



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 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
- **ERGO150-2** - IP53 water and dust-resistant body, able to be hosed down at a 60° or lower angle
- **ERGO150-2IP54** - 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"

- 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



VBEBAT-150AV2
150 qt. aluminum beater



VBEBAT-150SS
150 qt. SST beater



VBEBAT-150-VRTCL
150 qt. SST vertical beater



VWHIP-150
150 qt. SST whip



VHDWHIP-150
150 qt. reinforced whip



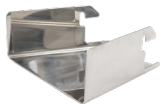
VWINGWHIP-150
150 qt. SST wing whip



VHOOK-150
150 qt. SST hook



VSCRIP-150
150 qt. scraper kit



VCHUTE
SST ingredient chute



VPSLGuard-150-ERGO
 VPSRGuard-150-ERGO
150 qt. SST partially shielded
left and right bowl guard



VFSLGuard-150-ERGO
 VFSRGuard-150-ERGO
150 qt. SST fully shielded
left and right bowl guard



VTOOLRACK60-150
60-150 qt. tool rack

Reduction Accessories



VBOWL80-150
80 qt. SST bowl



VBEBAT80-150
80 qt. aluminum beater



VHOOK80-150
80 qt. SST hook



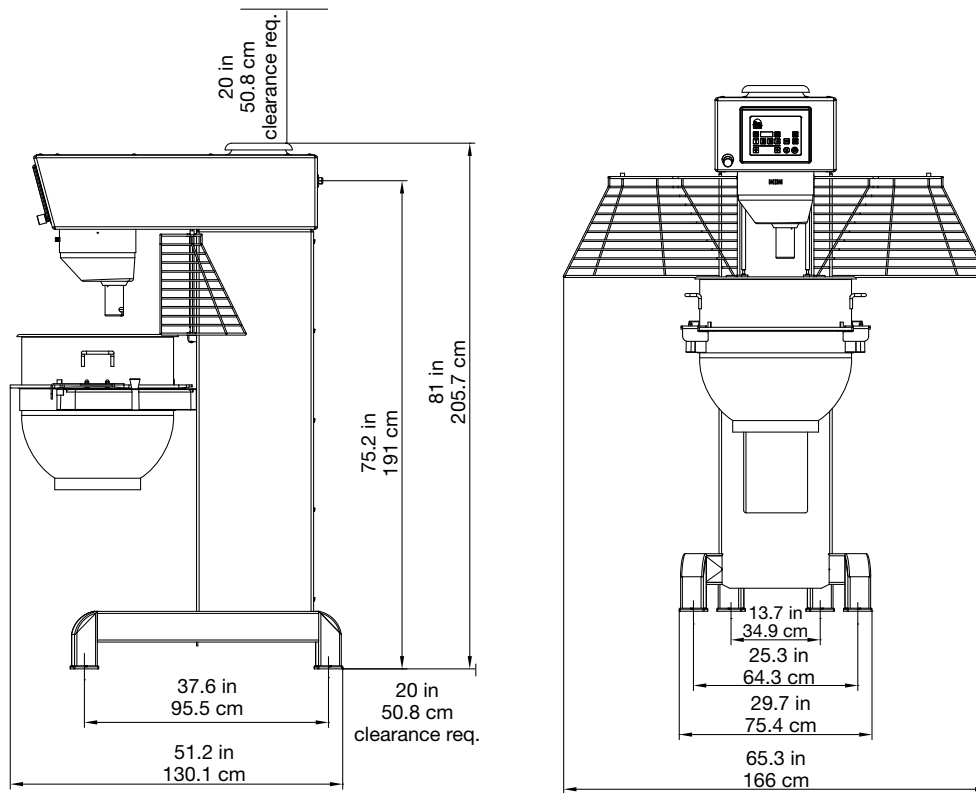
VWHIP80-150
80 qt. SST whip



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					46	137	198	259

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
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	139 lbs	Egg Whites	Whip	8 qts	Mashed Potatoes*	Beater	168 lbs
Dough (50% AR)	Hook	155 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	124 lbs
Dough (70% AR)	Hook	188 lbs	Layer Sponge Cake	Whip	168 lbs	Herb Butter	Beater	109 lbs
Rye Bread Dough	Hook	247 lbs	Mayonnaise	Whip	60 qts	Meatball Mix	Beater	186 lbs
Sourdough Bread Dough	Hook	188 lbs	*Scraper recommended					
Gluten Free Dough	Hook	146 lbs	% AR = Absorption Ratio (moisture in % of dry matter)					

Stainless steel, ergonomic heavy-duty 10 HP 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.