

# ERGO



**100 & 150 qt. Automated Planetary Mixers**

*[www.varimixerusa.com](http://www.varimixerusa.com)*

*Rev. 3/14/24*

Redefining the Standard with

# A NEW CLASS OF MIXER

Ergonomic, innovative, hygienic and simple to maintain, the ERGO is leading the industry in every way. No other mixer in its category meets these rigid standards, from the innovative touch screen display to the customizable recipe software. The ERGO series is in a class of its own.



## ERGONOMIC

User-focused design for a better mixing experience, comfort & productivity



## INNOVATIVE

Automatic, efficient operation & intuitive controls



## HYGIENIC

Water resistant, easy to clean stainless steel frame with minimal external screws or hardware



## SIMPLIFIED MAINTENANCE

Comprehensive on-screen diagnostics, USB data export and maintenance-free bowl lift mechanisms



## 4-YEAR

Parts & labor warranty for lower total lifecycle cost



ERGO150-2

# ERGONOMIC

With the ERGO's working height, operators benefit from a comfortable, Ergonomic posture. Changing mixing tools is done in an upright position, sparing operators from the need to hunch over or add strain to their back.

The self-aligning bowl further reduces the need for heavy lifting, automatically adjusting the bowl into position when raising, and releasing when lowering. No need to lift the bowl onto the bowl arms or the bowl trolley.



*Shown with  
optional solid bowl  
guard design*

# INCREDIBLY EFFICIENT



Quickly change bowls without removing the mixing tool for faster production and uninterrupted workflow.

Fast bowl lowering, easy bowl removal and automatic bowl alignment streamlines productivity for multi-batch sequences, saving time and operator energy.

When a new batch is started, the tool auto-incorporates into the mix as the bowl is raised, reducing strain on the bowl raising mechanism.

The optional MaxiLift electronic bowl lift easily transports and empties heavy batches with 180° bowl rotation.



# INNOVATIVE CONTROLS

The ERGO offers the only touch screen display of its kind – powerfully informative and simple to use. Easy visibility at a distance, programmable multi-step recipes, multiple language options and on-screen error diagnostics all combined on an intuitive interface.

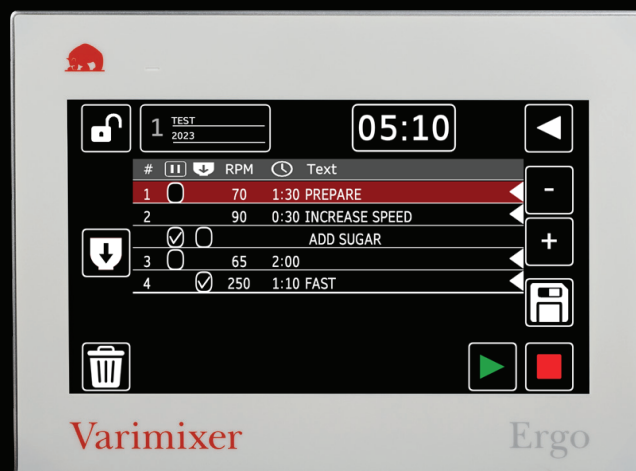
Operators can mix manually with preset or varied speed settings, or customize recipe programs for repeatable perfection, but mixing is only the beginning. This control opens a world of possibilities.



# PROGRAMMABLE RECIPES

Repeatable results from every mixer in every location is possible with the ERGO. Customize multiple steps with mixing time and speed, pauses and bowl lowering. Automating the mixing process increases operator productivity and reduces labor. More tasks can be completed simultaneously without sacrificing the quality of the product. Program recipes once and copy them onto other ERGO mixers by a simple USB import for convenience and consistency.

Recipe programs also allow new employee training to be completed quickly regardless of their experience level. The push of a button produces high-quality results, getting new team members up and running with less room for error.



# SUPERIOR HYGIENE

The ERGO's rigid performance standards are accompanied by equally rigid standards in hygiene. Designed to withstand hosing, ERGO mixers are IP53 rated with an IP54 upgrade option available. No other mixers in this category are similarly rated or designed to withstand water and debris without suffering damage.



## IP53 Standard

Water and dust resistant body, able to be hosed down at a 60° or lower angle, waterproof internal components, USB port & display screen.

## IP54 Upgrade

Waterproof and dust resistant body, able to be hosed down from any angle, waterproof internal components, USB port and display screen.

# FAST, EASY CLEANING

Beyond the IP rating rare for mixers, the ERGO also features stainless steel, removable bowl guards and a fully stainless steel frame.

All food contact points of the mixers can be removed for cleaning and sanitation. This includes the bowl guard, ingredient chute, mixing tools and bowl.



ERGO mixers are designed with our highest hygiene standards. Smooth stainless steel makes for easier cleaning with surfaces that are easy to wipe down without collecting debris. This design minimizes bacteria harborage points and promotes better food safety practices.

*Standard Wire Bowl Guard*



*Optional Partially Shielded Bowl Guard*



*Optional Fully Shielded Bowl Guard*

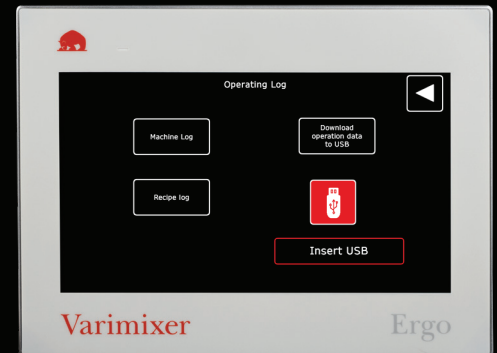
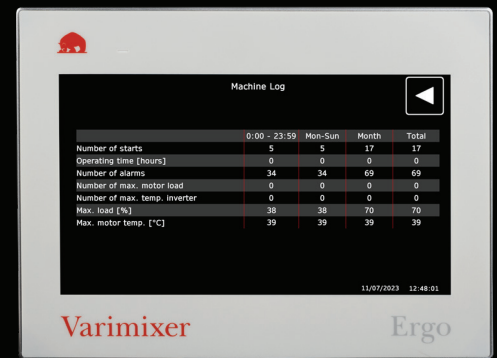


# MIXER HISTORY & DIAGNOSTICS

Knowledge is power, and the ERGO is an open book. With comprehensive on-screen logs of usage history and error alerts, these mixers give you information needed to properly use and service them.

Track mixer operation details like number of starts, motor temperature, max motor load and error alerts to get a clear history of the machine.

Rather than deciphering flashing lights or beeps, the ERGO mixer can tell you what's wrong, and show you a full history of error messages, as well as recommend service.



## USB DATA EXPORT

Share complete logs of machine usage and error messages with a simple USB data export. This comprehensive log of operating history gives servicers fast and reliable access to accurate information, reducing diagnosing, troubleshooting and down time.

## ZERO SCHEDULED MAINTENANCE

No regular maintenance is required with permanently self-lubricated motion mechanisms. The bowl lift and bowl clamp mechanisms are continuously lubricated with internal oil reservoirs, and operators will never need to refill them. Quickly access the ERGO support web portal by scanning the on-screen QR code with your smart phone.





# DUAL-PIN TOOLS

Efficient and exceptionally durable, Varimixer offers dual-pin dough hooks, flat beaters and whips for ERGO mixers. This simple upgrade adds durability to the tool, reducing the risk of shearing the pin.

*Optional stainless steel reinforced whips and vertical beaters also available.*



## CAPACITY

| Product                | Tools  | ERGO100 | ERGO150 |
|------------------------|--------|---------|---------|
| Egg Whites             | Whip   | 6 qts   | 8 qts   |
| Whipped Cream*         | Whip   | 27 qts  | 37 qts  |
| Buttercream Frosting*  | Whip   | 48 qts  | 67 qts  |
| Layer Sponge Cake      | Whip   | 119 lbs | 168 lbs |
| Mayonnaise             | Whip   | 44 qts  | 60 qts  |
| Mashed Potatoes*       | Beater | 120 lbs | 168 lbs |
| Cake Batter*           | Beater | 122 lbs | 170 lbs |
| Fondant Icing          | Beater | 89 lbs  | 108 lbs |
| Herb Butter            | Beater | 78 lbs  | 186 lbs |
| Meatball Mix           | Beater | 133 lbs | 153 lbs |
| Pasta Noodles (50% AR) | Hook   | 100 lbs | 155 lbs |
| Dough (50% AR)         | Hook   | 111 lbs | 168 lbs |
| Dough (60% AR)         | Hook   | 144 lbs | 188 lbs |
| Dough (70% AR)         | Hook   | 144 lbs | 188 lbs |
| Rye Bread Dough        | Hook   | 177 lbs | 247 lbs |
| Sourdough Bread Dough  | Hook   | 144 lbs | 188 lbs |
| Gluten Free Dough      | Hook   | 104 lbs | 146 lbs |

\*Scraper recommended  
%AR = Absorption Ratio (moisture in % of dry matter)

