Varimixer

# TEDDY

CHEFS DEPOT
Culinary Supplies

**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 grille 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

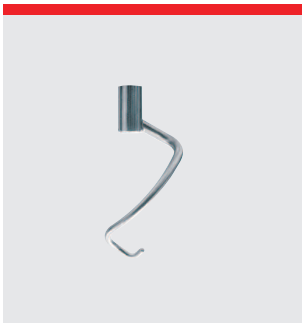


Meat mincer, stainless steel, 62 mm

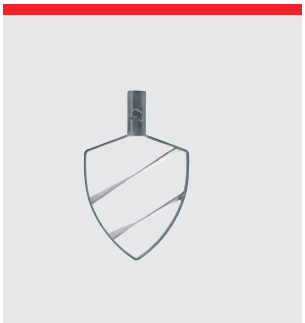
## TOOLS INCLUDED



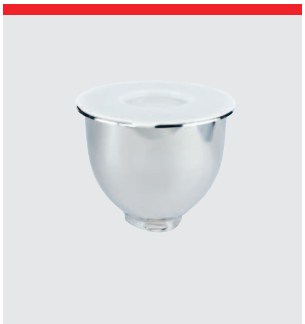
Whip, stainless steel



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. 500 W |

## VARIMIXER TEDDY 5L TECHNICAL DATA

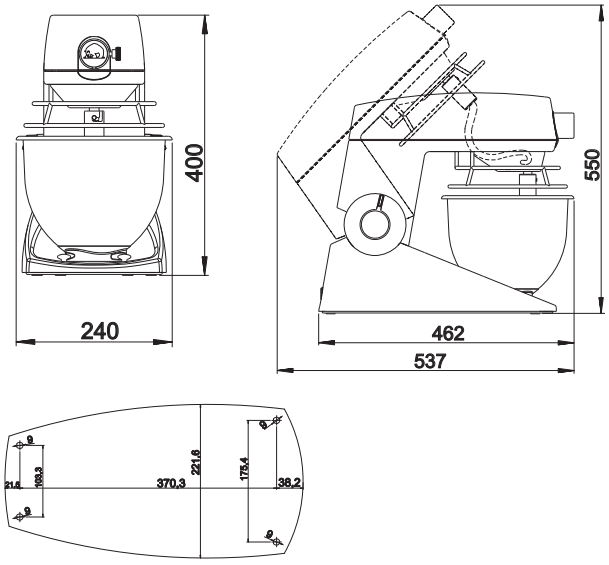
| | | |
|---|---|---|
| Volume | 5 | l |
| Effect | 500 | W |
| Standard voltage* | 220-240 | V |
| Net weight | 18 | kg |
| H x W x L | 400x240x462 | mm |
| Variable speed | 78–422 | RPM |
| Phases | 1 | ph |
| IP code | IP42 | |

*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.

## CAPACITIES

| | |
|---|---|
| Egg whites | 0.7 l |
| Whipped cream | 1.5 l |
| Mayonnaise | 4.4 l |
| Herb butter | 1.7 kg |
| Mashed potatoes | 2.5 kg |
| Bread dough (50% AR) | 2.5 kg |
| Bread dough (60% AR) | 2.5 kg |
| Ciabatta dough (70% AR) | 3.0 kg |
| Muffins | 2.5 kg |
| Layer cake base | 1.0 kg |
| Meatball mix | 3.0 kg |
| Icing | 2.9 kg |
| Doughnut (50% AR) | 2.5 kg |

## DIMENSIONS




## CERTIFICATONS

Varimixer

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