



Varimixer

The new ERGO Serie

60 - 140 litre mixers



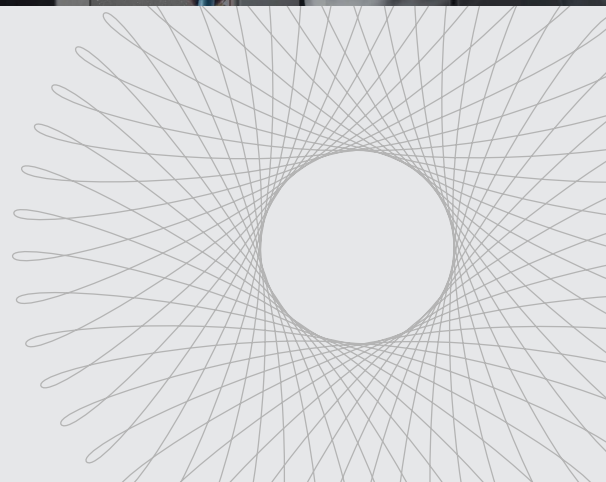
Waterproof
Ergonomic Workflow



High End Professional
Quality Planetary Mixers

For bakeries, kitchens and the
food industries on any scale.

Since 1915





ERGO

Waterproof
Ergonomic Workflow

- Ergonomic operation
- Bowl with bowl detection
- Angled panel for easy operation
- Separate removal of bowl and tools
- Efficient continuous production
- Stainless steel construction
- Can be washed in accordance with IP53
- Detachable safety guard



60 - 140 litre mixers:

- ERGO60
- ERGO100
- ERGO140

White (Powder Coated)
Stainless Steel



Many options +
Large selection of accessories





ERGO - Next generation - New functions

Introducing the next generation ERGO series and AR200

The recent turbulence in the market for electronic components has resulted in a decision to switch to a new and more reliable supplier of components for our ERGO series and AR200, which all use very powerful frequency inverters and state of the art control boards.

This means that the existing line up of these models has discontinued, and we have used the opportunity to develop a new series of mixers with groundbreaking improvements and modernizations, which will further increase the durability and reliability of these products, while also adding features that will prepare it for the efficiency demands of the future.

New self-lubricating lifting motor for a service free extended lifetime.

Extended bayonet system

for increased contact surface area with the mixing tools. This will reduce wear on both bayonet and mixing tools and extend their lifetime

USB service port

for fast and secure software upgrades, recipe downloads, workload data history and much more.

All new VL-5 control panel

with multilingual screen, individual interfaces, recipes and control options. Direct access to online user- and service manuals.

Environment friendly produced

Every detail, from the choice of IE3 motor to recyclable packing and the total lifetime expectancy of this product, has been carefully evaluated to minimize the environmental impact of this product line.



Launch in 2023

The new ERGO series and AR200 is now ready for sale, and we are excited to show you more about the line up in the coming months. In the meantime, please find the pricing in the attached price list.

New VL-5 Control Panel

Touch panel to operate:

ERGO60 · ERGO100 · ERGO140 · AR200



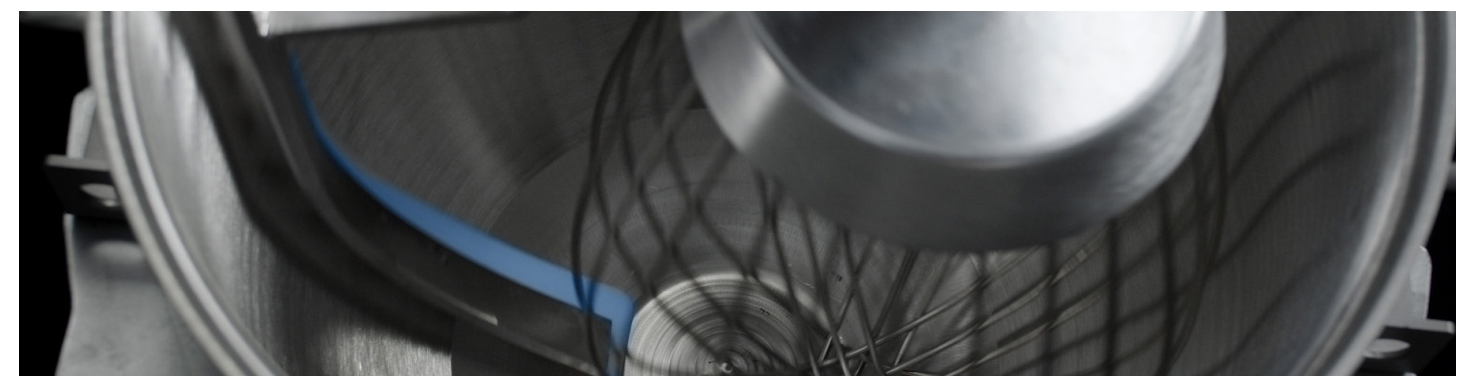
Programmed recipes can be uploaded via USB. Excel can be used as a programmable editor.



USB - IP65 Protection

FEATURES

- Auto switch to large time counter
- Lowering the bowl up and down via the arrows on the screen
- Direct time setting by pressing the clock
- Favourite buttons for quick start of selected recipe
- 20 recipe programs available
- Programming can be done on the control panel
- Programming can be done on a PC with subsequent upload to the machine using USB
- Readout of operating data on panel or for download via USB
- USB connector on the machine for uploading recipes
- USB connector on machine for up-download of machine log
- Optional PIN code protection of recipes
- Access to operating instructions and video instructions via QR codes
- Language selection of control panel

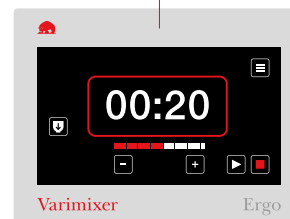




VL-5 TOUCH PANEL

Press minute and second digits to preset time
Time is displayed in a large frame after 5 seconds of spinning

Favorite buttons for selecting a recipe.
Only visible when selecting a favorite recipe

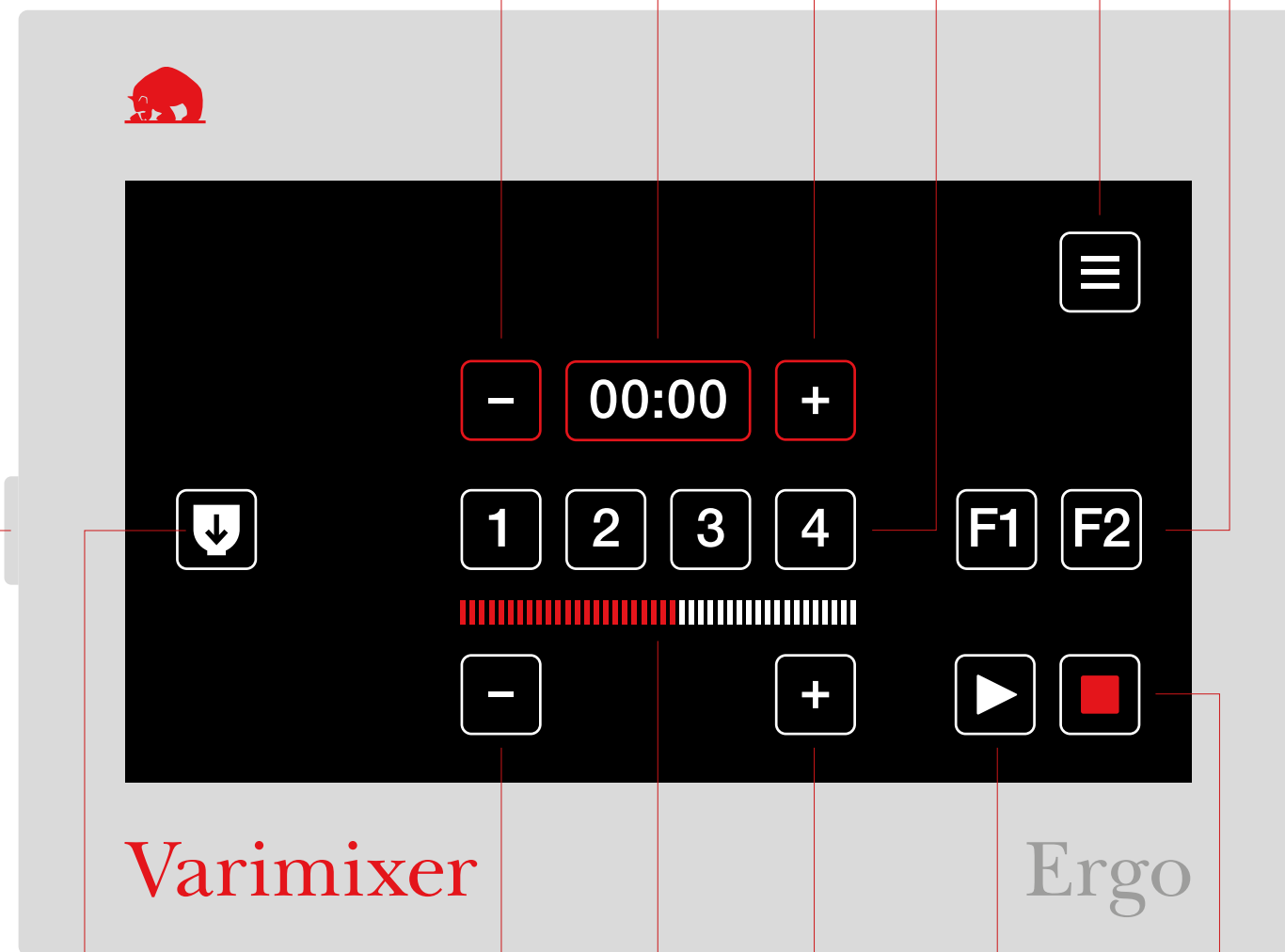


Decrease time

Increase time

Menu

Shortcut to fixed speed settings



Bowl down
Double tap
for automatic
bowl lowering

Decrease speed

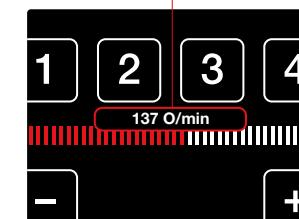
Increase speed

Start
Stop
Double tap for
reset time

Bowl up
Push both (Left / right side)
buttons at the same time

Speed indicator
0/Min-value is shown while the RPM changes

Bowl up
Push both (Left / right side)
buttons at the same time



VL-5

Operating with ease

Varimixer

ERGO60

ERGONOMIC HANDLING Separate removal of bowl and tools. The taller frame allows you to lower the bowl below the tool, so each of them can be removed separately, increasing efficiency.

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 touch panel control panel. The panel is easy to clean and is dustproof and waterproof.

REMOVABLE SAFETY GUARD The removable safety guard is made of stainless steel and is easy to remove and dishwasher safe.

ERGONOMIC WORKING HEIGHT All work at Varimixer ERGO is done with a straight back. There is unhindered access to changing tools at the correct ergonomic working height.

ONE MACHINE – MULTIPLE CAPACITIES The ERGO60 is also available with a bowl and tools for 30-litre production. The option of 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.

LIFT FOR EASY HANDLING Even the largest bowls can be easily and ergonomically lifted using an electronic bowl lift, 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 ERGO 60 is available in white or stainless steel. All 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 IP54, with a waterproof stainless steel planetary head.

NO HEAVY LIFTING The bowl is wheeled into place between the two bowl arms. The bowl is automatically centred and locked into position, when raised.



VARIMIXER ERGO60 STANDARD

White powder coated
1 bowl 60 liter in stainless steel
1 beater in stainless steel
1 hook in stainless steel
1 whip with stainless steel wires
Removable safety guard in stainless steel – CE-certified
Separate removal of bowl and tool
Digital timer and emergency stop
Voltage: 3 ph, 400V, 50 Hz with ground. 3.000 W

VARIMIXER ERGO60 STANDARD TECHNICAL DATA

Volume	60 l
Effect	3.000 W
Voltage*	400 V
Residual current devices (RCD):	
Industrial environment	HPFI type A-SI or PFI type B
Light industry/domestic	PFI type B
Net weight	330 kg
Shipping gross weight	380 kg
H x W x L (Shipping dimensions)	2270 x 850 x 1320 mm
H x W x L (Product dimensions)	1848 x 761 x 1105 mm
HS Code	84341010
Vol. m³	2.55 m³
Ldm	0.50
Variable speed	53 – 292 RPM
Phases	3 ph
IP code	IP53
IP code upgrade	IP54

*Other voltage power supply are available upon request in the range of 200 to 480 V. All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER ERGO60 MARINE VERSION

Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.
Voltage: 3 ph, 440V, 50 Hz with ground. 3.000 W
3 ph, 480V, 50 Hz with ground. 3.000 W

CAPACITIES

Tools	Product		Special attention
Whip	Egg Whites	3 l	
	Whipped cream	12 l	
	Buttercream frosting	24 l	+ □
	Layer Cake Sponges	16 kg	
	Mayonnaise	24 l	+
Beater	Mashed potatoes	32 kg	+
	Cakes	30 kg	
	Icing, Fondant	24 kg	+
	Herb Butter	18 kg	+ □
Hook	Meatball / Vegan meatball mix	36 kg	+
	Pasta, noodles (50%AR)	24 kg	●
	Dough, wheat (50%AR)	34 kg	●
	Dough, wheat (55%AR)	35 kg	●
	Dough, wheat (60%AR)	40 kg	○
	Dough, whole wheat (70%AR)	36 kg	
	Dough, rye bread	42 kg	+
Dough, sourdough bread	36 kg		
	Dough, gluten free	28 kg	

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

Symbols explainer - Recommended actions:

- + = Apply scraper, for the best and most efficient result
- = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools.
- = Recommended to work on low speed.
- = Recommended not to go above medium speed.
- AR = Absorption Ratio (moisture in % of dry matter)

Varimixer

ERGO100

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 touch panel control panel. The panel is easy to clean and is dustproof and waterproof.

ERGONOMIC HANDLING Separate removal of bowl and tools. The taller frame allows you to lower the bowl below the tool, so each of them can be removed separately, increasing efficiency.



REMOVABLE The removable safety guard is made of stainless steel is easy to remove and dishwasher safe.

ERGONOMIC WORKING HEIGHT All work at Varimixer ERGO is done with a straight back. There is unhindered access to changing tools at the correct ergonomic working height.

ONE MACHINE – MULTIPLE CAPACITIES The ERGO100 has optional equipment for 60 and 40-litre production. The option of 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.

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

HYGIENIC AND EASY TO CLEAN ERGO 100 is available in white or stainless steel. All 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 The bowl is wheeled into place between the two arms. The bowl is automatically centred and locked into position, when raised.



VARIMIXER ERGO100 STANDARD	
White powder coated	
1 bowl 100 liter in stainless steel	
1 beater in aluminium with double pin	
1 hook in stainless steel with double pin	
1 whip with stainless steel wires with double pin	
Removable safety guard in stainless steel – CE-certified	
Separate removal of bowl and tool	
Digital timer and emergency stop	
Voltage: 3 ph, 400V, 50 Hz with ground. 4.000 W	

VARIMIXER ERGO100 STANDARD TECHNICAL DATA	
Volume	100 l
Effect	4.000 W
Voltage*	400 V
Residual current devices (RCD):	
Industrial environment	HPFI type A-SI or PFI type B
Light industry/domestic	HPFI type A-SI
Net weight	450 kg
Shipping gross weight	495 kg
H x W x L (Shipping dimensions)	2270 x 850 x 1320 mm
H x W x L (Product dimensions)	2033 x 801 x 1207 mm
HS Code	84341010
Vol. m³	2.55 m³
Ldm	0.50
Variable speed	47 – 259 RPM
Phases	3 ph
IP code	IP53
IP code upgrade	IP54

*Other voltage power supply are available upon request in the range of 200 to 480 V. All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER ERGO100 MARINE VERSION	
Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.	
Voltage: 3 ph, 440V, 50 Hz with ground. 4.000 W 3 ph, 480V, 50 Hz with ground. 4.000 W	

CAPACITIES			
Tools	Product		Special attention
Whip	Egg Whites	5 l	
	Whipped cream	25 l	
	Buttercream frosting	45 l	+ □
	Layer Cake Sponges	26 kg	
	Mayonnaise	40 l	+
Beater	Mashed potatoes	54 kg	+
	Cakes	55 kg	
	Icing, Fondant	40 kg	+
Hook	Herb Butter	35 kg	+ □
	Meatball / Vegan meatball mix	60 kg	+
	Pasta, noodles (50%AR)	45 kg	●
	Dough, wheat (50%AR)	50 kg	●
	Dough, wheat (55%AR)	58 kg	●
	Dough, wheat (60%AR)	65 kg	○
	Dough, whole wheat (70%AR)	65 kg	
	Dough, rye bread	80 kg	+
	Dough, sourdough bread	65 kg	
Dough, gluten free	47 kg		

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

Symbols explainer - Recommended actions:

- + = Apply scraper, for the best and most efficient result
- = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools.
- = Recommended to work on low speed.
- = Recommended not to go above medium speed.
- AR = Absorption Ratio (moisture in % of dry matter)

Varimixer

ERGO140

ERGONOMIC HANDLING Separate removal of bowl and tools. The taller frame allows you to lower the bowl below the tool, so each of them can be removed separately, increasing efficiency.

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 touch panel control panel. The panel is easy to clean and is dustproof and waterproof.

REMOVABLE SAFETY GUARD The removable safety guard is made of stainless steel and is easy to remove and dishwasher safe.

ERGONOMIC WORKING HEIGHT All work at Varimixer ERGO is done with a straight back. There is unhindered access to changing tools at the correct ergonomic working height.

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.

LIFT FOR EASY HANDLING Even the largest bowls can be easily and ergonomically lifted using an electronic bowl lift, which also ensures correct working height during filling and emptying. Choose from several models - or choose a manual bowl truck 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 The bowl is wheeled into place between the two arms. The bowl is automatically centred and locked into position, when raised.



VARIMIXER ERGO140 STANDARD	
Stainless steel	
1 bowl 140 liter in stainless steel	
1 beater in aluminium with double pin	
1 center reinforced whip with double pin	
Removable safety guard in stainless steel – CE-certified	
Separate removal of bowl and tool	
Digital timer and emergency stop	
Voltage: 3 ph, 400V, 50 Hz with ground. 7.500 W	

VARIMIXER ERGO140 STANDARD TECHNICAL DATA	
Volume	140 l
Effect	7.500 W
Voltage*	400 V
Residual current devices (RCD):	
Industrial environment	HPFI type A-SI or PFI type B
Light industry/domestic	HPFI type A-SI
Net weight	500 kg
Shipping gross weight	550 kg
H x W x L (Shipping dimensions)	2370 x 980 x 1440 mm
H x W x L (Product dimensions)	2057 x 863 x 1372 mm
HS Code	84341010
Vol. m³	3.34 m³
Ldm	0.60
Variable speed	47 – 259 RPM
Phases	3 ph
IP code	IP53
IP code upgrade	IP54

*Other voltage power supply are available upon request in the range of 200 to 480 V. All standard and marine mixers are available in 50 and 60 Hz.

VARIMIXER ERGO140 MARINE VERSION	
Stainless steel execution, water cover at air ventilation, slotted free screws, full welded stainless steel knees, gasket at the rear plate, gasket at front panel and top cover. Complies with USPHS.	
Voltage: 3 ph, 440V, 50 Hz with ground. 7.500 W 3 ph, 480V, 50 Hz with ground. 7.500 W	

CAPACITIES			
Tools	Product		Special attention
Whip	Egg Whites	7 l	
	Whipped cream	35 l	
	Buttercream frosting	63 l	+ □
	Layer Cake Sponges	37 kg	
	Mayonnaise	56 l	+
Beater	Mashed potatoes	76 kg	+
	Cakes	77 kg	
	Icing, Fondant	56 kg	+
Hook	Herb Butter	49 kg	+ □
	Meatball / Vegan meatball mix	84 kg	+
	Pasta, noodles (50%AR)	69 kg	●
	Dough, wheat (50%AR)	70 kg	●
	Dough, wheat (55%AR)	76 kg	●
	Dough, wheat (60%AR)	85 kg	●
	Dough, whole wheat (70%AR)	85 kg	
	Dough, rye bread	112 kg	+
	Dough, sourdough bread	85 kg	
	Dough, gluten free	66 kg	

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

Symbols explainer - Recommended actions:

- + = Apply scraper, for the best and most efficient result
- = Always make sure the ingredients are room temperature/soft. If not, this can damage the tools.
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Double Pin



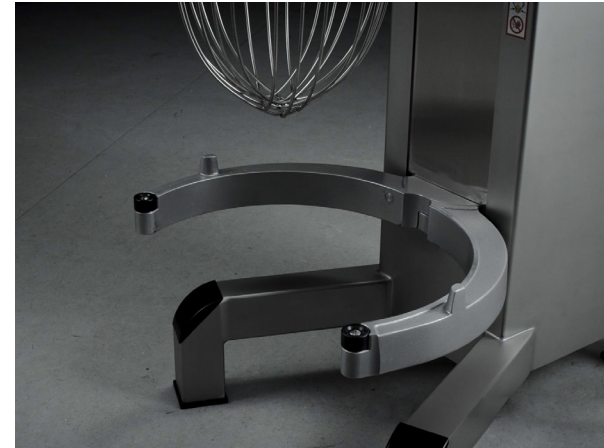
Now as a standard for following models:

ERGO Serie: 60, 100 and 140 litre

Will now have double pin attached to the standard tools to connect with the new build-in double pin bayonet interface.



No heavy lifting



The bowl is wheeled into place between the two arms. The bowl is automatically centred and locked into position, when raised.



Standard bowl truck

Different bowl sizes:



Lifting system - Extra add-on equipment



Cover all
professional kitchen
production demands



ERGO

Ergonomic workflow

- Easy tool deattach / attach
- Easy electronic bowl lifting and lowering



BOWL TRUCK



SCRAPER





Food Safety

Waterproof
Ergonomic Workflow

Taking food safety to the next level

Cleaning-friendly equipment is the most effective way to good kitchen hygiene and safe food. All our mixers are designed with easy-to-clean surfaces and no external screws or openings.

Varimixer was the worlds' first manufacturer to produce mixers from easy-to-clean stainless steel. This includes the bowl, wire whip, beater, dough hook and scraper. The result is improved hygiene and durability.



Professional mixers from Varimixer are designed to help restaurants and bakeries comply with the highest standards of hygiene and work safety



Varimixer



ERGO

Designed for
professional
food productions



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