With the ERGO series, Varimixer has developed the ultimate large industrial mixer. Its ingenious design ensures ideal ergonomic working conditions, while saving time and increasing productivity.

ERGO

WHEN ERGONOMICS **IS ECONOMIC**

With the Varimixer ERGO series 60, 100 and 140-litre models, it is not necessary to detach the tools when removing the bowl and replacing it with the next batch. The process is controlled from the ergonomically designed angled display - with no heavy lifting or awkward working positions. A process that saves time and money and increases productivity.

> hese are mixers to handle large-scale needs - for production con-L texts where time and efficiency translate into a lot of money. Where hygiene requirements demand easy and extremely effective cleaning. Production where many different employees need to be able to operate the machine without having received instructions. Employees who avoid strenuous lifting and working positions, because Varimixer ERGO has a ground-breaking ergonomic design.

Raising the height of the mixer has made room for the bowl to be lowered enough to come free of the tool. This means that the bowl can be removed and a new one wheeled in without having to remove the tool. The tool is also now at the ergonomically correct working height when it needs to be changed over.

The design caters for optimum hygiene and easy cleaning. The standard models can be washed in line with the IP53 standard. By fitting a waterproof stainless steel mixer head and other modifications, the ERGO series can be upgraded to IP54, so the entire machine can be hosed down.











ERGO60

ERGO60

ERGO100

ERGO140

CONTROL PANEL Choose between variable speed control, fixed speeds or up to 20 programs with their own processes. All operations are controlled from the intuitive, angled control panel with responsive piezo push button technology. The panel is easy to clean and is dustproof and waterproof.

VARIABLE SPEED CONTROL The speed is seamlessly controlled by a very rugged system of belts. This means that the mixer does not contain oil, thus avoiding the risk of oil spilling into the bowl.

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DETACHABLE SAFETY GUARD

The detachable safety guard is made of CE-certified plastic and is easy to attach and dishwasher safe. Varimixer ERGO stainless steel guard which protects against dust and splashing.

ONE MACHINE - MULTIPLE CAPACITIES

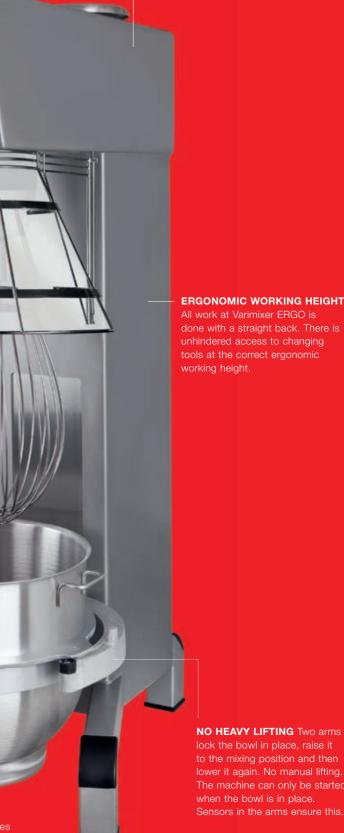
The ERGO 60 is also available with a bowl and tools for 30-litre production, while the ERGO 100 has optional producing reduced quantities makes the large machines more versatile.

AUTOMATIC BOWL LOWERING

It is not necessary to watch the mixing process. When the time is up, the control system lowers the bowl, so the tools can drip off directly into the bowl.

ELECTRIC LIFTER FOR EASY HANDLING Even the largest bowls can be easily and ergonomically lifted using an electric lifter, which also ensures correct working height during filling and emptying. Choose from several models - or choose a manual bowl trolley for transport only.

HYGIENIC AND EASY TO CLEAN All surfaces and accessories are made of stainless steel, and the design ensures the best possible hygiene and very easy cleaning. Varimixer ERGO can be washed in accordance with the IP53 standard, and can be upgraded to either a marine version or IP54 cleaning, with a waterproof stainless steel mixer head.



NO HEAVY LIFTING Two arms to the mixing position and then lower it again. No manual lifting. The machine can only be started

Sensors in the arms ensure this.





The intuitive angled control panel, with push button technology, is easy to use and easy to clean.



When the bowl is lowered, there is unhindered access to changing tools on Varimixer ERGO at the correct ergonomic working height. ERGO is as standard IP53 and can be upgraded to IP54, so that the entire machine can be hosed down.

No heavy lifting. The bowl is raised, lowered and locked in place automatically, by simply pushing a button on the control panel.

