

Project Name:		AIA#:		
Model #:	Location:			
CIC#.	Itom #	Quantity		

V-Series 40 Qt. Mixer

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



MODELS

■ V40 40 qt. Standard

☐ V40P 40 qt. Pizza

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

- Stainless steel bowl
- Stainless steel flat beater (V40 only)
- Stainless steel wire whip (V40 only)
- Stainless steel dough hook
- · Stainless steel ingredient chute

WARRANTY

• Two-year parts and labor limited warranty

OPTIONAL ACCESSORIES/ATTACHMENTS

- 20 qt. bowl and attachments
- Bowl scraper 40 qt. or 20 qt. options
- Stainless steel model
- Bowl truck

To select options see back

Approved by:		
Date:		

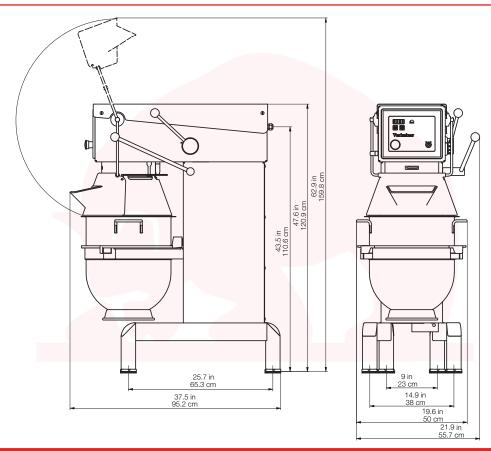






ETL listed Conforms to UL Std 763 Certified to CSA Std C22.2 No. 195





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
V40P	3 HP	208/60/3	9.5		60 - 120 RPMs	198 RPMs	IP32

Delivered without plug. Specify voltage when ordering.

WINGWHIP-40 40 qt. wing whip

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 V40P	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 VBOWL20-40 20 qt. bowl ☐ VHDWHIP-40 40 qt. heavy-duty whip **VHOOK20-40** 20 qt. hook ■ VTRUCK-40 Bowl truck ■ VBEAT20-40 20 qt. beater ☐ XMCA-SS Meat grinder hub assembly WHIP20-40 20 qt. wire whip **XSVGH** Slicer/Shredder housing **WINGWHIP20-40** 20 qt. wing whip ■ XSP Slicing plate ■ VSCRP20-40 20 qt. scraper L00783 Strip cutter ■ VSCRP-40 40 qt. scraper L00670 Meat tenderizer

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. Two-year parts and labor limited warranty.

12/7/20