



Model 224 Bowl Scraper

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Model 224 Bowl Scraper

Models

224 Bowl Scraper



Standard Features

- Stainless Steel Arm and Holder
- Keyhole Nylon Blade

Options & Accessories

Available for downsize bowls



General Description

• Better Products

Makes better cakes, icings, muffins, cookies, cheese cakes or any batter products because all ingredients are mixed at one time. No raw ingredients are left on the side of the bowl to cause lumps or dry spots. When used with Varimixer's unique beater, ingredient distribution is thorough and complete.

• Faster Mixing

Mixing all ingredients at one time is more thorough and faster.

• Save Labor

Save labor by eliminating stops to hand scrape. Improve Productivity. Boost productivity by getting rid of one of the most unpleasant jobs in the kitchen or bakery.

• Sanitary

Improve sanitation by keeping operators out of the mixing bowl. Scraper armature and blade structure made out of stainless steel for easy clean-up.

• Complete Performance

Stiff edge sweeps even hard or chunky ingredients back into the bowl center. Food grade nylon blade fully extends to the bowl bottom.

• Adjustable

Fully adjustable stainless steel armature can be repositioned for long term effectiveness.

• Simple Design

Simple bayonet shaft design. Install and remove as easy as any other tool. No spring mechanism to clog or break.

• For All Batch Sizes

Available for all Varimixers including downsize bowls.

• Retrofittable

Field retrofittable on any Varimixer

• Keyhole Design

Blade change is as simple as unsnapping the blade. No tools required.

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