# ERGO BEAR

60L - 100L - 140L



## ERGO BEAR 60 L - 100 L - 140 L



- Ergo function enables fast change of tool and bowl without manual lifting.
- Shorter processing times ensures high efficiency level.
- Stainless steel smooth body surface ensures rapid and effective cleaning.
- Motor controlled by frequency converter for more power and durability.
- Removable safety guard opens horizontally. Easily cleaned in dishwasher.
- 20 Remix<sup>™</sup> programs consistent automated production.
- IP-53 as standard. IP-54 upgrade package available.



#### Control panel

- Piezo botton technology.
- Infinitely adjustable speed and four preset speeds.
- Digital timer.
- Automatic bowl lowering.
- Remix<sup>™</sup> function for 20 programs.



# Removable safety guard

- Opens horizontally for easy access.
- Cleaned in dishwasher.

# Equipment



#### Hook

Stainless steel. A unique design that kneads the dough effectively.



#### Whip

Stainless steel wires and bayonet.



## Reinforced whip

Stainless steel. With re-inforced steel ring for heavy duty whipping.



#### Wing whip

Stainless steel. Four winged design for easy cleaning.



#### Flat beater

cleaning.

Cast aluminium or stainless steel options.

Waterproof planetary

Designed for industrial



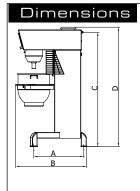
#### **Automatic scraper**

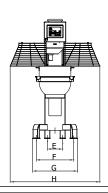
Stainless steel scraper for a homogeneous and uniform product.



#### Removable splash guard Stainless steel splash

Stainless steel splash guard which protects against splashes.





A 849 849 955	
B 1032 1206 1301	
C 1742 1942 1910	
D 1829 2029 2057	
E 260 260 349	
F 636 636 643	
G 757 762 754	
H 1266 1524 1660	

Technical data				
	60 L	100 L	140 L	
IP grade	53	53	53	
Motor kW	3,0	4,0	5.5	
Tool speed RPM min.	53	47	47	
RPM max.	288	257	257	
Gross weight kg	368	460	577	
Net weight kg	311	398	510	



# Manufacturer

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