

# BEAR Varimixer™

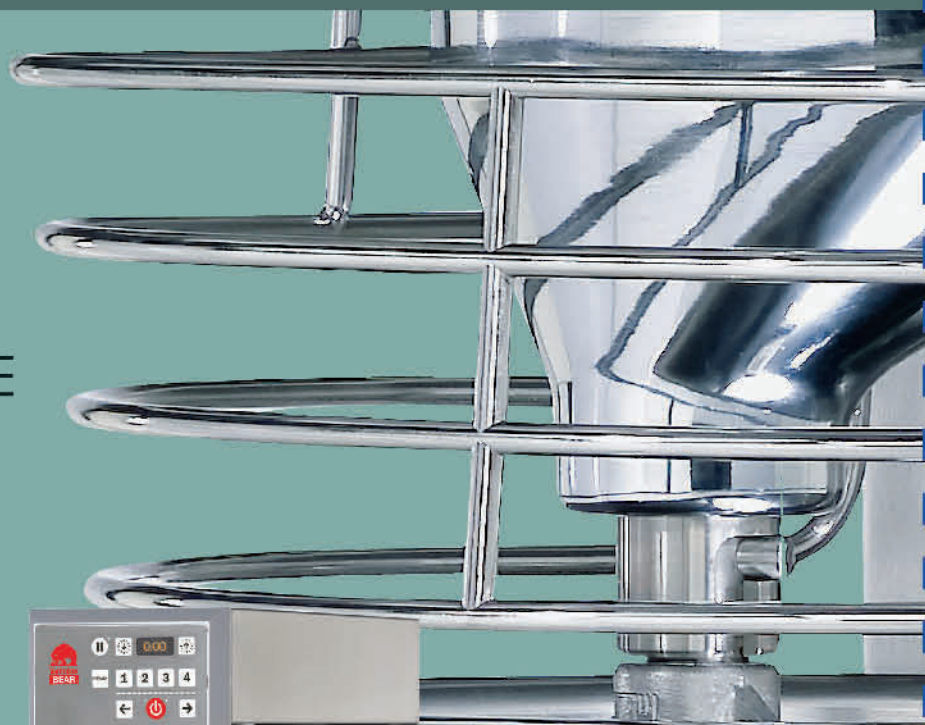
## RN10 VL-2 AND RN20 VL-2

**4 SPEEDS**

- FULLY ADJUSTABLE

**VARIABLE SPEED**

- FULL EFFECT



# RN10 VL-2

Essential features of the new 10- and 20-litre BEAR Varimixer machines, RN10 and RN20, have been improved inside and out. Brand-new motors and new control systems make them more powerful than ever and they run faster at top speed. The standard model of both machines is now in stainless steel and the three tools - whip, beater and hook - are also in stainless steel. Finally, the latest new feature is the Vari-Logic control panel with a REMIX™ function that makes it possible to develop your own work programs.



Receiving tray is an extra accessory.

STAINLESS STEEL

STAINLESS STEEL

**1** **THE SCRAPER IS AN EFFECTIVE EXTRA ACCESSORY.** It physically scrapes the sides of the bowl and makes manual scraping unnecessary at the same time. This increases your utilisation of ingredients by providing greater volume and automatically reduces the mixing time. The stainless steel scraping tool, which is patented, has a scraper blade that is detachable without the use of tools which optimises the cleaning process, not to mention the hygiene. The scraper blade is available in nylon or heat-resistant Teflon - both of which are approved for use with food products.



**2** Scraping tools are extra accessories.



**3**

# CONTROL PANEL WITH REMIX™

RN10 VL-2



RN20 VL-2



The new electronic Vari-Logic control panel enables the speed to be adjusted to the individual task. In addition, there are four fixed speed programs, each of which can be fine-tuned individually, and a 60-minute timer for entering the mixing time. Another new feature is the REMIX™ function that makes it possible to save up to four programs. Finally, there is an emergency stop button and a one-button operation of starting and stopping, as well as a pause function for inspecting your work during the process.

©2006 A/3 Waidhofen & Co. REMIX is a trade mark belonging to A/3 Waidhofen & Co.

- A. Start/Stop
- B. Variable speed
- C. Four fixed speed programs
- D. Timer
- E. REMIX™
- F. Pause
- G. Emergency stop
- \*. Attachment drive is an extra accessory

The functions on the two panels are identical

## STANDARD AND EXTRA ACCESSORIES

THE RN10 VL-2 AND RN20 VL-2 ARE AVAILABLE AS A STANDARD TABLE OR FLOOR MODEL WITH THE FOLLOWING ACCESSORIES:

	10L	20L
• Vari-Logic control panel	■	■
• Stainless steel bowl	■	■
• Stainless steel beater	■	■
• Stainless steel dough hook	■	■
• Stainless steel whip	■	■
• Attachment drive	●	●
• Feed funnel	■	■
• Scraper holder	■	●
• Emergency stop	■	■
• Permanently attached safety guard* in stainless steel	■	■
• Receiving tray	●	●

■ = standard equipment    ● = extra accessory

\* Standard in some countries

**STAINLESS STEEL BOWL.** The standard bowl is made of stainless steel and pressed in one piece.

**STAINLESS STEEL HOOK MAKES A PERFECT DOUGH.** The solid hook is incredibly strong and designed to constantly work the dough downward in the bowl. This provides a correct kneading process, keeping the dough even, supple and coherent.

**STAINLESS STEEL WHIP THAT IS EASY TO CLEAN.** The whip is made with wires and bayonet in stainless steel making it hygienic and easy to clean. The geometric design enables it to handle a large volume in an incredibly short time.

**STAINLESS STEEL BEATER THAT GETS TO THE VERY BOTTOM OF THE BOWL.** The specially designed beater with stainless steel bayonet has propeller shaped crossbars. This results in efficient, rapid mixing of the product. As the beater reaches all the way to the bottom and close to the sides of the bowl, no unmixed ingredients are left at the end of the process.

**RN10 VL-2 ATTACHMENT DRIVE, 10 L.** The RN10 VL-2 is available with 2 different attachment drive sizes.

- 1) Attachment drive designed for 62 mm meat mincer and 3VC vegetable cutter.
- 2) Attachment drive designed for 70 mm meat mincer and GR10 vegetable cutter.

**RN20 VL-2 ATTACHMENT DRIVE, 20 L.** The RN20 VL-2 is available with a standard sized attachment drive, designed for the 82 mm and/or 70 mm meat mincer, and the GR20 vegetable cutter.



Stainless steel bowl



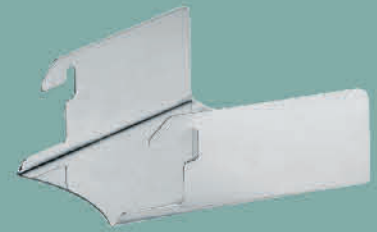
Stainless steel dough hook



Stainless steel whip



Beater in stainless steel



Feed funnel

# RN20 VL-2



## EXTRA ACCESSORIES FOR RN20 VL2

**SMALL BOWL.** A small bowl is also available for the RN20 machine in sizes: 20/12 L - B bowl. The three tools - beater, whip and hook - are available for B bowls as a set or separately.

**ATTACHMENT DRIVE** is an extra accessory. Vegetable cutters and meat mincers can be attached to it.

**SCRAPER HOLDER** and accompanying tools are extra accessories.

### THE SCRAPER IS AN EFFECTIVE EXTRA ACCESSORY.

It physically scrapes the sides of the bowl and makes manual scraping unnecessary at the same time. This increases your utilisation of the ingredients by providing greater volume and automatically reduces the mixing time. The stainless steel scraping tool, which is patented, has a scraper blade that is detachable without the use of tools, which optimises cleaning, not to mention hygiene.

The scraper blade is available in nylon or heat-resistant Teflon - both approved for use with food products.



20/12 L small bowl in stainless steel



20/12 L dough hook, whip and beater



20 L or 12 L scraper

## SPECIAL ACCESSORIES RN20 VL-2



**A** Removable stainless-steel grid safety guard. **B** Removable plastic safety guard. **C** Stainless-steel grid safety guard for permanent attachment. **D** Plastic safety guard for permanent attachment. **E** Closed anti-splash guard in stainless steel. **F** Wing whip no. 14. 100% stainless steel (for heavy ingredients). **G** Powder mixer, no. 39 in stainless steel. **H** Rack, no. 48 for mixing tools, available in 2 sizes: 10 - 40 L and 60 - 200 L. **I** Bowl no. 18 with jacket for water/steam (max. 1/2 atm.) for heating or cooling the bowl's contents. **J** Electric heating-jacket bowl, no. 12, for water or oil. With separate adjustment of heat temperature. **K** Meat mincer, 62 mm. For RN10 VL-2 only. **L** Meat mincer, 70 mm. Can also be used for RN10 VL-2. **M** Meat mincer, 82 mm. **N** Vegetable cutter 3VC. For RN10 VL-2 only. **O** Vegetable cutter, GR10 and GR20.

## CAPACITY RN10 VL-2 AND RN20 VL-2

### MIXER CAPACITY (approx. specifications)

	10L machine	20L machine
Egg white 1 L = 30 eggs	1 L	2 L
Whipped cream	4.5 L	9 L
Mayonnaise (L of oil)	5 L	9 L
Mashed potatoes	5 kg	10 kg
Pie crust	4.5 kg	8-10 kg
Bread dough (50%)	4.5 kg	9 kg
Sponge cake	6 kg	12 kg

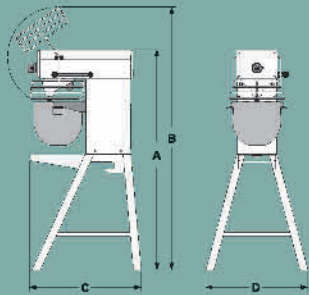
### MEAT MINCER CAPACITY (approx. specifications)

	RN10 VL-2	RN20 VL-2
70 mm meat mincer	160 kg meat/hour	160 kg meat/hour
82 mm meat mincer	N.A.	440 kg meat/hour

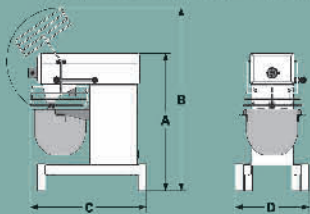
### VEGETABLE CUTTER CAPACITY (approx. specifications): GR10 and GR20

Slicing	Produce	Capacity	Filling hole
S1 - Slicing disc, 1 mm	Carrots	Up to 60 kg/hour	Small filling hole
S2 - Slicing disc, 2 mm	Carrots	Up to 120 kg/hour	Small filling hole
S3 - Slicing disc, 3 mm	Potatoes	Up to 340 kg/hour	Large filling hole
S3 - Slicing disc, 3 mm	Carrots	Up to 200 kg/hour	Small filling hole
Shredding			
R2 - Shredding disc, 2 mm	Carrots	Up to 200 kg/hour	Large filling hole
R3 - Shredding disc, 3 mm	Carrots/celeriac	Up to 200 kg/hour	Large filling hole
R9 - Shredding disc, 9 mm	Carrots	Up to 400 kg/hour	Large filling hole

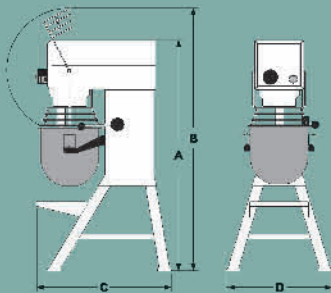
### RN10 VL-2 FLOOR MODEL



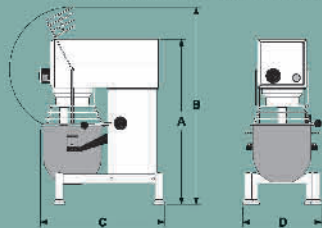
### RN10 VL- 2 TABLE MODEL



### RN20 VL-2 FLOOR MODEL



### RN20 VL-2 TABLE MODEL



## SPECIFICATIONS

DIMENSIONS MM							
A	Floor model	10L	1180	A	Floor model	20L	1286
B	Floor model	10L	1495	B	Floor model	20L	1415
C	Floor model	10L	606	C	Floor model	20L	720
D	Floor model	10L	548	D	Floor model	20L	566
A	Table model	10L	639	A	Table model	20L	885
B	Table model	10L	869	B	Table model	20L	1058
C	Table model	10L	592	C	Table model	20L	667
D	Table model	10L	369	D	Table model	20L	450

TECHNICAL DATA			
	10L	20L	
MOTOR KW	0.7	1.2	
VOLTAGE	230V / 110V	230V / 110V	
PHASES	1ph	1ph	
TOOL SPEED, REVOLUTIONS	min. 110	min. 98	
TOOL SPEED, REVOLUTIONS	max. 420	max. 375	
GROSS WEIGHT	Floor model	10L	70 kg
GROSS WEIGHT	Table model	10L	60 kg
NET WEIGHT	Floor model	10L	60 kg
NET WEIGHT	Table model	10L	52 kg
GROSS WEIGHT	Floor model	20L	123 kg w. attachment drive
GROSS WEIGHT	Table model	20L	108 kg w. attachment drive
NET WEIGHT	Floor model	20L	98 kg w. attachment drive
NET WEIGHT	Table model	20L	92 kg w. attachment drive

Manufacturer:

Distributor:



**A/S Wodschow & Co.**  
 Industrisvinget 6  
 DK-2605 Brøndby, Denmark  
 Phone: +45 43 44 22 88  
 Fax: +45 43 43 12 80  
 E-mail: info@wodschow.dk  
 www.bearvarimixer.com