

ERGO Series Mixers

High-efficiency, high output ergonomic mixers for unmatched productivity and easy operation.



ERGO150

MODELS

- ERGO100 100 qt. Mixer ERGO150 150 qt. Mixer

STANDARD FEATURES

- Powerful motor with frequency converter
– ERGO100: 5 HP – ERGO150: 7 HP
- IP53 standard, IP54 upgrade available
- Infinitely adjustable speed and four preset speeds
- Agitator speed range from 47 RPMs to 257 RPMs
- No bowl adapters required for down-sizing bowls
- Front-mounted controls with Piezo button technology, 90-minute digital timer, automatic bowl lowering and emergency stop and power bowl lift
- Remix™ function for 20 programs
- Optional watertight, permanently lubricated planetary head and attachment hub case
- Standard white powder coat for ERGO100 or stainless steel option (stainless steel standard for ERGO150)
- Removable bowl guard is dishwasher safe
- Interlock prevents operation if guard is opened or bowl is lowered
- Overload protection and no volt release
- Non-skid rubber feet
- 6 foot cord
- ETL and NSF listed
- Made in Denmark

STANDARD ACCESSORIES

- Stainless steel bowl
- Aluminum flat beater
- Stainless steel wire whip
- Stainless steel dough hook

WARRANTY

- Two-year parts and labor limited warranty

OPTIONAL ACCESSORIES/ATTACHMENTS

- 40 qt. & 60 qt. bowl and attachments (ERGO100)
- Bowl scraper - 40 - qt., 100 -150 qt. options
- Bowl truck
- Reinforced whip
- Stainless steel wing whip

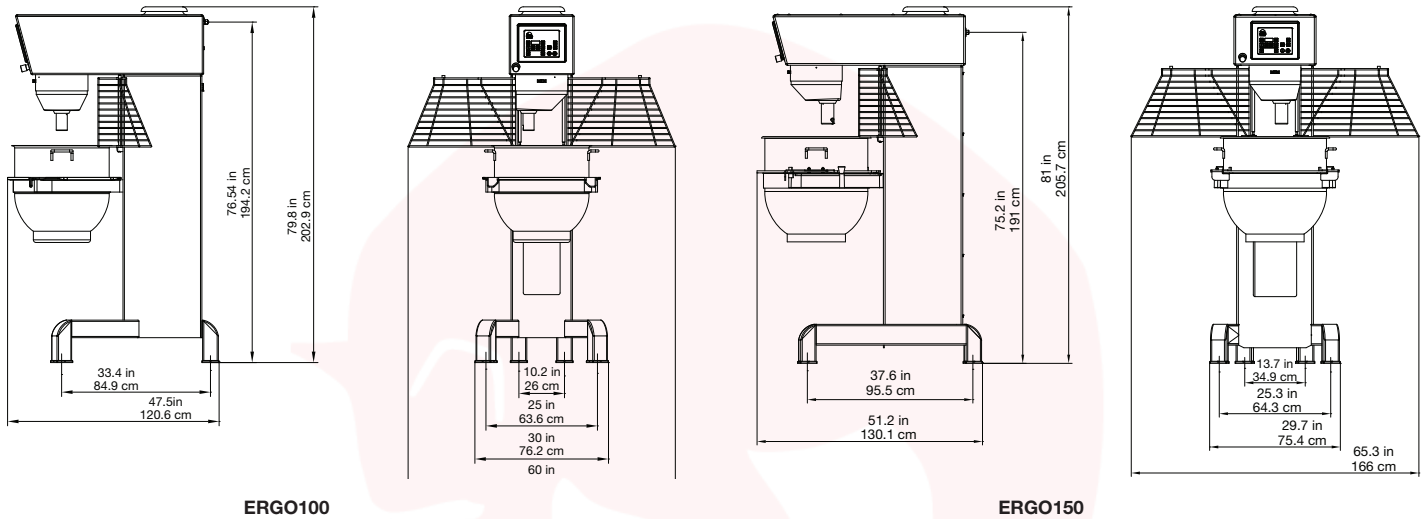
To select options see back



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

Approved by: _____

Date: _____



SPECIFICATIONS

Model	Motor	Volts	Amp	Plug Type	Mixing Speeds	Hub Speeds	IP Rating
ERGO100	5 HP	208/60/3	16.5	--	47 - 257 RPMs	N/A	IP53
ERGO150	7 HP	480/60/3	13.5	--	47 - 257 RPMs	N/A	IP53

Delivered without plug. Specify voltage when ordering.

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. This product ships on a pallet. See dimensions below.

Model	Overall Dimensions	Net Wt.	Shipping Dimensions	Ship Wt.	Freight Class
ERGO100	30" W x 47.5" D x 79.9" H (76.2 cm x 120.65 cm x 202.9 cm)	943.6 lbs. (428 kg)	33.46" W x 52" D x 88.58" H (85 cm x 132 cm x 225 cm)	1,205.2 lbs. (545 kg)	85 89 CU ft.
ERGO150	29.7" W x 51.2" D x 81" H (75.44 cm x 130 cm x 205.74 cm)	1,124 lbs. (520.27 kg)	38.58" W x 56.7" D x 92.52" H (98 cm x 144 cm x 235 cm)	1,272 lbs. (633.67 kg)	85 117 CU ft.

OPTIONAL/ADDITIONAL ACCESSORIES

- VTRUCK-150** Bowl truck
- VBOWL60-100** 60 qt. beater
- VWINGWHIP150** 150 qt. wire wing whip
- VSCRP60-100** 60 qt. scraper
- VHDWHIP-150** 150 qt. reinforced whip
- VBOWL40-100** 40 qt. bowl
- VSCRP-150** 150 qt. scraper
- VHOOK40-100** 40 qt. hook
- VSCRP-40** 40 qt. scraper
- VWHIP40-100** 40 qt. wire whip
- VBOWL60-100** 60 qt. bowl
- VBOWL40-100** 40 qt. beater
- VHOOK60-100** 60 qt. hook
- VSCRP-40** 40 qt. scraper
- VWHIP60-100** 60 qt. wire whip

Product	Attachment	ERGO100	ERGO150
Bread Dough (65% AR)	Hook	155 lbs.	190 lbs.
Pizza Dough (50% AR)	Hook	135 lbs.	175 lbs.
Mashed Potatoes	Whip / Beater	76 lbs.	110 lbs.
Whipped Cream	Whip	20 qts.	32 qts.
Pancake Batter	Whip / Beater	44 qts.	50 qts.
Cookie Dough	Beater / Hook	105 lbs.	160 lbs.

Ergonomic heavy-duty mixer in white powder coat (ERGO100) or stainless steel (ERGO150). Front-mounted Piezo button controls and digital timer. Remix™ function for 20 programs. Agitator speed range from 47 to 257 RPMs. Water cover at air ventilation and slotted screws. Watertight, permanently lubricated planetary head and attachment hub case. 6 ft. cord. Mixer is IP53 rated, ETL and NSF certified. Two-year parts and labor limited warranty.