



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

ERGO 100 qt. Mixer

Ergonomic, automatic, hygienic and innovative, the ERGO is leading the industry in every way.



MODELS

- ERGO100-2 100 qt. Mixer
- ERGO100-2IP54 100 qt. Mixer with IP54

STANDARD FEATURES

- 5 HP motor with frequency converter
- Geared planetary transmission
- Variable frequency drive/converter
- Four fixed speeds with variable speed intervals ranging from 46 RPMs and 259 RPMs
- Quick Shift technology enables shifting speeds while mixing
- Stir-on-lift function incorporates tool as bowl is lifted
- Large touch display with programmable features, multiple language options, error diagnostics and usage logs
- Program up to 24 multi-step recipes; time, speed, pause, bowl lowering with favorite buttons for quick start option
- 90-minute digital timer
- USB data import and export
- Option to downsize bowls without adapters
- Power bowl lift with self-aligning bowl arms
- Automatic bowl lowering
- Ability to remove bowl without removing agitators
- Stainless-steel frame construction
- **ERGO100-2** - IP53 water and dust-resistant body, able to be hosed down at a 60° or lower angle
- **ERGO100-2IP54** - IP54 upgrade available to waterproof and dust-resistant body, able to be hosed down from any angle
- Permanently lubricated planetary head
- Dishwasher safe removable bowl guard
- Interlock prevents operation if guard is opened or bowl is lowered
- Emergency stop and overload protection
- 6-foot power cord
- ETL and NSF listed
- Made in Denmark

**Ingredient chute and bowl truck included.
Bowl and agitators not included.**

Choose from list of accessories to customize your package.

WARRANTY

- Four year parts and labor warranty

Approved by: _____

Date: _____



AutoQuotes

FEATURES & BENEFITS

"Strong as a Bear"

- 5 H.P. Motor
 - Heavy-duty design to meet the most demanding operations
 - Variable frequency drive converter allows for more efficient mixing
- Gear Transmission
 - Durable geared transmission with heavy-duty poly-v belt for variable speed and quick shift
 - Ensures consistent performance

Ergonomic

- User-focused design for a better mixing experience and productivity
- Optimal working height, operators benefit from a comfortable posture
- Change mixing tools from an upright position, no need to bend over or strain the back
- Self-aligning bowl reduces the need for heavy lifting, automatically adjusting the bowl into position when raising, and releasing the bowl when lowering
- Optional MaxiLift Electronic Bowl Lift easily transports and empties heavy batches with 180° bowl rotation

Automatic

- Customize multiple steps with mixing time and speed, pauses and bowl lowering for an automated mixing process
- Program recipes once and copy them onto other ERGO mixers by a simple USB import

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 streamline 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
- Four preset speeds, 15 speed intervals or use exact speed selection in recipe programming

Innovative

- Intuitive controls, the only touchscreen 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
- Operators can mix manually with preset or varied speed settings, or customize multistep recipe programs for repeatable results

Hygienic

- Easy to clean surfaces, removable bowl guards and a fully stainless steel frame
- All food contact points can be removed for cleaning and sanitation
- Water and dust resistant body, able to be hosed down at a 60° or lower angle, waterproof internal components, USB port & display screen (IP53)
- Upgradable to waterproof and dust resistant body, able to be hosed down from any angle, waterproof internal components, USB port & display screen (IP54)

Simplified Maintenance

- On-screen diagnostics for faster service and reduced downtime
- USB data export preserves machine history and enables duplication across multiple machines
- Maintenance-free permanently lubricated bowl lift mechanism

Bowl Guard

- Wing style removable bowl guards allows visibility into the bowl and remove easily for cleaning
- Solid bowl guard option minimizes splash out

Auto Bowl Lift

- Stir-on-lift incorporates ingredients as the bowl is raising
- Bowl is raised by dual buttons requiring two-handed operation for operator protection
- Press and hold to lower bowl partially or double tap to fully lower automatically

Bowl Options



VBOWL-100
100 qt. SST bowl



VBOWL-100BRKT
100 qt. SST bracketed bowl
compatible with MaxiLift



VLIFT-M100H
100 qt. bowl lift



VBTRUCK-100-ERGO
100 qt. bowl truck

Accessory Options



VBEBAT-100A-ERGO
100 qt. aluminum beater



VBEBAT-100SS-ERGO
100 qt. SST beater



VVWHIP-100-ERGO
100 qt. SST whip



VHDWHIP-100-ERGO
100 qt. reinforced whip



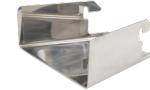
VWINGWHIP-100-ERGO
100 qt. SST wing whip



VHOOK-100-ERGO
100 qt. SST hook



VSCRIP-100
100 qt. scraper kit



VCHUTE
SST ingredient chute



VPSLGuard-100-ERGO
 VPSRGuard-100-ERGO
100 qt. SST partially shielded
left and right bowl guard



VFSLGuard-100-ERGO
 VFSGuard-100-ERGO
100 qt. SST fully shielded
left and right bowl guard



VTOOLRACK60-150
60-150 qt. tool rack

Reduction Accessories



VBOWL60-100
 VBOWL40-100
60 & 40 qt. SST bowl



VBEBAT60-100-ERGO
 VBEBAT40-100-ERGO
60 & 40 qt. aluminum beater



VHOOK60-100-ERGO
 VHOOK40-100-ERGO
60 & 40 qt. SST hook



VVWHIP60-100-ERGO
 VVWHIP40-100-ERGO
60 & 40 qt. SST whip



VWINGWHIP60-100-ERGO
 VWINGWHIP40-100-ERGO
60 & 40 qt. SST wing whip



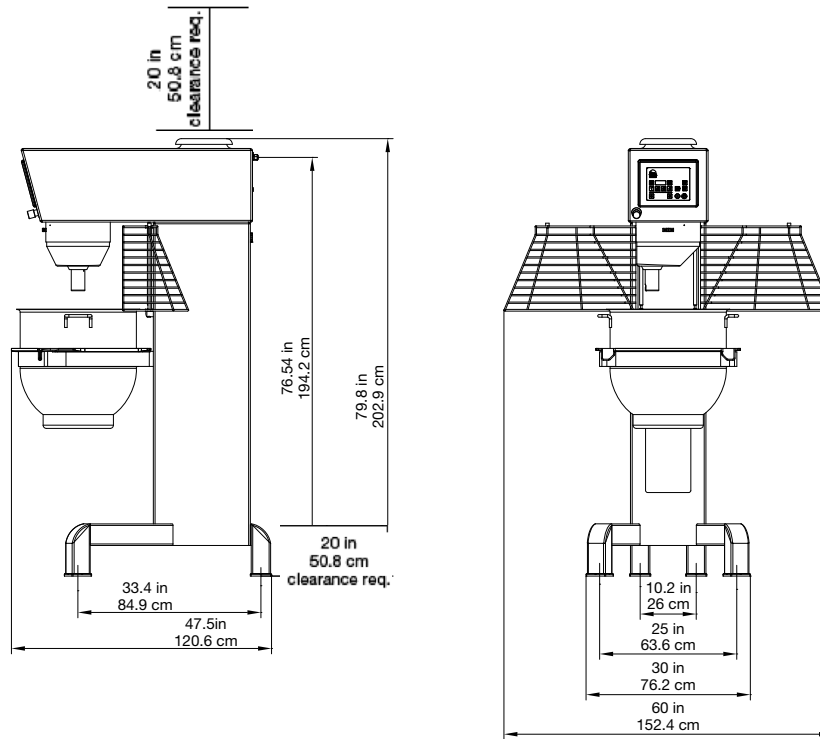
VHDWHIP60-100-ERGO
 VHDWHIP40-100-ERGO
60 & 40 qt. reinforced whip



VSCRIP60-100
 VSCRIP40-100
60 & 40 qt. SST scraper kit



VBTRUCK60-100
 VBTRUCK40-100
60 & 40 qt. bowl truck



**20 in. of top and back clearance is required for servicing. Unit must be bolted to level floor.
Consider door clearances for installation.**

SPECIFICATIONS

Model	IP Rating	Motor	Volts	Amp	Mixing Speeds	Fixed Speeds			
						1	2	3	4
ERGO100-2	IP53	5 HP	208/60/3	16.5	46 - 259 RPMS	46	137	198	259
ERGO100-2IP54	IP54								

DIMENSIONS | SHIPPING INFORMATION

Mixer ships with ingredient chute and bowl truck only. Liftgate is NOT recommended.

Model	Overall Dimensions	Net Wt.	Shipping Dimensions	Ship Wt.	Freight Class
ERGO100-2 ERGO100-2IP54	30" W x 47.5" D x 79.8" H (76.2 cm x 120.7 cm x 202.7 cm)	992.08 lbs. (450 kg)	33.46" W x 51.97" D x 89.37" H (84.99 cm x 132 cm x 227 cm)	1,091.29 lbs. (495 kg)	100

Product	Tool	ERGO100 Capacity	Product	Tool	ERGO100 Capacity	Product	Tool	ERGO100 Capacity
Pasta Noodles (50% AR)	Hook	100 lbs	Egg Whites	Whip	6 qts	Mashed Potatoes*	Beater	120 lbs
Dough (50% AR)	Hook	111 lbs	Whipped Cream*	Whip	27 qts	Cake Batter*	Beater	122 lbs
Dough (60% AR)	Hook	144 lbs	Buttercream Frosting*	Whip	48 qts	Fondant Icing	Beater	89 lbs
Dough (70% AR)	Hook	144 lbs	Layer Sponge Cake	Whip	120 lbs	Herb Butter	Beater	78 lbs
Rye Bread Dough	Hook	177 lbs	Mayonnaise	Whip	43 qts	Meatball Mix	Beater	133 lbs
Sourdough Bread Dough	Hook	144 lbs						
Gluten Free Dough	Hook	104 lbs						

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

Stainless steel, ergonomic, heavy-duty 5 HP 100 quart mixer. Large touch screen display with programmable features and 90-minute digital timer. Programmable for up to 24 recipes. Agitator speed range from 46 to 259 RPMs. 6 foot power cord. Ability to remove the bowl without removing agitators. Mixer is IP53 standard, with IP54 upgrade option. ETL and NSF certified. Four-year parts and labor warranty.