

A unique, ground-breaking mixer that makes the work very simple. Arguably the most ergonomic, hygienic and advanced 20 and 30-litre mixers on the market.

KODIAK

DESIGNED BY THOSE WHO USE IT

Very simple to operate, no heavy lifting and recipient of the Kitchen Innovations Award for the most hygienic mixer on the market. KODIAK is the result of a design process in which professional users helped to create the ideal mixer, that meets the daily demands and challenges.

For over six months, designers and engineers observed work in 25 different kitchens and bakeries. With a focus on working positions, heavy lifting and moving, cleaning and hygiene, they studied the routines before, during and after the mixing processes. The result is a 20 and 30-litre mixer which sets new standards for how easy the work can be. You do not have to read a manual in order to operate KODIAK.

No more heavy lifting. The bowl is seated on a tall bowl trolley, which is wheeled directly into the mixer. The bowl is locked in place, raised and lowered in a single movement using the ergonomically designed handle on the side of the machine.

The operator can observe the mixing in the bowl through the patented clear polycarbonate safety guard. The guard is held in place by magnets, which also act as a patented safety cut-off – the machine will not run if the guard has not been attached. The working height has been raised, and the sides of the upper part of the machine slope inwards to increase the field of view of the bowl. The bowl and the tools have also been widened. This increases the periphery speed and saves time.

The National Restaurant Association granted KODIAK the Kitchen Innovation Award in 2015, recognising that KODIAK was the most innovative mixer on the market.

KODIAK is also available in a marine version, with special protection against water ingress.



KODIAK 20 floor model

KODIAK 20 table model

KODIAK 30

FRONT ATTACHMENT DRIVE
KODIAK is also available with an attachment drive for meat mincers and vegetable slicers.

PATENTED DETACHABLE SAFETY GUARD
The guard has an integrated filling tray, is made of transparent polycarbonate and is dishwasher-safe. It can be attached instantly without tools. The guard is held in place by magnets, which also serve as a safety cut-off.

WORLD'S MOST EFFECTIVE WHIP
Unique design increases speed at the periphery and reduces the working time.

TWO MACHINES IN ONE The KODIAK 30-litre model can be supplemented with a smaller 15-litre bowl and associated tools, for production in reduced quantities. This increases the machine's versatility.

ERGONOMIC BOWL TROLLEY No heavy lifting is needed when the bowl is wheeled directly to and from the machine at worktop height. The bowl can be tipped, but is seated securely in a rubber ring during movement.

VERY SIMPLE INTUITIVE OPERATION Set the time and speed. Press start and stop. It's that simple, and everything is controlled at an ergonomic working height from the angled control panel.

ERGONOMIC RAISING AND LOWERING The ergonomically designed handle lowers and raises the bowl and locks it in place in a single movement.

IP44 FROM 2018 From 2018, KODIAK can be cleaned in line with the IP44 standard.

STAINLESS STEEL Made of easy-to-clean stainless steel with a strong frame and high, adjustable legs, to allow cleaning under the machine. The bowl, whip, beater, dough hook and scraper are also made of stainless steel and are dishwasher-safe.

RUNS ON 230 VOLTS KODIAK can be connected to a normal power outlet. A frequency converter and a three-phase motor make Varimixer KODIAK a very powerful mixer.

HEIGHT-ADJUSTABLE LEGS





The sides of the upper part of KODIAK slope inwards, the working height has been raised and the mixing bowl has been made larger. This makes it easy to observe the mixing process in the bowl.

The KODIAK 20-litre mixer will be protected against water ingress to level IP44, and can thus tolerate thorough cleaning.



The transparent safety guard has a built-in filling chute. The guard can be attached without tools. It is held in place by magnets, which also serve as a safety cut-off.

No heavy lifting is needed. The bowl is wheeled directly to and from the machine. The bowl can be lowered, raised and locked in place in one movement using the ergonomically designed handle.



| Hook



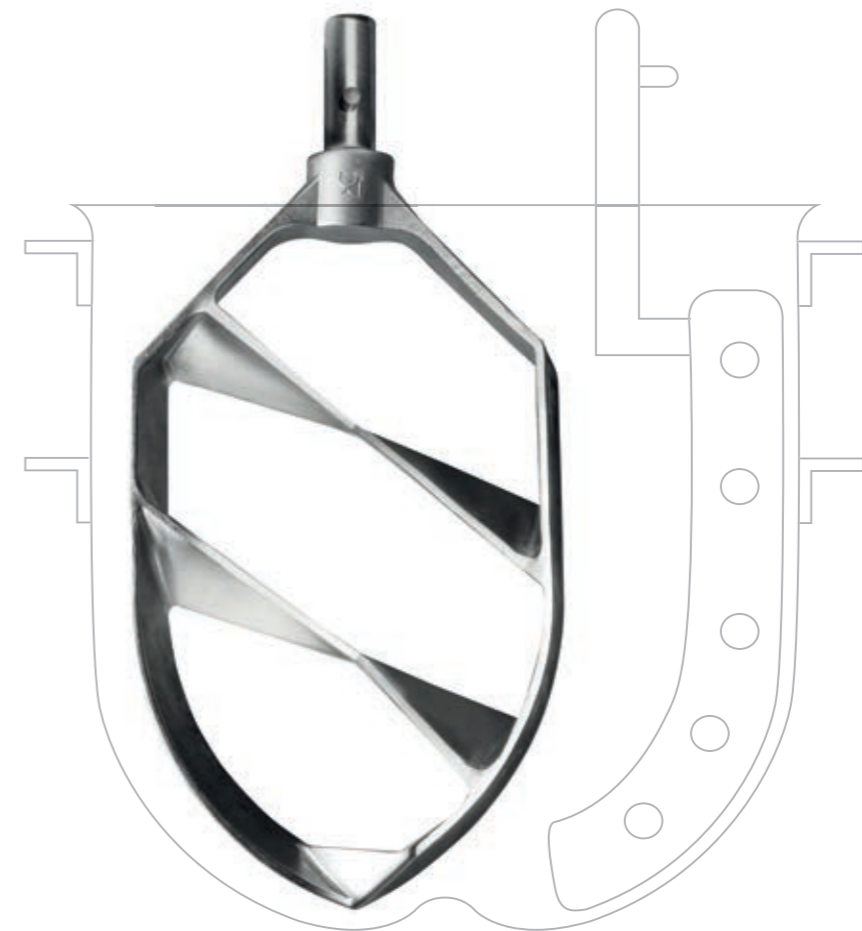
It starts out as a stainless steel rod that is lathed until conical, so it is thick at the top and thinner at the bottom. A different specially designed hydraulic press is then used to create each bend and angle. Cold bent, and incredibly strong. The curve, bends and angles ensure that the dough is pressed down into the bowl during kneading, while the lowest bend turns and folds the dough. The pattern coming from the movement of the planetary gearbox ensures a completely uniform mixture. It is so gentle that even the most temperature sensitive yeast dough is kneaded quickly and efficiently. The specially designed pizza dough hook with a double bayonet socket for the Varimixer AR40P and AR60P handles up to 50 per cent more yeast dough than traditional mixers.

| Whip



The wire whip is designed to precisely match the bowl's diameter and follow the shape of the bowl. The size and wire thickness are matched to each machine's size, so that the maximum amount of air is whipped into the ingredients in a minimum of time. The carefully designed whip is made of stainless steel. Each wire has a different shape and length. They are bent using specially developed equipment and then attached and adjusted by hand. The result is a hygienic, fully sealed solution with no mechanical connections.

| Beater



The beater is also geometrically designed and dimensioned so that its movements match the diameter of the bowl. The distance to the base and sides is the same at the top and bottom. The vertical and transverse ribs are also angled to create optimum vertical flow in the ingredients during the mixing processes. The beater is made of cast stainless steel, ensuring smooth, easy-to-clean corners.

| Scraper

When using the beater, whip or hook, the sides of the bowl can be automatically scraped from top to bottom using a scraper. All the ingredients stuck to the sides of the bowl are pushed into the beating or mixing process. The result is a larger and more uniform mixture and major time savings, as the machine does not have to be stopped for manual scraping during the operation. The scraper blade is available in nylon and heat-resistant Teflon, and clicks quickly and easily in place on the stainless steel tool. Both the scraper and the blade are dishwasher-safe.