

ERGO BEAR™

40/60/80/100

Quicker, more gentle and
simple operation



ERGO BEAR

Extra equipment

BEAR VARILIFT...easy and comfortable lift of the bowl



E

M



BEAR Varilift E fits 30, 40 and 60 L bowls. The bowl is easily driven into its position between the liftings arms. Start and stop as well as up and down are adjusted by means of one button on the steering handle. This makes the manual operation very simple and easy.

The tilting device makes it easier for the user to empty the bowl. The bowl can be raised to individual working height and is easily tilted by means of the tilting rod.

BEAR Varilift M is a manually operated lift made for the bowl sizes 80, 100, 140 and 200 L. With BEAR Varilift M it is possible to drive the bowl with ingredients and tool to the mixer, carry out the mixing process, fetch the bowl and drive it to the next process, raise the bowl to a comfortable working height, and thereafter tilt/tip out the mix.

...extra job satisfaction

Extra bowls

The following bowls are also available:

- 40/20 L - B-bowl
- 60/30 L - B-bowl
- 80/40 L - B-bowl
- 100/40 L - B-bowl
- 100/60 L - C-bowl

The three tools, beater, whip and hook, are also available for the B and C bowls.



Stainless steel

Furthermore the ERGO mixer is available in complete stainless execution in 40, 60, 80, and 100 L.

Beater in stainless steel

Beater available in stainless steel for standard bowls (A) 40, 60, 80 and 100 L as well as B and C bowls.



Bowl truck

Bowl truck available for standard bowls (A) as well as B and C bowls.



Extra equipment



MK III

Computer control panel.

Can contain up to 25 programs, where each program gives the possibility of 9 various speeds and times.

Automatic lifting and lowering of the bowl via panel key.

Possibility for connection to PC.



Removable safety grid in stainless steel



Removable plastic safety guard



Safety grid in stainless steel for fixed mounting



Plastic safety guard for fixed mounting



Closed anti-splash guard in stainless steel



Reinforced whip No. 44



4-wing whip No. 14, entirely in stainless steel (for heavy ingredients)



Powder mixer No. 39 in stainless steel



Bowl No. 18 with jacket for water/steam (max. 1/2 atm.) for heating or cooling of the contents of the bowl.



Bowl with electric heating jacket No. 12 for water or oil. Separate adjusting of heating temperature



Rack No. 48 for mixing tools. Available in 2 sizes: 10-40 L and 60-200 L.

Standard equipment

Survey

For the ERGO BEAR i sizes 40, 60, 80 and 100 L the following equipment is delivered:

- Vari-Logic control panel
 - Bowl in stainless steel
 - Beater in aluminium
 - Dough hook in stainless steel
 - Whip in stainless steel
 - Emergency stop
 - Safety guard* in stainless steel / plastic
- * Standard in certain countries



Stainless steel bowl

The standard bowl is manufactured in stainless steel and pressed in one piece. Furthermore a stable foot is welded on to the bowl.

Hand bent hook provides the perfect dough

The massive hook is hand bent in stainless steel and bent in room temperature. The result is a very strong hook, with a shape that works the dough downwards in the bowl. The result is correct kneading so that the dough is smooth, soft and coherent.

Strong whip - easy to clean

The whip is manufactured with wires and bayonet in stainless steel and is therefore hygienic and easy to clean. The geometric shaping means that a great volume can be whipped incredibly fast.

Efficient beater - reaching the bottom

The specially designed beater in die cast aluminium with bayonet in stainless steel has propeller shaped cross bars. This provides an efficient and quick mixing of the product. The beater reaches the bottom of the bowl and goes close to the sides. Therefore no unmixed ingredients will be left back when the work is finished.


Scraper

The scraper is an efficient extra equipment that scrapes physically on the inside of the bowl making manual scraping unnecessary. This results in greater utilization of the ingredients in the form of greater volume and automatic reduction of the mixing time. The scraper is available for mixer sizes from 20 L til 200 L.

The stainless scraper, which is patented, has a scraper blade that can be removed without the use of any tools, which optimises the cleaning and not least the hygiene. The scraper blade is available in nylon or heat resistant Teflon - both approved for use with food products.



Eminent combination of Ergon



When the mixing is complete, the bowl is lowered by servo operation, and the tool can be cleaned for ingredients using both hands.

The bowl is driven direct into the mixer, and the mixer tool is mounted on the bayonet shaft at a comfortable working height.

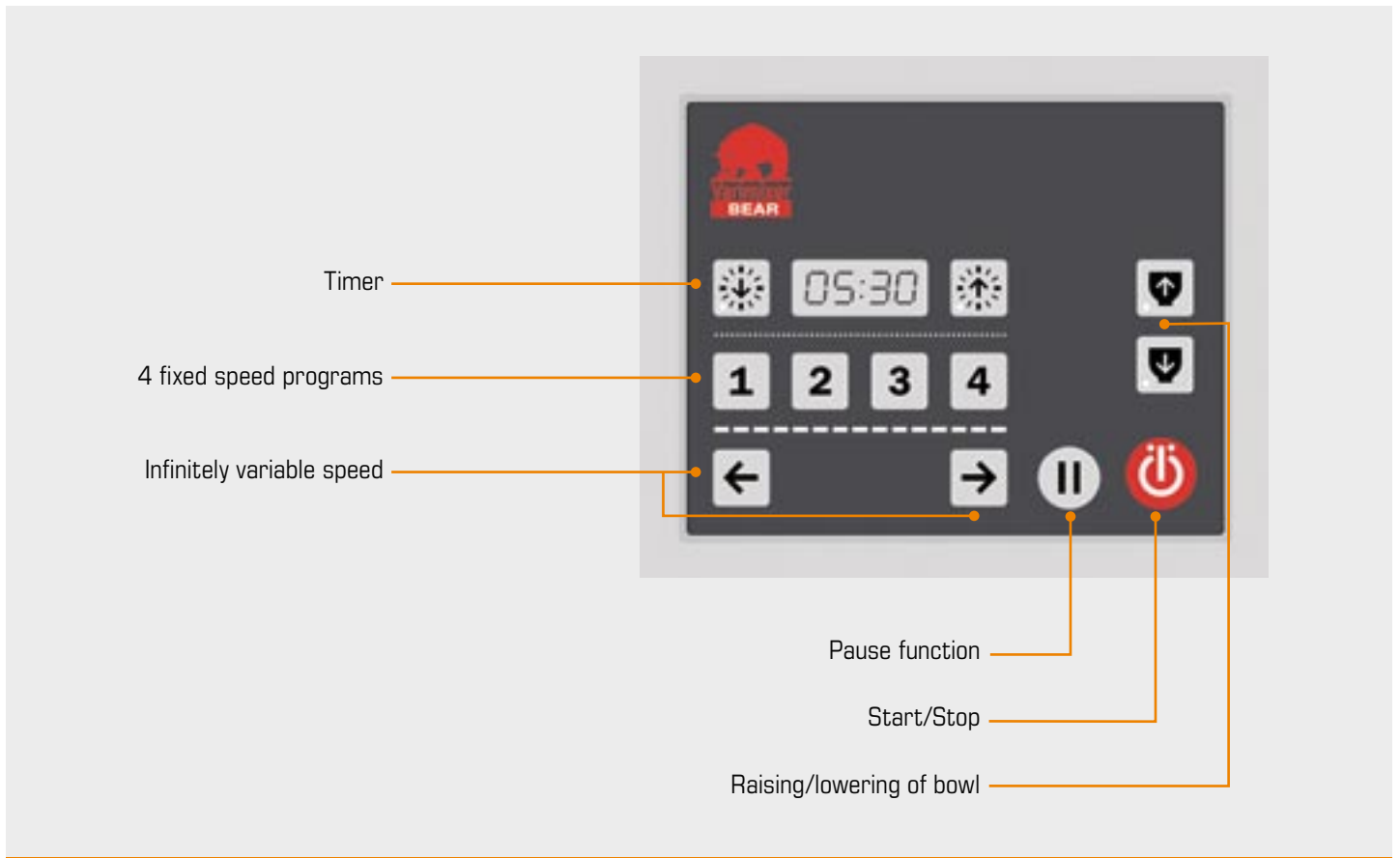
nomics, Economy and Hygiene



Bowl with the finished product is removed and a new mix can be started immediately.

...gently, quickly and efficiently

Vari-Logic control panel



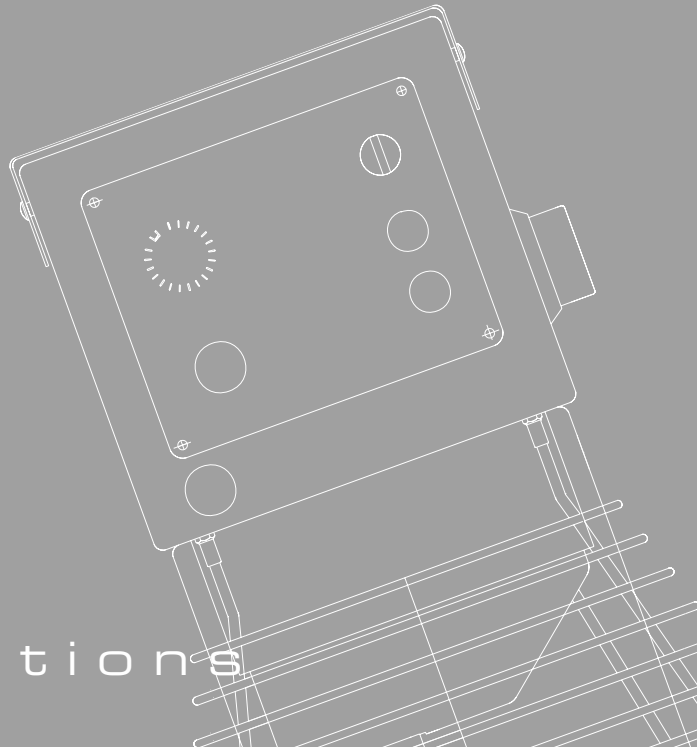
ERGO BEAR is as standard equipped with Vari-Logic control panel. This is a new designed control panel with a high degree of flexibility, mounted in dust- and waterproof stainless steel frame. The control panel is manufactured in hardened glass, and all keying functions need only a finger touch to carry out the required operation.

The Vari-Logic panel offers 2 possibilities of speed regulation:

1. Infinitely variable speed, which is the well-known BEAR Varimixer regulation. Electronically operated and controlled, to obtain exactly the speed required for each mixing job.
2. Fixed speed program, step 1, 2, 3 and 4. In each speed it is possible to fine-adjust the speed to fit the individual mixing job.

- Electronic timer to set the mixing time up to 60 minutes.
- Electronic raising/lowering function of bowl with "jog" function.
- Automatic lowering of bowl after mixing can be chosen.
- Pause function to be used for inspection of ingredients with built-in memory.
- Start and stop function in the same key.

Specifications



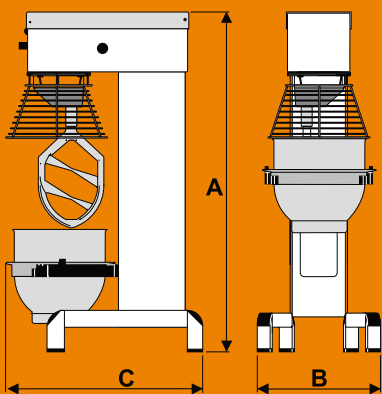
Dimensions in mm	40 L	60 L	80 L	100 L
A	1612	1803	1845	1920
B	582	694	723	723
C	930	1035	1165	1165

Technical data

Motor kW		1,1	2,8	3,0	3,0
Speed tool	RPM min.	53	42	47	47
	RPM max.	294	257	257	257
Gross weight	kg	255	320	464	555
Net weight	kg	212	300	414	497

Capacity (approx.)

Egg white 1 L = 30 eggs	6 L	9 L	12 L	14 L
Whipped cream	9 L	19 L	24 L	38 L
Mayonnaise (L oil)	12 L	19 L	24 L	38 L
Mashed potatoes	24 kg	36 kg	48 kg	60 kg
Biscuit bottom	16-20 L	25-30 L	30-40 L	38-50 L
Bread dough (50%)	18 kg	27 kg	40 kg	45 kg
Sponge cake	6 L	36 kg	48 kg	60 kg



Manufacturer:



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