ERGO BEAR 60 Qt. - 100 Qt. - 150 Qt.



- Ergo function enables fast change of tool and bowl without manual lifting
- Shorter processing times ensures high efficiency level
- Stainless steel smooth body surface ensures rapid and effective cleaning
- Motor controlled by frequency converter for more power and durability
- Removable safety quard opens horizontally. Easily cleaned in dishwasher
- 20 Remix[™] programs consistent automated production
- IP-53 as standard. IP-54 upgrade package available

ERGO BEAR series







ERGO BEAR 150 Qt.

Control panel

- Piezo botton technology
- Infinitely adjustable speed and four preset speeds
- Digital timer
- Automatic bowl lowering
- Remix[™] function for 20 programs



Removable safety guard

- Opens horizontally for easy access
- Cleaned in dishwasher



Equipment



Hook Stainless steel. A unique design that kneads the

ERGO BEAR 60 Qt. ERGO BEAR 100 Qt.

dough effectively



Whip

Stainless steel wires and bayonet



Reinforced whip

Stainless steel. With re-inforced steel ring for heavy duty whipping



Wing whip

Stainless steel. Four winged design for easy cleaning



Flat beater

Cast aluminium or stainless steel options

Waterproof planetary

Designed for industrial



head

cleaning

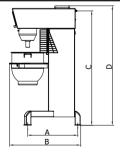
Automatic scraper Stainless steel scraper for a homogeneous and uniform product

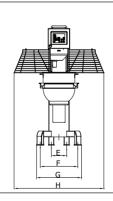


Removable splash guard

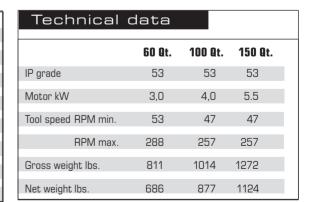
Stainless steel splash guard which protects against splashes







Inc.	60 Qt.	100 Qt.	150 Qt.
Α	33.4"	33.4"	37.6"
В	40.6"	47.5"	51.2"
С	68.6"	76.5"	75.2"
D	72.0"	79.9"	81.0"
Е	10.2"	10.2"	13.7"
F	25.0"	25.0"	25.3"
G	29.8"	30.0"	29.7"
Н	49.8"	60 N"	65 4"





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