



Operating Instructions



V150PLM



Varimixer

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EN

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Original user manual
2022 01 17

Limited Mixer Warranty - 10 qt to 150 qt

VARIMIXER warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 4 years. Wear parts, such as belts, are excluded. Hub attachments, such as shredders, slicers and grinders have a 1 year warranty that only covers parts. Warranty begins on date of factory shipment to an end user, or up to 6 months after factory shipment to a dealer or distributor. Payment by VARIMIXER for service under this warranty requires that service be authorized in advance. Contact VARIMIXER Technical Support to arrange for service.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. VARIMIXER EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

VARIMIXER'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated VARIMIXER Service Location during normal working hours. IN NO EVENT SHALL VARIMIXER BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, vandalism, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a VARIMIXER designated servicer.
6. Lubrication.
7. Expendable wear parts. (This includes the bowl, flat beater, wire whip, spiral dough hook, and the pastry knife.)
8. Cleaning of equipment.
9. Misuse or abuse.

This warranty is not in force until such time as a properly completed, digitally signed Installation/Warranty Registration has been received by VARIMIXER within 30 days from the date of installation. Register online at www.varimixerusa.com/support/warranty-registration-form.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. VARIMIXER NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

WARRANTY REGISTRATION
GO TO VARIMIXERUSA.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.
VARIMIXERUSA.COM/SUPPORT/WARRANTY-REGISTRATION-FORM

Caution -READ BEFORE OPERATING- Caution

Varimixer recommends that mixer operators must be at least 18 years of age and be thoroughly trained on the use, cleaning and lubrication of the mixer.

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

Before the machine is commissioned, it is important to read these instructions thoroughly.

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

Varimixer recommends that the following precautions be adopted to help make the mixer operation safer and more efficient.

- All operators must be at least 18 years of age.
- All operators must be thoroughly trained before being allowed to operate the mixer.
- NEVER reach into the bowl when the mixer is running.
- Do not wear loose clothing or rings while operating the mixer.
- Stop the mixer and lower the bowl before adding ingredients, scraping the bowl, removing the agitator, or removing the product.
- Stop the mixer before removing or installing attachments into the drive hub.
- Do not attempt to assemble or disassemble attachments while mounted into the drive hub.
- Always use the pusher plate with the slicer/meat grinder attachments.
- NEVER bypass the safety mechanisms supplied on the mixer. Doing so can cause injury and is the responsibility of the user to ensure these safety mechanisms are operating properly.

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 Read this page entirely BEFORE beginning installation.

INSTALLATION INSTRUCTIONS

UNDER NO CIRCUMSTANCES ARE THE SPEED LEVER, BOWL LIFT LEVER, OR THE BOWL ARMS TO BE USED TO MOVE THE MIXER INTO PLACE. DAMAGE WILL RESULT TO THE UNIT. IT IS RECOMMENDED THAT THE TOP LID BE REMOVED BEFORE MOVING THE UNIT.

The mixer must be mounted with the rubber feet, which neutralize both shaking and rusting. Spacers can be inserted under the mixer's feet if the floor is uneven. The mixer can be bolted to the floor if desired.

Before the mixer is connected to power, it should be checked that the voltage and frequency on the rating plate is correct in relation to the place of installation. The rating plate is located on the rear right side of the mixer. The electrical connection box is located at the top rear of the mixer.

WARNING

Electrical and grounding connections must comply with applicable portions of the National Electrical Code and/or other local electrical codes.

Wire Color Codes

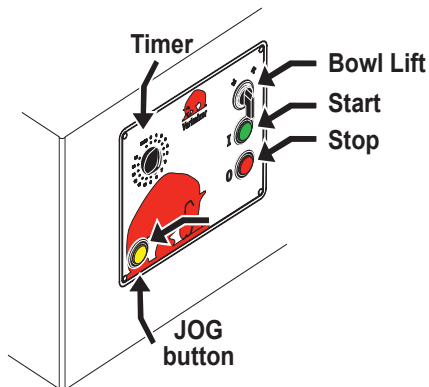
White-Phase 1

Red -Phase 2

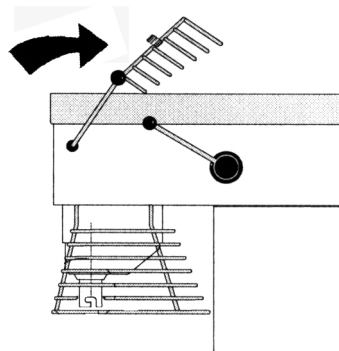
Black-Phase 3

Green-Ground

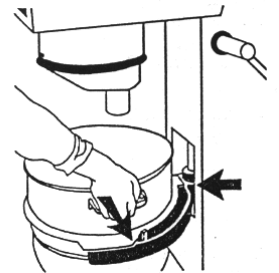
No Neutral is used



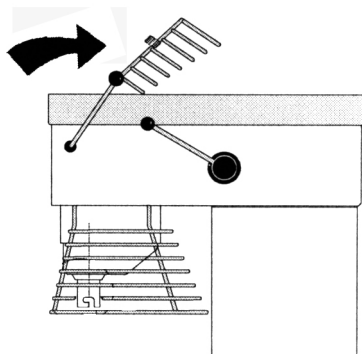
1. Lower the bowl using the bowl lift switch on the front panel.



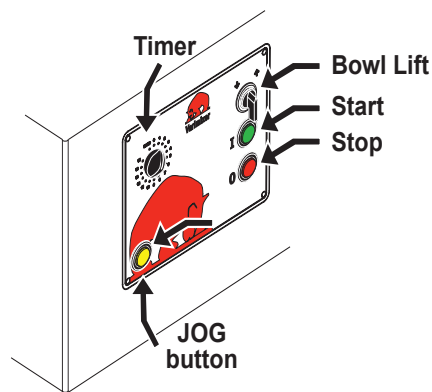
2. Open the bowl screen.



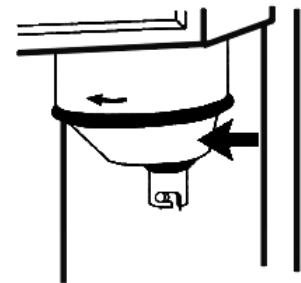
3. Remove the bowl and tools.



4. Close bowl screen and raise the bowl arms into the up position.



5. Turn timer to 10 minutes and push "start".



6. Insure cover is rotating in the correct direction.

OPERATION OF THE MIXER:

- A) Place the tool in the bowl. Open the bowl screen
- B) Note: the bowl arms must be in the lowest position. Place the bowl in the bowl arms. Check that the bowl is pushed right back into the arms and that the "Third ear" of the bowl is facing the mixer (fig. 3). Place the mixer tool in the bayonet shaft. The tap of the tool must be turned right into the bayonet hole. Close the bowl screen.
- C) The bowl is raised to working position by a clockwise turn of the button for bowl lift - the JOG-button must be pushed and kept pushed until the bowl is entirely up. Ensure that the bowl is placed correctly. On the timer set the mixing time required by turning the timer (fig 1) clockwise. The mixer will stop automatically, when the time runs out. When the mixer has timed out, the "procedure for starting after emergency stop" is used before the mixer is re-started.
- D) Start the mixer by pressing the green start button (fig.1)

The mixer will only start when the bowl is in the "up" position, the bowl screen is "closed", and the timer is set to "time" or "hold".
- E) Turn the speed selector lever (fig. 4) to the rear until the required speed has been obtained, (notice the recommended maximum speeds on page 7).
- F) Before the mixer is stopped, the speed selector lever must be moved back to lowest speed (fig.4).
- G) Stop the mixer by pressing the red stop button (fig.1)

START-UP AFTER STOP AT HIGH SPEED:

- 1) This procedure must be used in cases where the mixer has been interrupted in high speed.
- 2) Lower the bowl and remove the tool from the bayonet.
- 3) Close the bowl screen.
Raise the bowl arms, either empty or with the bowl.
- 4) Start the mixer and move the speed selector lever back to lowest speed. Switch off the mixer. Now the mixer can be started as usual.

JOG"- function:

The mixer is provided with a "JOG" button located underneath the operating panel. The button must be activated simultaneously with key for bowl lift when the bowl is lifted

Before the bowl reaches its top position, the tool starts rotating to dig its way into the ingredients.

Fig. 1 Operation panel.

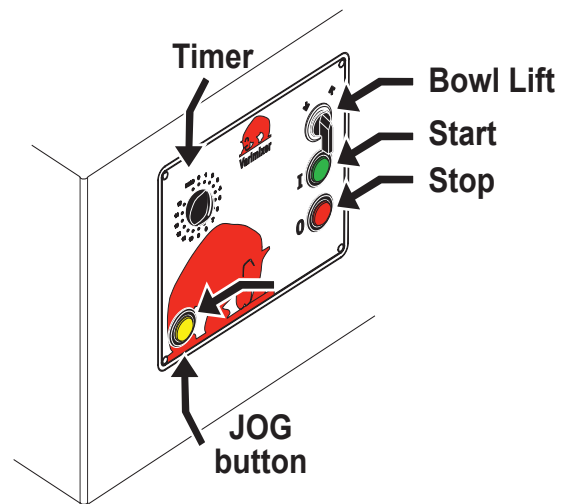


Fig. 2

Mixer with open bowl screen, lowered bowl and mounted tool.

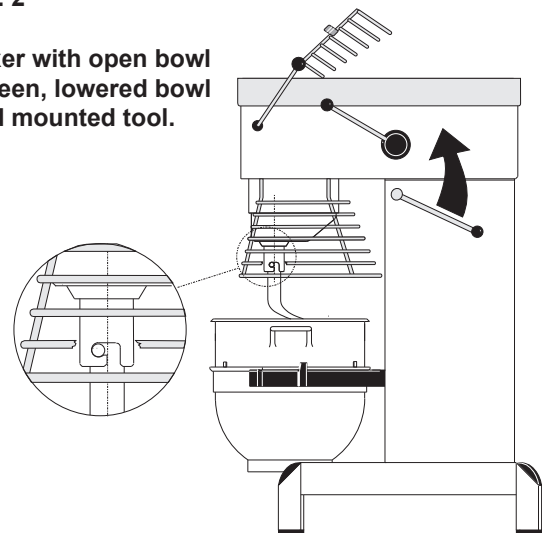


Fig. 3

Mixer seen from above, the bowl has been pushed all the way into the bowl arms. Notice: the third "ear" of the bowl is facing the mixer

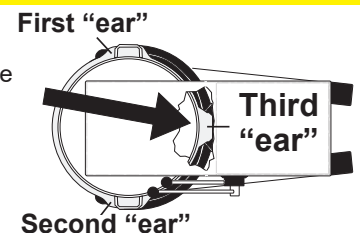
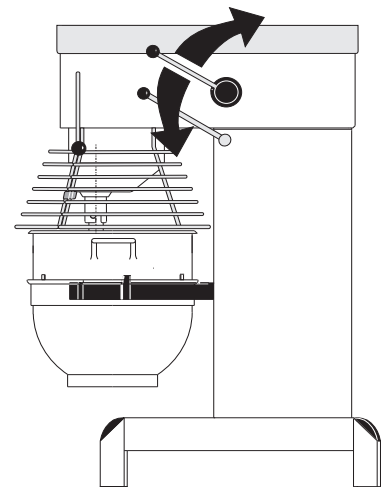



Fig. 4


Mixer with closed bowl screen, raised bowl and mounted tool.



OVERLOAD:


 Do not overload the mixer. Sticky and heavy doughs can overload the mixer. Overloading is further exacerbated if the speed of the mixing tool is increased beyond the recommended values or if a wrong mixing tool is used. Large lumps of fat or cooled ingredients must be cut into small parts before they are placed in the bowl.

CORRECT USE OF TOOLS:

 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.

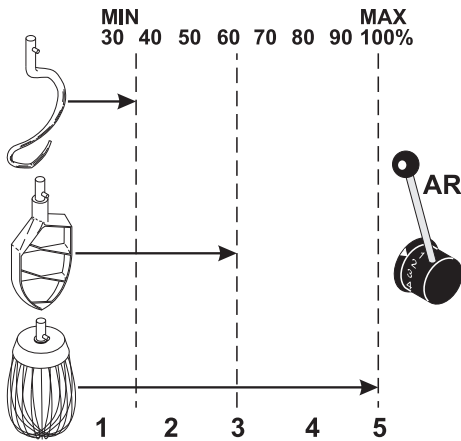
RECOMMENDED APPLICATIONS FOR TOOLS:

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	


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

NOTE: Speed should never exceed 150 RPM when using the dough hook. Our dough hook is designed to give you optimum product on low speed.

RECOMMENDED MAXIMUM SPEEDS:




CLEANING:

 The mixer should be unplugged before cleaning to prevent accidental starting while cleaning.

The mixer should be cleaned daily or after use.

The mixer should be cleaned with a soft cloth and clean water. Sulphonated soaps should be used with caution as they destroy the mixer's lubricants.


 Never use high pressure cleaning for the mixer.

Parts made of aluminium should not be used to strongly acidic, highly alkaline or highly salty foodstuffs, which may attack aluminium without coating.

Tools of aluminium must not be washed with strong alkaline detergents (pH between 5 and 8).

The soap suppliers can recommend the correct type of soap.

The inside of the bayonet shaft should be cleaned once a day with warm, soapy water.

 Dough hook Cleaning: Special care should be given to cleaning the dough hook. We recommend that it be cleaned and sanitized in a commercial dish machine. An alternate cleaning procedure is to vigorously scrub the hook with a hot water and detergent solution. Use a heavy bristled brush. After cleaning, sanitize the hook by rinsing it with a 50 ppm solution of sodium hypochlorite.

MAINTENANCE AND LUBRICATION:

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

Lubrication of infinitely variable gear:

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 and disconnect the power cable. 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**). Press grease through the grease nipple 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 lid is closed and 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 as well as the shaft must be lubricated with oil.

Disconnect the power cable. Remove the rear covering and lubricate the marked points with an oil can. (**fig.5a**)

GREASE TYPES:

Pulley set shafts: **TOTAL MULTIS XHV 2.**

Planetary head: Only to be repaired by an authorised technician.

Toothed wheel and the toothed rim special grease **Nye FLUROCARBON GEL 868.**

Needle bearings Special grease **PN Sapphire 2.**

Do not use any another type of grease than the one stated here.

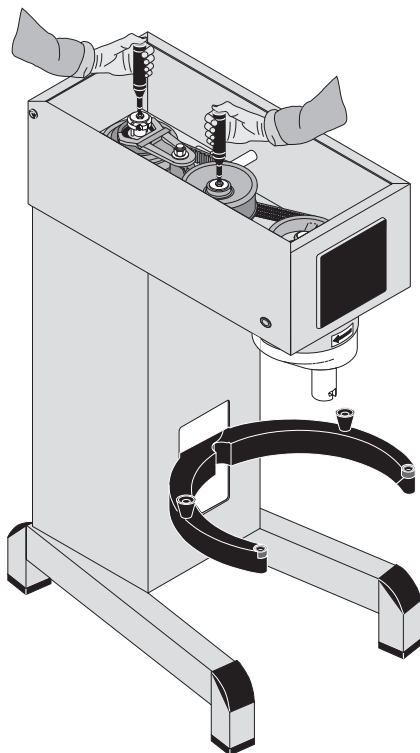


Fig.5

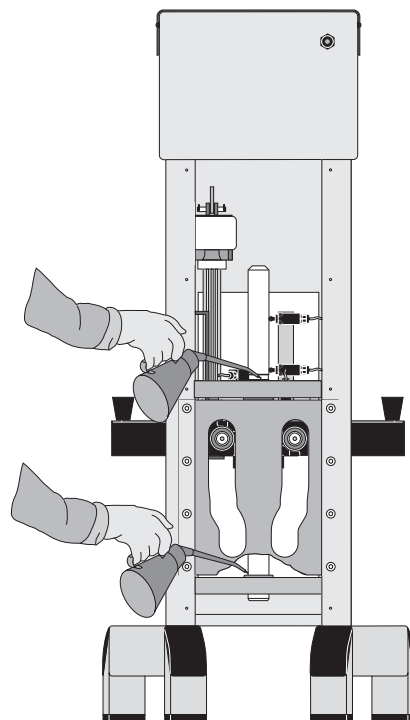
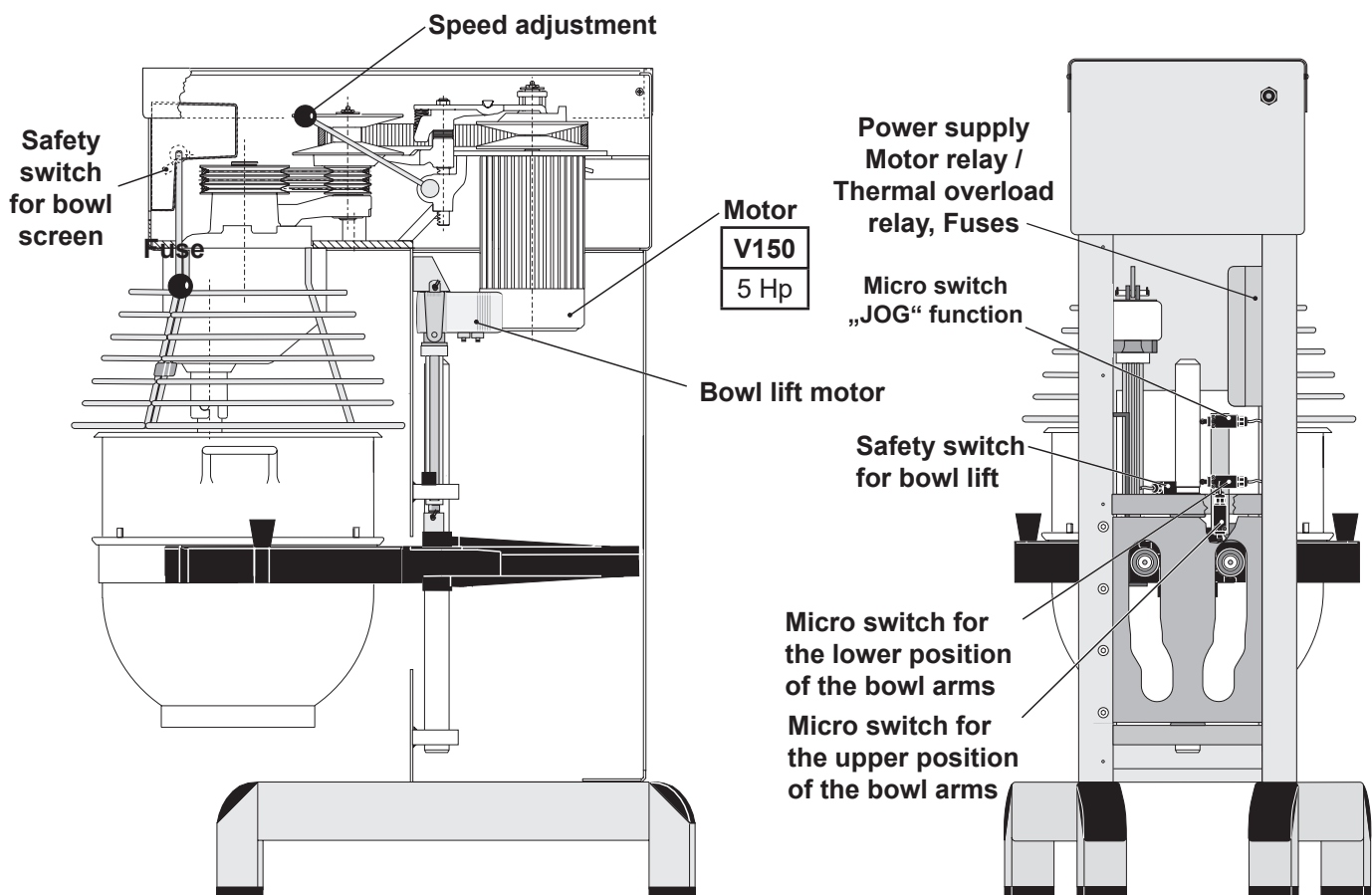


Fig.5a

CONSTRUCTION OF THE MIXER:



CAPACITY CHART

Product	V150PL	
Dough, Bread 65%AR	190 lbs	<p>AR = Absorption Ratio (%AR) (Liquid in % of solids)</p> <p>Water weights 1 Gallon = 8.33 lbs. 1 Quart = 2.08 lbs. 1 Pint (16 oz.) = 1.04 lbs. 1 Cup = .52 lbs.</p> <p>Batch size and/or speed reduction may be necessary due to one of the following conditions:</p> <ol style="list-style-type: none"> 1. High Gluten Flour-Reduce batch size by 10% 2. AR % under 40%-Reduce batch size by 10% 3. Water temp under 65 Degrees F 4. USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE. 5. Speed should not exceed 100 RPM when mixing dough.
Dough, Pizza 50% AR	175 lbs	
Dough, Donut-Yeast	170 lbs	
Dough, Donut-Cake	225 lbs	
Pie Dough	135 lbs	
Cookie, Dough	160 lbs	
Muffins	195 lbs	
Mashed Potatoes	110 lbs	
Pancakes, Waffles	50 qt	
Whipped Cream	32 qt	
Cake, Layer	175 lbs	
Eggs & Sugar	80 lbs	
Icing , Fondant	105 lbs	
Egg Whites	4 qt	
Cake, Cup	250 dz.	
Cookies, Sugar	240 dz.	

LIST OF ERRORS:

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 centering

The tool hits the bottom of the bowl.

Adjustment of bowl height

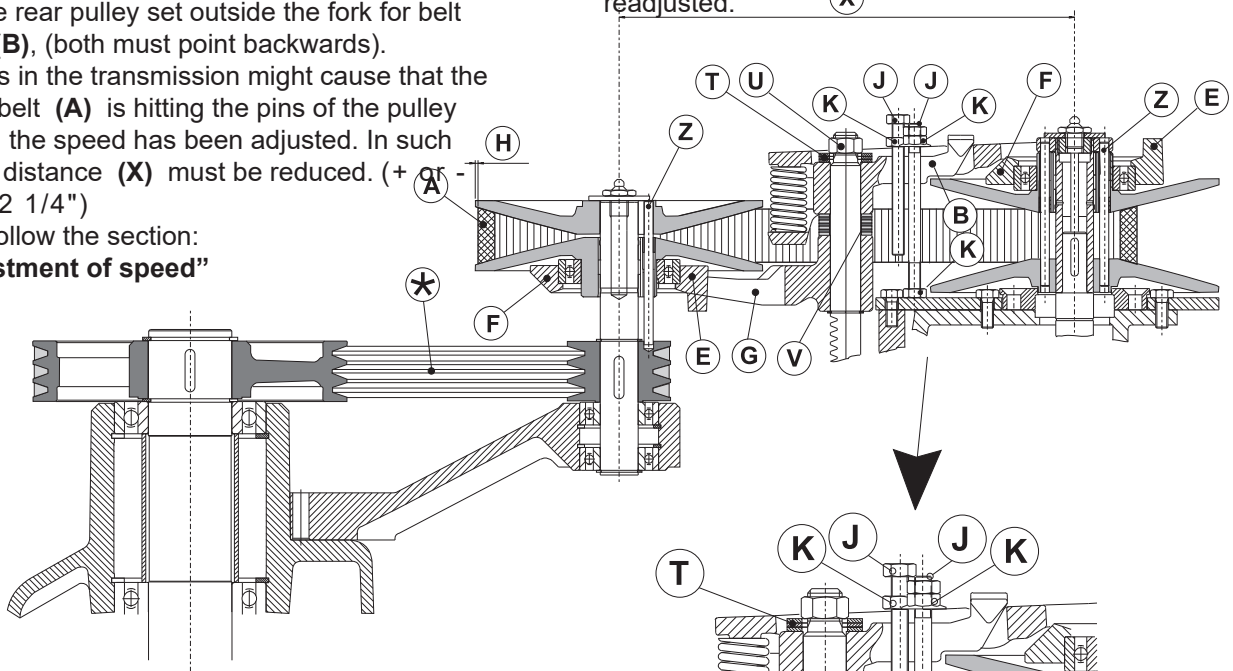


Prior to a possible repair or adjustment, switch off the mixer by disconnecting the power cable.

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 when the speed has been adjusted. In such cases the distance (X) must be reduced. (+ or - 1/8" of 12 1/4")
6. Then follow the section: "Adjustment of speed"



(X) V150 = 12 1/4" +/- 1/8"

ADJUSTMENT OF SPEED:

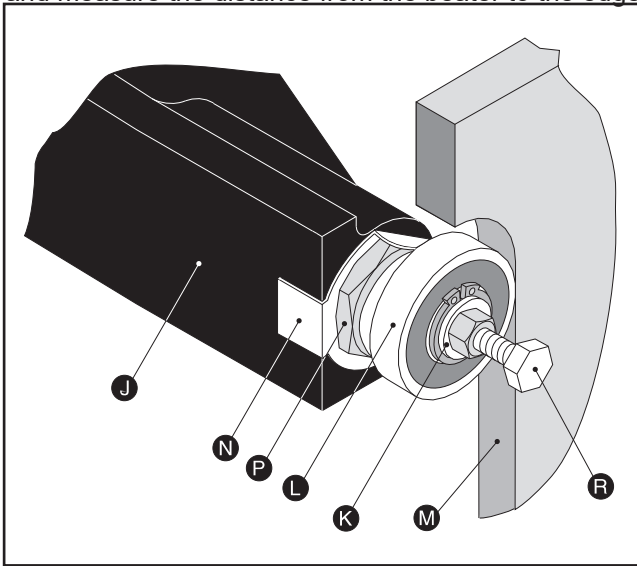
1. The stop screws (J) on the speed lever should be adjusted so that the measurement (H) is **0,04-0,08"** on the front and the rear pulley, at low and high speed, respectively. Tighten the counter nuts (K) when the speed is correctly adjusted.
2. Tolerances in the transmission might cause that the special 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.

ADJUSTING OF BOWL CLAMPING AND CENTERING:

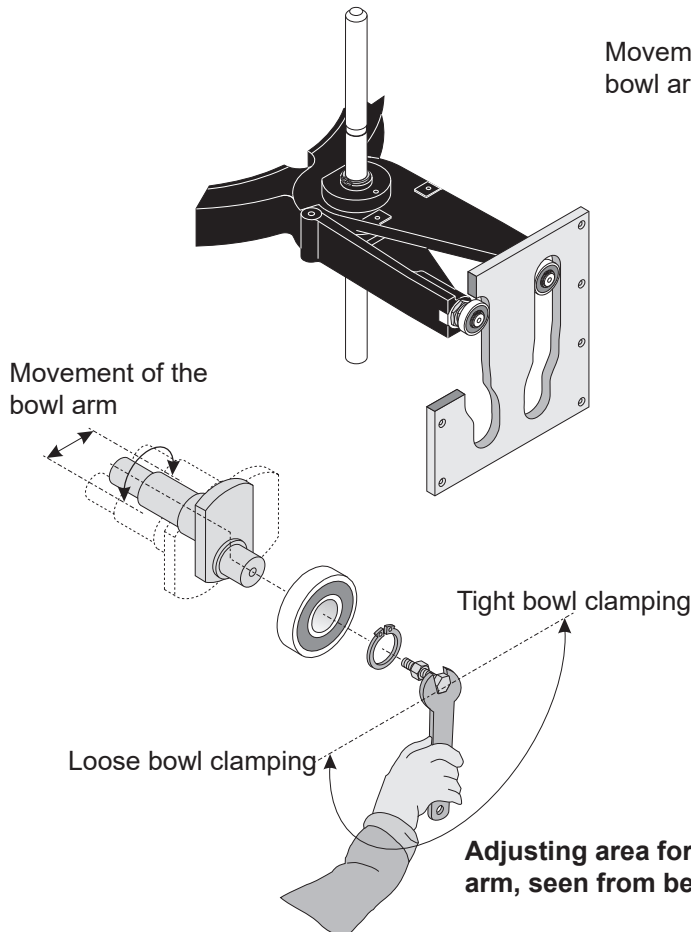
In the rear part of the bowl arms (J) a shaft with an eccentric stud (K) has been mounted, on which the ball bearing is mounted. By turning the eccentric stud, the bowl arms can be opened and closed so that the clamping and the centering of the bowl can be adjusted. It has to be observed that the shaft is mounted in the bowl arm with a thread so that when the eccentric stud is turned, the whole shaft is turned out and in into the bowl arms. When exchanging the whole shaft, the right starting point for the adjustment must be found first. The ball bearing (L) must be in the middle of the guide plate (M) so that the width of the entire ball bearing is fitting tightly against the guide plate, and at the same time it has to be observed that the eccentric stud cannot hit the back plate when the adjustment has been finished.

In order to counteract that the eccentric shaft turns loose by itself when the mixer is working, the eccentric shaft must be self-tightening. In order to obtain this effect, the below drawings must be followed, on which the adjusting area for the left and the right bowl arm, resp. is shown.

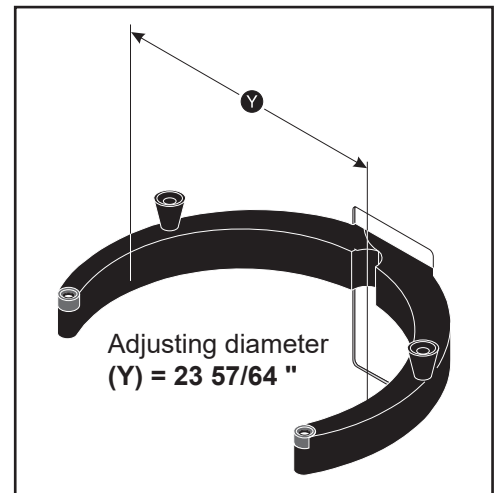
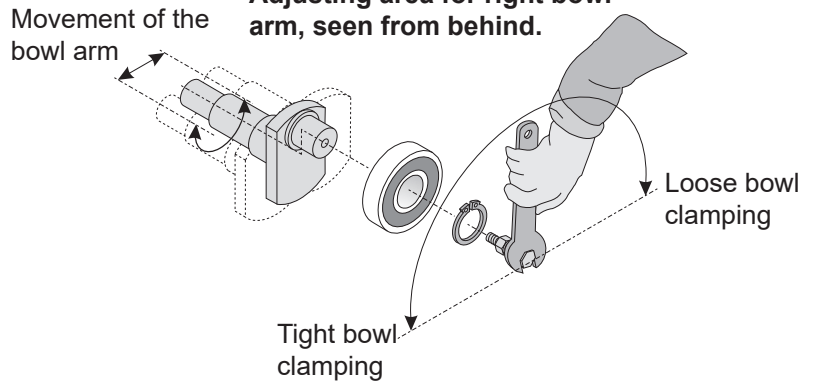
First find the bowl centering, e.g. by mounting bowl and beater in the mixer, and turn the beater round with your hand, and measure the distance from the beater to the edge of the bowl.



- When adjusting the clamping and centering of the bowl, the bowl arms must be raised into working position. When exchanging the shaft with eccentric stud (K) the bowl arms must be lowered.
- First open the lock plate (N).
- Loosen the shaft counter nut (P), use span 46.
- Screw an M8 bolt with counter nut (R) into both the eccentric studs (K), and tighten the counter nuts. If the shaft with the eccentric stud has stuck in the bowl arm, it can be loosened with a key with the span 36.
- By turning the eccentric studs the clamping and the centering of the bowl can be adjusted.
- Remember to use the right adjusting area for right and left bowl arm. The drawings show the adjusting area for
- When the adjustment is correct, tighten the shaft counter nuts (P). Hold the bolt (R) while the shaft counter nut is tightened.
- Knock the lock plate (N) in position.
- Remove bolt and counter nut



Adjusting area for right bowl arm, seen from behind.



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MIXER SPARE PARTS

ORDERING OF SPARE PARTS:

Sales of spare parts for our mixers, are handled in our sales and service department. When ordering spare parts, the following information must be provided:

1. **Type of machine.**
2. **Number of the machine.**
3. **Article number of the spare part in question. (Order no.)**
4. **Method of conveyance.**

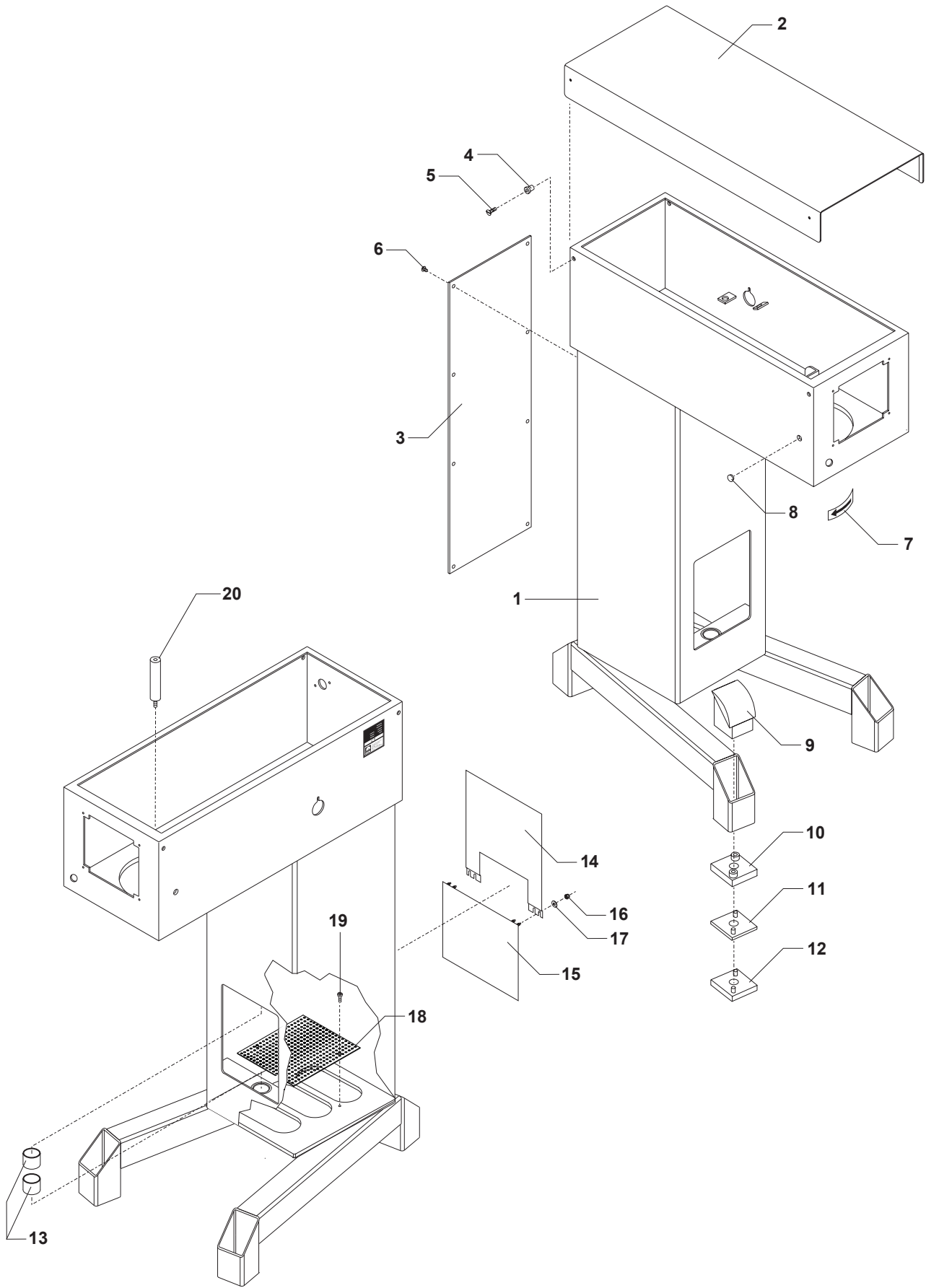
If one of the above pieces of information is missing, please contact our sales and service department before placing the order, as then we can assist you in finding the correct article number (**order no.**) of the spare part in question.

A few spare parts are not sold alone, in such cases reference is made at the position to the assembly number to be used for ordering. The assembly numbers are shown on the relevant pages.

Returning of spare parts is only allowed when agreed with:

Varimixer

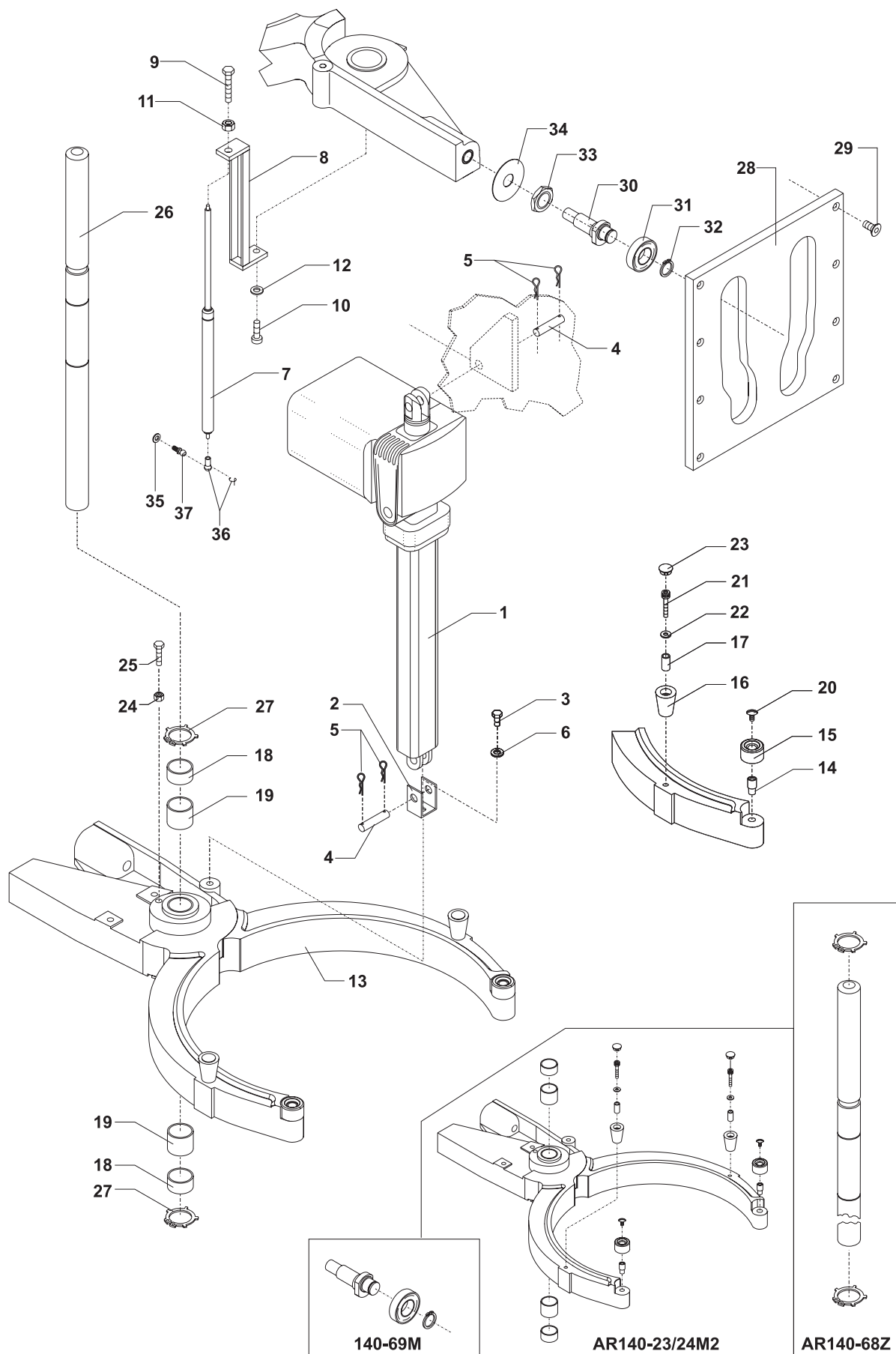
MACHINE COLUMN V150PL



MACHINE COLUMN V150PL

<u>Fig.No.</u>	<u>Description</u>	
1.	Column	
2.	Top Lid	AR140-21.3R1
3.	Rear Access Panel	AR140-22.17R1
4.	Threaded Bushing Top Lid	STA6580
5.	Screw Top Lid	STA5017
6.	Screw Rear Access Plate	STA5080
7.	Indicator Arrow	R15-245
8.	Plug Button (non bowl screen only)	STA6519
9.	Knee Pad	AR80-212
10.	Levelling feet	AR80-213
11.	Adjustment plate, 0.12"	AR80-214.3
12.	Adjustment plate, 0.24"	AR80-214.6
13.	Bushings Bowl Arm Shaft	STA2530
14.	Upper Plate	AR140-270
15.	Lower Plate	AR140-274
16.	Nut for Plate	STA5834
17.	Washer	STA6027
18.	Grid	AR140-22.180
19.	Screw grid	STA5045
20.	Tie rod for motor bracket	AR140-148M4

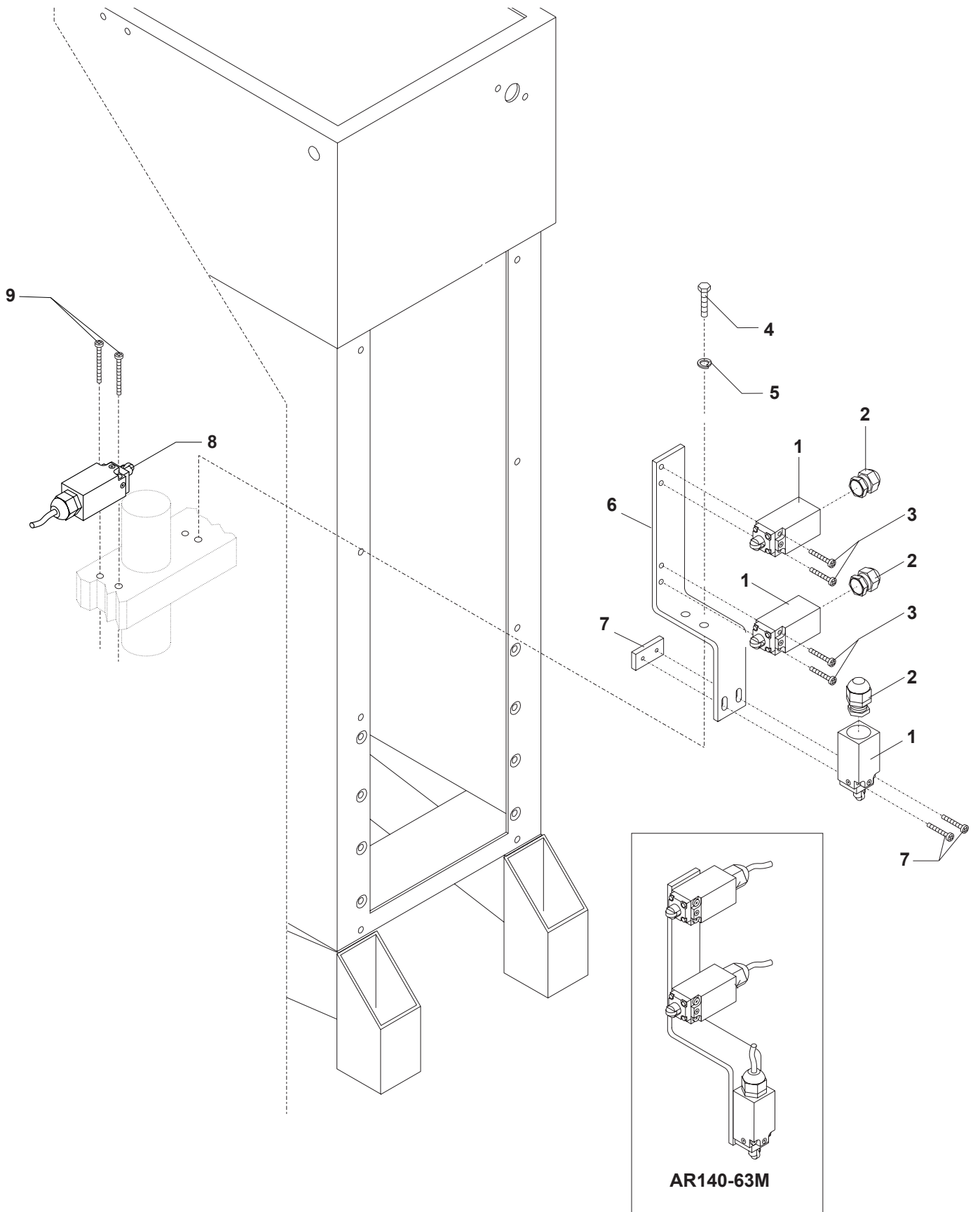
BOWL ARMS V150PL



BOWL ARMS V150PL

<u>Fig.No.</u>	<u>Description</u>	
1.	Bowl Lift Moto	AR140-86.1
1C.	Control Box for 24VDC (Not shown)	140-87
2.	Bracket Lower Bowl Lift Motor	AR140-116
3.	Bolt	STA5454
4.	Pin for lower bowl lift motor	RN100-8635
5.	Cotter pin	STA6205
6.	Washer	STA6058
7.	Pneumatic Spring	AR140-121
8.	Bracket f/Pneumatic Spring	AR140-119
9.	Upper Bolt f/Pneumatic Spring	AR140-120
10.	Bolt	STA5454
11.	Nut	STA5815
12.	Lock washer	STA6058
13.	Bowl Arms	AR140-23/24M2
14.	Bowl Arm Roller Threaded Shaft	AR31-127
15.	Bowl Arm Front Roller	AR31-128
16.	Tapered Roller for Bowl Arms	AR140-127
17.	Bushing for Tapered Roller	AR140-128
18.	Bowl arm bushing	STA2527
19.	Bowl arm bushing	STA2530
20.	Screw Bowl Arm Roller	STA5088
21.	Socket Head for Roller	STA5678
22.	Washer	STA6010
23.	Plug Button Bowl Arm Bolt	STA6518
24.	Nut	STA5825
25.	Bolt	STA5345
26.	Bowl Arm Shaft	AR140-68Z
27.	Snap Ring	STA3464
28.	Bowl Arm guide plate	AR140-71.1M4
29.	Screw for guide plate	STA5620
30.	Sold with assembly AR140-69M only	see diagram
31.	Sold with assembly AR140-69M only	see diagram
32.	Snap Ring	STA3467
33.	Nut Bowl Arm Adjuster	AR140-170
34.	Lock Plate / Bowl Arm Adjuster	AR140-69.1
35.	Washer	STA6020
36.	Ball Mounting, Pneumatic Spring	AR140-121.1
37.	Fastening Ball, Pneumatic Spring	AR140-121.2

BOWL LIFT MICROSWITCHES V150PL



BOWL LIFT MICROSWITCHES V150PL

<u>Fig.No.</u>	<u>Description</u>	
1.	Bowl Arm Microswitch	AR81-173
2.	Cable Inlet	STA3076
3.	Microswitch Mounting Screws	STA5274
4.	Bolt Bowl Lift Bracket	STA5312
5.	Lock washer	STA6053
6.	Micro stand	AR140-63
7.	Fitting for Micro stand	AR140-64
8.	Microswitch UR	AR81-173
9.	Screw	STA5274

PLANETARY HEAD V150PL

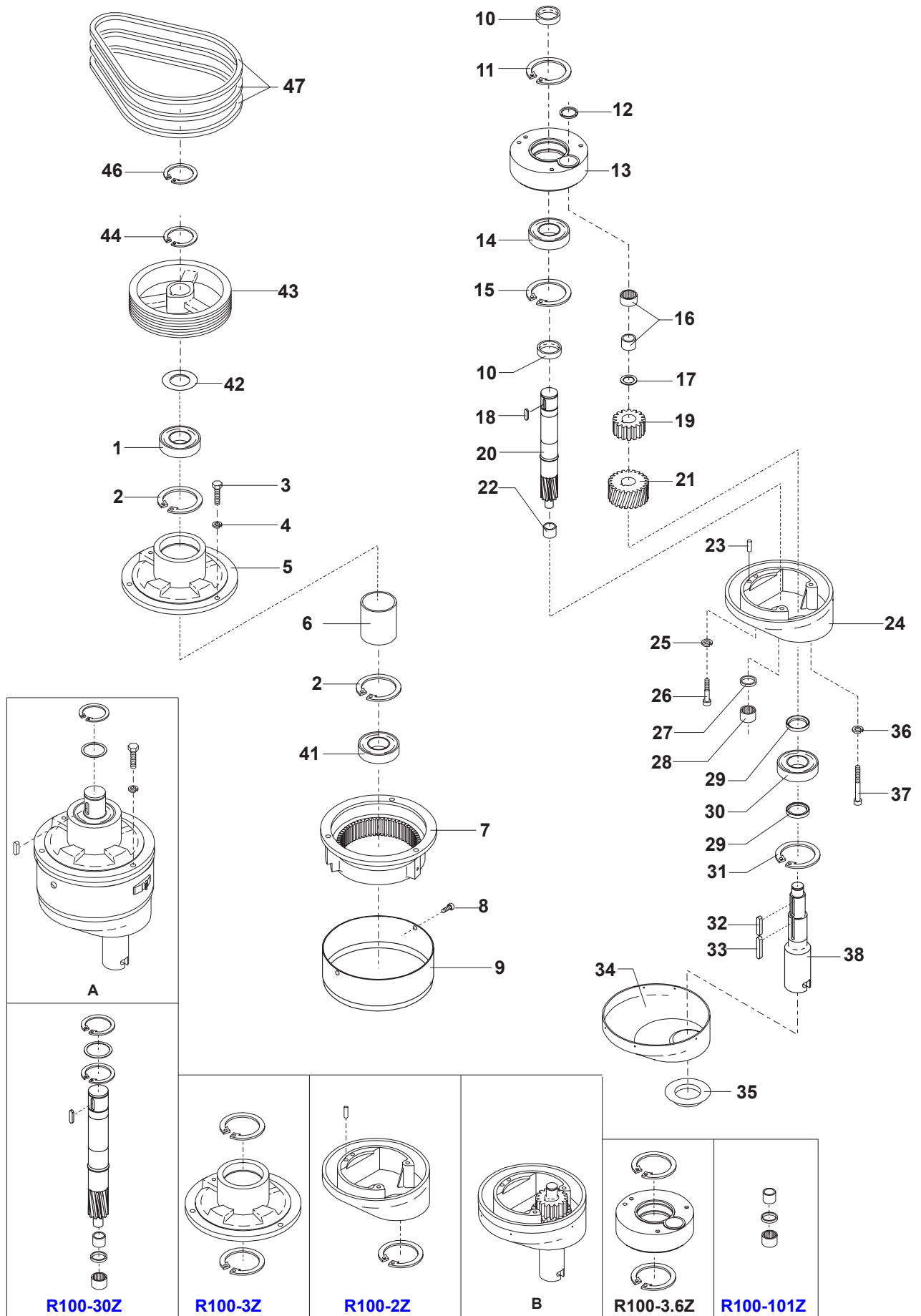
Fig.No	Description	V150PL
1.	Ball Bearing	R100-98
2.	Snap Ring.....	STA3532
3.	Bolt	STA5346
4.	Lockwasher	STA6057
5.	Main Bearing Casting	R100-32
6.	Distance Tube.....	R100-141
7.	Gear Wheel	R100-1
8.	Screw.....	STA5044
9.	Cap	AR80-162H
10.	Spacer	R100-37
11.	Snap Ring.....	STA3530
12.	Snap Ring.....	STA3478
13.	Eccentric Disc.....	R100-36
14.	Ball Bearing	R100-100
15.	Snap Ring.....	STA3530
16.	Needle Bearing w/ Race.....	R100-96
17.	Washer	R100-235
18.	Key	STA2030
19.	Upper Rim Pinion	R100-31
20.	Main Shaft	R100-30
21.	Lower Rim Pinion	AR140-32
22.		
23.	Pin	STA6460
24.	Lower Planetary Head Casting.....	R100-2
25.	Lock washer	STA6057
26.	Bolt	STA5644
27.	Seal	R100-108R
28.	Needle Bearing w/Race.....	R100-101
29.	Spacer	R100-37
30.	Ball Bearing	R100-97
31.	Snap Ring.....	STA3532
32.	Key	STA2034
33.	Key	STA2039
34.	Stainless Steel Cover	W100-272
35.	Rubber Ring	R150-209
36.	Lock washer	STA6029
37.	Bolt (Allen Head-under cover)	STA5652
38.	Bayonet Shaft.....	AR140-33
39.	Screw.....	STA5632
41.	Ball Bearing	R100-99
42.	Disk.....	STA6048
43.	Planetary pulley.....	RN100-129A
44.	Snap ring	STA3419
46.	Snap ring	STA3419
47.	V-Belt (Must be changed as a set)	RN100-90.2
A	AR140-2.2M	Planetary head assy. AR140
	R100-30Z.....	Main shaft assy.
	R100-3Z.....	Main bearing mounted
	R100-2Z.....	Eccentric head compl.
B	AR140-2.1Z	Eccentric head mounted
	R100-36Z.....	Eccentric disc mounted
	R100-101Z.....	Needle bearing compl.

**Bayonet shaft with double groove for tool with double pin
From machine number 140000418**

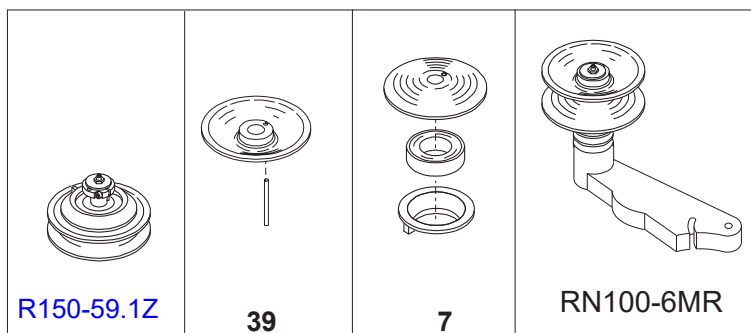
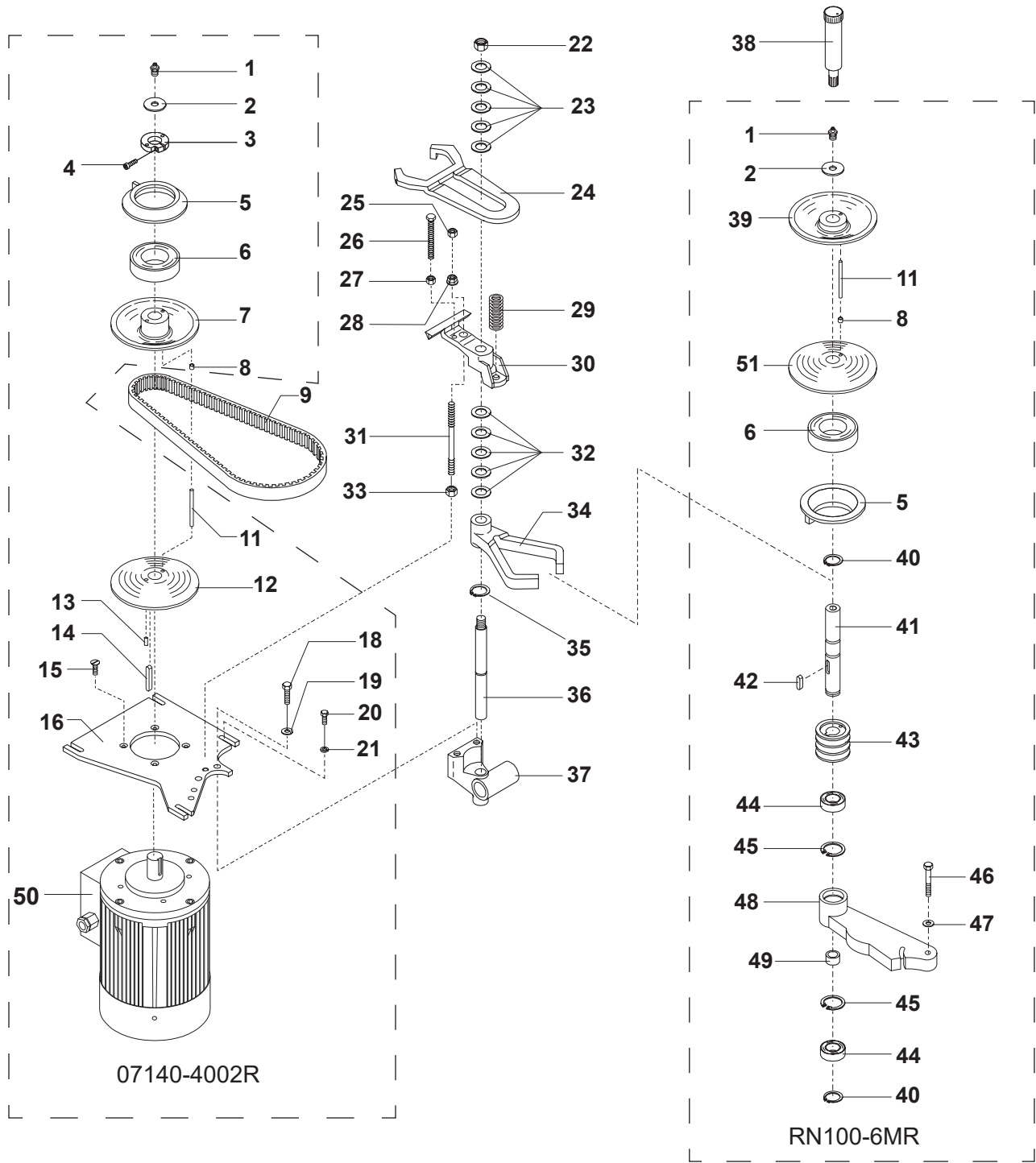
Fig.No

38.	Bayonet Shaft.....	AR140-33.5Z
A	WR140-2.23MR.....	Planetary head assy. double groove in bayonet
B	AR140-2.25Z	Eccentric head mounted, double groove in bayonet

PLANETARY HEAD V150PL



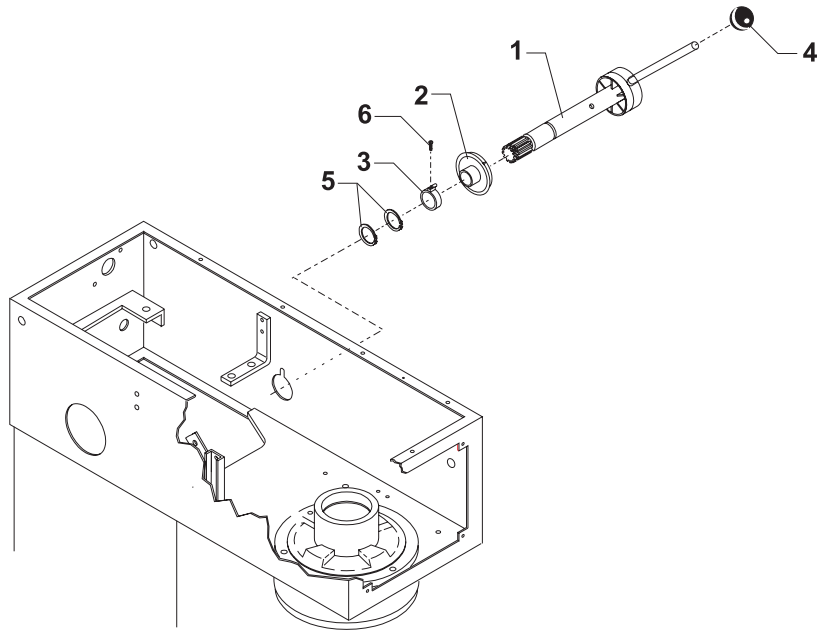
TRANSMISSION V150PL



TRANSMISSION V150PL

<u>Fig.No.</u>	<u>Description</u>	<u>V150PL</u>
1.	Grease nipple	STA3220
2.	Washer	STA6018
3.	Clamping Ring w/screw	R27-227Z
4.	Screw f/clamping ring	STA5627V
5.	Varispeed Collar	R15-17.1M5
6.	Ball Bearing	R15-103
7.	Movable Pulley	R60-15.1Z
8.	Bushing	STA2505
9.	Varispeed Belt	R60-91
11.	Drive Pin	R60-285
12.	Motor Pulley Bottom Half Assembly	AR140-13.2M5
13.	Set Screw	NA
14.	Key	STA2036
15.	Slotted Screw f/motor mount plate	STA5018
16.	Motor Mount Plate	R60-61.1E
17.	Label	N/A
18.	Mounting Bolt f/speed mechanism	STA5345
19.	Washer	STA6010
20.	Bolt f/motor mount plate	STA5433
21.	Washer	STA6026
22.	Nut f/rack	STA5815
23.	Washers for spring fork	STA6040
24.	Upper Fork	R20-19
25.	Jam Nut f/ low speed stop	STA5810
26.	Bolt f/high speed stop	STA5446
27.	Jam Nut f/ high speed stop	STA5810
28.	Flanged Nut f/low speed stop	STA5895
29.	Vari Spring	W40P-275
30.	Trestle	R20-26.1M4
31.	Pin Bolt f/low speed stop	AR81-305
32.	Washers for spring fork	STA6040
33.	Flanged Nut f/low speed stop	STA5895
34.	Lower Fork	R27-16M4
35.	Snap ring f/rack	STA3407
36.	Rack	R15-46
37.	Bearing for Rack	R15-18.2M4
38.	Grease gun	R15-142
39.	Upper Pedestal Pulley	R60-13.1M5
40.	Snap Ring	STA3410
41.	Pedestal Shaft	RN100-41.1
42.	Key f/Pedestal Shaft	STA2024
43.	Pulley f/Pedestal Shaft	RN100-128
44.	Ball Bearing	R27-102
45.	Snap Ring	STA3514
46.	Bolt	STA5348
47.	Washer	STA6033
48.	Pedestal Arm	RN100-6
49.	Spacer	RN100-143
50.	Motor 3x208/60	WR140-85.52
51.	Movable Pulley	R60-15.2M5

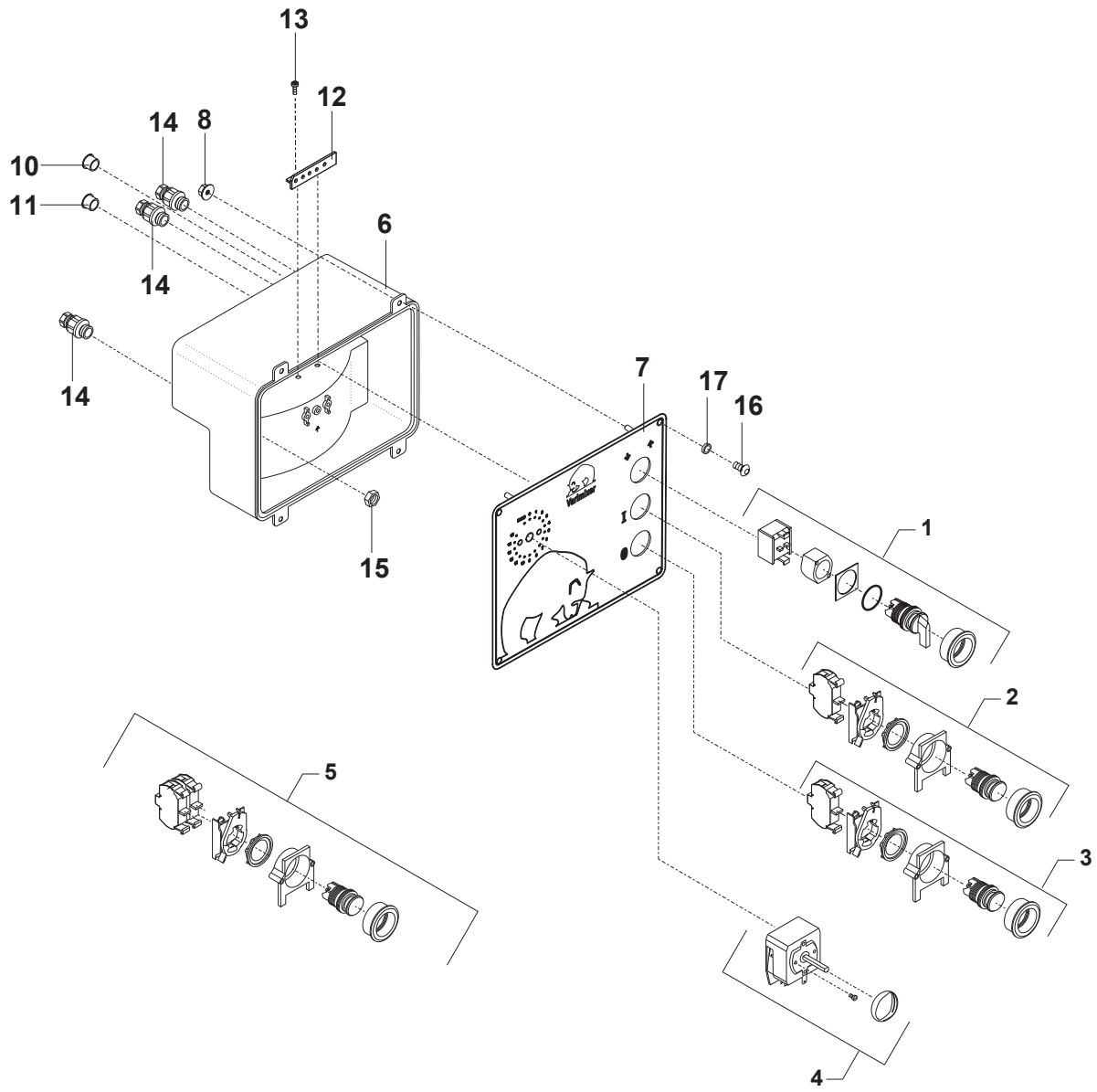
SPEED LEVER SYSTEM V150PL



SPEED LEVER SYSTEM V150PL

<u>Fig.No.</u>	<u>Description</u>	
1.	Speed Lever	AR140-47MR
2.	Disc with arrow	AR30-47.10
3.	White Clamp	AR30-47.11
4.	Black Knob	STA3306
5.	Snap Ring	STA3414
6.	Screw	STA5247

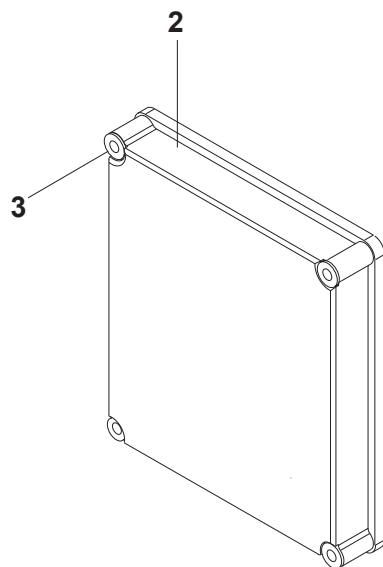
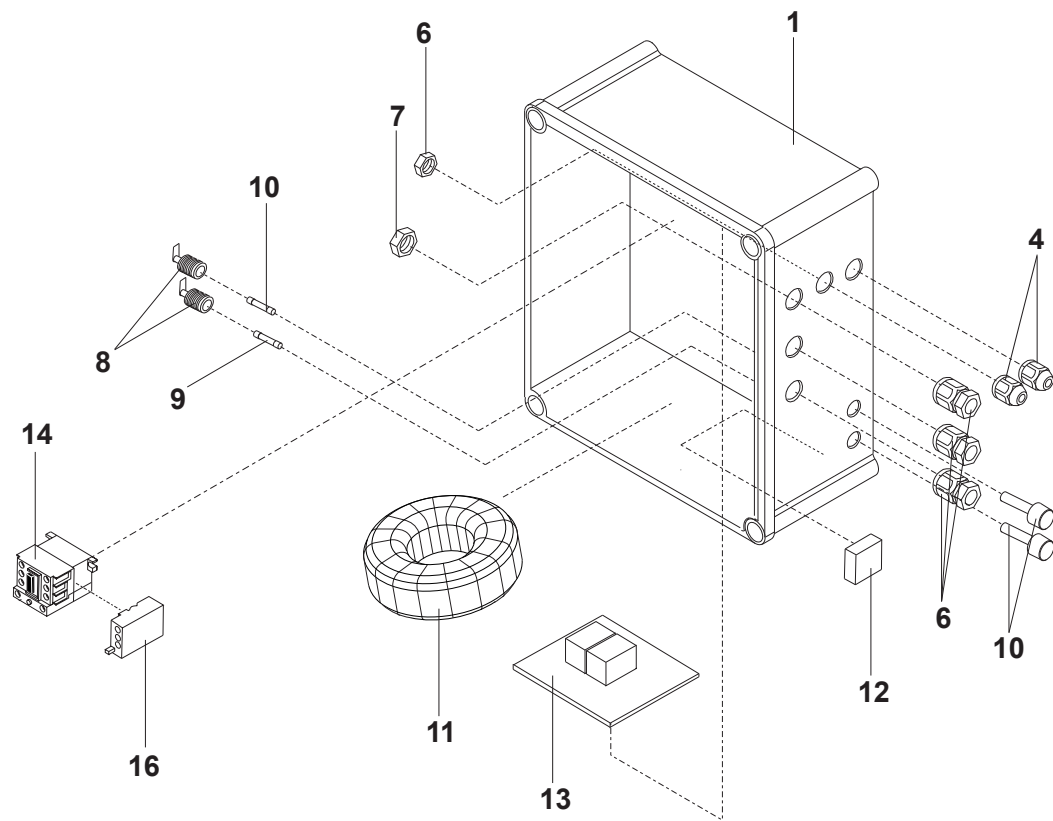
ELECTRICAL CONTROL PANEL V150PL



ELECTRICAL CONTROL PANEL V150PL

<u>Fig.No.</u>	<u>Description</u>	
1.	Power Bowl Lift Switch	AR140-178M
2.	Start Button complete	AR31-174.2
3.	Stop Button complete	AR31-174.6
4.	Timer	W30-188.26M
5.	JOG Button complete	AR81-174.2
6.	Plastic Electrical Box	AR31-152Z
7.	Front Control Plate	AR31-149.3 + AR31-149.33
8.	Nut	STA5897
10.	Plug Button	STA6525
11.	Plug Button	STA6519
12.	Ground Clamp	AR31-458
13.	Screw	STA5232
14.	Cable Inlet	STA3002
15.	Nut, Cable Inlet	STA3014
16.	Screw	STA5097
17.	Nylon washer	STA6000

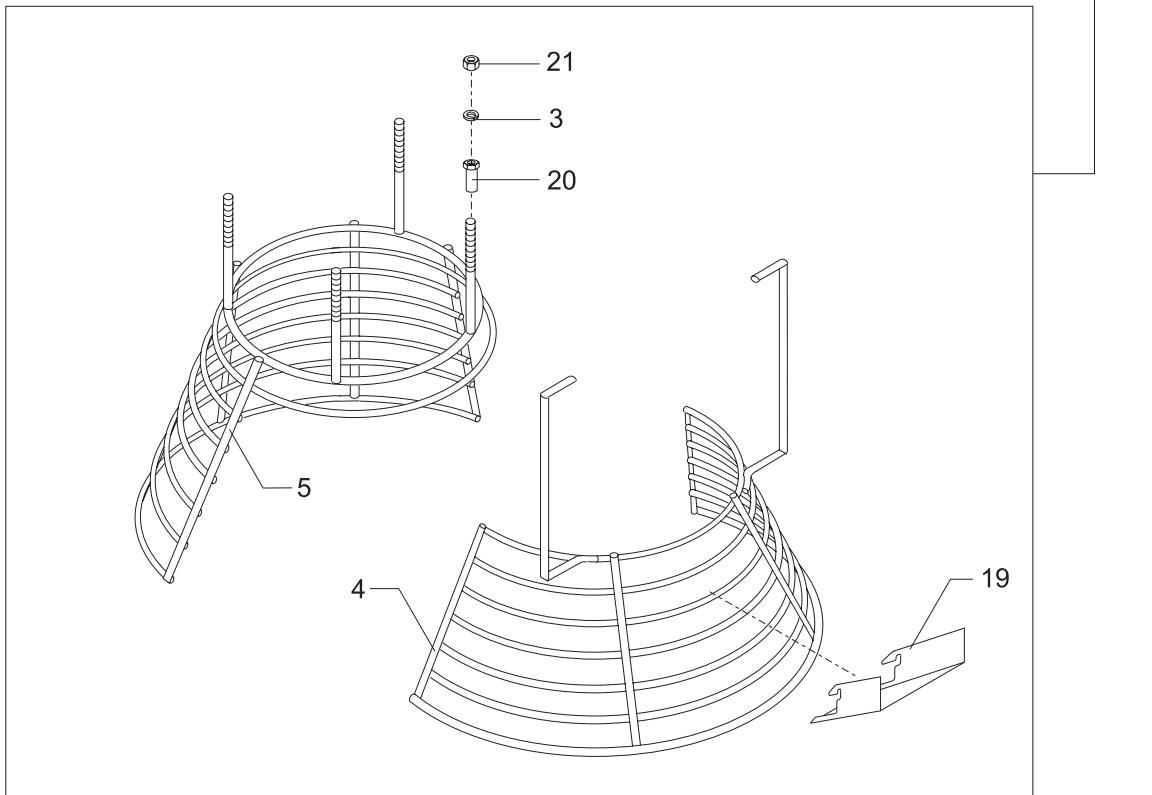
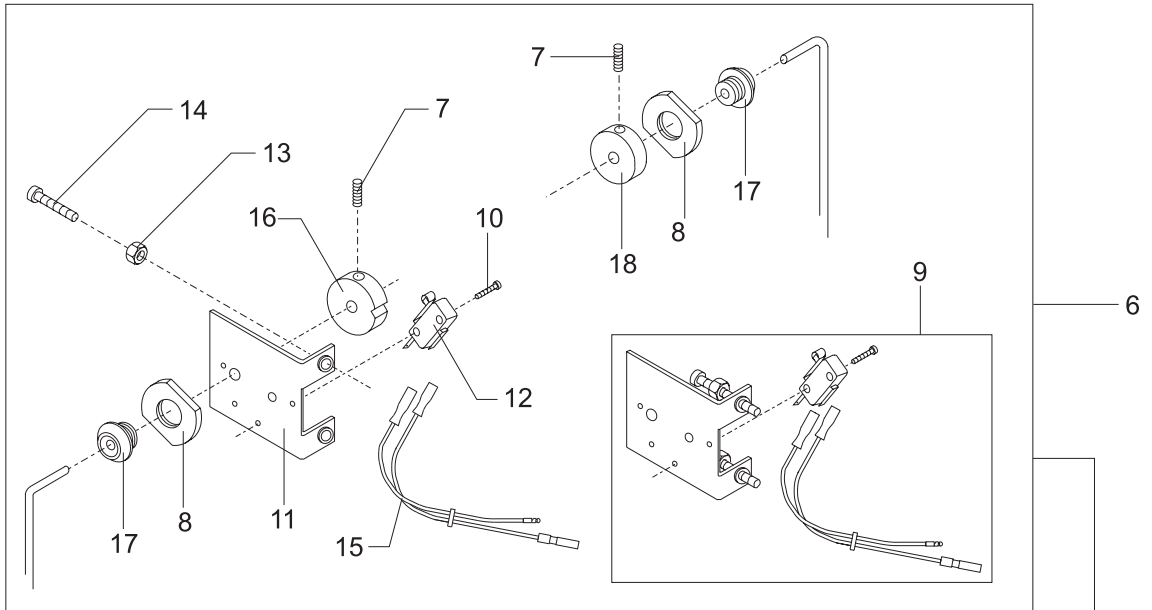
POWER SUPPLY V150PL



POWER SUPPLY V150PL 208V

<u>Fig.No.</u>	<u>Description</u>	
1.	Power Supply Box	WR31-418.8
2.	Lid for Power supply Box	WR31-418.1
3.	Screw for Power Supply Box	AR31-418.5
4.	Cable Inlet	STA3074
5.	Cable Inlet	STA3086
6.	Nut	STA3038
7.	Nut	STA3010
8.	Fuse Holder	R20E-416.1
9.	Fuse slow 1.5A	R20E-418.2
10.	Fuse slow 10A	R20E-418.10
11.	Transformer	R60E-430.1
12.	Rectifier	R150E-425
13.	Power Bowl Lift Control	AR30-425
14.	Contactora	AR31-88.115
16.	Thermal Overload	AR31-88.206

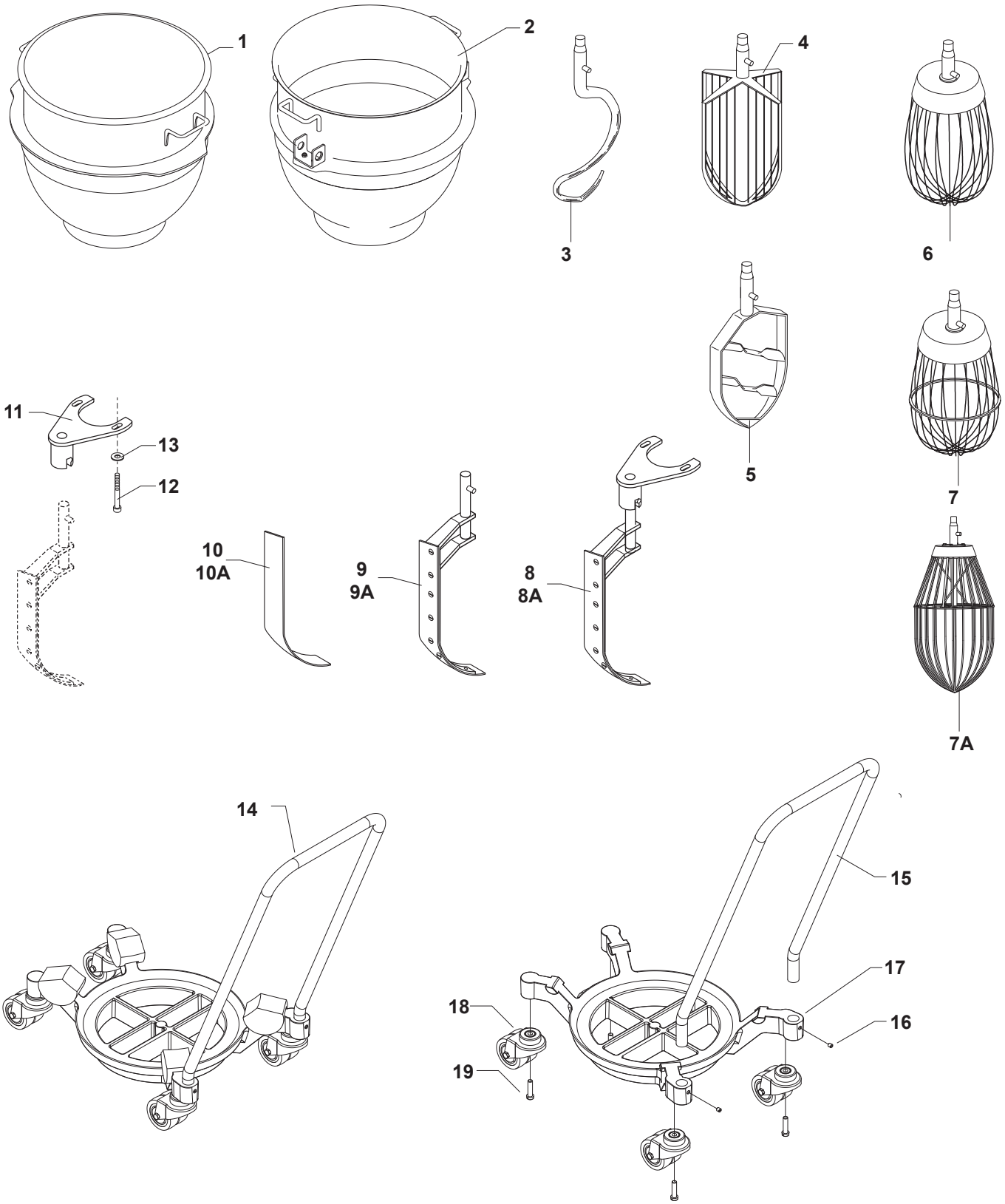
BOWL SCREEN V150PL



BOWL SCREEN V150PL

Fig.No	Description	
1.	Bowl Screen Kit	14140-001
3.	Lock washer	STA6056
4.	Front bowl screen	56G140-121
5.	Rear bowl screen.....	56G140-122
6.	Fitting for bowl screen	56P60-75
7.	Set Screw f/keeper	STA5665
8.	Nut f/ bushing	56SN60-24
9.	Microswitch bracket assembly.....	56P30-15
10.	Screw f/microswitch.....	STA5251
11.	Bracket f/ microswitch.....	56SN30-13
12.	Microswitch.....	56SN20-30
13.	Nut.....	STA5819
14.	Screw.....	STA5250
15.	Cable for microswitch	AR30-193M
16.	Bowl Screen Cam notched.....	56SN30-22
17.	Bushing	56SN30-21
18.	Cam.....	56SN30-23
19.	Ingredient Chute	56G20-280
20.	Nut f/bowl screen adjustment	56G30-26
21.	Nut.....	STA5810

ACCESSORIES V150PL



ACCESSORIES V150PL

Fig.No	Description	Sold As
1.	Stainless Steel Bowl (Standard).....	AR140-75MVBOWL-150
2.	Stainless Steel Bowl for Maxilift	21AE140-75MN/A
8.	Bowl Scraper	42AR140PVSCRIP-150
8A.	Bowl Scraper, reinforced blade 5 mm	42AR140PF.....VSCRIP-150
9.	Holder w/Blade	42AR140-202.....VSCRIP-150
9A.	Holder w/Blade, reinforced blade 5 mm.....	42AR140-202F.....VSCRIP-150NH
10.	Nylon Blade	42AR140-204N/A
10A.	Nylon Blade reinforced 5 mm.....	42AR140-204F.....N/A
11.	Scraper Holder	42RN100-101M.....N/A
12.	Screw.....	STA6552.....N/A
13.	Washer	STA6029.....N/A
14.	Bowl Truck.....	22WE140VBTRUCK-150E
15.	Bowl Truck Handle	22R271.....N/A
16.	Set Screw	STA5675.....N/A
17.	Bowl Truck Frame	22R100-40N/A
18.	Castor, Dual Wheel Bowl Truck.....	22R150-520N/A
19.	Bolt	STA5131.....N/A

**Tool with single pin
To machine number 140000417**

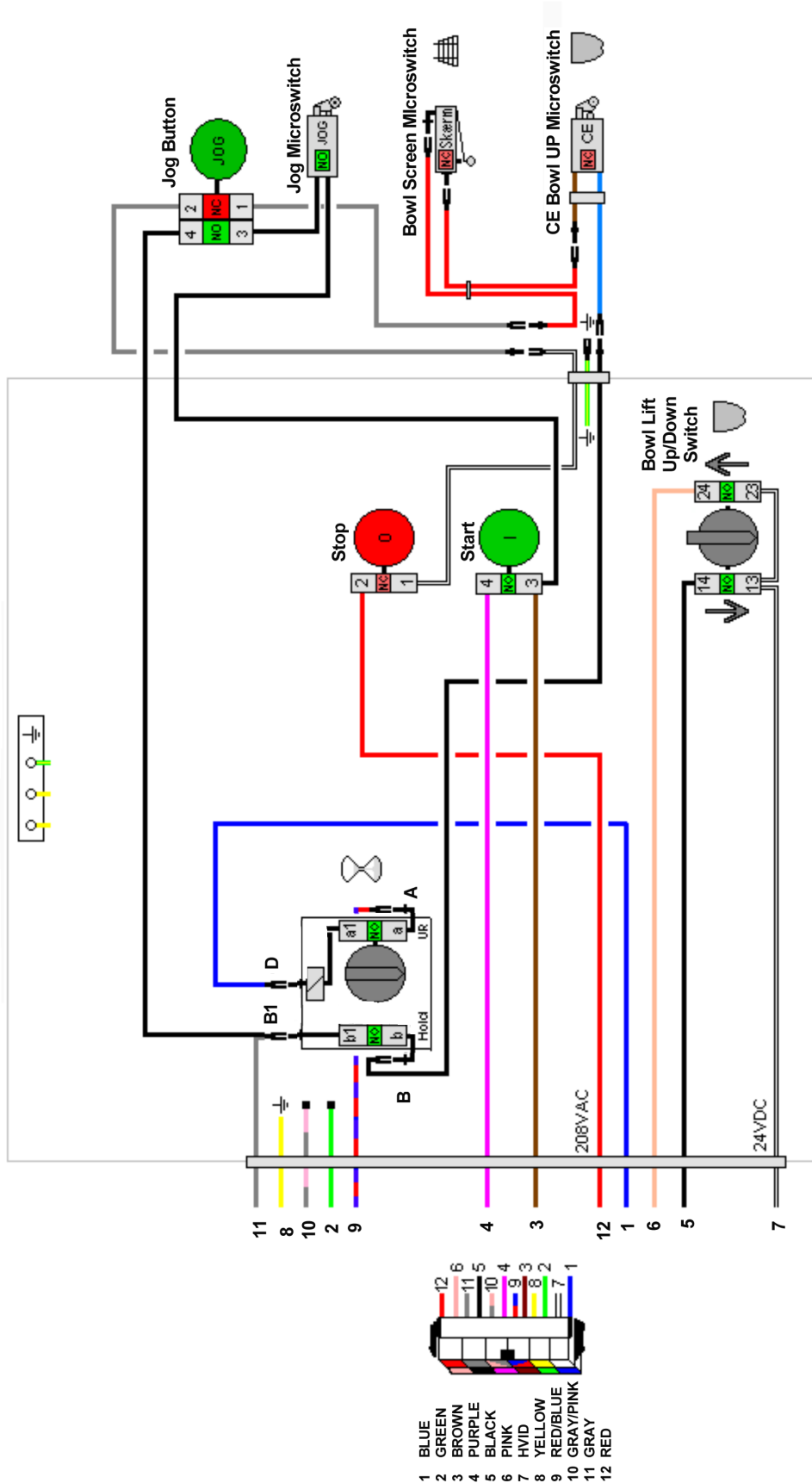
3.	Dough Hook	AR140-75MVHOOK-150SP
4.	Wing whip	14AR140VWINGWHIP-150SP
5.	Alu. Flat Beater	AR140-27MVBEAT-150ASP
6.	S/S Wire Whip.....	AR140-28MVWHIP-150SP
7.	Wire Whip Reinforced	44AR140.....N/A

**Tool with double pin
From machine number 140000418**

3.	Dough Hook, double pin.....	AR140-78.5MVHOOK-150
4.	Wing whip, double pin	14AR140.5MVWINGWHIP-150
5.	Alu. Flat Beater, double pin.....	AR140-27.5MVBEAT-150A
7A.	Wire Whip center reinforced, double pin.....	44AR140.5FMVHDWHIP-150

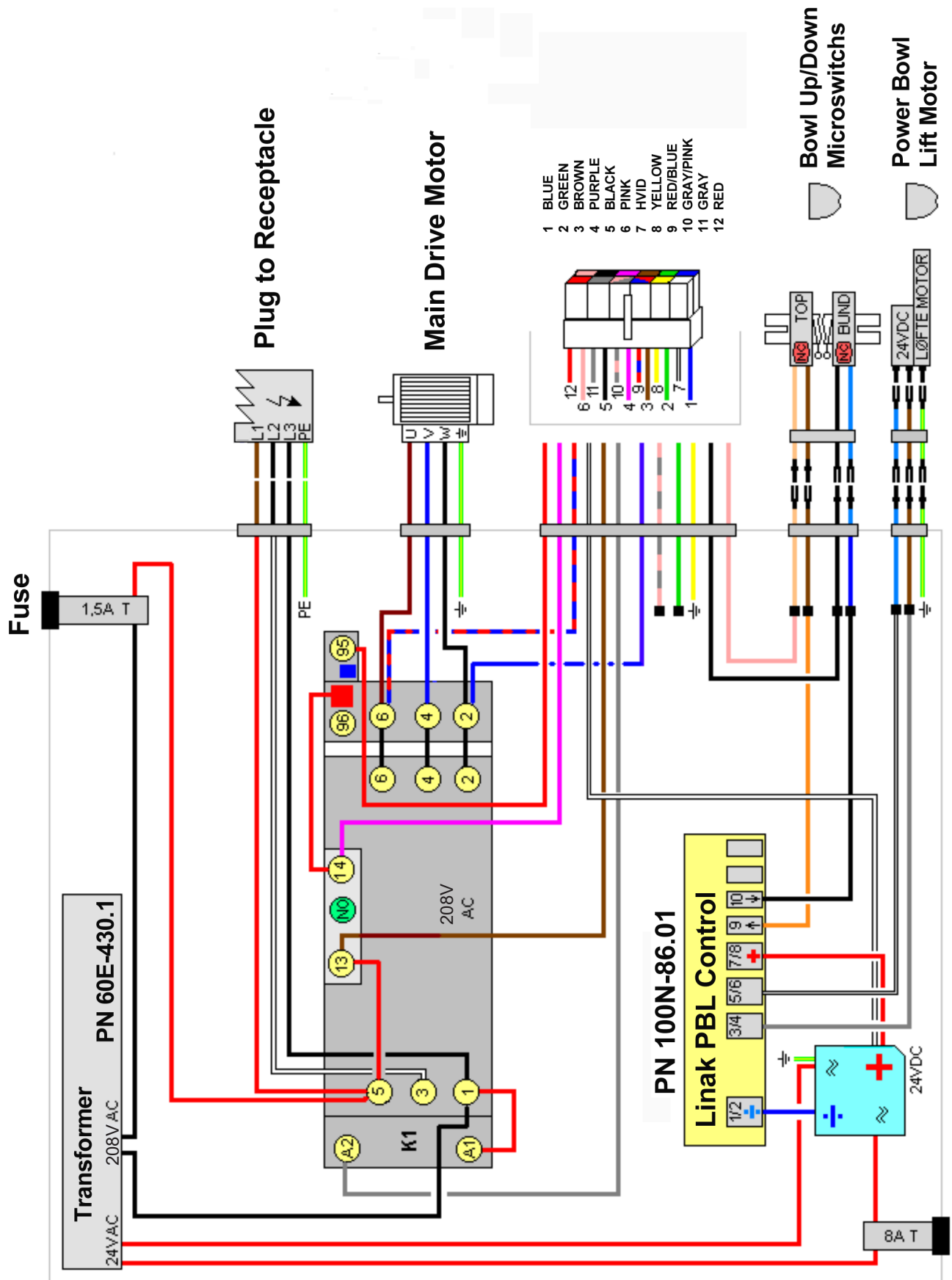
WIRING DIAGRAM V150PL

NR_05A_03 Frontpanel
 140-200 tr. MK1L m. JOG USA start 20/11-2006.



- 1 BLUE
- 2 GREEN
- 3 BROWN
- 4 PURPLE
- 5 BLACK
- 6 PINK
- 7 HVID
- 8 YELLOW
- 9 RED/BLUE
- 10 GRAY/PINK
- 11 GRAY
- 12 RED

WIRING DIAGRAM V150PL





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