



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 stainless steel 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.

VARIMIXER ERGO 140 OPTIONS - MODELS



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 truck 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.

OPTIONS - SAFETY GUARDS



Removable safety guard in stainless steel. CE-certified



Removable safety guard in stainless steel. CE-certified

OPTIONS - IP54



Waterproof planetary head, stainless steel, IP54



Air ventilation - Double layer protected, stainless steel, IP54

NEW VL-5 Control panel

Touch panel to operate:
ERGO60 ERGO100 ERGO140 AR200



FEATURES

- Auto switch to large time counter
- Lowering the bowl up and down via the arrows on the screen
- Direct time setting by pressing the clock
- Favorite buttons for quick start of selected recipe
- 20 programs available
- Programming can be done on the control panel
- Programming can be done on a PC with subsequent upload to the machine using USB
- Readout of operating data on panel or for download via USB
- USB connector on the machine for uploading recipes
- USB connector on machine for up-download of machine log
- Optional PIN code protection of recipes
- Access to operating instructions and video instruction via QR codes
- Language selection of control panel

Programmed recipes can be upload via USB. Excel or Google Sheets can be used as programable editor



USB - IP65 Protection



ERGO - VL-5 CONTROL PANEL - HIGHLIGHTS



VL-5 Main Menu - Easy access to:

- Start/ Stop
- Bowl Lowering
- Time setting
- Speed setting
- Favorites



VL-5 Submenu - Easy access to:

- Recipes
- Settings
- Operating Instructions
- Operating log
- Alarms



VL-5 Menu - Recipes:

Favorite buttons for quick start of selected recipes. Edit recipe on the screen or make them in Excel and upload them via the USB input port.



VL-5 Menu - Spare parts manual:

Access the ERGO spare parts manual via the QR Code displayed on the control panel



Lowering the bowl up and down

Press the side left/right buttons simultaneous

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



Tools 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



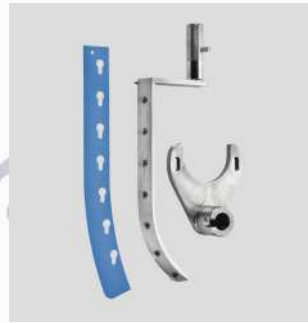
Beater with double pin, stainless steel



Hook with double pin, stainless steel



Powder mixer with double pin, stainless steel



Automatic scraper, stainless steel.



Bowl with bottom draining pipe, stainless steel

EQUIPMENT - TRANSPORTATION



Bowl truck



Easylift 80-140



Maxilift Inox



Wheels for bowl

VARIMIXER ERGO140 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 stainless steel – CE-certified
Separate removal of bowl and tool
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with ground. 7.500 W

VARIMIXER ERGO140 STANDARD TECHNICAL DATA

Volume	140 l
Effect	7.500 W
Voltage *	400 V
Residual current devices (RCD):	
Industrial environment	HPFI type A-SI or PFI type B
Light industry/domestic	HPFI type A-SI
Net weight floor model	500 Kg
Shipping gross weight	550 Kg
H x W x L (Shipping dimensions)	2370 x 980 x 1440 mm
H x W x L (Product dimensions)	2057 x 863 x 1372 mm
HS Code	84341010
Vol. m ³	3.34 m ³
Ldm	0.60
Variable speed	47 - 259 RPM
Phase	3 ph
IP code	IP53
IP code upgrade	IP54

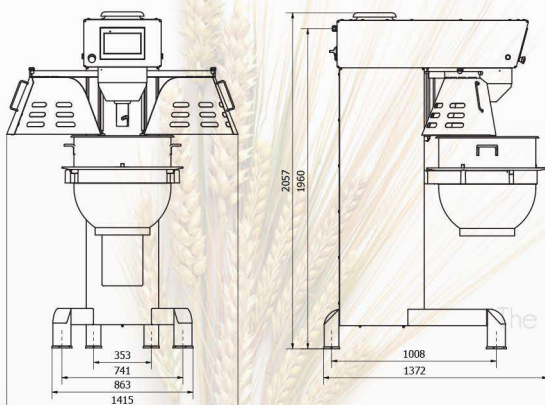
* Other voltage power supply are available upon request in the range of 200 to 480 V. All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER ERGO140 MARINE VERSION

Stainless steel execution, water cover at air ventilation, slotted 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. 7.500 W
3 ph, 480V, 50 Hz with ground. 7.500 W

DIMENSIONS



CAPACITIES

Tools	Product		Special attention
Whip	Egg Whites	7 l	
	Whipped cream	35 l	
	Buttercream frosting	63 l	+ □
	Layer Cake Sponges	37 kg	
	Mayonnaise	56 l	+
Beater	Mashed potatoes	76 kg	+
	Cakes	77 kg	
	Icing, Fondant	56 kg	+
	Herb Butter	49 kg	+ □
	Meatball / Vegan meatball mix	84 kg	+
Hook	Pasta, noodle (50%AR)	69 kg	○
	Dough, Wheat (50%AR)	70 kg	○
	Dough, Wheat (55%AR)	81 kg	○
	Dough, Wheat (60%AR)	91 kg	○
	Dough, Whole Wheat (70%AR)	85 kg	
	Dough, rye bread	112 kg	+
	Dough, sourdough bread	85 kg	
	Dough, gluten free	66 kg	

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

Symbols explainer - Recommended actions:

- + = Apply scraper, for the best and most efficient result
- = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools
- = Recommended to work on low speed
- = Recommended not to go above medium speed.
- AR = Absorption Ratio (moisture in % of dry matter)

CERTIFICATIONS

