

Mixing

Planetary mixer

Varimixers - Ergo AE



Description

Every professional that works daily with a planetary mixer knows how inconvenient it is to handle the bowl and the tools when the bowl is full of ingredients. It is hard on your back and shoulders, but with the ERGO AE BEAR you do not have to work the old fashioned way.

The concept of the ERGO AE BEAR mixer is that you do not have to lift or handle the bowl and tools to do a mix. You simply roll in the bowl on the bowl truck with all the ingredients and by a touch of your finger you lift the bowl into the top position – ready to mix!

After you have finished the mixing, you lower the bowl and in a comfortable ergonomic position you can clean the tools above the bowl. The bowl is automatically placed on the bowl truck and you can easily pull it out.

The ERGO AE is faster to operate mixer than a conventional mixer – and it is much better for your health!

Features

- 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

Machine Reference

Reference	Model
FG362	Ergo AE Bear varimixer 40/60/80/100

Options

- MKIII computer control panel
- Stainless steel bowl - 40/20L ,60/30L , 80/40L ,100/40L, 100/60L
- Various stainless steel whips
- Stainless steel machine body
- Various safety guards in stainless and plastic
- Powder mixer
- Beater available in stainless steel
- Bowl truck

Dimensions:

Model	AE40	AE60	AE80	AE100
Height: open:	1612mm	1803mm	1845mm	1920mm
Width:	582mm	694mm	723mm	723mm
Depth:	930mm	1035mm	1165mm	1165mm
Weight: Mixer & Bowl:	255 kg	320 kg	464 kg	555 kg
Power:	3 Phase; 1,1kW	3 Phase; 2.8kW	3 Phase; 3,0kW	3 Phase; 3,0kW

Capacity (approx)

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

