

# MIX-IT...



Presenting the full range of BEAR Varimixers



Manufacturing high quality planetary mixers since 1915



# TEDDY 5 L

WITHOUT ATTACHMENT DRIVE

WITH ATTACHMENT DRIVE



## TOOLS INCLUDED - STAINLESS STEEL



Bowl and lid



Splash guard



Filling chute



Whip



Hook



Beater

## ACCESSORIES



Stackable bowls with lids

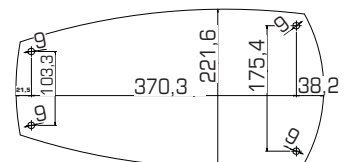
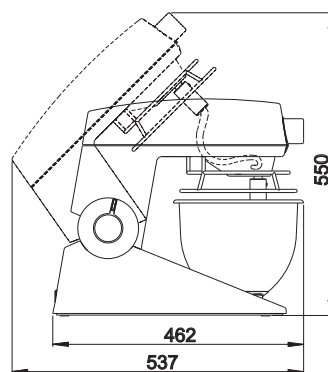
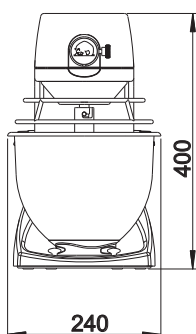


Bowl lid



Meat mincer, stainless steel, 62 mm diameter.  
4 mm and 8 mm discs included

## DIMENSIONS 5 L



Measurements in mm. Conversion 1 mm = 0.0394 inch.

# RN10

10 LITER MIXER WITH SCRAPER

# RN20

20 LITER MIXER



Table



Floor

**STAINLESS STEEL**



Magnetic dishwasher proof safety guard



Table



Floor

## OPTIONS RN10



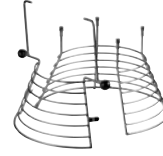
Attachment drive



Attachment drive



Automatic scraper



Fixed guard, stainless steel



Removable guard, stainless steel



Removable guard, plastic

## OPTIONS RN20

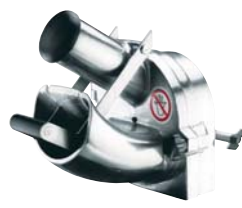
## ACCESSORIES FOR RN10 AND RN20



70 mm meat mincer, 4.5 mm disc



82 mm meat mincer, 3 mm disc, pre-cutter

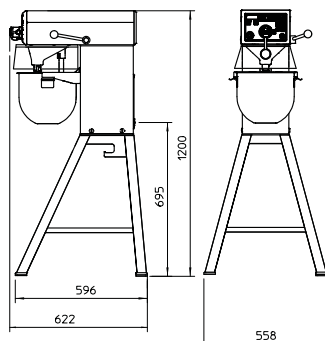
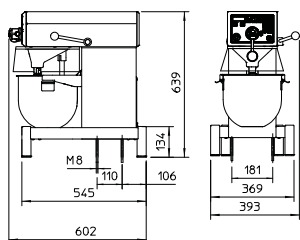


Vegetable cutter, GR10 for 10 L and GR20 for 20 L

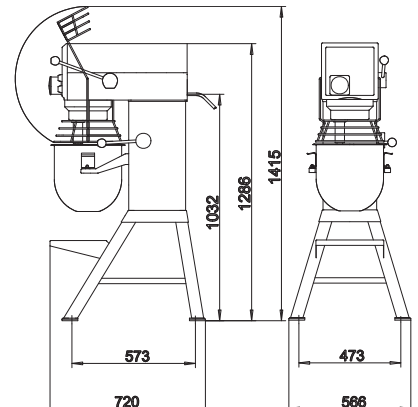
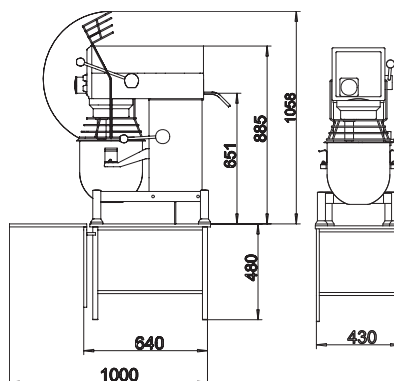


Stainless steel table for RN10 + RN20 table models

## DIMENSIONS RN10



## DIMENSIONS RN20



# KODIAK

## 30 LITER MIXER WITH HIGH TROLLEY

- Ergonomic design
- No lifting
- Easy to clean
- Magnetic dishwasher proof safety guard
- Wide bowl
- Stainless steel
- Intuitive operation
- Easy 230V installation



**INNOVATIVE  
DESIGN**



## OPTIONS



Attachment drive



Automatic scraper,  
stainless steel



B-equipment, stainless steel

## ACCESSORIES



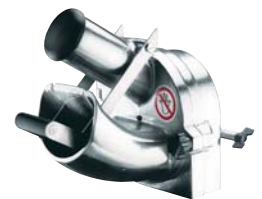
Tool rack



70 mm meat mincer,  
4.5 mm disc

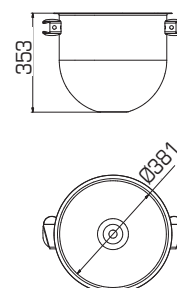
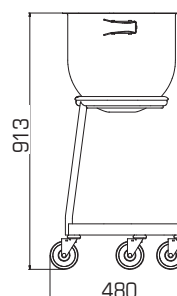
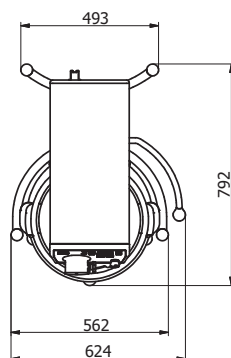
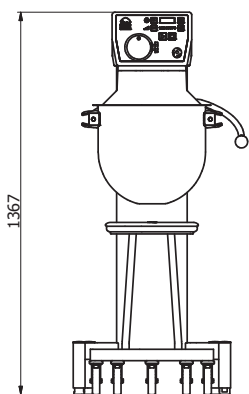


82 mm meat mincer,  
3 mm disc, pre-cutter



Vegetable cutter GR20

## DIMENSIONS KODIAK



# AR30 - AR40 - AR60 - AR80 - AR100 - AR200

VL-1

VL-1S



Manuel operation



Automatic operation



30 L



40 L



60 L



80 L



100 L



200 L

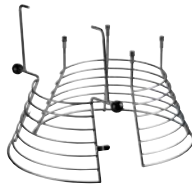
## OPTIONS



All sizes available in stainless steel



Automatic scraper, stainless steel



Fixed guard, stainless steel



Removable guard, stainless steel



Removable guard, plastic



Attachment drive 30 - 80 L

## ACCESSORIES



Tool rack



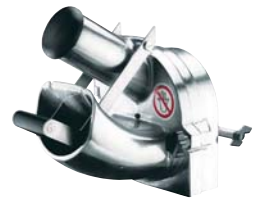
Bowl truck



70 mm meat mincer, 4.5 mm disc



82 mm meat mincer, 3 mm disc, pre-cutter



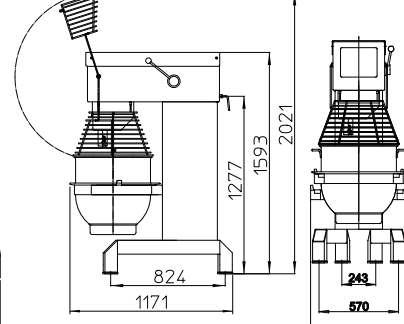
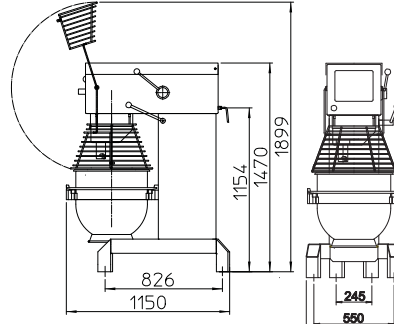
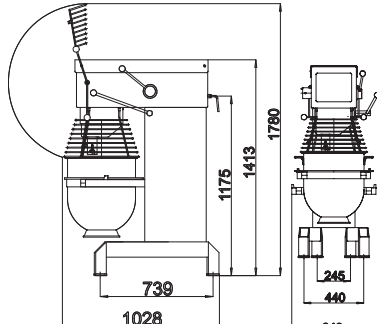
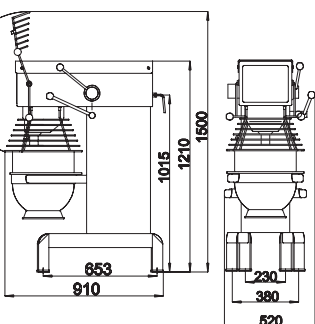
Vegetable cutter GR20

## DIMENSIONS AR30+AR40

## DIMENSIONS AR60

## DIMENSIONS AR80

## DIMENSIONS AR100



# ERGO BEAR

## ERGONOMIC MIXERS - IP53



60 L

100 L

60 L

100 L

140 L

WHITE

STAINLESS STEEL

## OPTIONS



Waterproof planetary head,  
stainless steel, IP54



Double chimney,  
stainless steel, IP54



Removable guard,  
stainless steel



Removable splash guard,  
stainless steel



Automatic scraper,  
stainless steel

## ACCESSORIES



Tool rack



Bowl truck



Easylift II  
30 - 60 l



Easylift  
80 - 140 l



Flexlift Inox

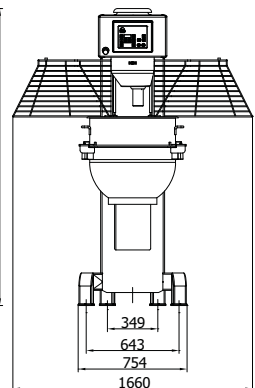
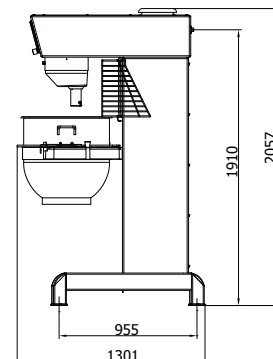
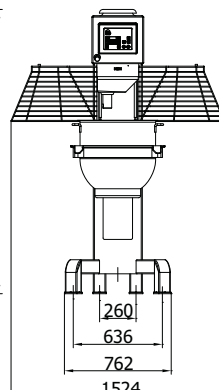
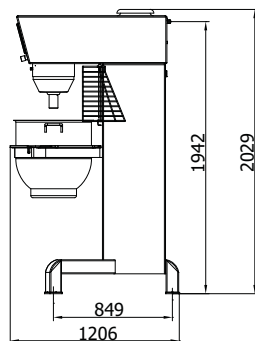
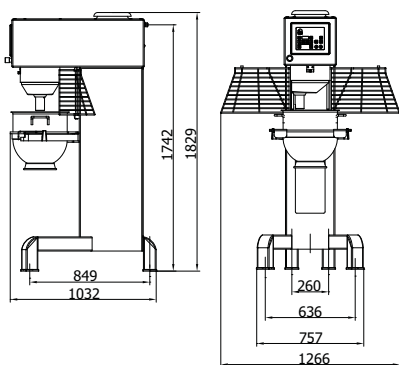


Maxilift Inox

## DIMENSIONS ERGO AE60

## DIMENSIONS ERGO AE100

## DIMENSIONS ERGO AE140



Measurements in mm. Conversion 1 mm = 0.0394 inch.

# ACCESSORIES AR + ERGO

## A-EQUIPMENT



## B-EQUIPMENT - FOR REDUCED VOLUME



## SPECIAL TOOLS



*Wing whip,  
stainless steel*



*Reinforced whip,  
stainless steel*



*Whip with thinner or thicker  
wires, stainless steel*



*Hook with double pin for pizza  
version AR40P and AR60P*



*Colander with 1.5, 3 and  
6 mm sieve plates*



*Powder mixer,  
stainless steel*



*Ring-gas burner*



*Sausage filler for meat mincers  
and receiving tray*

## CAPACITIES

Capacity	Tool	5 l	RN10	RN20	KODIAK	AR30	AR40	AR40P PIZZA	AR60+ AE60	AR60P PIZZA	AR80	AR100+ AE100	AE140	AR200
Bread dough (50%AR)	Hook	2,5 kg	5 kg	10 kg	13 kg	16 kg	22 kg	32 kg	34 kg	46 kg	50 kg	58 kg	70 kg	-
Mayonnaise	Whip	4,4 l	8 l	16 l	20 l	24 l	32 l	32 l	48 l	48 l	64 l	80 l	112 l	160 l
Mashed potatoes	Whip	2,5 kg	3,5 kg	12 kg	-	18 kg	23 kg	23 kg	36 kg	36 kg	50 kg	65 kg	95 kg	140 kg
Muffins	Beater	2,5 kg	6,5 kg	14 kg	-	18 kg	24 kg	24 kg	33 kg	33 kg	48 kg	60 kg	85 kg	120 kg
Doughnut	Hook	2,5 kg	6 kg	12,5 kg	-	18 kg	25 kg	36 kg	36 kg	54 kg	50 kg	60 kg	90 kg	-
Egg white	Whip	0,7 l	1 l	2,4 l	3 l	3,5 l	6 l	6 l	9 l	9 l	12 l	15 l	21 l	27 l



# MADE IN DENMARK

FUNCTIONALITY						
Electrical speed regulation	●	●	-	●	-	●
Manual speed regulation	-	-	●	-	●	-
Electrical bowl lowering	-	-	-	●	●	●
Automatic bowl lowering	-	-	-	●	-	●
Manual bowl lowering	●	●	●	-	-	-
Digital timer with auto-stop	●	●	●	●	●	●
Programmable, Remix	●	-	-	-	-	●
Pause function	●	●	-	●	●	●
Emergency stop	●	●	●	●	●	●
Mixer size	10 L 20 L	KODIAK 30 L	30 L - 40 L - 60 L - 80 L	30 L - 40 L - 60 L - 80 L - 100 L	100 L	ERGO 60 L ERGO 100 L ERGO 140 L AR 200 L
Control panel name	VL-2	KODIAK	VL-1	VL-1S	VL-1L	VL-4
Control panel design						

	Volume L	B-equipment L	kW	Standard voltage V	Other Voltage	Frequency	Net weight kg	Variable speed RPM	Meat Mincer	Vegetable cutter
TEDDY 5L	5	-	0.3	230V	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.	18	78 - 422	62 mm	-
RN10 table	10	-	0.7	230V			51	110 - 420	62+70 mm	GR10
RN10 floor	10	-	0.7	230V			63	110 - 420	62+70 mm	GR10
RN20 table, VL-2	20	12	1.2	230V			82	98 - 375	70+82 mm	GR20
RN20 floor, VL-2	20	12	1.2	230V			87	98 - 375	70+82 mm	GR20
RN20 table, MK-1	20	12	0.75	400V			82	82 - 400	70+82 mm	GR20
RN20 floor, MK-1	20	12	0.75	400V			87	82 - 400	70+82 mm	GR20
KODIAK	30	15	1.2	230V			115	64 - 353	70-82 mm	GR20
AR30	30	15	1.0	400V			170	57 - 311	70+82 mm	GR20
AR40	40	20	1.1	400V			180	53 - 294	70+82 mm	GR20
AR40P (PIZZA)	40	20	1.85	400V			180	53 - 294	70+82 mm	GR20
AR60	60	30	1.85	400V			275	53 - 288	70+82 mm	GR20
AR60P (PIZZA)	60	30	3.0	400V			275	53 - 288	70+82 mm	GR20
AR80	80	40	3.0	400V			340	47 - 257	70+82 mm	GR20
AR100	100	40+60	3.0	400V			395	47 - 257	-	-
AR200	200	-	5.5	400V			525	47 - 257	-	-
ERGO BEAR 60	60	30	3.0	400V			330	53 - 288	-	-
ERGO BEAR 100	100	40+60	4.0	400V			428	47 - 257	-	-
ERGO BEAR 140	140	-	5.5	400V			525	47 - 257	-	-

Manufacturer:

Distributor:



**A/S Wodschow & Co.**  
 Kirkebjerg Søpark 6  
 DK-2605 Brøndby, Denmark  
 Phone: +45 43 44 22 88  
 E-mail: info@wodschow.dk  
 www.bearvarimixer.com



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