

AR

Operating Instructions



Valid from machine number:

AR30: 30007630

AR40: 40008430

AR60: 60007092

AR30 VL-1
AR40 VL-1
AR40P VL-1
AR60 VL-1
AR60P VL-1



Varimixer

EN

Varimixer A/S
Elementfabrikken 9
DK-2605 Brøndby
Denmark

P: +45 4344 2288
E: info@varimixer.com
www.varimixer.com

DRN: 20030-1302
Original user manual
2022 05 19

CONTENTS:

General.....	2
Unpacking.....	2
Safety	3
Installation of the mixer.....	3
Cleaning	4
Working with hot ingredients	5
The maximum capacity of the mixer.....	5
Operation of the mixer	6
Recommended maximum speeds	7
Construction of the mixer.....	8
Maintenance and lubrication.....	8
Adjustment of special V-belt	9
Adjustment of speed.....	9
Adjustment of bowl fixing.....	10
Adjustment of bowl centering	10
Adjustment of bowl height	10
List of errors and possible solutions	11
Error codes	11
Manual reset of motor protection relay	12
Principle electrical diagram.....	14
Cleaning guide.....	16
Contents of the Declaration of conformity for machinery.....	18

GENERAL:

This manual should be seen as an integral part of the machine and should be kept by the machine throughout its working life.

Before the machine is commissioned, it is important to read these instructions thoroughly, particularly the section on user safety.

The manufacturer may update the product manual without updating this copy of the manual.

The manufacturer will not be liable for faults caused by:

- Careless, improper or incorrect use of the machine
- Non-standard use (not for the purposes described in the manual)
- Incorrect installation
- Incorrect power supply to the machine
- Failure to comply with maintenance instructions
- Modifications to the machine
- Spare parts and accessories that are not original or specified for this model
- Failure to comply with instructions in this manual

In case of faults with the machine, please contact the supplier.

The guarantee does not cover damage caused by misuse, overloading or the user's failure to comply with the maintenance instructions.

UNPACKING:

The machine should be unpacked and the packaging disposed of according to regulations applicable in the country concerned.

Before the machine is removed from the pallet, check that all parts are present with the machine:

- Safety guard, Filling chute, Bowl.
- Grease gun and Rubber feet, Spacers for height adjustment
- Bowl trolley, whip, beater, hook and scraper with blade, attachment drive, if these were selected with the order.

The machine is attached to the pallet with four bolts, to release the machine from the pallet, unscrew the 4 nuts with the supplied tool and hammer out the bolts.



SAFETY:

The machine may only be used, cleaned and maintained by trained personnel over 14 years of age. Always observe local laws and regulations, paying particular attention to the operator's age, physical and mental condition.

The constant noise level of the workplace of the operator is lower than 70 dB (A)

The mixer is designed for commercial use in kitchens, catering outlets and bakeries.

The machine must not be used in an explosive atmosphere.

The mixer may only be used as specified in this manual.



The mixer is designed for manufacture of products which do not during processing cause reactions or emit substances which may be detrimental to the user.



Putting your fingers in the bowl while the mixer is running may cause injuries.



Electrical connection must only be carried out by a certified electrician

Lifting equipment should always be used to move the machine.

When the machine is moved, it should be in a vertical position at all times.

The machine must not be pulled or lifted by the bowl lift handle and speed selection handle

INSTALLATION OF THE MIXER:

Arrange the machine so there is room for normal use and maintenance

The floor for the machine and the workspace must be firm, even and level

The mixer must be mounted with rubber feet, which neutralize both shaking and rusting. If the floor is not completely even, spacers can be inserted under the mixer's feet.

The mixer is placed directly on the floor. Foundation bolts in the floor are only necessary under special conditions, e.g. on ships.

The ambient temperature around the machine must not exceed 45°C

Connection to power:

The mixer is to be connected to power via a plug. The plug must be dimensioned for min. 16 A, 230/400V~, IP44



When connecting;

1 phase with 0 + earth, use 3 pole plug

2 phases + earth, use 3 pole plug

3 phases + earth, use 4 pole plug

3 phases with 0 + earth, use 5 pole plug

Before the mixer is connected to power, it should be checked that the voltage and frequency printed on the machine label is correct in relation to the place of installation. The machine label is placed at the top right side of the mixer.

Powdery ingredients:

Do not pour into the bowl from a great height.

Bags of e.g. flour should be opened at the bottom, down in the bowl.

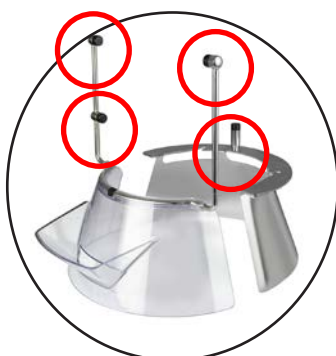
Do not run up to the maximum speed too quickly.



Warning for users with implants (e.g. pacemakers, defibrillators). Mixer and safety guard equipped with strong magnets

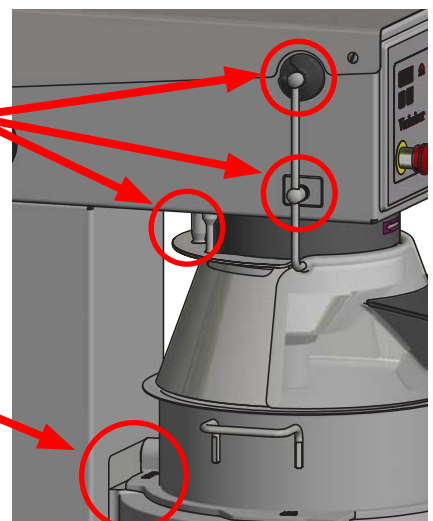
Safety guard:

Areas with magnets



Areas on mixer with magnets - for safety guard

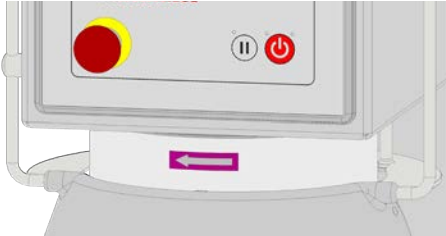
Areas on mixer and bowl with magnets - for bowl detection



CHECKING THE DIRECTION OF ROTATION OF THE PLANETARY HEAD:



Remove tool if mounted, lift up the bowl arms with the bowl to normal working position and start the mixer. Check the direction of rotation of the planetary head: the planetary head must rotate in the direction as stated by the arrow above the planetary head. If the direction of rotation is wrong, 2 of the phase wires of the connecting cable must be inverted.



MACHINE NET WEIGHT:

AR30	170 kg
AR40	180 kg
AR60	275 kg

ATTACHMENT DRIVE:



CLEANING:



Cleaning may only be performed by trained personnel and must be over 14 years of age.

Before any cleaning, disconnect the power supply to the machine by disconnecting the connection cable from the connection point

The machine should never be rinsed with a hose.

The plastic safety screen may be damaged if exposed to high temperatures for extended periods of time. (General maximum temperature 60 °C, rinse maximum 90 °C, for a maximum of 30 seconds).

To assist in the preparation of customer-specific cleaning plans, Varimixer A / S has, based on current legislation, prepared detailed cleaning instructions, included at the end of this manual and the latest version can be found at varimixer.com



For machines with outlets for mounting meat mincer or vegetable cutter the following must be observed

Only use accessories intended for the machine, Varimixer original accessories are a guarantee for optimal operation and security

Always read and follow the operation instructions for the tool

Machine adjusted to the lowest speed

When placing / removing tools, disconnect power for the machine, by disconnection the power cable from the point of connection

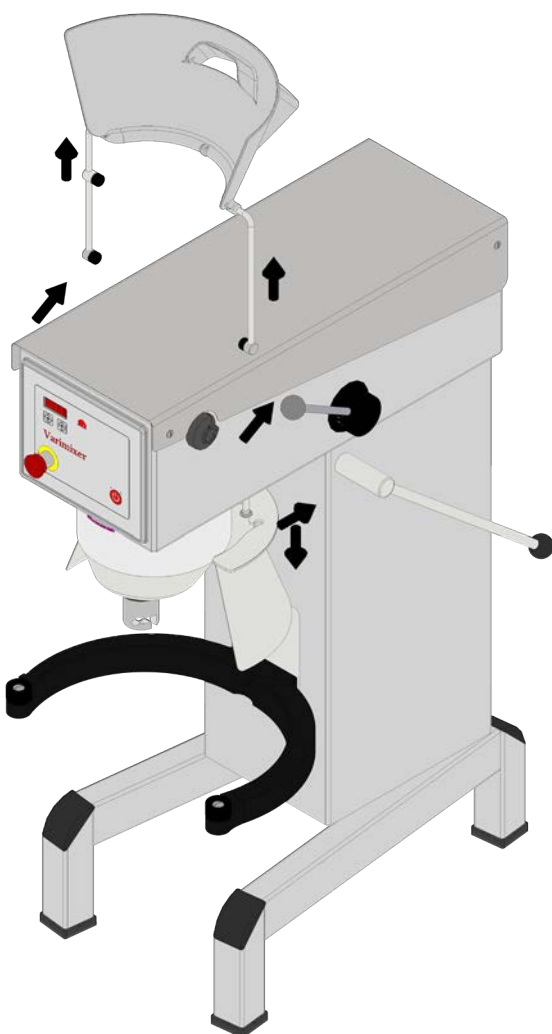
Before start

If present remove mixing tools from the machine

Empty bowl is put in working position

Close the safety guard

REMOVING SAFETY GUARDS



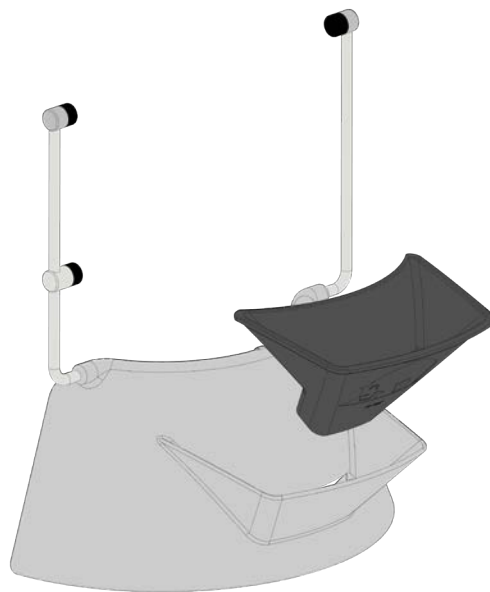
WORKING WITH HOT INGREDIENTS:



When working with hot ingredients which are added via the filling hole in the safety guard, it is necessary to use the filling chute.

The filling chute is made of Food-grade silicone, and is able to withstand hot ingredients up to 200°C.

If the filling chute is not used, ingredients which are added via the filling hole in the safety guard must not be more than 60°C.



THE MAXIMUM CAPACITY OF THE MIXER:

Capacities per mix	Tool	AR30	AR40	AR40P	AR60	AR60P
Egg white	Whip	3,5 L	6 L	6 L	9 L	9 L
Whipped cream	Whip	7,5 L	10 L	10 L	15 L	15 L
Mayonnaise *	Whip	24 L	32 L	32 L	48 L	48 L
Herb butter	Beater	17 kg	25 kg	25 kg	45 kg	45 kg
Mashed potatoes *	Beater / Whip	18 kg	23 kg	23 kg	36 kg	36 kg
Bread dough (50%AR) **	Hook	16 kg	22 kg	32 kg	34 kg	46 kg
Bread dough (60%AR)	Hook	22 kg	30 kg	34 kg	44 kg	56 kg
Ciabatta dough * (70%AR)	Hook	22 kg	30 kg	34 kg	40 kg	50 kg
Muffins *	Beater	18 kg	24 kg	24 kg	33 kg	33 kg
Layer cake base	Whip	7 kg	10 kg	10 kg	15 kg	15 kg
Meatball mix *	Beater	25 kg	30 kg	30 kg	45 kg	45 kg
Icing	Beater	20 kg	29 kg	29 kg	40 kg	40 kg
Doughnut (50%AR)	Hook	18 kg	25 kg	36 kg	36 kg	54 kg

AR = Absorption Ratio

(Liquid in % of solids)

Calculation AR

1 kg of solids and 0,6 kg of liquid:

$$AR = \frac{0,6 \times 100}{1} = 60\%$$

Calculation Solids and Liquid

22 kg Dough, 60% AR
(table, maximum capacity for mixer AR30)

$$\text{Solid} = \frac{\text{Max. capacitet} \times 100}{AR + 100}$$

$$= \frac{22 \text{ kg} \times 100}{60 + 100} = 13,75 \text{ kg}$$

$$\text{Liquid} = 22 \text{ kg} - 13,75 \text{ kg} = 8,25 \text{ kg}$$

* Scraper recommended

** Low speed operation is recommended

Local variations in the characteristics of the ingredients can influence water absorption, volume and baking characteristics, etc.

OPERATING THE MIXER:

Overload:



Do not exceed machine capacity - see table page 5.
Do not use too high speed, see recommended speeds page 7.
Use correct tools.
Large lumps of fat or cooled ingredients must be cut into small parts before they are placed in the bowl.



Longer time overload will interrupt the mixer.
OL will be written in the mixer's display.
After a short while the display will change back to normal mode and you can start the mixer again.

Speed selection:



With product in the bowl, the mixer must only be started, when the speed selector is set to the lowest speed.
The speed must only be changed, when the mixer is running.
Before stopping the mixer, move the speed selector lever to the lowest speed (fig.4).

Procedure to reset speed selector lever to lowest speed, when mixer is stopped at high speed.

(Occurs when the mixer is stopped using , the mixing time has run out, the emergency stop is activated, or the safety guard is opened)

If product in the bowl, remove the tool from the bayonet.

Place the bowl in the bowl arms.

Close the safety guard,

Lift the bowl to working position.

Start the mixer

Move the speed selector lever to the lowest speed (fig.4).

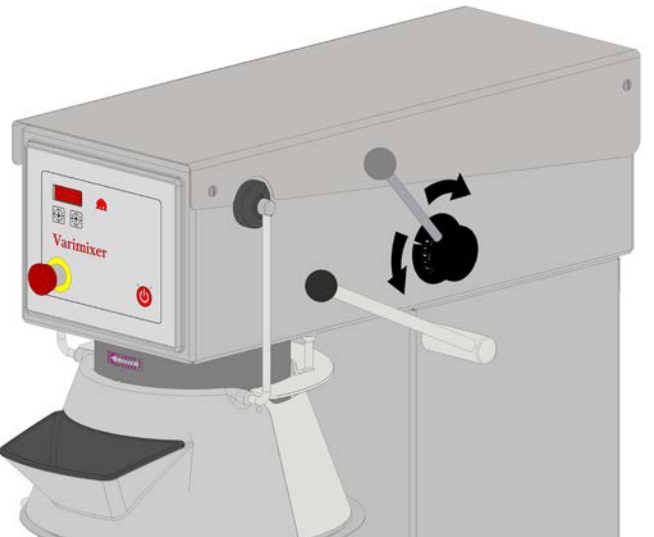
Switch off the mixer.

Fig. 2

Mixer with open safety guard, lowered bowl and mounted tool.



Fig. 4 Speed selector



Recommended applications for tools:

Whip	Beater	Hook
Cream	Cake dough	Bread dough
Egg whites	Butter cream	Dark bread
Mayonnaise	Waffle dough	and the like
and the like	Minced meat	
	and the like	

Correct use of tools:



For production of mashed potatoes the special wing whip or the whip with thicker wires should be used, alternatively use the beater and the whip.

Whips should not be struck against hard objects as e.g. the edge of the bowl. This will make the life of the tool shorter due to increasing deformity.

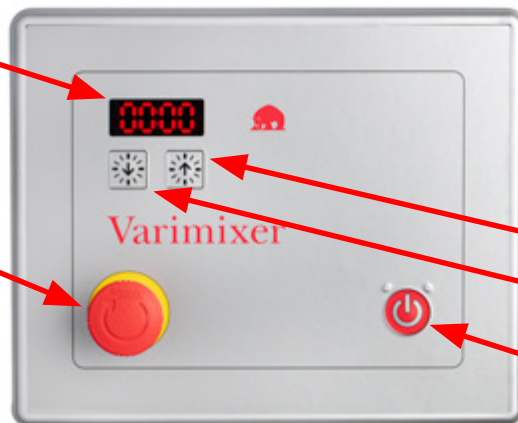
Power off the mixer - Push the emergency stop
Power on the mixer - Turn the emergency stop clockwise

Timer [mmss]

Reset the timer by pressing the two timer buttons at the same time. Time is shown in minutes and seconds.

Emergency stop

Only to be used for emergency situations and for powering off the mixer



Time up
Time down

Start/Stop (pause)

To be used when checking the contents of the bowl or otherwise pausing the mixer

Before starting the mixer:

Ingredients can be filled in the bowl at any time before the mixer is started.

1. Place the tool in the bowl.
 2. Place the bowl in the bowl arms.
 3. Fit the rear part of the safety guard.
 4. Grab the tool and lock it into the bayonet fitting.
 5. Lift the bowl to working position.
 6. Fit the front part of the safety guard
- If desired, set an operating time.

The mixer is now ready to be started.

Start the mixer:

Press  to start the mixer.

Turn the speed selector lever (fig. 4) to the rear until the required speed has been obtained, (notice the recommended maximum speeds on page 6).

The mixer will run until the time set on the timer runs out or the user stops the mixer.



Before the mixer is stopped, move the speed selector lever back to the lowest speed (fig.4)..

Use emergency stop for stopping the mixer:



The emergency stop should only be used in emergency situations and for powering off the mixer. Not used in normal operation.

If the emergency stop is activated or main power to the mixer is cut off, the tool stops rotating and the timer is reset to zero.

Timer automatically repeats the previous setting:

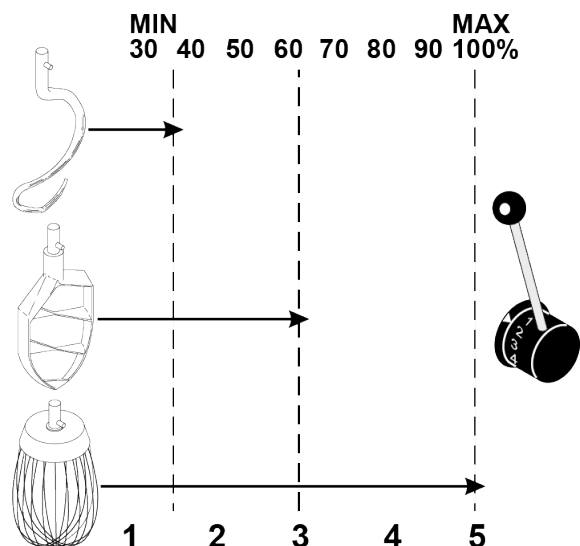
When the running time runs out, the tool stops rotating, the timer shortly display [0000] and will then display the previous selected running time.

More about the timer:

Timer settings of up to 90 minutes

If no running time is selected, the display will show the time elapsed since the mixer was started.

RECOMMENDED MAXIMUM SPEEDS:



Stop the mixer without resetting the timer (Pause)

If it is needed to add ingredients or check the content of the bowl, the mixer can be paused without resetting the timer.

- Press  the mixer stops

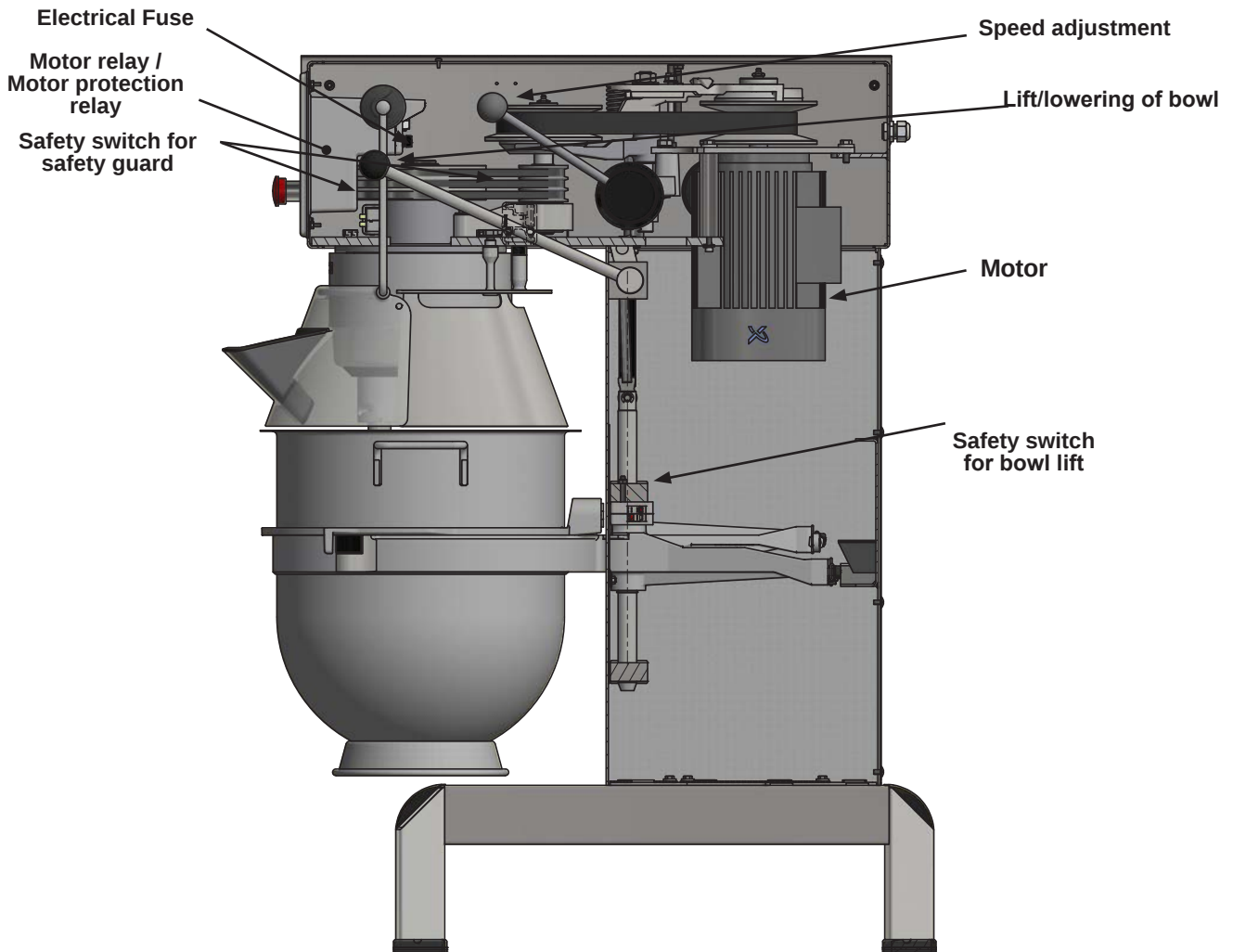
Safety guard can now be opened and the bowl can be lowered.

To start the mixer again, close the safety guard and/or lift the bowl. The mixer can now be started by pressing  the timer will continue counting down.

Reset the timer:

Reset the timer by pressing the two timer buttons at the same time.

CONSTRUCTION OF THE MIXER:



Prior to repair or adjustment, switch off the mixer by disconnecting the power cable.

MAINTENANCE AND LUBRICATION:

The infinitely variable gear must be lubricated regularly, i.e. a lubrication interval of approx. **60 hours** of operation.

Fig 5, Lubrication of infinitely variable gear and other movable parts:

OBS. Special **grease** !! (Use the **grease** gun delivered together with the mixer). Start the mixer and increase the speed to approx. 50%. Stop the mixer (use the emergency stop) and open the lid on the top of the mixer. On the top of each of the two pulley set shafts is a **grease** nipple (**fig. 5 point 1**). Press **grease** through the **grease** nipples until the **grease** gun feels hard to press or until **grease** comes out between the shaft and the pulleys.



The mixer must not be started until the screws which hold the lid are inserted.

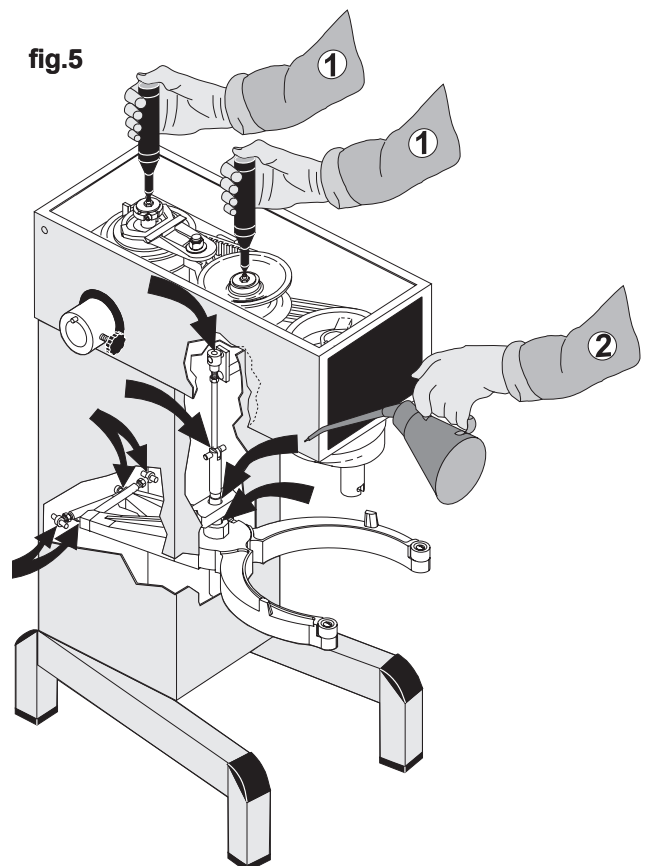
Start the mixer, and set the speed back to low speed.

Stop the mixer and fill the **grease** gun with new **grease** so that it is ready for next time.

Lubrication of other movable parts:

The movable parts of the bowl arms, the shaft and the lifting rod must also be lubricated with oil. Remove the rear covering and lubricate the marked points with an oil can. (**fig.5 pkt.2**)

fig.5



Grease types:

Grease for the pulley set shafts: **TOTAL MULTIS XHV 2.**

On repair of the planetary head: Grease the toothed wheel and the toothed rim, only with **CASTROL Molub- Alloy OG 936 SF Heavy.**

On repair of the attachment drive: Fill the attachment drive with 0.35 L **TOTAL CERAN CA.**

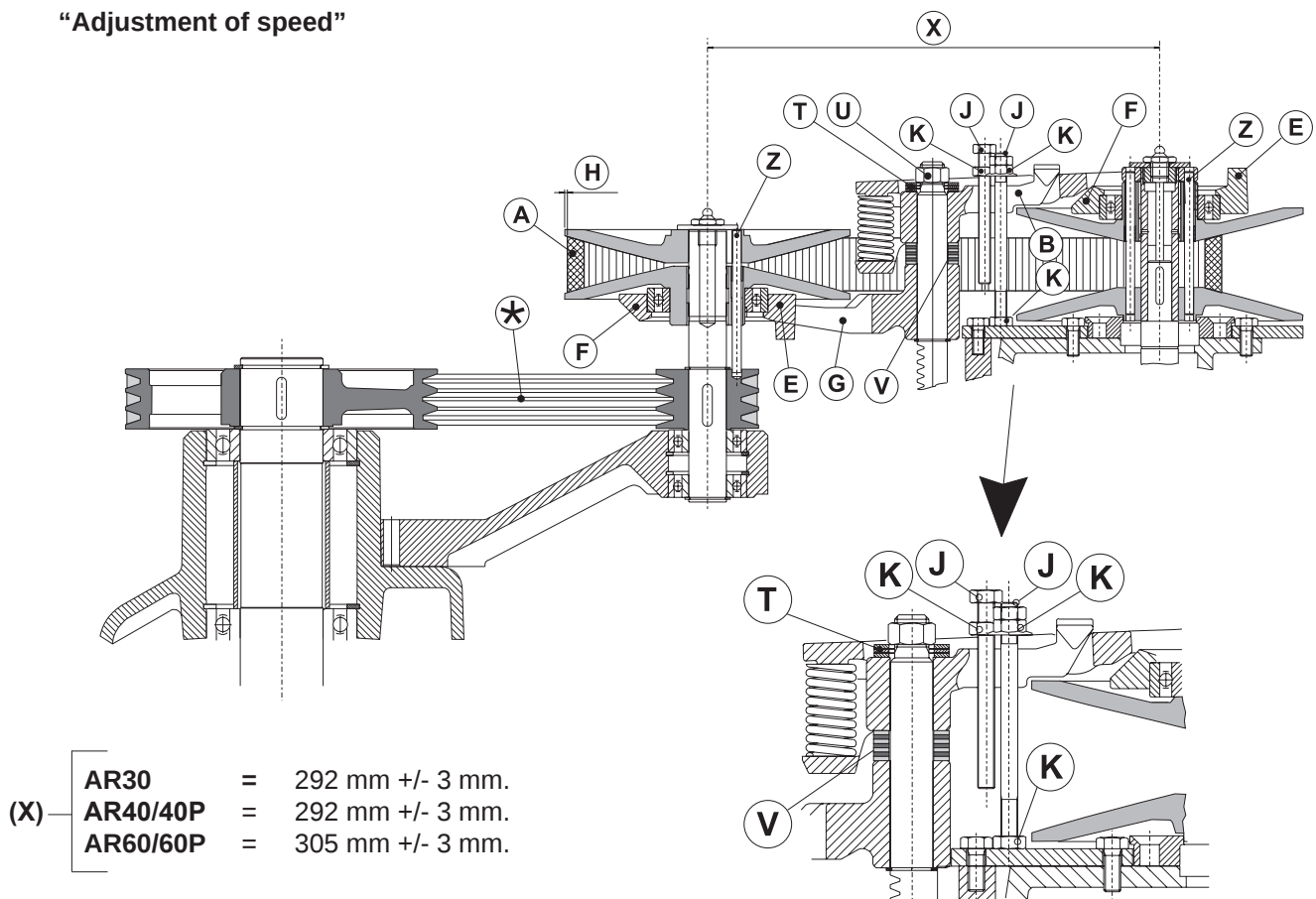
ADJUSTMENT OF SPECIAL V-BELT:

The distance (X) is only indicative as it depends on the tolerance of the special V-belt.

1. Start by tightening the V-belts (*).
2. Tighten the special V-belt (A) by moving one or two washers from (V) to (T).
3. Start the mixer and leave it running while the nut (U) is tightened. Do not tighten it too much.
4. On the front pulley set the stud (E) on the varispeed collar (F) must be placed inside the lower fork (G) and on the rear pulley set outside the fork for belt tightener (B), (both must point backwards).
5. Tolerances in the transmission might cause that the special V-belt (A) is hitting the pins of the pulley sets (Z) when the speed has been adjusted. In such cases the distance (X) must be reduced.
6. Then follow the section: "Adjustment of speed"

ADJUSTMENT OF SPEED:

1. The stop screws (J) on the speed lever should be adjusted so that the measurement (H) is **1-2 mm** on the front and the rear pulley, at low and high speed, respectively. Tighten the counter nuts (K) when the speed is correctly adjusted.
2. Tolerances in the transmission might cause that the special V-belt (A) is hitting the pins of the pulley sets (Z) when the speed has been adjusted. In such cases the distance (X) must be reduced, see "Adjustment of special v-belt", and the speed must be readjusted.



ADJUSTMENT OF BOWL FIXING:

The bowl arms must be raised to normal working position. Loosen the counter nuts **(1) (fig. 6)** and remove the cotter pins **(2)**. Turn the bolts **(3)** until correct fixing of the bowl is achieved. By turning the bolts **out** of the extension tube the fixing is increased. Start by turning one of the bolts half a revolution.

The adjusting diameter shall be measured inside between the bowl arms:

Adjusting diameter:	AR30	=	361,8mm
	AR40	=	391,3mm
	AR60	=	450,4mm

ADJUSTMENT OF BOWL CENTERING:

Loosen the counter nuts **(1) (fig. 6)** and remove the cotter pins **(2)**. Turn the bolts **(3)** until the bowl is in the centre of the mixer. In order not to alter the fixing of the bowl, one of the bolts must be turned **out** of the extension tube and the other **into** the extension tube. Use the flat beater to check that the bowl is correctly centred and turn the planetary head with your hand before the voltage is connected.

ADJUSTMENT OF BOWL HEIGHT:

The distance **(X)** is measured from the bottom side of the bayonet hole to the surface on the bowl arms on which the bowl rests **(fig.7a)**. The bowl arms must be lifted to normal working position.

Bowl height (X):	AR30	=	162mm
	AR40	=	162mm
	AR60	=	178mm

Lower the bowl arms down on a wooden block so that the weight of the bowl arms are not loading the lifting system. Loosen the counter nut **(1), (fig.7b)**. Take out the cotter pin **(2)**. Take out the lifting rod **(3)**. The lifting bolt **(4)** is now loose and can be turned out or into the lifting nut **(5)**, until the correct height of the bowl arms has been reached.

fig.7a Measuring of bowl height:

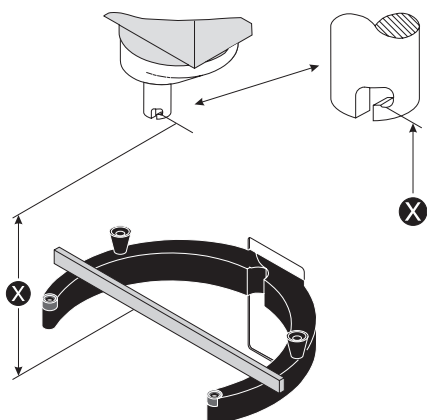


fig.6 Adjustment of bowl fixing and bowl centering

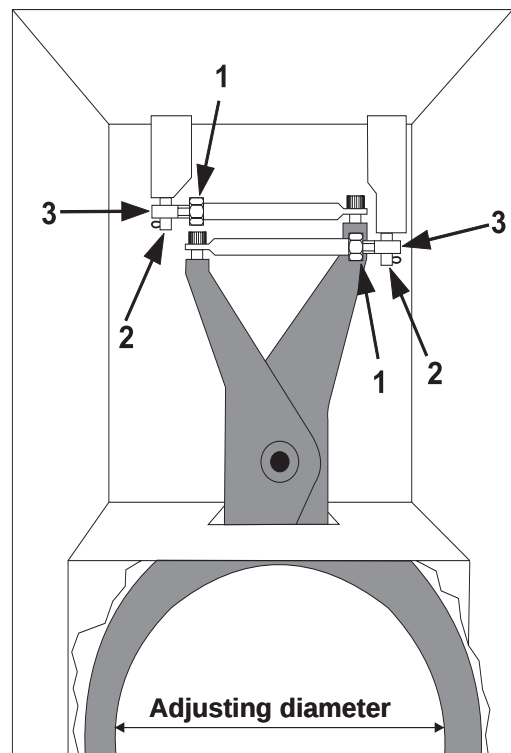
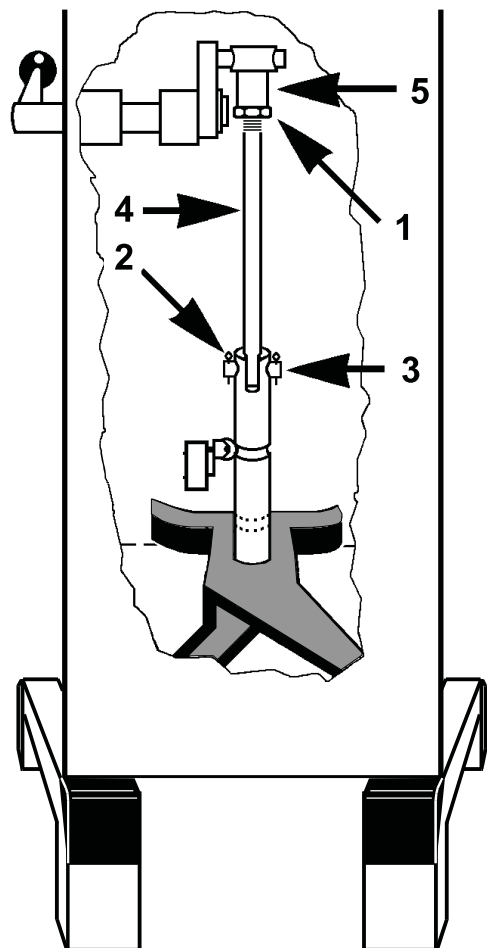


fig.7b Adjustment of bowl height:



LIST OF ERRORS: In case of other errors, contact the supplier. . **POSSIBLE SOLUTION:**

A rattling sound from the closed part of the mixer.

Adjustment of special V-belt

"The mixer starts "striking" when kneading dough which normally causes no problems."

Adjustment of special V-belt

The mixer changes its speed by itself.

Adjustment of special V-belt

The minimum and the maximum speeds are changing.

Adjustment of speed.

The bowl is too tight or too loose.

Adjustment of bowl fixing

The tool hits the sides of the bowl.

Adjustment of bowl centring

The tool hits the bottom of the bowl.

Adjustment of bowl height

ERROR CODES SHOWN ON THE DISPLAY:

OL:

The motor protection relay has stopped the machine and **OL** in the display are shown for 'overload'

- Allow the machine to cool down
 - If the machine do not change to normal mode, the relay has to be manual reset
 - See section "Manual reset of motor protection relay", see page 12.
- See also the section "**Start-up after stop at high speed**" on page 6.

EE1:

If the machine's Bowl is not in the correct position when the Start button is pressed, **EE1** will appear on the display.

- Place the bowl in the cradle. Raise cradle and bowl to the correct position.

EE2:

If the machine's safety screen is not fitted correctly or closed when the Start button is pressed, **EE2** will appear on the display.

- Fit the back and front parts of the safety screen correctly.

EE6:

If the machines displays **EE6** when the Start button is pressed, its start relay has not activated correctly.

- Contact a technician to check the machine's start relay.

ELECTRICAL FUSE:

The machine is protected by a fuse. The fuse is built into the back of the control panel.



MANUAL RESET OF MOTOR PROTECTION RELAY:

The motor protection relay is located behind the control panel.

To access the motor protection relay:

Remove power from the machine

Dismount top lid

Unplug cables to control panel

Remove the four nuts holding the control panel, (AF 8 mm) [AF = Across Flats]

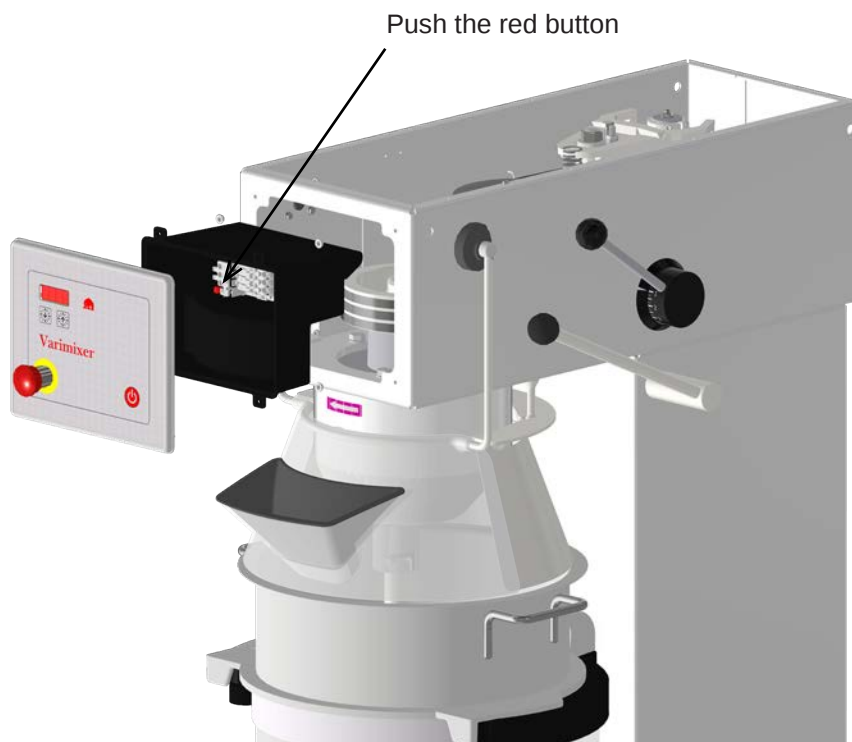
Dismount the control panel

Unscrew the the four nuts (AF 8 mm) for the black cover box.

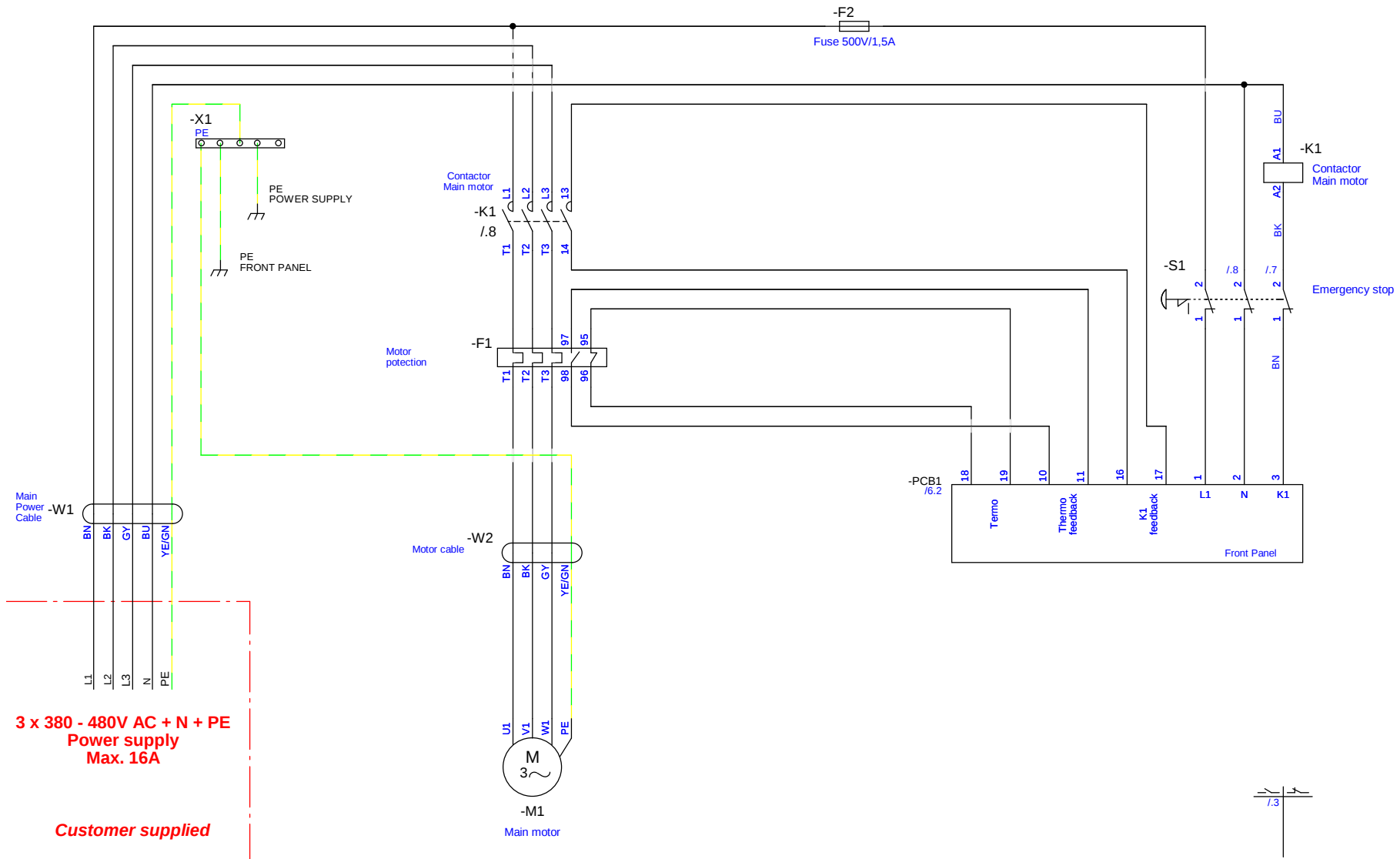
Gently lift the cover box, the motor protection relay is placed inside the cover box

Reset the relay by pushing the red button on top of the relay

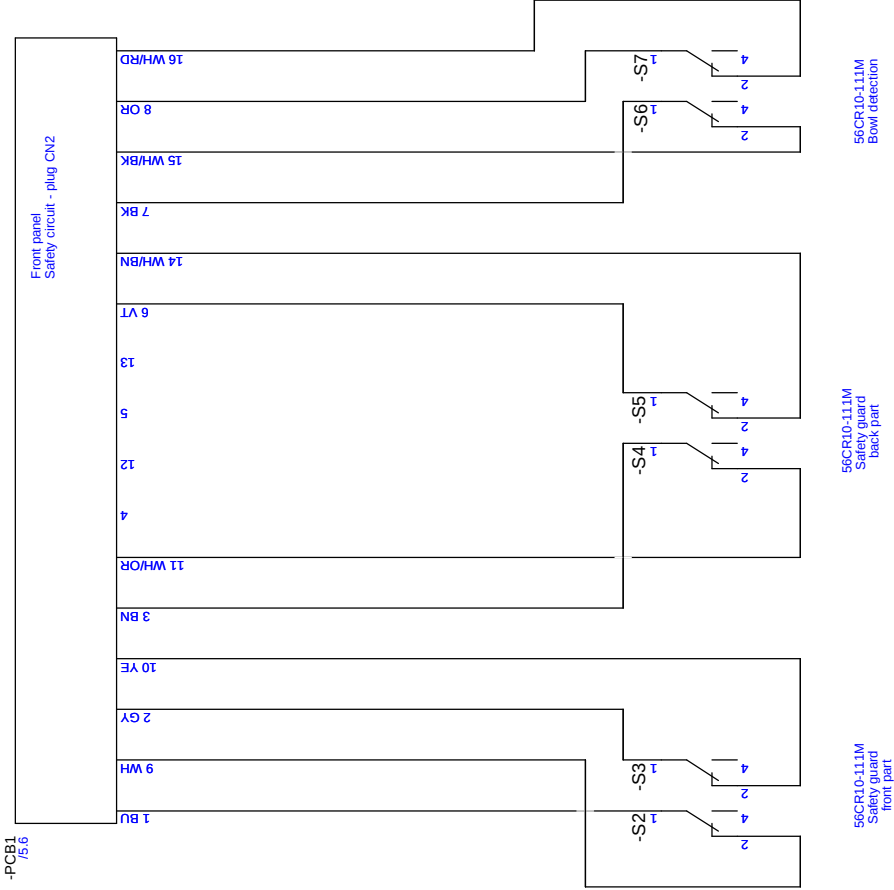
Assembly in reverse order



This page intentionally left blank



PRINCIPLE ELECTRICAL DIAGRAM:



Cleaning guide for Varimixer AR30, AR40, AR60.

A risk assessment must always be used for all cleaning processes involved in food production.

Based on current legislation, Varimixer A/S¹ has compiled the table below as an aid to devising customer-specific cleaning plans. The importance of cleaning in individual zones of the mixer is illustrated using colours. *

The mixer's parts mainly consist of stainless steel EN1.4301 (AISI 304). To avoid the steel corroding, the following guidelines must be followed:

- Chloride (Cl) content under 50 ppm at temperatures up to 80°C.
- Never use hard steel wool/sponges or other hard objects that can scratch the steel surface.
- After using chemicals, the mixer must always be washed off with clean water of drinking-water quality.

The bowl ring and certain tools are made of aluminium:

- When washing aluminium, the pH value must always be between 5.0 and 8.0.

Before starting to clean, remove all the mixer's safety guards and tools.

*



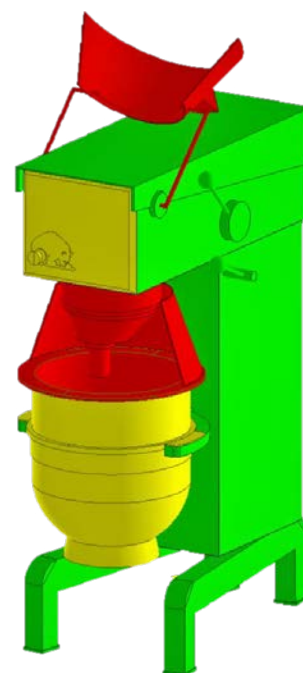
**Non- food
contact zone.**
= Low risk.



**Splash
zone.**
= Moderate risk.



**Direct food
contact zone.**
= High risk.



Cleaning step-by-step

Bowl.	Empty the bowl and rinse with water. Put bowl in the dishwasher, or wash by hand with a soft sponge or brush. NB: The bowl ring is aluminium.
Tools.	Remove any food residue from tools, and rinse with water. NB: Never tap the whip against the bowl lip or other objects. Wash tools by hand or in a dishwasher. Always remove the stainless steel part of the scraper blade before cleaning. NB: Some tools can be aluminium.
Safety guards.	Wash safety guards by hand or in a dishwasher.
Bayonet housing.	Always check the bayonet where tools are attached for food residues. A damp cloth or sponge can be inserted into the bayonet to loosen food residues.
Front panel.	Wipe off the front panel with a lightly-wrung cloth. Remember the emergency stop.
Mixer/stand.	Always wash the mixer with the bowl clamping system in open and closed position.

¹ DS/EN 454: 2014, DS/EN 1672-2:2020, etc.

	The mixer is classified to IP-32. It must therefore only be wiped using a well-wrung damp cloth. NB: Never spray water on the machine. Machines with the upgraded version IP-44 can be washed using foam. Rinsing-off must be restricted to thin streams of water, equivalent to normal rain. The water must be clean and of drinking-water quality.
Bowl clamping system.	Always wash the bowl clamping system in open and closed position. Wash the bowl clamping system using a well-wrung damp cloth as for washing the stand. Dry the rollers for the bowl catch to remove water and cleaning chemicals.
Lift arm and speed control.	Wipe off the lift arm and speed control with a well-wrung damp cloth.
Storage.	The bowl can be fitted on the mixer after cleaning. If the bowl is stored on the mixer, we recommend covering it. NB: To avoid steel corrosion, never store foods with high concentrations of acid or salt in the bowl.

Disinfection

Disinfection requires strong chemicals. Always perform an assessment of whether disinfecting the mixer will make any difference to food safety for the end product.

NB: Always obtain the recommendations from the supplier/manufacturer of cleaning/disinfection products before use.

If water is left from cleaning and disinfection to evaporate on the mixer surface, the concentration of chlorides and other chemicals will be higher than during the cleaning process.

Always rinse and wipe off the mixer with clean water of drinking-water quality after using chemicals.

All oxidising chemical disinfectants require rinsing off with clean water of drinking-water quality.

Without access to clean water of drinking-water quality, disinfection using hot water, steam and disinfecting using IPA ethanol and ethanol can be used.

NB: Always obtain a written declaration from the supplier/manufacturer of the disinfectant that it is safe and can be used without rinsing off using clean water of drinking-water quality.

Incorrect use of disinfectants can damage the mixer.

Acid-proof stainless steel

When producing strongly acidic and/or products with a high salt content, and when cleaning using strong chemicals, we recommend buying the mixer bowl and tools in acid-proof stainless steel EN 1.4401 (AISI 316).

Acid-proof stainless steel is more corrosion-resistant, and by way of comparison tolerates chloride (Cl⁻) concentrations below 50 ppm at temperatures up to 100°C.

For more details on cleaning Varimixer A/S mixers, refer to our website: <https://varimixer.com/>

Indhold af Overensstemmelseserklæring for maskinen, (Maskindirektivet, 2006/42/EC, Bilag II, del A)
Contents of the Declaration of conformity for machinery, (Machinery Directive 2006/42/EC, Annex II, Part A)
Inhalt der Konformitätserklärung für Maschinen, (Richtlinie 2006/42/EG, Anhang II, Teil A)
Contenu de la Déclaration de conformité d'une machine, (Directive Machine 2006/42/CE, Annexe II, partie A)
Inhoud van de verklaring van overeenstemming voor machines, (Richtlijn 2006/42/EC, Bijlage II, deel A)
Contenido de la declaración de conformidad sobre máquinas, (Directiva 2006/42/EC, Anexo II, parte A)

DK
 EN
 DE
 FR
 NL
 ES

Fabrikant; Manufacturer; Hersteller; Fabricant; Fabrikant; Fabricante:

Varimixer A/S

Adresse; Address; Adresse; Adresse; Adres; Dirección:

Elementfabrikken 9, DK-2605 Brøndby, Denmark

Navn og adresse på den person, som er bemyndiget til at udarbejde teknisk dossier

Name and address of the person authorised to compile the technical file

Name und Anschrift der Person, die bevollmächtigt ist, die technischen Unterlagen zusammenzustellen

Nom et adresse de la personne autorisée à constituer le dossier technique

naam en adres van degene die gemachtigd is het technisch dossier samen te stellen

nombre y dirección de la persona facultada para elaborar el expediente técnico

Navn; Name; Name; Nom; Naam; Nombre:

Kim Jensen

Adresse; Address; Adresse; Adresse; Adres; Dirección:

Elementfabrikken 9, DK-2605 Brøndby, Denmark

Sted, dato; Place, date; Ort, Datum; Lieu, date; Plaats, datum; Place, Fecha:

Brøndby, 15-03-2022

Erklærer hermed at denne røremaskine

Herewith we declare that this planetary mixer

Erklärt hiermit, dass diese Rührmaschine

Déclare que le batteur-mélangeur ci-dessous

Verklaart hiermede dat Menger

Declaramos que el producto batidora

- er i overensstemmelse med relevante bestemmelser i Maskindirektivet (Direktiv 2006/42/EC)
 is in conformity with the relevant provisions of the Machinery Directive (2006/42/EC)
 konform ist mit den Bestimmungen der EG-Maschinenrichtlinie (Direktiv 2006/42/EG)
 Satisfait à l'ensemble des dispositions pertinentes de la Directive Machines (2006/42/CE)
 voldoet aan de bepalingen van de Machinerichtlijn (Richtlijn 2006/42/EC)
 corresponde a las exigencias básicas de la Directiva sobre Máquinas (Directiva 2006/42/EC)
- er i overensstemmelse med følgende andre CE-direktiver
 is in conformity with the provisions of the following other EC-Directives
 konform ist mit den Bestimmungen folgender weiterer EG-Richtlinien
 Est conforme aux dispositions des Directives Européennes suivantes
 voldoet aan de bepalingen van de volgende andere EG-richtlijnen
 está en conformidad con las exigencias de las siguientes directivas de la CE

2014/30/EU; 1935/2004; 10/2011; 2023/2006; RoHS 2011/65/EU

Endvidere erklæres det

And furthermore, we declare that

Und dass

Et déclare par ailleurs que

En dat

Además declaramos que

- at de følgende (dele af) harmoniserede standarder, er blevet anvendt
 the following (parts/clauses of) European harmonised standards have been used
 folgende harmonisierte Normen (oder Teile/Klauseln hieraus) zur Anwendung gelangten
 Les (parties/articles des) normes européennes harmonisées suivantes ont été utilisées
 de volgende (onderdelen/bepalingen van) geharmoniseerde normen/nationale normen zijn toegepast
 las siguientes normas armonizadas y normas nacionales (o partes de ellas) fueron aplicadas

EN 454:2014; EN 60204-1:2018; EN ISO 12100-2011

EN IEC 61000-6-1:2019; EN IEC 61000-6-3:2021

EN 1672-2 :2020

DoC for Food Contact Materials, please go to [www.varimixer.com/Special downloads](http://www.varimixer.com/Special%20downloads) (dealers only) or contact your supplier

Innehåll i försäkran om maskinens överensstämmelse, (Maskindirektivet 2006/42/EG, Bilaga II, Avsnitt A)
Contenuto della dichiarazione di conformità per macchine, (Direttiva 2006/42/CE, Allegato II, parte A)
Sisukord masina vastavusdeklaratsioon, (Masinadirektiiv 2006/42/EÜ, II lisa A-osa)
Treść Deklaracja zgodności dla maszyn, (Dyrektywa maszynowa 2006/42/WE, Załącznik II, część A)
Sisältö vaatimustenmukaisuusvakuutus koneesta, (Konedirektiivi 2006/42/EY, Liite II, A osa)
Vsebina izjave o skladnosti strojev, (Direktiva 2006/42/ES, priloga II, del A)

SV
IT
ET
PL
FI
SL

Tillverkare; Fabbrikante; Tootja; Producent; Valmistaja; Proizvajalec

Varimixer A/S

Adress; Indirizzo; Aadress; Adres; Osoite; Naslov

Elementfabrikken 9, DK-2605 Brøndby, Denmark

Namn och adress till den person som är behörig att ställa samman den tekniska dokumentationen:

Nome e indirizzo della persona autorizzata a costituire il fascicolo tecnico

Tehnilise kausta volitatud koostaja nimi ja aadress

Imię i nazwisko oraz adres osoby upoważnionej do przygotowania dokumentacji technicznej

Henkilön nimi ja osoite, joka on valtuutettu kokoamaan teknisen tiedoston

Ime in naslov osebe, pooblašene za sestavo tehnične dokumentacije

Namn; Nome e cognome; Nimi; Imię i nazwisko; Nimi; Ime :

Kim Jensen

Adress; Indirizzo; Aadress; Adres; Osoite; Naslov:

Elementfabrikken 9, DK-2605 Brøndby, Denmark

Ort och datum; Luogo e data; Koht, kuupäev; Miejsce, data; Paikka, aika; Kraj, datum:

Brøndby, 15-03-2022

Försäkrar härmed att denna blandningsmaskin

Con la presente si dichiara che questo mixer planetaria

Deklareerime käesolevaga, et Planetaarmikseri

Niniejszym oświadczamy, że mikser planetarny

vakuuttaa, että tämä mikseri tyyppi

S tem dokumentom izjavljamo, da je ta mešalnik

- överensstämmer med tillämpliga bestämmelser i maskindirektivet (2006/42/EG)
is è conforme alle disposizioni della Direttiva Macchine (Direttiva 2006/42/CE)
vastab kehtivatele masinadirektiivi (2006/42/EÜ) nõuetele
spełnia wymagania odpowiednich przepisów dyrektywy maszynowej (2006/42/WE)
on konedirektiivin (2006/42/EY) asiaankuuluvien säännösten mukainen
v skladu z določbami Direktive o strojih ES (Direktiva 2006/42/ES)
- överensstämmer med bestämmelser i följande andra EG-direktiv
è conforme alle disposizioni delle seguenti altre direttive CE
vastab järgmiste EÜ direktiivide nõuetele
spełnia wymagania przepisów innych dyrektyw WE
on seuraavien muiden EY-direktiivien säännösten mukainen
in v skladu z določili naslednjih dodatnih direktiv ES

2014/30/EU; 1935/2004; 10/2011; 2023/2006; RoHS 2011/65/EU

Vi försäkrar dessutom att

e che

Lisaks ülaltoodule deklareerime, et

Ponadto oświadczamy, że

ja lisäksi vakuuttaa, että

in da

- följande (delar/paragrafer av) europeiska harmoniserade standarder har använts
sono state applicate le seguenti (parti/clausole di) norme armonizzate
kasutatud on järgmisi Euroopa harmoniseeritud standardeid (või nende osi/nõudeid)
zastosowano następujące części/klauzule zharmonizowanych norm europejskich
seuraavia eurooppalaisia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu
veljajo naslednji usklajeni standardi (ali deli/klavzule teh standardov)

EN 454:2014; EN 60204-1:2018; EN ISO 12100-2011

EN IEC 61000-6-1:2019; EN IEC 61000-6-3:2021

EN 1672-2 :2020

DoC for Food Contact Materials, please go to [www.varimixer.com/Special downloads](http://www.varimixer.com/Special%20downloads) (dealers only) or contact your supplier



Varimixer

Varimixer A/S
Elementfabrikken 9
DK-2605 Brøndby
P: +45 4344 2288
E: info@varimixer.com
www.varimixer.com

