

ITEM NO.
60-QUART MIXER
W60A
ONE (1) REQUIRED

- A. Furnish one (1) each, 60-quart mixer model number W60A as specified as manufactured by Varimixer.
- B. Unit to be a planetary mixer with a variable speed drive system. The mixer frame consists of a column with welded-on feet, and a top traverse closed by a stainless steel cover. Unique planetary head designed with very heavy-duty shafts and bearings.
- C. Unit to be provided with 63 quart stainless steel bowl, stainless steel dough hook, stainless steel wire whip and aluminum beater. No bowl adaptors required for the downsize bowls.
- D. Dual tension belt drive pulleys eliminate slippage. Provide locking pin on tool instead of shaft.
- E. The bowl is mounted in bowl arms, which are manually raised and locked simultaneously - or lowered and opened, respectively. The column contains the motor and the bowl arm mechanism. The top traverse contains the transmission system consisting of the moveable pulleys, the intermediate belt drive and the planetary head. Start and stop push buttons and indicator light are mounted on a front plate along with the contactor for protecting the motor against overload. Mixing tools are mounted in a bayonet shaft in the planetary head.
- F. Mixer frame of heavy-gauge, welded, rolled steel plate. Durable powder coated finish used on those surfaces not constructed of stainless steel. Top cover, cover plate system for the moveable bowl arms and planetary head cap in heavy-gauge stainless steel. Molded PVC feet pads. Bowls are to be stainless steel. Mixing tools are to be cast aluminum or stainless steel. Bayonet shaft is to be stainless steel. Variable speed V-belt transmission based on precision-machined cast iron pulleys. Spring loaded moveable pulleys in the variable speed drive for automatically adjusting of the tension of the special V-belt. Planetary mixer head of unique design. The planetary head revolves in heavy-duty ball and needle bearings around the main shaft. Precision milled beveled gear on the main shaft engages the bayonet shaft and the fixed internal gear ring through a double set of milled gears obtaining extra high torque capabilities of the mixing tools.
- G. Precision milled cast iron bowl arms lower and raise the bowl and clamp it in a precise position relative to the mixing tool allowing for small tolerances between tool extremities and the bowl. Attachment drive directly coupled to the motor securing maximum power output to the meat grinder or vegetable cutter. The 198-rpm high speed and the powerful motor give the meat grinder an unusually high capacity in relation to the size of the mixer.
- H. Voltage to be 208/240/60/1 or 3 phase.
- I. Provide the unit with the following accessories:

Bowl Truck w/ Handle

- J. Unit shall be NSF & UL listed.
- K. Provide manufacturer's standard (1) year parts and labor warranty
- L. Unit to be delivered, uncrated, and set in place. All packing materials to be removed from job site.