



ERGO150 Food Mixer - 150 Quart Mixer

Project _____

Item Number _____

Quantity _____



Ergo function - enables fast change of tool and bowl without manual lifting
Powerful 7 hp motor for heavy duty use



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



Standard Features

- Powerful 7 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.
- As standard in stainless steel. Rubber feet.
- Removable bowl screen in stainless steel, opens horizontally
- Front mounted controls with 90-minute digital timer
- 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
- 3x208V package, with transformer placed externally for mounting on wall
- Removable splash guard in stainless steel

Accessories:

- 150 quart bowl - stainless steel
- Dough hook - stainless steel and double pin
- Wire whip - stainless steel and double pin
- Center reinforced whip with double pin
- Aluminum flat beater with double pin
- Bowl scraper
- Stainless steel wing whip with double pin
- Powder mixer - stainless steel and double pin
- 83 quart bowl and accessories
- Bowl screen ingredient chute
- Bowl truck
- Tool rack, 60 - 150 Qt mixers

Warranty:

One year parts and labor limited warranty

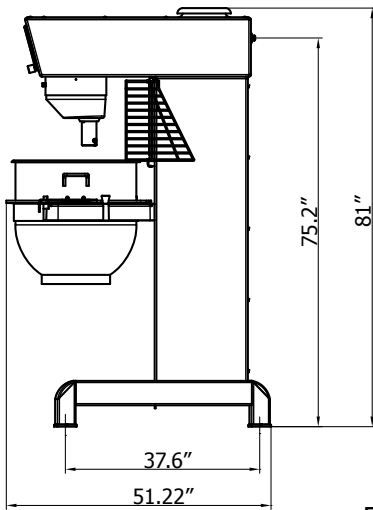
Approved By: _____
Date _____

 **Varimixer**
www.varimixer.com

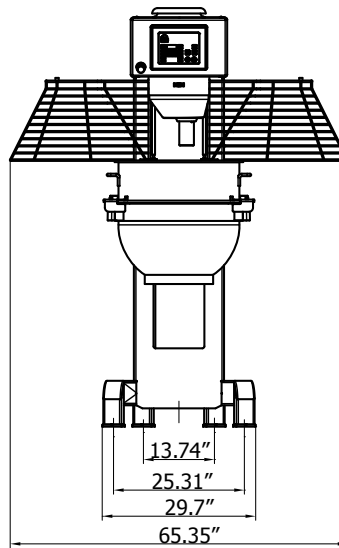
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ERGO150 Food Mixer - 150 Quart Mixer



ERGO150



Bowl scraper

Bowl truck

Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
ERGO150	Large bowl 150 qt. Small bowl 83 qt.	81" (205.7 cm)	29.7" (75.4 cm)	51.22" (130.1 cm)	1157.4 lbs. (525 kg)

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	117	92.52" (235 cm)	38.58" (98 cm)	56.7" (144 cm)	1433 lbs.(650 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord		
Electrical Data for Motor	Motor	Volts	Amp
	7 HP	480/60/3	12.9
On the nominal motor voltage, + or - 10% tolerance is allowed.			
Mixing Speed			
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	110 lbs.
Whipped Cream	Whip	32 Qts.
Muffins	Beater	195 lbs.
Layer Cake	Beater	175 lbs.
Pancake Batter	Whip or Beater	50 Qts
Cookie Dough	Beater or Hook	160 lbs.
Donuts, Yeast	Hook	170 lbs.
Donuts, Cake	Beater	225 lbs.
Bread Dough (65% AR)	Hook	190 lbs.
Pizza Dough (50% AR).....	Hook	175 lbs.

%AR= $\frac{\text{weight of water}}{\text{weight of flour}}$

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.