG	30 KG	34 KG	40 KG	50 KG	60 KG	75 KG	105 KG	-
MUFFINS	2,5 KG	6,5 KG	14 KG	18 KG	24 KG	24 KG	33 KG	33 KG	48 KG	60 KG	85 KG	120 KG
LAYER CAKE DOUGH	1 KG	2,5 KG	5 KG	7 KG	10 KG	10 KG	15 KG	15 KG	20 KG	25 KG	35 KG	50 KG
MEAT BALL	3 KG	7 KG	15 KG	25 KG	30 KG	30 KG	45 KG	45 KG	60 KG	75 KG	105 KG	150 KG
ICING	2,9 KG	5,8 KG	14 KG	20 KG	29 KG	29 KG	40 KG	40 KG	60 KG	70 KG	100 KG	140 KG
DOUGHNUT (50%AR)	2,5 KG	6 KG	12,5 KG	18 KG	25 KG	36 KG	36 KG	54 KG	50 KG	60 KG	90 KG	-

AR = Absorption Ratio (%AR) (Liquid in % of solids)

Manufacturer:

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