



ERGO60 Food Mixer - 60 Quart Mixer

Project _____

Item Number _____

Quantity _____



Ergo function - enables fast change of tool and bowl without manual lifting
Powerful 4 hp motor for heavy duty use



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



Standard Features

- Powerful 4 hp motor for heavy duty use
- Variable Speed Drive with wide agitator speed range from 53 rpm to 288 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:

- 60 quart bowl - stainless steel
- Dough hook - stainless steel
- Wire whip - stainless steel
- Stainless steel flat beater
- Bowl guard ingredient chute
- 30 quart bowl and accessories
- Bowl scraper in 60 and 30 quart sizes
- Stainless steel wing whip
- Whip with thinner wires
- Reinforced whip
- Powder mixer in stainless steel
- Dust tight closed safety guide, stainless steel
- Bowl truck

Warranty:

One year parts and labor limited warranty

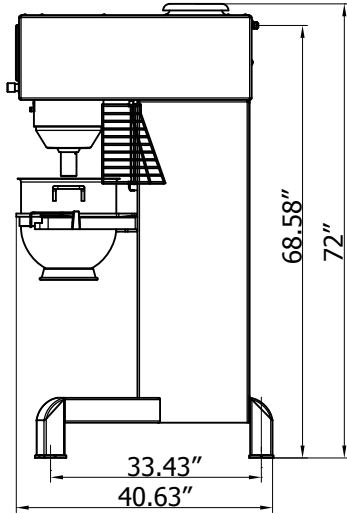
Approved By: _____
Date _____

 **Varimixer**
www.varimixer.com

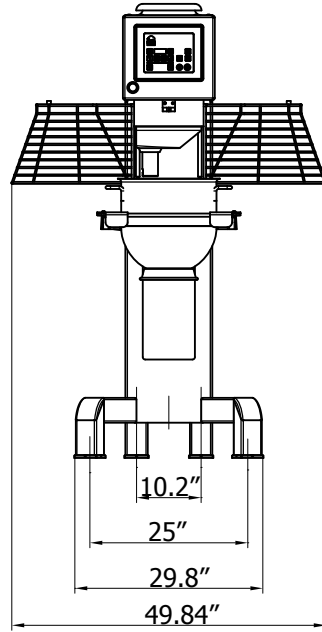
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ERGO60 Food Mixer - 60 Quart Mixer



ERGO60



Bowl scraper



Bowl truck

Specifications

Model No.	Capacity	Overall size			Net. weight
		Height H	Width W	Length L	
ERGO60	Large bowl 60 qt. Small bowl 30qt.	72" (182.9 cm)	29.8" (75.7 cm)	40.63" (103.2 cm)	727.5 lbs. (330 kg)

Shipping information

Class	CU. FT.	Dimensions			Weight
		Height	Width	Length	
85	89	88.58" (225 cm)	33.46" (85 cm)	52" (132 cm)	826.7 lbs.(375 kg)

Cord & Plug	Attached 6 foot flexible 3-wire cord		
Electrical Data for Motor	Motor	Volts	Amp
Standard	4 HP	208/60/3	12.3
Optional	4 HP	480/60/3	5.1
Optional (contact us)	400V / 50Hz		
On the nominal motor voltage, + or - 10% tolerance is allowed.			
Mixing Speed			
Agitator Speed	Min	Max	
	53	288	
Mixer in Stainless Steel IP54 upgrade package Removable splash guard in stainless steel			

Capacity Chart

Whipped Cream	Whip	12 Qts.
Muffins	Beater	60 lbs.
Layer Cake	Beater	69 lbs.
Pancake Batter.....	Whip or Beater	28 Qts
Cookie Dough	Beater or Hook	50 lbs.
Donuts, Yeast.....	Hook	70 lbs.
Donuts, Cake	Beater	60 lbs.
Bread Dough (65% AR)	Hook	90 lbs.
Pizza Dough (50% AR).....	Hook	75 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.