

BEAR Varimixer AR40 / 40P

Description



1. The machine is a floor model with facility for mounting to the floor and fitted with vibration absorbing rubber pads. Rubber pads supplied with different thickness to compensate for uneven floor surface.
2. The AR40P is a special mixer for kneading heavy dough, such as pizza and pita dough. The mixer has a **reinforced** motor, **hardened bayonet shaft** and **double hardened pin** in the hook.
3. Equipped with bowl lift system for holding the bowl in working position as well as releasing positioning for removing the bowl. Furthermore, it can be equipped with a safety guard in stainless steel grid or transparent plastic.
4. The machine is equipped with a driving system called V-belt pulley system for infinitely variable speed adjustment.
5. The mixing bowl is in conjunction with the bowl arms interlocked with automatic switch system. When bowl arms and bowl are in low position, the machine cannot be operated. When lifting the bowl arms and bowl to working position, the machine can be activated for operating. When the machine is in operation and lowering the bowl arms and bowl, the machine switches off.
6. The operating speed can manually be changed at any time when the machine is switched on to any setting, range of speed: 55-280 RPM.
7. Ball bearing and self lubricating bearings are used.
8. The bowl arm scissors lifting system is located in the machine, protected against the environment = no cleaning.
9. The stainless steel mixing bowl is pressed in one piece.

10. The dough kneading max. capacity is approx. 9-22 kg (AR40) and 15-27 (AR40P) depending on quantity of liquid.
11. Max. flour mixing capacity is 10-20 kg.
12. The mixer is able to perform kneading, whipping and stirring.
13. The pizza mixer is capable of kneading different type and intensity of dough, such as pizza and pita.
14. The machine body is powder coated inside and outside.

Operation and control

1. The MK-I control panel is equipped with push button for start and stop.
2. The mixing bowl is in conjunction with the bowl arms interlocked with automatic switch system. When bowl arms and bowl are in low position, the machine cannot be operated. When lifting the bowl arms and bowl to working position, the machine can be activated for operating. When the machine is in operation and lowering the bowl arms and bowl, the machine switches off.
3. The connection wiring is fitted with a separate safety grounding wiring conforming to European EU standard EN 60204 for electricity. The cable is secured with strain relief.
4. The motor is equipped with thermal overload protection.

A-equipment:

With the machine the following equipment is supplied:

- 40 L bowl in stainless steel
- 40 L hook in solid stainless steel bent at room temperature.
- 40 L flat beater with stainless steel bayonet with cast aluminium beater.
- 40 L whip with stainless steel wires and bayonet, cast aluminium for wire placement.

Extra equipment

The MK-I S control panel is equipped with push button for start/stop, servo controlled lifting/lowering of bowl arms as well as timer and emergency stop. The mixer is operated from the front, which saves space.

MK III. Computer control panel. Can contain up to 25 different programs where each program gives the possibility of 9 various speeds and times, automatic lifting and lowering of the bowl via panel key. Possibility for connection to PC.

Scraper with nylon blade. Use in conjunction with whip or beater.

Attachment drive placed on the side of the mixer, intended for the use of vegetable cutter and meat mincer.

Emergency stop

Timer

Automatic setting of operating time can be made on the timer, ranging from 0 to 18 min., increment of setting is 1 min.

Safety guard In many countries the safety guard is mandatory. The safety guard is available in 2 variants - stainless steel grid or transparent acrylic. Both types are available as fixed (cannot be removed for cleaning) or as removable (can be dismantled without use of any tools for cleaning).

The machine body is also available in stainless steel AISI 304.

B-equipment:

40/20 L bowl in stainless steel

40/20 L hook in solid stainless steel bent at room temperature.

40/20 L flat beater with stainless steel bayonet with cast aluminium beater.

40/20 L whip with stainless steel wires and bayonet, cast aluminium for wire placement.

Bowl trucks

For easy transport of the bowl from the mixer to the next process.

Technical data

Parameter	Unit	Range of parameter	Remarks
Volume of the mixing pot	L	40/40 OP	
Adjusting range of mixing time	min.	0-18 min. Timer 60 Hz. = 15 min. Timer 50 Hz. = 18 min	
Working voltage	V	to be specified	+10%~ - 15%
Phase	Ph	to be specified	
Frequency	Hz	to be specified	
Rated power	kW	1.1	
Degree of tightness	IP	Mixer 33 Motor 54	
Range of speed	rpm	55-280	stepless
Noise level	dB (A)	< 70	
Overall dimensions (length x width x height)	mm 915x570x 1205	-	