

V-Series 40 Qt. Mixer

The kitchen workhorse, for a wide range of heavy-duty mixing applications.



V40

Side-mounted #12 attachment hub



MODEL

V40 40 qt. Standard

STANDARD FEATURES

- Stainless steel top cover, planetary cover, bowl guard, bayonet shaft and legs
- IP32 rated
- Powerful 3 HP motor
- Variable speed drive with agitator speed range from 53 RPMs to 294 RPMs (V40) or 60 - 120 RPMs (V40P)
- #12 attachment hub with 198 RPM speed
- No bowl adapters needed to downsize bowls
- Hydraulic damper for easier bowl lowering, and single lever manually raises bowl and locks into position
- Front-mounted controls with 90-minute digital timer and emergency stop
- Durable powder coated finish on legs and outer surfaces not constructed of stainless steel
- High torque transmission
- Permanently lubricated planetary head and attachment hub case
- Bowl scraper bracket affixes to planetary head
- Grease lubricated, anti-friction ball bearings
- Locking pin on tools instead of shaft
- Patent-pending interlock prevents operation if guard is opened or bowl is lowered
- Overload protection and no volt release
- Non-skid rubber feet
- 6 foot cord
- cETLus and NSF listed
- Made in Denmark

STANDARD ACCESSORIES

- **VBOWL-40** – Stainless steel bowl
- **VBEAT-40** – Stainless steel flat beater
- **VWHIP-40SS** – Stainless steel wire whip
- **VHOOK-40** – Stainless steel dough hook
- **VCHUTE-40** – Stainless steel ingredient chute

WARRANTY

- **NEW!** Four-year parts & labor limited warranty

OPTIONAL ACCESSORIES/ATTACHMENTS

- 20 qt. bowl and attachments
- Bowl scraper - 40 qt. or 20 qt. options
- Bowl truck
- Correctional, Marine and Stainless steel models

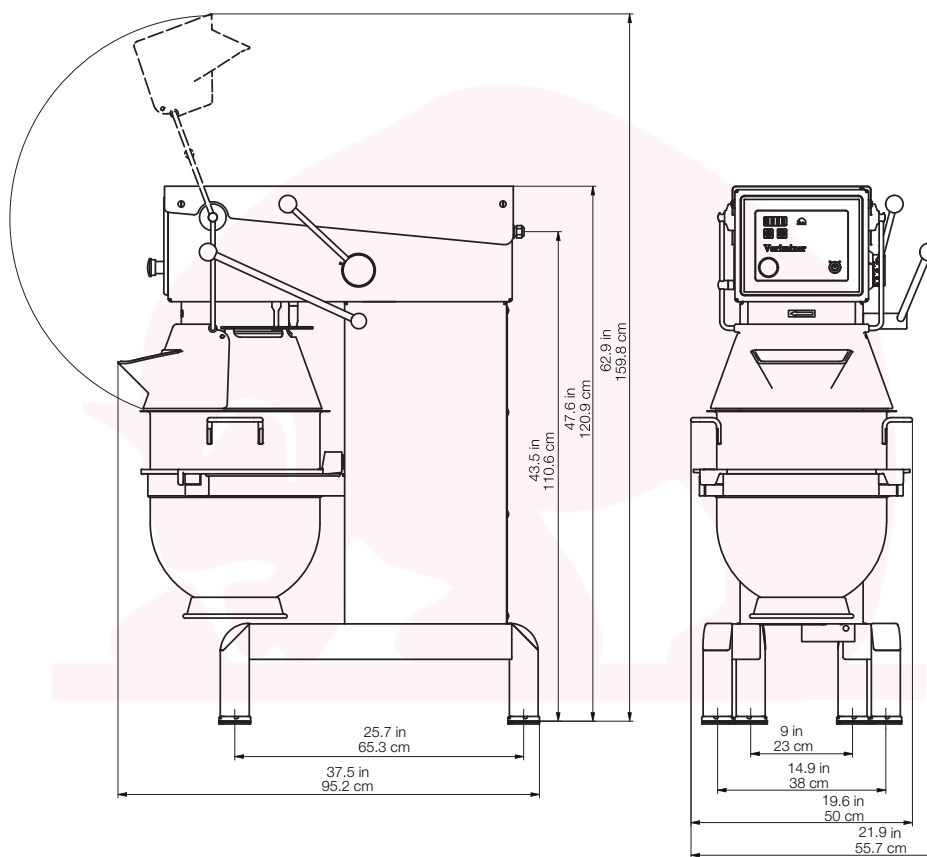
To select options see back

Approved by: _____

Date: _____



ETL listed
Conforms to UL Std 763
Certified to CSA Std C22.2 No. 195



SPECIFICATIONS

Model	Motor	Volts	Amp	Plug Type	Mixing Speeds	Hub Speeds	IP Rating
V40-3	3 HP	208/60/3	9.5	--	53 - 294 RPMs	198 RPMs	IP32
V40-1	3 HP	208/60/1	14	--	53 - 294 RPMs	198 RPMs	IP32

Delivered without plug. Specify voltage when ordering.

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. This product ships on a pallet. See dimensions below.

Model	Overall Dimensions	Net Wt.	Shipping Dimensions	Ship Wt.	Freight Class
V40	21" W x 35.81" D x 47.625" H (53.34 cm x 90.96 cm x 120.97 cm)	456 lbs. (206.84 kg)	32" W x 49" D x 61" H (81.28 cm x 124.4 cm x 154.94 cm)	536 lbs. (243.13 kg)	85 55 CU ft.

OPTIONAL/ADDITIONAL ACCESSORIES

- | | |
|--|--|
| <input type="checkbox"/> VBOWL20-40 20 qt. bowl | <input type="checkbox"/> VHDWHIP-40 40 qt. heavy-duty whip |
| <input type="checkbox"/> VHOOK20-40 20 qt. hook | <input type="checkbox"/> VBTRUCK-40 Bowl truck |
| <input type="checkbox"/> VBEAT20-40 20 qt. beater | <input type="checkbox"/> VBTRUCK20-40 20 qt. bowl truck |
| <input type="checkbox"/> VWHIP20-40 20 qt. wire whip | <input type="checkbox"/> XMCA-SS Meat grinder hub assembly |
| <input type="checkbox"/> VWINGWHIP20-40 20 qt. wing whip | <input type="checkbox"/> XSVGH Slicer/Shredder housing |
| <input type="checkbox"/> VSCR20-40 20 qt. scraper | <input type="checkbox"/> XSP Slicing plate |
| <input type="checkbox"/> VSCR20-40 20 qt. scraper | <input type="checkbox"/> L00783 Strip cutter |
| <input type="checkbox"/> VSCR20-40 20 qt. scraper | <input type="checkbox"/> L00670 Meat tenderizer |
| <input type="checkbox"/> VSCR20-40 20 qt. scraper | |
| <input type="checkbox"/> VSCR20-40 20 qt. scraper | |
| <input type="checkbox"/> VSCR20-40 20 qt. scraper | |
| <input type="checkbox"/> VSCR20-40 20 qt. scraper | |

Product	Attachment	V40	V40P
Bread Dough (65% AR)	Hook	55 lbs.	55 lbs.
Pizza Dough (50% AR)	Hook	45 lbs.	45 lbs.
Mashed Potatoes	Whip / Beater	35 lbs.	35 lbs.
Whipped Cream	Whip	9 qts.	9 qts.
Pancake Batter	Whip / Beater	21 qts.	21 qts.
Cookie Dough	Beater / Hook	35 lbs.	35 lbs.

Heavy-duty 40 qt. mixer with 3 HP motor and variable speed drive with agitator speed range from 53 to 294 RPMs. #12 attachment hub with 198 RPM speed. Stainless steel top cover, bayonet shaft and bowl guard. Non-stainless steel surfaces powder coated finish. Front-mounted controls with 90-minute digital timer. Bowl lowering lever with hydraulic damper. Permanently lubricated planetary head and attachment hub case. 6 ft. cord. Mixer is IP32 rated with ETL and NSF certification. Four-year parts and labor limited warranty.