

ERGO BEAR 80 L



Description

1. The machine is a floor model with facility for mounting to the floor and fitted with vibration absorbing rubber pads. Rubber pads supplied with different thickness to compensate for uneven floor surface. Heavy duty type.
2. The new ERGO BEAR has an ergonomic design enabling the user to mount/remove the tool without the need to insert the bowl in the bowl arms first. Furthermore, it can be equipped with a safety guard in stainless steel grid or transparent plastic.
3. The bowl is lifted via servo control. The control board has a switch for servo lifting/lowering and for continuously variable speed regulation.
4. The machine is equipped with a driving system called V-belt pulley system for infinitely variable speed adjustment.
5. The operating speed can be changed at any time when the machine is switched on to any setting, range of speed: 47-250 RPM.
6. Ball bearing and self lubricating bearings are used.
7. The bowl arm scissors lifting system is located in the machine, protected against the environment = no cleaning.
8. The stainless steel mixing bowl is made in one piece.
9. The dough kneading max. capacity is approx. 40-50 kg depending on quantity of liquid.
10. Max. flour mixing capacity is 30-40 kg.
11. The mixer is able to perform kneading, mixing, and stirring.

12. The mixer is capable of kneading different type and intensity of dough.
13. The machine body is powder coated inside and outside.

Operation and control

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.

A-equipment

With the machine the following equipment is supplied:

- 80 L bowl in stainless steel
- 80 L hook in solid stainless steel bent at room temperature.
- 80 L flat beater with stainless steel bayonet with cast aluminium beater.
- 80 L whip with stainless steel wires and bayonet, cast aluminium for wire placement.

Extra equipment

Scraper with nylon or teflon blade. Use in conjunction with whip or beater.

MK III Computer control panel can contain up to 25 different 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. Option for AR30-AR200.

The machine body is also available in stainless steel AISI 304

B-equipment:

80/40 L bowl in stainless steel

80/40 L hook in solid stainless steel bent at room temperature.

80/40 L flat beater with stainless steel bayonet with cast aluminium beater.

80/40 L whip with stainless steel wires and bayonet, cast aluminium for wire placement.

Bowl trucks

For easy transport of the bowl from the mixer to the next process.

Technical data

Parameter	Unit	Range of parameter	Remarks
Volume of the mixing pot	L	80 ERGO	
Adjusting range of mixing time	min.	0-18 min. Timer 60 Hz. = 15 min. Timer 50 Hz. = 18 min	
Working voltage	V	to be specified	+10%~ - 15%
Phase	Ph	to be specified	
Frequency	Hz	to be specified	
Rated power	kW	3.0	
Degree of tightness	IP	Mixer 33 Motor 54	
Range of speed	rpm	47-250	stepless
Noise level	dB (A)	< 70	
Overall dimensions (length x width x height)	mm 1130x720x 1880	-	