

Varimixer

ERGO 60

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-certified 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.

ONE MACHINE – MULTIPLE CAPACITIES The ERGO60 is also available with a bowl and tools for 30-litre production. The option of producing reduced quantities makes the large machines more versatile.

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 IP54, with a waterproof stainless steel planetary head.

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



VARIMIXER ERGO 60 OPTIONS – MODELS



White, powder coated



Stainless steel



Marine version

OPTION – IP54



Waterproof planetary head, stainless steel, IP54



Double chimney, stainless steel, IP54

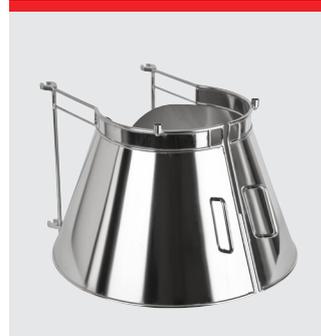
OPTIONS – SAFETY GUARDS



Removable safety guard in plastic. CE-certified



Removable safety guard in stainless steel. Not CE-certified



Removable splash guard in stainless steel. CE-certified

VARIMIXER ERGO 60 STANDARD TOOLS – A-EQUIPMENT 60L



Whip, hook, beater and bowl 60 liter in stainless steel.

VARIMIXER ERGO 60 STANDARD TOOLS – B-EQUIPMENT 60/30L



Whip, hook, beater and bowl 60/30 liter in stainless steel.

OPTION – TOOLS



Wing whip, stainless steel



Whip with thinner wires, stainless steel



Whip with reinforcement



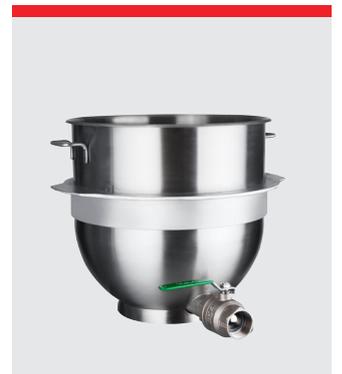
Powder mixer, stainless steel



Automatic scraper, stainless steel. Nylon or teflon blade. 60L and 60/30L.



Tool rack, 127 cm



Bowl with bottom draining pipe, stainless steel

EQUIPMENT – TRANSPORTION



Bowl truck



Easylift 30-60



Flexlift Inox



Wheels for bowl

VARIMIXER ERGO 60 STANDARD

White powder coated
1 bowl 60 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip with stainless steel wires
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. 3.000 W

VARIMIXER ERGO 60 STANDARD TECHNICAL DATA

Volume	60 l
Effect	3.000 W
Standard voltage*	400 V
Net weight	330 kg
H x W x L	1829 x 757 x 1032 mm
Variable speed	53 – 288 RPM
Phases	3 ph
IP code	IP53
IP code upgrade package	IP54

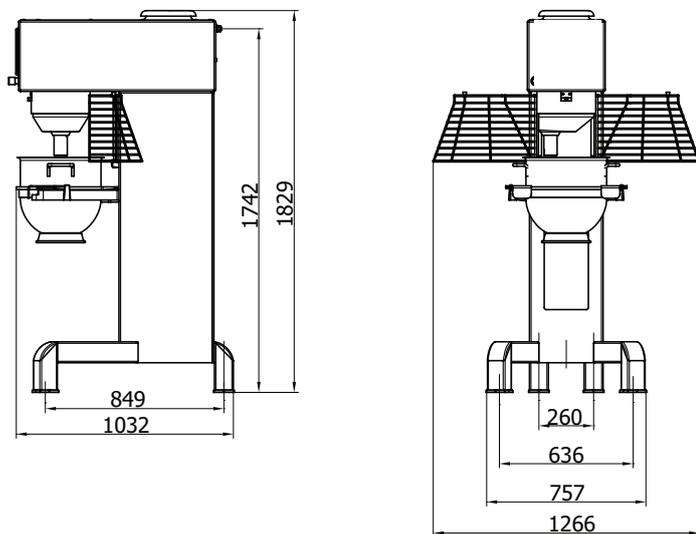
*Other voltage power supply are available upon request in the range of 100 to 480 V.
All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER ERGO 60 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. 3.000 W
3 ph, 480V, 50 Hz with ground. 3.000 W

DIMENSIONS



CAPACITIES

Egg Whites	9.0 l
Whipped cream	15 l
Mayonnaise	48 l
Herb butter	45 kg
Mashed potatoes	36 kg
Bread dough (50% AR)	34 kg
Bread dough (60% AR)	44 kg
Ciabatta dough (70% AR)	40 kg
Muffins	33 kg
Layer cake base	15 kg
Meatball mix	45 kg
Icing	40 kg
Doughnut (50% AR)	36 kg

CERTIFICATIONS



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