

Kodiak 20 Qt. Mixers

Mixing simplified with this ergonomic and hygienic heavy-duty mixer.



V20KF





ETL listed Conforms to UL Std 763 Certified to CSA Std C22.2 No. 195

		AIA#
Model #:	_ Location:	
SIS#:	Item #:	Quantity:

MODELS

Droject Name

🔲 V20KT 20 qt. Bench

V20KF 20 gt. Floor

STANDARD FEATURES

- Stainless steel frame with smooth, easy to clean surfaces
- IP44 rated
- Powerful 1 HP motor with variable speed drive and wide agitator speed range from 64 RPM to 353 RPMs
- #12 attachment hub with 57 314 RPM speed
- Patented magnetic removable foodgrade polycarbonate bowl screen with integrated ingredient chute and high temperature resistant silicone insert
- Tilted control panel with timer for better visibility, automatic speed regulation and emergency stop
- Four height adjustable legs floor model
- Two height adjustable legs table model
- High bowl truck mixing, transporting and portioning at an ergonomic height with silicone ring for stable bowl tilting (floor model)
- High torque transmission with grease lubricated, anti-friction
 ball bearings & permanantly lubricated planetary head
- Locking pin on tools instead of shaft
- Integrated bowl scraper bayonet
- Interlock automatically turns the mixer off if bowl screen is tilted or bowl is lowered
- Overload protection and no voltage release
- 6 foot cord
- ETL and NSF listed
- Patented design made in Denmark

STANDARD ACCESSORIES

- VHOOK-20K Stainless steel dough hook
- VWHIP-20K Stainless steel wire whip
 - VBEAT-20K Stainless steel flat beater
- VBOWL-20K Stainless steel bowl
- VCHUTE-20K Silicone ingredient chute insert
- VBTRUCK-K Bowl truck (floor model only)

WARRANTY

Four-year parts & labor limited warranty

OPTIONAL ACCESSORIES/ATTACHMENTS

- 12 qt. bowl and accessories
- Bowl scraper 12 qt. or 20 qt. options
- Tool rack

To select options see back

Approved by: _____

Date:

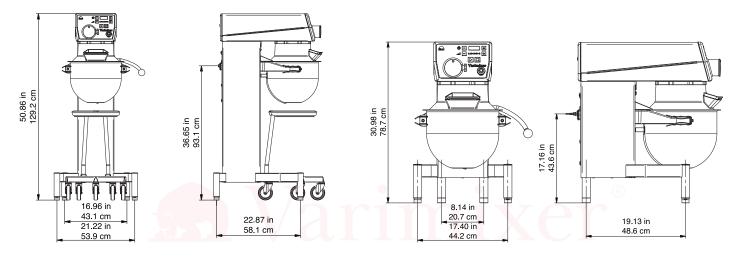
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Varimixer USA

Kodiak 20 qt. Mixers

V20KT | V20KF Kodiak 20 QT. Mixer

👧 Varimixer®



Floor Model

Bench Model

SPECIFICATIONS							
Model	Motor	Volts	Amp	Plug Type	Mixing Speeds	Hub Speeds	IP Rating
V20KT	1 HP	120/60/1	15.7	NEMA 5-15P 😲	64 - 353 RPMs	57 - 314 RPMs	IP44
V20KF	1 HP	120/60/1	15.7	NEMA 5-15P 😲	64 - 353 RPMs	57 - 314 RPMs	IP44

Other voltages upon request with 6 to 8 week lead time.

DIMENSIONS SHIPPING INFORMATION						
Reinforced carton for shipping. This product ships on a pallet. See dimensions below.						
Model	Overall Dimensions	Net Wt.	Shipping Dimensions	Ship Wt.	Freight Class	
V20KT	22.9" W x 27.875" D x 31" H (58.2 cm x 70.8 cm x 78.7 cm)	176 lbs. (80 kg)	27" W x 31.5" D x 38" H (68.6 cm x 80 cm x 96.5 cm)	201 lbs. (91 kg)	100 29 CU ft.	
V20KF	24.765" W x 30.313" D x 50.86" (62.9 cm x 77 cm x 129.2 cm)	363 lbs. (165 kg)	27" W x 31.5" D x 62" H (68.6 cm x 80 cm x 157.5 cm)	408 lbs. (185 kg)	70 29 CU ft.	

OPTIONAL/ADDITIONAL ACCESSORIES

- UBOWL12-20K 12 qt. bowl
- UHOOK12-20K 12 qt. hook
- UBEAT12-20K 12 qt. flat beater
- UWHIP12-20K 12 qt. wire whip
- VSCRP12-20K 12 qt. scraper
- VACC12-20K 12-20 qt. adapter kit
- VSCRP-20K 20 qt. scraper
- VSCREEN-20K 20 qt. bowl screen

	VTOOLRACK20-40	Tool rack
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UBTRUCK-K Bowl truck

- **XMCA-SS** Meat grinder hub assembly
- **XSVGH-XSP** Housing and slicer hub assembly
- L00783 Strip cutter attachment
- L00670 Meat tenderizer attachment

X-TABLE Galvanized table with undershelf

Product	Tools	V20KF V20KT
Egg Whites	Whip	1 qt
Whipped Cream*	Whip	4.2 qts
Buttercream Frosting*	Whip	3.1 qts
Layer Sponge Cake	Whip	5.8 qts
Mayonnaise	Whip	8.4 qts
Mashed Potatoes*	Beater	17.6 lbs
Cake Batter*	Beater	22 lbs
Fondant Icing	Beater	22 lbs
Herb Butter	Beater	13.2 lbs
Meatball Mix	Beater	13.2 lbs
Pasta Noodles (50% AR)	Hook	26.5 lbs
Dough (50% AR)	Hook	15.4 lbs
Dough (60% AR)	Hook	22 lbs
Dough (70% AR)	Hook	24.2 lbs
Rye Bread Dough	Hook	26.5 lbs
Sourdough Bread Dough	Hook	24.2 lbs
Gluten Free Dough	Hook	19.8 lbs

Heavy-duty stainless steel 20 qt. mixer with 1 HP motor, high-torque transmission and variable speed drive from 64 to 353 RPMs. IP44 rated. Mixer has tilted control panel with timer, automatic speed regulation and emergency stop. Mixer has grease lubricated, anti-friction ball bearings and permanantly lubricated planetary head & attachment hub case. Floor model includes bowl truck. Overload protection, interlocked bowl and bowl screen and no volt release. cETLus and NSF listed. Four-year parts & labor limited warranty.

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