

Macadams

Bear Kodiak 30 Mixer



Control Panel with Timer, Variable Speed settings & Optional Attachment Drive.



Dough Hook: Able to knead up to 13kg Bread or Pizza Dough.



Wire Whisk: Able to whip various Creams.



Flat Beater: Able to mix various Batters.



OPTIONAL: Attachments for vegetable cutting & slicing.



OPTIONAL: Attachments for meat mincing.



OPTIONAL: Combination Bowl Scraper for improved productivity.



FEATURES & BENEFITS

- Robust construction & Easy to clean
- Mixing, transporting & portioning is carried out at ergonomic height
- Revolutionary patented removable 3-in-1 safety guard
- Wide bowl for greater visibility and efficiency
- Tilted control panel with large buttons for easy operation
- Adjustable legs for a firm and stable foothold
- Stainless Steel frame and tools means unrivalled hygiene levels



BEAR KODIAK 30 MIXER	
Supply Voltage	1.2 kW 230 V, 10 A, single phase Neutral & Earth
Product Capacity (kg)	
Bread Dough	13 kg
Egg White	3 L
Minced Meat	20 kg
Mayonnaise	20 L
Dimensions (mm)	792 (l) x 624 (w) x 1367 (h) mm
Weight (kg)	145 kg



Revolutionary 3 in 1 safety guard

Many people find the safety guard hinders their work because it impedes access to the product and is hard to clean. The new KODIAK has a transparent safety guard, protects against dust and has an integrated filling chute. The guard is attached without any mechanical fittings, so it can be removed and cleaned in no time. This solution makes the safety guard and mixer much easier to clean, helping to make KODIAK the most hygienic mixer on the global market.



User-friendly bowl

Many kitchen staff are used to having to stop the machine to check the quality of their food. To increase the visibility of contents and eliminate this time-consuming and troublesome stoppage, KODIAK has an extra wide bowl and a narrow design around the mixer head. This ensures that quality checks can be made without stopping the machine, which saves valuable time.



Space-saving bowl trolley

The bowl trolley has a permanent height of 91.5 cm, which ensures that the bowl is transported at table height at all times. The bowl trolley and bowl are moved directly in and out of the mixer at an ergonomic height and therefore you must NEVER lift the bowl and its contents. You save space by using it, when you fetch ingredients and during subsequent serving.



Innovative whip design

The most used tool in a mixer is the whip, which is used for many different tasks. We have made it to our mission to make the most durable and, at the same time, the most effective whip in the world. The new whip in KODIAK is wider, which increases peripheral speed and therefore reduces mixing time for many products. The new design of the whip reduces the load on the whip wires, increasing the service life of the whip.

Contact Details

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