



## ERGO150VL5

### 150 qt. Mixers

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



ERGO150-2



AutoQuotes

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

#### ITEM NUMBERS

- ☐ ERGO150-2 208-240V 150 qt. mixer
- ☐ ERGO150-2IP54 208-240V 150 qt. mixer with IP54
- ☐ ERGO150-8 480V 150 qt. mixer
- ☐ ERGO150-8IP54 480V 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
- 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 60° 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

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-150AV2**  
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



☐ **VPASTRY-150**  
150 qt. pastry knife



☐ **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**  
☐ **VFSGuard-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



☐ **VBEAT80-150**  
80 qt. aluminum beater



☐ **VHOOK80-150**  
80 qt. SST hook



☐ **VPASTRY 80-150**  
80 qt. pastry knife



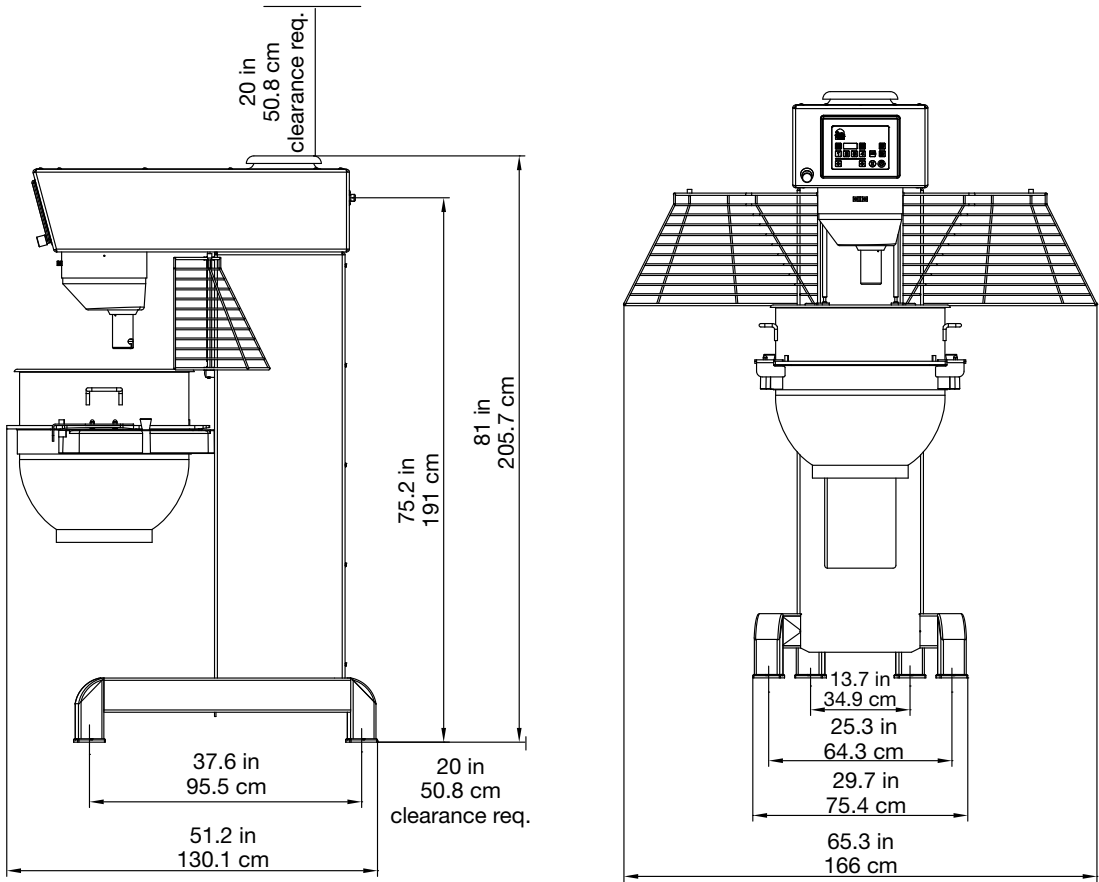
☐ **VWHIP80-150**  
80 qt. SST whip



☐ **VSCRIP80-150**  
80 qt. SST scraper kit



☐ **VBTRUCK80-150**  
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												
Item Number	IP Rating	Motor	Volts	Amp	Mixing Speeds	Stir	Fixed Speeds					
ERGO150-2	IP53	10 HP	208/60/3	28.5	46 - 259 RPMS	20	1	2	3	4		
ERGO150-2IP54	IP54											
ERGO 150-8	1P53		480/60/3	14.0A			46	137	198	259		
ERGO 150-8IP54	1P54											

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
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
ERGP 150-8 ERGO 150-8IP54	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

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.