

Varimixer

# TEDDY

**ATTACHMENT DRIVE** TEDDY is also available in white with an attachment drive for mounting a stainless steel meat mincer.

**EASY CLEANING** Its die-cast, rounded design and no external screws or openings make TEDDY easy to clean.

**SAFETY SCREEN** A fixed safety guard and a detachable filling tray and splash guard protect both the operator and the ingredients, while allowing the mixing process to be monitored.

**EFFECTIVE TOOLS** TEDDY comes with a 5-litre stainless steel mixing bowl with a lid, a wire whip made of 2.5 mm wire, a beater and a specially designed hook which ensures dough is kneaded and turned to perfection. All accessories are made of stainless steel and are dishwasher-safe.

**AFFIXED BOWL** The bowl is held effectively in place during operation by a single lever.

**EASY OPERATION** Speed is infinitely adjusted using the pass-through control knob, which allows TEDDY to be operated from either side. The knob is also the click-lock and hinge point when the mixer head is tilted back to change tools.

**GOOD STABILITY** A wide footprint and suction cups ensure the mixer is stable during operation.



**VARIMIXER TEDDY 5L COLOR OPTIONS**



Pure white



Racing red



Piano black



Silver grey

**OPTION - ATTACHMENT DRIVE**



Pure white - with attachment drive

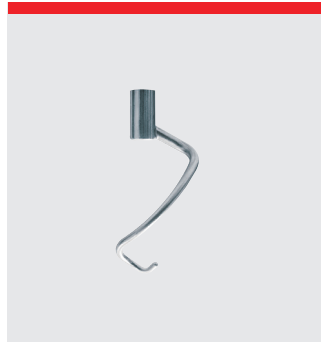


Meat mincer, stainless steel,  
62 mm

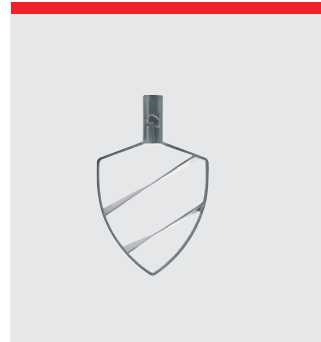
**TOOLS INCLUDED**



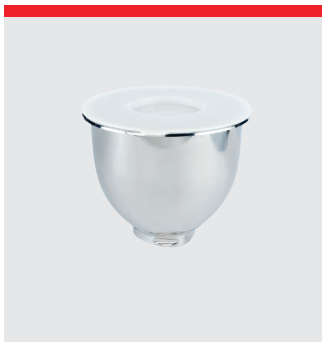
Whip, stainless steel



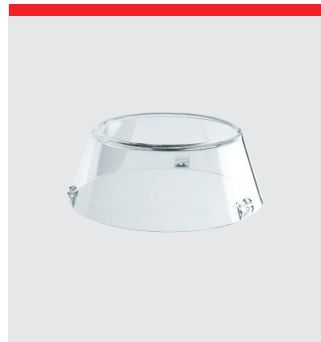
Hook, stainless steel



Beater, stainless steel



Bowl, stainless steel and lid



Splash guard



Filling chute

## VARIMIXER TEDDY 5L

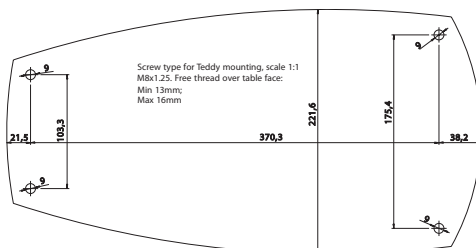
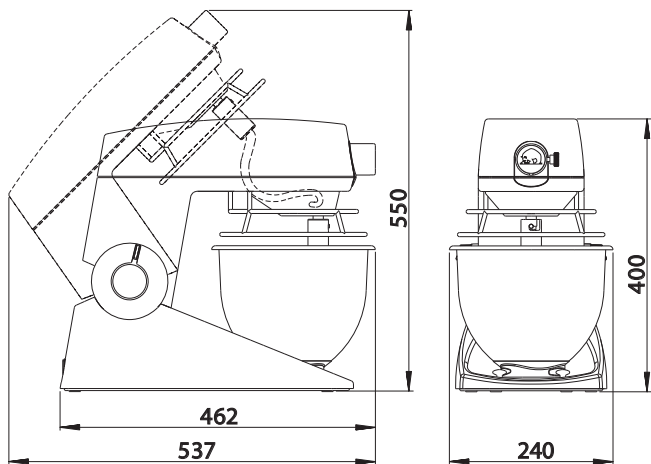
Powder coated
1 bowl 5 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip in stainless steel
1 removable splash guard in plastic
1 filling chute
1 lid for bowl
Voltage: 1 ph, 220-240V, 50-60 Hz. 300 W

## VARIMIXER TEDDY 5L TECHNICAL DATA

Volume	5 l
Effect	300 W
Voltage*	230 V
Residual current devices (RCD):	
Industrial environment	PFI type A
Light industry/domestic	HPFI type A
Net weight	18 kg
Shipping gross weight	21 kg
H x W x L (Shipping dimensions)	530 x 510 x 510 mm
H x W x L (Product dimensions)	400 x 240 x 462 mm
HS Code	84341010
Vol. m <sup>3</sup>	0.14 m <sup>3</sup>
Ldm	0.11
Variable speed	78-422 RPM
Phases	1 ph
IP code	IP42

\*Other voltage power supply are available upon request in the range of 100 to 480 V. All standard and marine mixers are available in 50 and 60 Hz.

## DIMENSIONS



# Varimixer

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## CAPACITIES

Tools	Product	Capacity	Special attention
Whip	Egg Whites	0.35 l	
	Whipped cream	1.4 l	
	Buttercream frosting	2.5 l	+ □
	Mayonnaise	- l	
Beater	Mashed potatoes	2 kg	+
	Cakes	2.5 kg	
	Icing, Fondant	2 kg	+
	Herb Butter	2 kg	+ □
Hook	Meatball / Vegan meatball mix	3 kg	+
	Pasta, noodles (50%AR)	1.75 kg	○/●
	Dough, wheat (50%AR)	1.5 kg	○
	Dough, wheat (55%AR)	2 kg	○
	Dough, wheat (60%AR)	2.5 kg	
	Dough, whole wheat (70%AR)	2.5 kg	
	Dough, rye bread	3 kg	+
	Dough, sourdough bread	2.5 kg	
	Dough, gluten free	2 kg	

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

Symbols explainer - Recommended actions:

- + = Apply scraper, for the best and most efficient result
- = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools.
- = Recommended to work on low speed.
- = Recommended not to go above medium speed.
- AR = Absorption Ratio (moisture in % of dry matter)

## CERTIFICATIONS

