

Bear Varilift

With the new Bear Varilifts you can lift and empty mixing bowls without any heavy lifting. Constructed in stainless steel, they are capable of moving large bowls filled with very heavy ingredients and are equipped with a special tilting function. All components meet food safety approvals, are easy to clean and require a minimum level of maintenance.

With the Bear Varilift you can easily remove the bowl from the mixer and move it into the next phase of the mixing process, where the bowl is raised to the selected working height without any effort and the bowl is emptied by tilting it.

VARILIFT E

Capacity: 30, 40 or 60 litre bowls

Supplied with 2 service free, rechargeable batteries

Simple button operation for start/stop and raising/lowering

Individual adaptation of working height

VARILIFT M

Capacity: 80, 100 or 200 litre bowls

Manual adjustment for raising/lowering and clamping of arms around the bowl

360° tilting function

Lifting arms are fitted with 4 grip areas to suit individual bowl sizes



Varilift E	610mm W x 1000mm D x 1370mm H Single phase +E, 240V, 50Hz	Weight: 60kg
Varilift M	732mm W x 1000mm D x 2000mm H	Weight: 95kg



In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice.

MF/0556/06.05



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Planetary Mixers & Bowl Lifts



Moffat has built its reputation on a tradition of developing innovative products and supporting this with exceptional customer service.

As part of the ALI Group, one of the world's largest designers, manufacturers and suppliers of equipment to the foodservice industry, the continued success of Moffat is built around a long-term commitment to research and development and the introduction of innovative new products to the market.

The range of Bear Varimixers incorporate the latest in bakery technology and are manufactured in Denmark. They offer unique advantages over other planetary mixers and are sold around the world. Moffat has an established relationship with the manufacturer extending over more than 20 years.



Design

Designed for heavy duty retail use, all models have been surfaced treated outside and inside with impact proof acrylic powder coating which is very easy to clean. Bear Varimixer is one of the world's leading manufacturers of planetary mixers the design is based on high quality, great versatility, durability, hygiene and easy cleaning.

Features

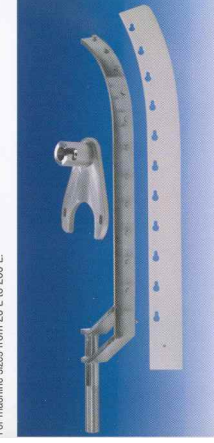
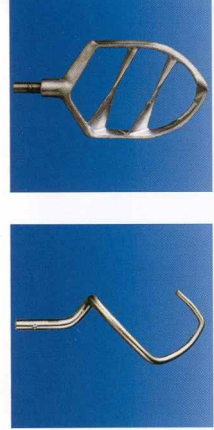
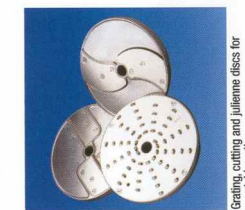
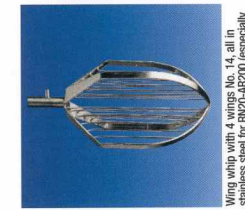
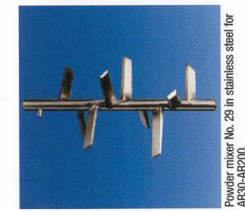
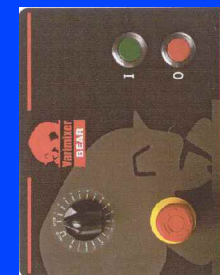
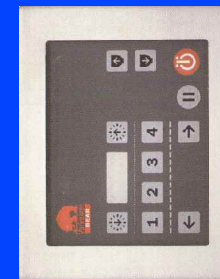
All models are fully guarded and supplied with a bowl, hook, beater and whip. Three different operating panels are available from manual controls through to fully automatic operation.

Models range from the smallest “Teddy” 5 litre mixer through to the large 200 litre capacity mixer.

A variety of accessories are available including bowl scrapers, bowl trucks, meat mincers and vegetable cutting attachments.

Applications

Designed and manufactured in Denmark the Bear Varimixers have been designed for heavy-duty use in retail and wholesale bakeries, cafes, supermarkets, and government departments. They are currently used in many countries throughout the world for specific dedicated functions.



BEAR Varimixers

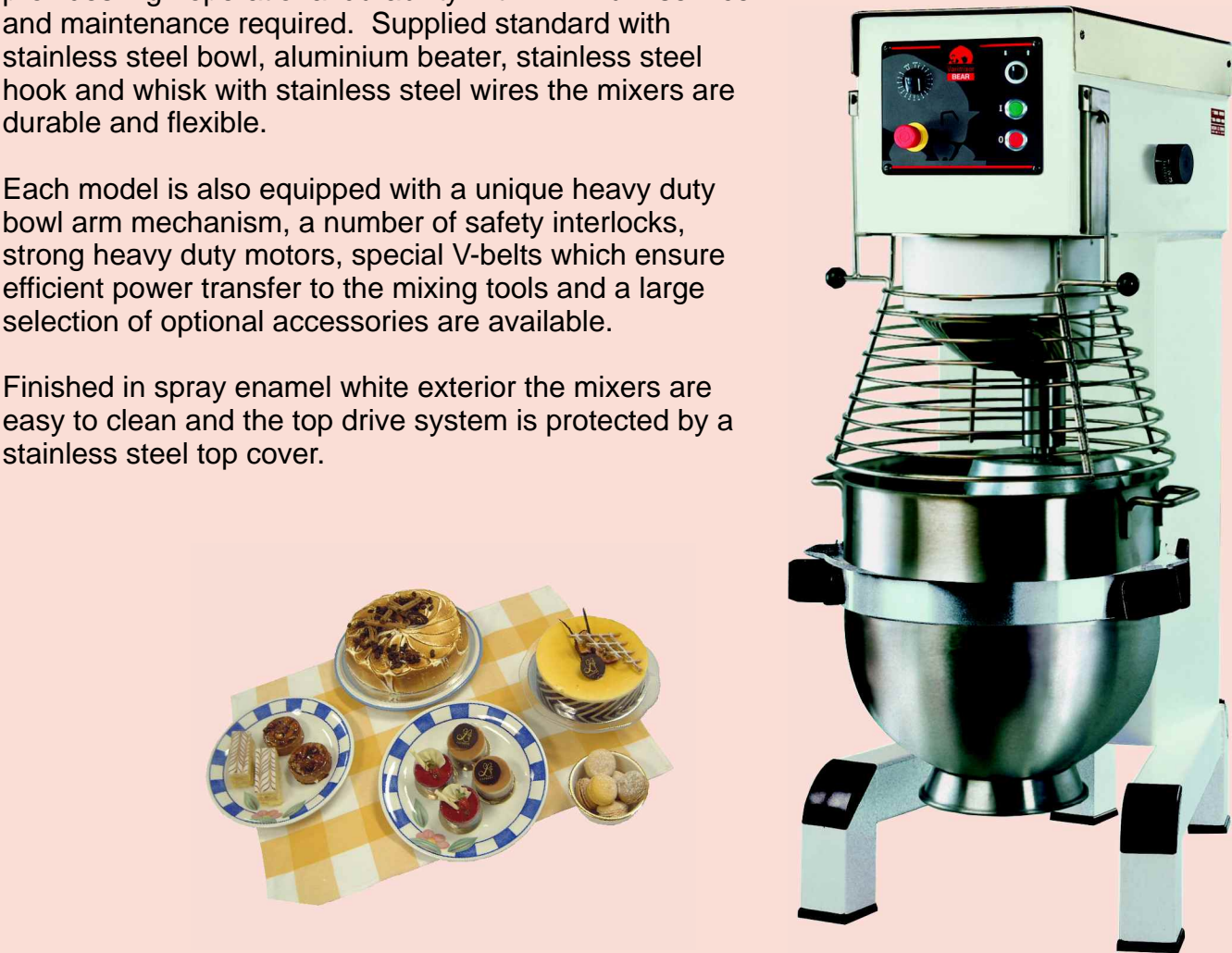
The Bear Varimixers is a heavy duty planetary mixer with a variable speed drive system. The variable speed lets the operator adjust the speed for each particular recipe therefore reducing mixing times and producing the optimum finished product.

Bear Varimixers are strong and efficient and known worldwide for their durability and reliability. Products can be mixed at relatively low speeds to reduce heat build-up while providing a thorough blending of the ingredients for all mixtures.

Manufactured in Denmark for over 80 years the mixers contain few parts and this simplicity provides high operational durability with minimum service and maintenance required. Supplied standard with stainless steel bowl, aluminium beater, stainless steel hook and whisk with stainless steel wires the mixers are durable and flexible.

Each model is also equipped with a unique heavy duty bowl arm mechanism, a number of safety interlocks, strong heavy duty motors, special V-belts which ensure efficient power transfer to the mixing tools and a large selection of optional accessories are available.

Finished in spray enamel white exterior the mixers are easy to clean and the top drive system is protected by a stainless steel top cover.



Standard Equipment

- * Servo function for speed regulation and bowl lift
- * Stainless steel bowl
- * Aluminium beater
- * Stainless steel dough hook
- * Whip with stainless wires

ERGO Varimixers

All ERGO Mixers are fitted standard with the Vari-Logic control panel. This newly designed panel provides a high degree of flexibility and is mounted in a dust and waterproof stainless steel frame. The control panel is manufactured in hardened glass and all keying functions need only a finger touch to carry out the required operations.

The Vari-Logic panel offers two options of speed regulation: infinitely variable speed electronically operated and controlled to obtain the exact speed required or a fixed speed program 1, 2, 3 and 4.

The panel includes an electronic timer to set mixing time up to 60 minutes, electronic raising/lowering function of the bowl with 'jog' function, automatic lowering of the bowl after mixing has completed, pause function with built in memory and a single button for start and stop functions.

OH & S is a major factor within the industry so the lifting weights for employees has become an issue for all manufacturers. With this in mind we now offer ERGO MIXERS ranging in size from 40 litre to the large 100 litre bowl capacity. All mixers are supplied standard fully guarded with a stainless steel bowl, aluminium beater, stainless steel dough hook and whip with stainless steel wires.



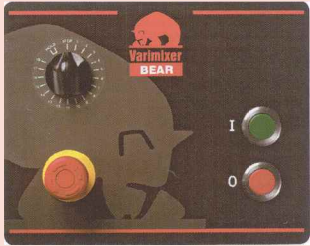
- Single button control for bowl lifting and speed regulation
- Fast and ergonomic exchange of tools / bowls
- Space saving operation from the front of mixer
- Continuously variable 3 step speed indication
- Improved working heights for operators

Bear Varimixer Technical Specifications

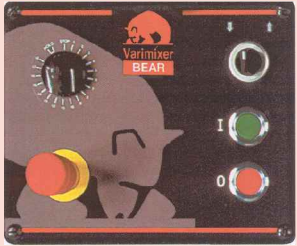
Model	Capacity Ltr	Kw	HP	Voltage	Net weight Kg	L x W x H mm	Extra bowls Ltr	Attachment drive
TEDDY	5	2.5 amp	-	240V	20	222 x 462 x 400	-	Included
AR10	10	0.37	0.50	240V	43	600 x 385 x 715	-	Optional
RN20 – single ph	20	0.75	1.0	240V	88	720 x 566 x 885	12	Optional
RN20 – 3 ph	20	0.75	1.0	415V	88	720 x 566 x 885	12	Optional
AR30	30	1.0	1.25	415V	155	910 x 550 x 1205	15	Optional
AR40	40	1.1	1.5	415V	165	915 x 570 x 1205	20	Optional
AR60	60	1.85	2.5	415V	235	960 x 675 x 1394	30	Optional
AR80	80	3.0	4.0	415V	310	1155 x 710 x 1480	40	Optional
AR100	100	3.0	4.0	415V	375	1100 x 760 x 1600	40 + 60	-
AR140	140	4.4	5.5	415V	505	1330 x 756 x 1700	70	-
AR200	200	4.4	5.5	415V	577	1330 x 756 x 1920	100	-
ERGO40	40	1.1	1.5	415V	212	582 x 930 x 1612	20	-
ERGO60	60	2.8	2.5	415V	300	694 x 1035 x 1803	30	-
ERGO80	80	3.0	4.0	415V	414	723 x 1165 x 1845	40	-
ERGO100	100	3.0	4.0	415V	497	723 x 1165 x 1920	40 + 60	-

CAPACITY CHART	TEDDY	AR10	RN20	AR30	AR40 ERGO40	AR60 ERGO60	AR80 ERGO80	AR100 ERGO100	AR140	AR200
Egg White L = 30 eggs	0.5	1	2	4	6	9	12	14	14.5	20
Whipped cream L	1	2	4	6	9	12	17	20	26	35
Mayonnaise (L Oil)	-	5	9	11	12	19	24	38	43	55
Mashed potatoes kg	-	5	10	18	24	36	48	60	81	100
Biscuit bottom L	-	4-5	8-10	12-15	16-20	25-30	30-40	38-50	54-67	-
Dough L liquid	-	1.5	3	4	6	9	12	15	20	-
Sponge Cake kg	4	6	12	18	24	36	48	60	81	100

Control panels for mixers sizes 10 -200 litre



MK1
Standard panel
for Ar10 - AR200



MK-1S
Optional panel
for AR30 - AR200



Vari-Logic
Standard panel
for ERGO40 - 100



MK-111
Optional panel
for AR40 - AR200
& ERGO40 - 100

Teddy

5 litre capacity, modern design, small size and easy to clean features make the new TEDDY a perfect partner for any kitchen, bakery or laboratory. Its sturdy construction and small size makes it mobile and flexible. An attachment drive is supplied standard and with the extra tools available it solves many different tasks including cutting, mincing, mixing and whipping.

The multi functional operational button is placed ergonomically on both sides of the mixer and mounting of the tools and bowl is simple. A high performance motor protects the mixer against overload and provides quiet operation.



TEDDY is available in 4 modern colours - **WHITE / ORANGE / BLACK / GREY** and supplied standard with stainless steel bowl, whip, hook and beater.

Standard tools



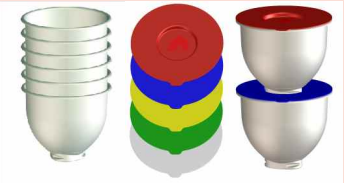
Whip Beater Hook Bowl
all above stainless steel
bowl supplied with white plastic lid

Mobile and flexible combined with high efficiency
Multi purpose and simple to operate
Modern design with easy to clean surfaces
Stainless steel accessories supplied - bowl, beater, whip and hook

Optional Accessories



Meat mincer 62mm
stainless steel



Stacked bowls Lids
Stacked bowls with lids



Vegetable cutter
stainless steel
supplied with 4 discs



Discs available for
Grating / Shredding
Slicing / Julienne

Dimensions: 222mm W* x 462mm D x 400mm H*	Net Weight: 18kg
Electrical specifications: Single phase, 240V, 50Hz, 2.5amp	Supplied with 3 pin, 10 amp plug

* Width with bowl 240mm. Height open 550mm.