

ERGO BEAR 140 VL-4

140 L

Industrial mixer for large-scale production.
Ergonomic design with high level of hygiene.

- **Ergo function**
enables fast change of tool and bowl without manual lifting
- **Stainless steel**
smooth body surface ensures rapid and effective cleaning
- **Motor controlled by frequency converter**
for more power and durability
- **Shorter processing times**
ensures high efficiency level
- **Removable safety guard**
opens horizontally. Easily cleaned in dishwasher
- **20 Remix™ programs**
consistent automated production



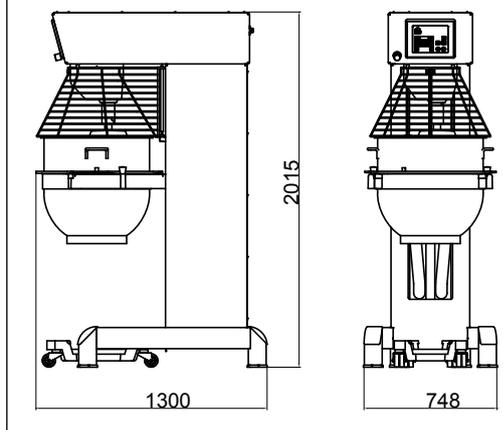
ERGO BEAR 140 VL-4 Industrial Mixer comes complete with all the benefits and extra accessories that distinguish BEAR Varimixers other products.

The hygiene of the new mixer is also first class, and the stainless surfaces ensure rapid and effective cleaning of ALL parts of the machine. The safety guard which is easily removed, can be cleaned in a dishwasher. The design of the ERGO 140 is logical and simple, with fewer moving wear parts and tried-and-tested, reliable technology. Also on the plus side are the short processing times and the high level of efficiency achieved thanks to the faster change of bowl – without manual lifting!

With the optional extras removable stainless steel closed dust guard and watertight planetary head in stainless steel, the ERGO 140 can adapt to requirements of any customer.

With an ERGO 140, your company is assured of a stable, reliable tool which, with rapid change of bowl, great flexibility, clarity of design and a cleaning-friendly surface, assures your company of a profitable investment and will equip your employees with an ergonomic, user-friendly machine for many years to come.

Dimensions



Capacity

140 L

Bread dough (50%AR)	70 kg
Bread dough (60%AR)	80 kg
Ciabatta Dough (70%AR)	105 kg
Doughnut (50%AR)	90 kg
Muffins	85 kg
Egg whites	21 L
Whipped cream	75 L
Mayonnaise	112 L
Mashed potatoes	95 kg
Meatball mix	105 kg

Control panel

The new VL-4 control panel is mounted on a tilted front for increased accessibility, and it's Piezo button technology ensures an instant response. This industrial panel is designed for easy cleaning and is dust and water resistant.

The speed can be adjusted infinitely variable, but it also has four preset speeds for quick adjustment.



The four digit timer counts up to 60 minutes. When the automatic bowl lowering function is activated, the bowl will descend to lowest position when the timer reaches zero. This enables a quick bowl or tool change.

REMIX™ function allows you to save up to 20 programs/sequences to be replayed.

Technical data

Motor kW	5.5
Tool speed	RPM min. 47
	RPM max. 257
Gross weight kg	577
Net weight kg	510

Standard equipment



Bowl in stainless steel
Stainless steel bowl, with bowl ring of cast aluminium, with handles for easy lifting.



Reinforced whip in stainless steel
This whip is provided with a reinforced steel ring on the biggest diameter of the whip.



Effective beater
Beater, cast aluminium with stainless steel bayonet with two propeller shaped bars. The unique design of the bars makes it very efficient for mixing a broad range of products.

Accessories



Hook in stainless steel
The hook is produced in stainless steel has a unique design that kneads the dough effectively with a minimum of friction and heat.



Scraper in stainless steel
Stainless steel scraper for a homogeneous and uniform product. Increasing mixing volume and improve the utilization of the raw materials.



Whip with stainless steel wires
The whip is manufactured with wires and bayonet in stainless steel and is therefore hygienic and easy to clean.

Watertight planetary head
Made of stainless steel and designed for industrial cleaning.



Wing whip in stainless steel
This whip is typically for industrial use. It is hand-forged and the design makes it very strong.



Removable closed splash guard in stainless steel
Stainless steel splash guard which protects against dust and splash from liquids etc.

Distributor



Manufacturer

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