



# ERGO100 Food Mixer - 100 Quart Mixer

Project \_\_\_\_\_

Item Number \_\_\_\_\_

Quantity \_\_\_\_\_



Ergo function - enables fast change of tool and bowl without manual lifting

Powerful 5 hp motor for heavy duty use



ETL listed  
Conforms to UL Std 763  
Certified to CSA Std C22.2 No.195



### Standard Features

- Powerful 5 hp motor for heavy duty use
- Variable Speed Drive with wide agitator speed range from 47 rpm to 257 rpm
- Ergo function - enables fast change of tool and bowl without manual lifting.
- Automatic bowl lowering
- Emergency stop
- 20 Remix programs - consistent automated production
- IP53 as standard.
- Top cover, planetary cover and bayonet shaft in stainless steel. Durable powder coated finish used on those surfaces not constructed of stainless steel. Rubber feet.
- Removable bowl screen in stainless steel, opens horizontally
- Front mounted controls with 90-minute digital timer
- No bowl adaptors required for the down-size bowls
- High torque transmission. Grease lubricated, anti friction ball bearings.
- Permanently lubricated planetary head
- Locking pin on tools instead of shaft.
- Safety cut-switch automatically turns the mixer off if bowl screen is opened
- Overload protection and no voltage release
- 6 foot cord
- ETL and NSF listed

### Optional Features

- IP54 upgrade package
- Marine version USPHS
- Mixer in Stainless Steel
- Removable splash guard in stainless steel

### Accessories:

- 100 quart bowl - stainless steel
- Dough hook - stainless steel
- Wire whip - stainless steel
- Stainless steel flat beater
- Bowl guard ingredient chute
- 60 quart and 40 quart bowl and accessories
- Bowl scraper in 100, 60 and 40 quart sizes
- Stainless steel wing whip
- Whip with thinner wires
- Reinforced whip
- Aluminum flat beater
- Powder mixer in stainless steel
- Dust tight closed safety guide, stainless steel
- Bowl truck

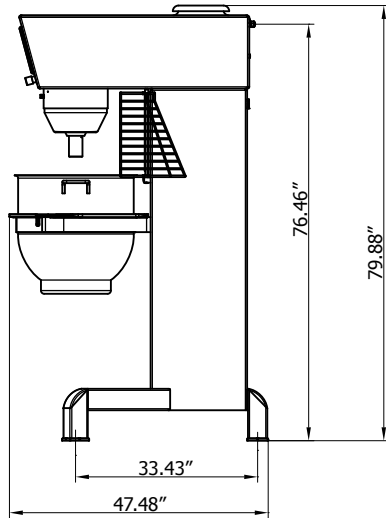
### Warranty:

One year parts and labor limited warranty

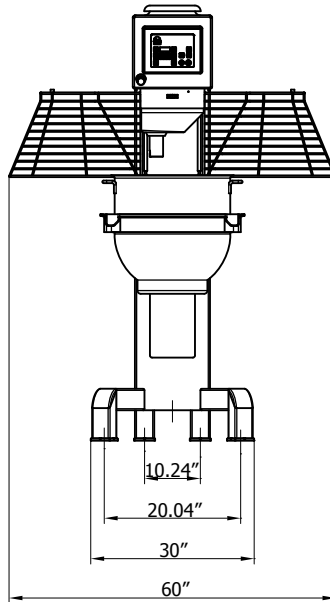
Approved By: \_\_\_\_\_  
Date \_\_\_\_\_



# ERGO100 Food Mixer - 100 Quart Mixer



**ERGO100**



**Bowl scraper**



**Bowl truck**

### Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
<b>ERGO100</b>	Large bowl 100 qt. Small bowl 60qt. Small bowl 40qt.	79.88" (202.9 cm)	30" (76.2 cm)	47.48" (120.6 cm)	943.6 lbs. (428 kg)

### Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	89	88.58" (225 cm)	33.46" (85 cm)	52" (132 cm)	1205.2 lbs.(545 kg)

<b>Cord &amp; Plug</b>	Attached 6 foot flexible 3-wire cord		
<b>Electrical Data for Motor</b>	<b>Motor</b>	<b>Volts</b>	<b>Amp</b>
Standard	5 HP	208/60/3	15.7
Optional	5 HP	480/60/3	6.8
Optional (contact us)	400V / 50Hz		
On the nominal motor voltage, + or - 10% tolerance is allowed.			
<b>Mixing Speed</b>			
Agitator Speed	Min	Max	
	47	257	
Mixer in Stainless Steel IP54 upgrade package Removable splash guard in stainless steel			

### Capacity Chart

Mashed Potatoes .....	Whip or Beater .....	76 lbs.
Whipped Cream .....	Whip .....	20 Qts.
Muffins .....	Beater .....	125 lbs.
Layer Cake .....	Beater .....	125 lbs.
Pancake Batter .....	Whip or Beater .....	44 Qts
Cookie Dough .....	Beater or Hook .....	105 lbs.
Donuts, Yeast .....	Hook .....	150 lbs.
Donuts, Cake .....	Beater .....	140 lbs.
Bread Dough (65% AR) .....	Hook .....	155 lbs.
Pizza Dough (50% AR).....	Hook .....	135 lbs.

%AR=weight of water  
weight of flour

Batch size and/or speed reduction is required if any of the following conditions exist.

1. High Gluten Flour
2. AR % under 40%
3. Water Temperature under 65 Degrees F.