

VOLLRATH®

MIXERS





Mixers

Countertop Mixers

Vollrath commercial countertop mixers provide powerful performance in a compact design. Available in 7- and 10-quart sizes, they're perfect for mixing, mashing, and whipping batter, dough, and more. The long-lasting direct-drive motor eliminates the need for gears, and the safety shield is easy to remove and clean without tools. Other convenient features include a digital control panel and nonskid rubber base.



Bench Mixers

Vollrath commercial bench mixers increase the capacity to 20 quarts, with heavy cast gears for reliability and easy maintenance. Their 3-speed belt-driven operation is so dependable, there's a 5-year warranty on the mixer belt. All Vollrath mixers feature a 30-minute timer that stops operation to prevent overmixing, and bench and floor mixers also feature the standard No. 12 hub for accessories.



Floor Mixers

For maximum power and capacity, Vollrath commercial floor mixers provide our largest capacity yet, at 30 to 60 quarts, with heavy cast gears, a 5-year mixer belt warranty, safety guard, steel legs with nonskid base, and standard No. 12 hub for accessories. Like our countertop and bench mixers, Vollrath floor mixers include a mixing bowl, dough hook, wire whisk, and flat beater. With the optional reducer kit (sold separately), you can use your floor mixer for smaller batches.





**COUNTERTOP
MIXER**
7 QT.

**COUNTERTOP
MIXER**
10 QT.

**BENCH
MIXER**
20 QT.

**FLOOR
MIXER**
30 QT.

**FLOOR
MIXER**
40 QT.

**FLOOR
MIXER**
60 QT.

ITEM #	40755	40756	40757	40758	40759	40760
HORSEPOWER	1/3 HP motor	1/3 HP motor	1/2 HP motor	1 HP motor	1-1/2 HP motor	2 HP motor
VOLTAGE	110-120V	110-120V	110-120V	110-120V	208-240V	208-240V
DRIVE SYSTEM	Direct drive	Direct drive	Belt drive	Belt drive	Belt drive	Belt drive
MIXER SPEEDS	5 speeds	5 speeds	3 speeds	3 speeds	3 speeds	3 speeds
PTO NO. 12 HUB	✓	✓	✓	✓	✓	✓
HUB ATTACHMENTS AVAILABLE	None	None	Meat grinder & vegetable slicer. Also accommodates standard No. 12 hub attachments.	Meat grinder & vegetable slicer. Also accommodates standard No. 12 hub attachments.	Meat grinder & vegetable slicer. Also accommodates standard No. 12 hub attachments.	Meat grinder & vegetable slicer. Also accommodates standard No. 12 hub attachments.
INCLUDED	Stainless steel 7 qt. mixing bowl, dough hook, wire whisk, flat beater	Stainless steel 10 qt. mixing bowl, dough hook, wire whisk, flat beater	Stainless steel 20 qt. mixing bowl, dough hook, wire whisk, flat beater	Stainless steel 30 qt. mixing bowl, dough hook, wire whisk, flat beater	Stainless steel 40 qt. mixing bowl, dough hook, wire whisk, flat beater	Stainless steel 60 qt. mixing bowl, dough hook, wire whisk, flat beater, and bowl truck
BOWL GUARD	Safety guard included	Safety guard included	Safety guard included	Safety guard included	Safety guard included	Safety guard included
REDUCER KIT	✓	✓	✓	✓	✓	✓
COUNTRY OF ORIGIN	Made in Taiwan	Made in Taiwan	Made in Taiwan	Made in Taiwan	Made in Taiwan	Made in Taiwan
WARRANTY	2-year warranty	2 years parts, 1 year labor, 5 years belts	2 years parts, 1 year labor, 5 years belts	2 years parts, 1 year labor, 5 years belts	2 years parts, 1 year labor, 5 years belts	2 years parts, 1 year labor, 5 years belts



“The reason I like Vollrath mixers is they are reliable and well-built. In the bakery, we go hard ... so to have a well-built, crafted machine from Vollrath really makes it so much easier to accomplish the monumental task of running these bakeries every day.”

GREG WADE

Managing Partner,
Publican Quality Bread

Countertop Mixers

LONG-LASTING DIRECT-DRIVE MOTOR
Eliminates the need for gears

COMMERCIAL GRADE
Efficiently mixes, whips, and beats a variety of foods and is designed for continuous use

ACCESSORIES
Stainless steel mixing bowl, dough hook, wire whisk, flat beater and safety guard included



CONVENIENT TIMER
Prevents overmixing

DIGITAL CONTROL PANEL
Easy to read and allows speed adjustments while in use for convenience

COMPACT DESIGN
Perfect for transportation or kitchens with limited space

NONSKID RUBBER BASE
Prevents movement

ITEM #	MODEL	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	TRANSMISSION	HP	VOLTAGE: AC	AMPS	PLUG
COUNTERTOP MIXERS								
40755	MIX1007	7 qt mixer with guard	13 ¹ / ₈ x 17 ³ / ₄ x 20 ¹ / ₄ (33.3 x 45.1 x 51.4)	5-speed	1/3	110	6	5-15P
40756	MIX1010	10 qt mixer with guard	13 ¹ / ₈ x 17 ¹ / ₁₆ x 21 ³ / ₁₆ (33.2 x 44.9 x 53.8)	5-speed	1/3	110	6	5-15P

Bench/Floor Mixers

3-SPEED BELT DRIVE

Allows you to mix a variety of products at the appropriate speed

STANDARD NO. 12 HUB

Can accommodate the appropriate attachments

ACCESSORIES

Stainless steel mixing bowl, dough hook, wire whisk, flat beater and safety guard included

5-YEAR WARRANTY

Mixer belt is made to last

30-MINUTE TIMER

Automatically stops unit when time is up

COMMERCIAL GRADE

Efficiently mixes, whips, and beats a variety of foods and is designed for continuous use

STEEL LEGS

Maintain stability while rubber feet prevent movement during use

ITEM #	MODEL	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	TRANSMISSION	HP	VOLTAGE: AC	AMPS	PLUG
BENCH MIXERS								
40757	MIX1020	20 qt mixer with guard	20¾ x 20¾ x 35½ (51.8 x 51.8 x 90.5)	3-speed	½	110	8	5-15P
FLOOR MIXERS								
40758	MIX1030	30 qt mixer with guard	25 x 24½ x 47¾ (63.5 x 62.2 x 121.6)	3-speed	1	110	20	5-20P
40759	MIX1040	40 qt mixer with guard	26½ x 26¾ x 47¾ (67.3 x 67.5 x 119.7)	3-speed	1½	220	12	6-15P
40760	MIX1060	60 qt mixer with guard	27¾ x 30 x 55¼ (69.5 x 76.2 x 141.8)	3-speed	2	220	16	6-20P



"The Vollrath floor mixer hasn't just given Fresh Kitchen a consistent product; it's given me and the restaurant's chefs and managers the kind of peace of mind that you can't put a price on. Going forward, my restaurants will always have a Vollrath. Yours should, too."

ROBERT IRVINE

Chef/Owner,
Fresh Kitchen by Robert Irvine





Mixer Accessories



Flat Beater

Our standard flat beater makes mixing quick, easy and consistent, freeing you to focus on other things in your commercial kitchen. Its durable design is crafted with the quality and reliability Vollrath is known for.



Mixing Bowl

Included with every Vollrath mixer model, our durable stainless steel mixing bowl handles everything from the smoothest batter to the stiffest dough and all your other ingredients, with dual handles for a secure, comfortable grip.



Wire Whisk

Whip up your smoothest creations yet with the durable wire whisk attachment. Perfect for whisking egg whites, meringue and cream, it quickly and securely attaches to your mixer for worry-free operation.



Dough Hook

The Vollrath mixer dough hook attachment powers through even the stiffest bread, cookie and other types of dough, saving time and effort in your commercial kitchen.

DESCRIPTION	7 QUART ITEM #	10 QUART ITEM #	20 QUART ITEM #	30 QUART ITEM #	40 QUART ITEM #	60 QUART ITEM #
Wire whisk	XMIX0705	40762	40766	40770	40774	40778
Dough hook	XMIX0704	40763	40767	40771	40775	40779
Flat beater	XMIX0703	40764	40768	40772	40776	40780
Mixing bowl	XMIX0702	40761	40765	40769	40773	40777



Reducer Kit

Prepare smaller batches with the same quality and consistency you've perfected on your 40- or 60-quart floor mixer with this reducer kit, including 20- or 30-quart stainless bowl, wire whisk, dough hook, and flat beater.



Slicing Plate

Quickly and safely prepare vegetables and more with this 1/8-inch slicing plate. Simply attach it to the front hub of your Vollrath bench or floor mixer to create a multifunctional workstation.



Shredding Plate

Enjoy consistent results when you shred vegetables and other foods with our 3/16- or 5/16-inch shredding plate attachment designed for Vollrath bench and floor mixers.



Meat Grinder Attachment

Add versatility to your Vollrath bench or floor mixer by converting it to a meat grinder. With 1/8- and 5/16-inch grinder plates, you can prepare a variety of meats without purchasing a separate grinder.



Cheese & Vegetable Slicer Attachment

Transform your mixer into a multifunctional work station with this attachment set, featuring a slicer, 5/16-inch shredder blade, and 3/16-inch slicing blade. Ideal for high-volume cheese shredding and uniform vegetable cuts.

ITEM #	DESCRIPTION	FITS
40785	Vegetable slicer head complete, comes with 5/16" (8 mm) shredder and 3/16" (5 mm) slicing plates	20 qt - 60 qt mixers
40786	Meat grinder head attachment for No. 12 hub with 1/8" (3 mm) and 5/16" (8 mm) grinder plates	20 qt - 60 qt mixers
40787	Reducer kit – includes 20 qt stainless steel bowl, whisk, dough hook, and beater	40 qt mixer
40781	Reducer kit – includes 30 qt stainless steel bowl, whisk, dough hook, and beater	60 qt mixer
MSG2003	1/8" (3 mm) slicing plate	40785 vegetable slicer head
MSG2005	Slicer knife for mixers	40785 vegetable slicer head
MSG3002	5/16" (8 mm) shredding plate	40785 vegetable slicer head
MSG3005	3/16" (5 mm) shredding plate	40785 vegetable slicer head
MSG3008	Mixer attachment, 5/16" (8 mm) shredding plate	Vegetable slicer head

Mixer Capacity Chart

Find the right mixer for your application

- When mixing dough (pizza, bread or bagels), check your absorption ratio (AR), which is water weight divided by flour weight. *Example: If a recipe calls for 5 pounds of water and 10 pounds of flour, then 5 divided by 10 = 0.5 x 100 = 50% AR.*
- Below capacities based on 12% flour moisture at 70°F water temperature.
- If high-gluten flour is used, reduce dough batch size by 10%.
- Second speed should never be used on mixtures with less than 50% AR.
- Do not use attachments on hub while mixing.
- When calculating the correct size mixer for your application, here are some helpful weights and measures:
8.3 pounds = 1 gallon of water, and 2.08 pounds = 1 quart.



							MAXIMUM BOWL CAPACITY		
PRODUCT DESCRIPTION	AGITATOR		SPEED	7 QUART	10 QUART	20 QUART	30 QUART	40 QUART	60 QUART
Bread and roll dough - 60% AR		Dough hook	1st speed only	4 lb.	5 lb.	25 lb.	45 lb.	50 lb.	90 lb.
Heavy bread dough - 55% AR		Dough hook	1st speed only	2 lb.	3 lb.	15 lb.	30 lb.	40 lb.	70 lb.
Pizza dough, thin - 40% AR		Dough hook	1st speed only	2 lb.	3 lb.	9 lb.	14 lb.	25 lb.	40 lb.
Pizza dough, medium - 50% AR		Dough hook	1st speed only	3 lb.	4 lb.	10 lb.	20 lb.	32 lb.	60 lb.
Pizza dough, thick - 60% AR		Dough hook	1st speed only	4 lb.	5 lb.	20 lb.	40 lb.	50 lb.	70 lb.
Raised donut dough - 65% AR		Dough hook	1st speed only	2 lb.	2 lb.	9 lb.	15 lb.	25 lb.	40 lb.
Pie dough		Flat beater	All speeds	4 lb.	4 lb.	18 lb.	30 lb.	35 lb.	60 lb.
Mashed potatoes		Flat beater	All speeds	4 lb.	5 lb.	15 lb.	23 lb.	30 lb.	45 lb.
Cake batter		Flat beater	All speeds	6 lb.	8 lb.	20 lb.	30 lb.	40 lb.	60 lb.
Waffle or hot cake batter		Flat beater	All speeds	3 qt.	4 qt.	8 qt.	12 qt.	16 qt.	24 qt.
Pound cake batter		Flat beater	All speeds	6 lb.	8 lb.	20 lb.	30 lb.	40 lb.	60 lb.
Egg whites		Wire whisk	All speeds	0.75 pt.	1 pt.	1 qt.	1.5 qt.	2 qt.	3 qt.
Meringue		Wire whisk	All speeds	0.5 pt.	0.75 pt.	1 qt.	1.5 qt.	2 qt.	3 qt.
Whipped cream		Wire whisk	All speeds	1.8 qt.	2 qt.	4 qt.	6 qt.	8 qt.	12 qt.

Note: This chart should be used as a guideline only. Type of flour and other factors can vary and may require the batch size to be adjusted.



MIXERS

COUNTERTOP MIXERS

BENCH MIXERS

FLOOR MIXERS

MIXER ACCESSORIES

VOLLRATHFOODSERVICE.COM

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