

Varimixer

ERGO 140

ERGONOMIC HANDLING Separate removal of bowl and tools. The taller frame allows you to lower the bowl below the tool, so each of them can be removed separately, increasing efficiency.

STAINLESS STEEL CONTROL PANEL Choose between variable speed control, fixed speeds or up to 20 programs with your own programs. All operations are controlled from the intuitive control panel with responsive piezo push button technology. The panel is easy to clean and is dustproof and waterproof.

REMOVABLE SAFETY GUARD The removable safety guard is made of CE-approved plastic and is easy to remove and dishwasher safe.

ERGONOMIC WORKING HEIGHT All work at Varimixer ERGO is done with a straight back. There is unhindered access to changing tools at the correct ergonomic working height.

AUTOMATIC BOWL LOWERING It is not necessary to watch the mixing process. When the time is up, the control system lowers the bowl, so the tools can drip off directly into the bowl.

LIFT FOR EASY HANDLING Even the largest bowls can be easily and ergonomically lifted using an electronic bowl lift, which also ensures correct working height during filling and emptying. Choose from several models - or choose a manual bowl trolley for transport only.

HYGIENIC AND EASY TO CLEAN All surfaces and accessories are made of stainless steel, and the design ensures the best possible hygiene and very easy cleaning. Varimixer ERGO can be washed in accordance with the IP53 standard, and can be upgraded to either a marine version or IP54 cleaning, with a waterproof stainless steel mixer head.

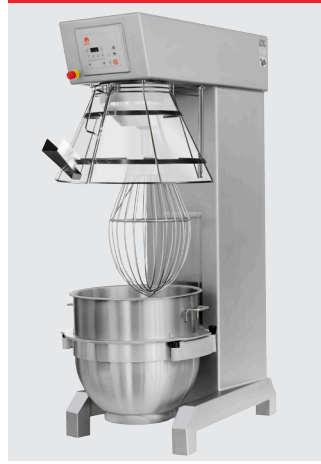
NO HEAVY LIFTING The bowl is wheeled into place between the two arms. The bowl is automatically centered and locked into position, when raised.



VARIMIXER ERGO 140 OPTIONS – MODELS



Stainless steel



Marine version, stainless steel

OPTIONS – IP54



Waterproof planetary head, stainless steel, IP54

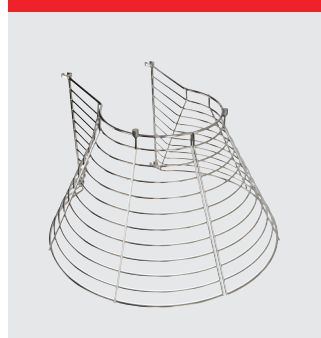


Double chimney, stainless steel, IP54

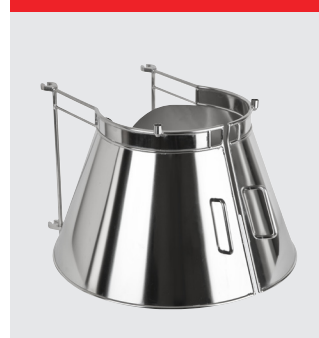
OPTIONS – SAFETY GUARDS



Removable safety guard in plastic. CE-certified

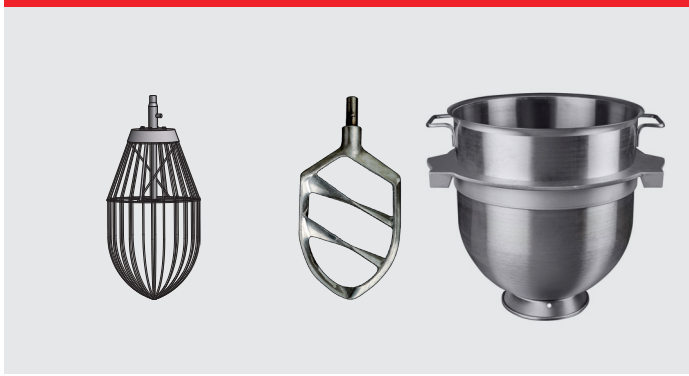


Removable safety guard in stainless steel. Not CE-certified



Removable splash guard in stainless steel. Not CE-certified

VARIMIXER ERGO 140 STANDARD TOOLS – A-EQUIPMENT 140L



Center reinforced whip with double pin, beater with double pin and bowl 140 liter in stainless steel.

OPTION – TOOLS



Tool rack, 127 cm

OPTION – TOOLS



Wing whip with double pin, stainless steel



Whip with double pin, with thinner wires, stainless steel



Beater with double pin, aluminium



Beater with double pin, stainless steel



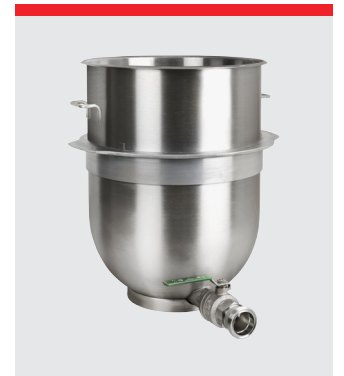
Hook with double pin, stainless steel



Powder mixer with double pin, stainless steel



Automatic scraper, stainless steel. Nylon or teflon blade.



Bowl with bottom draining pipe, stainless steel

EQUIPMENT – TRANSPORTION



Bowl truck



Easylift 140



Maxilift Inox



Wheels for bowl

VARIMIXER ERGO 140 STANDARD

Stainless steel
1 bowl 140 liter in stainless steel
1 beater in aluminium with double pin
1 center reinforced whip with double pin
Removable safety guard in plastic – CE-certified
Separate removal of bowl and tool
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with ground. 5.500 W

VARIMIXER ERGO 140 STANDARD TECHNICAL DATA

Volume	140 l
Effect	5.500 W
Standard voltage*	400 V
Net weight	525 kg
H x W x L	1660x754x1301 mm
Variable speed	47 – 257 RPM
Phases	3 ph
IP code	IP53
IP code upgrade package	IP54

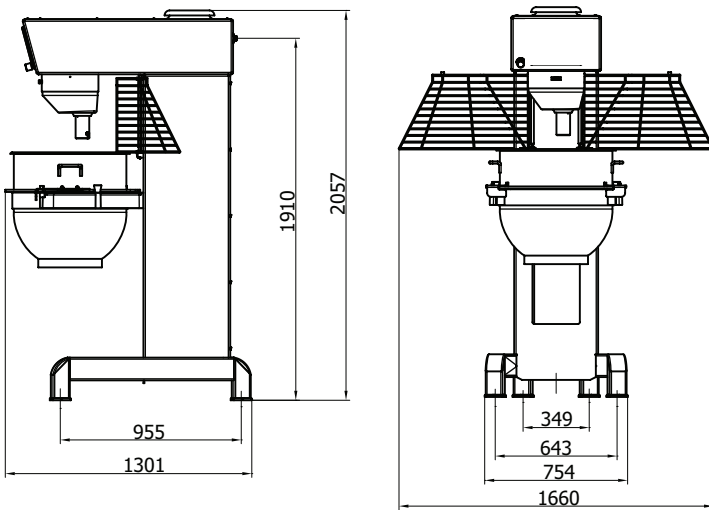
*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER ERGO 140 MARINE VERSION

Stainless steel execution, water cover at air ventilation, slottet free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.

Voltage: 3 ph, 440V, 50 Hz with ground. 5.500 W
3 ph, 480V, 50 Hz with ground. 5.500 W

DIMENSIONS



CAPACITIES

Egg Whites	21 l
Whipped cream	75 l
Mayonnaise	112 l
Herb butter	105 kg
Mashed potatoes	95 kg
Bread dough (50% AR)	70 kg
Bread dough (60% AR)	80 kg
Ciabatta dough (70% AR)	105 kg
Muffins	85 kg
Layer cake base	35 kg
Meatball mix	105 kg
Icing	100 kg
Doughnut (50% AR)	90 kg

CERTIFICATIONS



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