



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

ERGO 150 qt. Mixer

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



MODELS

- ERGO150-2 150 qt. Mixer
- ERGO150-2IP54 150 qt. Mixer with IP54

STANDARD FEATURES

- 10 HP motor with frequency converter
- Geared planetary transmission
- Variable frequency drive/converter
- Four fixed speeds with varied speed settings with a speed range from 46 RPMs to 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
- IP53 rated; limited dust ingress and splashproof to 60° 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: _____

FEATURES & BENEFITS

"Strong as a Bear"

- 10 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-150-ERGO
150 qt. SST bowl



VBOWL-150-ERGOBRKT
150 qt. SST bracketed bowl
compatible with MaxiLift



VLIFT-M150H
150 qt. bowl lift



VBTRUCK-150-ERGO
150 qt. bowl truck

Accessory Options



VBEAT-150A
150 qt. aluminum beater



VBEAT-150SS
150 qt. SST beater



VBEAT-150-VRTCL
150 qt. SST vertical beater



VWHIP-150
150 qt. SST whip



VHDWHIP-150
150 qt. reinforced whip



VWINGWHIP-150
150 qt. SST wing whip



VHOOK-150
150 qt. SST hook



VSCRIP-150
150 qt. scraper kit



VCHUTE
SST ingredient chute



VPSGUARD-ERGO-150
150 qt. SST partially shielded bowl guard



VFSGUARD-ERGO-150
150 qt. SST fully shielded bowl guard



VTOOLRACK60-150
60-150 qt. tool rack

Reduction Accessories



VBOWL80-150
80 qt. SST bowl



VBEAT80-150
80 qt. aluminum beater



VHOOK80-150
80 qt. SST hook



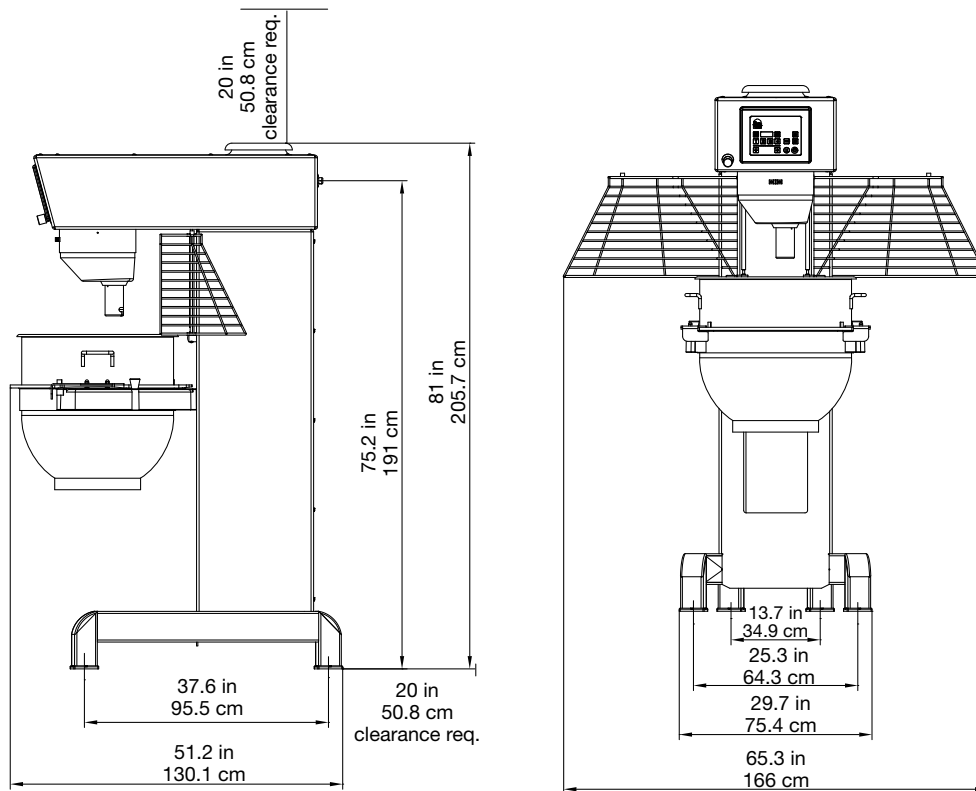
VWHIP80-150
80 qt. SST whip



VSCRIP80-150
80 qt. SST scraper kit



VBTRUCK-80
80 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 |
| ERGO150-2 | IP53 | 10 HP | 208/60/3 | 28.5 | 46 - 259 RPMS | 46 | 137 | 198 | 259 |
| ERGO150-2IP54 | IP54 | | | | | | | | |

DIMENSIONS | SHIPPING INFORMATION

Mixer ships with ingredient chute and bowl truck only

| Model | Overall Dimensions | Net Wt. | Shipping Dimensions | Ship Wt. | Freight Class |
|----------------------------|---|-------------------------|---|--------------------------|---------------|
| ERGO150-2 ERGO150-2IP54 | 29.7 W x 51.2" D x 81" H (75.4 cm x 130 cm x 205.7 cm) | 981.06 lbs. (445 kg) | 38.58" W x 56.69" D x 93.31" H (98 cm x 144 cm x 237 cm) | 1,091.3 lbs. (495 kg) | 175 |

| Product | Tool | ERGO150 Capacity | Product | Tool | ERGO150 Capacity | Product | Tool | ERGO150 Capacity |
|------------------------|------|------------------|-----------------------|------|------------------|------------------|--------|------------------|
| Pasta Noodles (50% AR) | Hook | 155 lbs | Egg Whites | Whip | 8 qts | Mashed Potatoes* | Beater | 168 lbs |
| Dough (50% AR) | Hook | 168 lbs | Whipped Cream* | Whip | 37 qts | Cake Batter* | Beater | 170 lbs |
| Dough (60% AR) | Hook | 188 lbs | Buttercream Frosting* | Whip | 67 qts | Fondant Icing | Beater | 108 lbs |
| Dough (70% AR) | Hook | 188 lbs | Layer Sponge Cake | Whip | 168 lbs | Herb Butter | Beater | 186 lbs |
| Rye Bread Dough | Hook | 247 lbs | Mayonnaise | Whip | 60 qts | Meatball Mix | Beater | 153 lbs |
| Sourdough Bread Dough | Hook | 188 lbs | | | | | | |
| Gluten Free Dough | Hook | 146 lbs | | | | | | |

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

Stainless steel, ergonomic heavy-duty 150 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.