Varimixer®

Project Name: _____ **AIA#:** _____
Model #: _____ **Location:** _____
SIS#: _____ **Item #:** _____ **Quantity:** _____

ERGO100VL5
100 qt. Mixer

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


ERGO100-2

ITEM NUMBERS

☐ **ERGO100-2 -**208-240V 100 qt. Mixer
☐ **ERGO100-2IP54** -208-240V 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
- Stir speed button gently mixes at 20 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
- **IP53** models are water and dust-resistant body, able to be hosed down at a 60º or lower angle
- **IP54** upgrade available with 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, 1 year accessories

KITCHEN INNOVATIONS 2024 AWARD
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL-MOTEL SHOW

NSF ETL Intertek

AQ AutoQuotes

Approved by: _____
Date: _____

2215 East River Rd., Dayton, OH 45439 | 800-222-1138 | www.varimixerusa.com

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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 180º 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 60º 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

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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



☐ ***VBEAT-100A-ERGO***
100 qt. aluminum beater



☐ ***VBEAT-100SS-ERGO***
100 qt. SST beater



☐ ***VWHIP-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



☐ ***VSCRP-100***
100 qt. scraper kit



☐ ***VCHUTE***
SST ingredient chute



☐ ***VPGUARD-100-ERGO***
100 qt. SST partially shielded bowl guard set



☐ ***VFGUARD-100-ERGO***
100 qt. SST fully shielded bowl guard set



☐ ***VTOOLRACK60-150***
60-150 qt. tool rack

Reduction Accessories



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



☐ ***VBEAT60-100-ERGO***
☐ ***VBEAT40-100-ERGO***
60 & 40 qt. aluminum beater



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



☐ ***VWHIP60-100-ERGO***
☐ ***VWHIP40-100-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



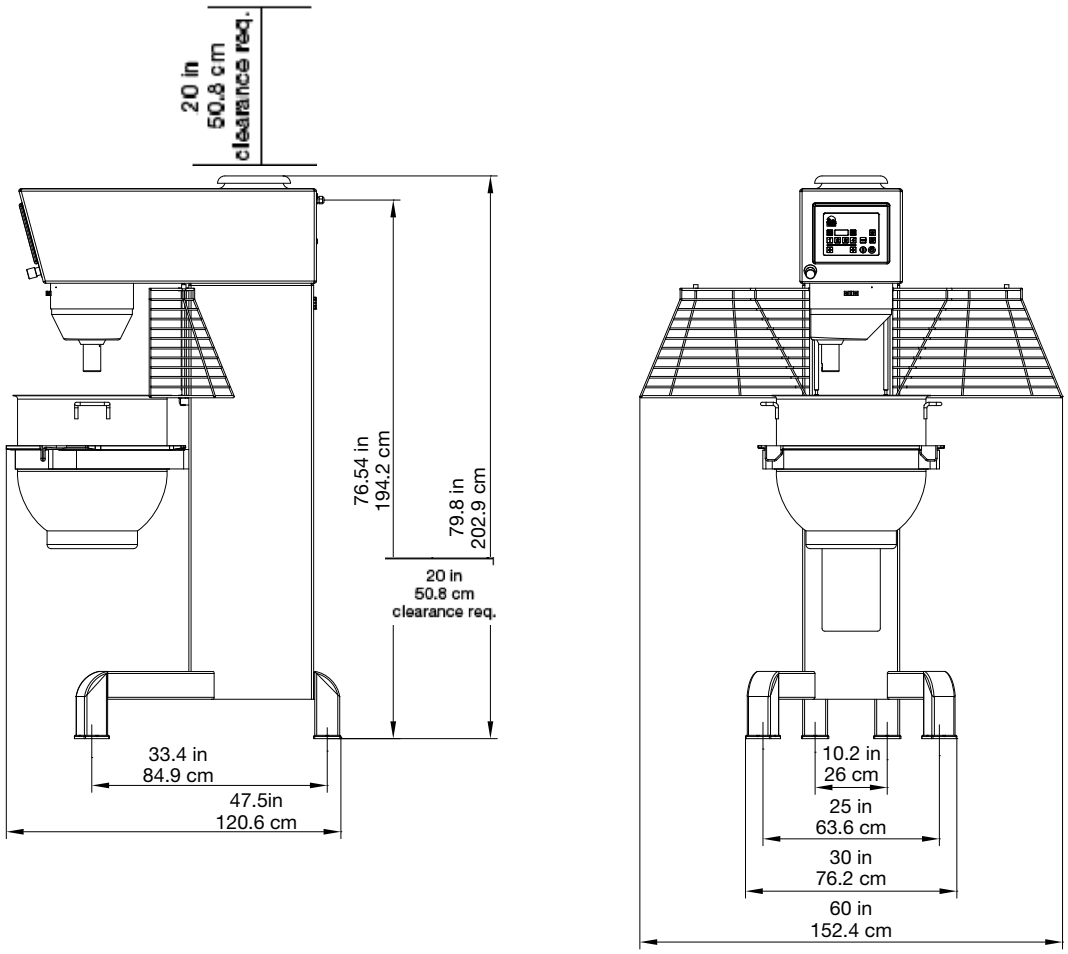
☐ ***VSCRP60-100***
☐ ***VSCRP40-100***
60 & 40 qt. SST scraper kit



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

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

SPECIFICATIONS

Item Number	IP Rating	Motor	Volts	Amp	Mixing Speeds	Stir	Fixed Speeds			
ERGO100-2	IP53	5 HP	208-240/60/3	16.5	46 - 259 RPMS	20	1	2	3	4
ERGO100-2IP54	IP54						46	137	198	259

DIMENSIONS | SHIPPING INFORMATION

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

Item Number	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

Stainless steel, egonomic, 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.