



## ERGO BEAR 工业搅拌机系列

### ERGO BEAR Industrial Planetary Mixer Series

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60至140升搅拌缸具  
60 to 140 liter capacity



60 L



100 L



140 L



# ERGO BEAR 工业搅拌机系列

ERGO BEAR是一组先进的工业搅拌机系列，适用于大产能的连续生产。

搅拌缸带有轮子，投料后，推入搅拌机内，由伺服马达驱动把缸提升到合适的工作高度。ERGO BEAR 有60，100和140升三种型号。搅拌机广泛应用于面包房，航空配餐和快餐公司的面包生产线中。

ERGO BEAR设计简单合理具有很少活动易损件。它设计人性化，易于使用和清洗。

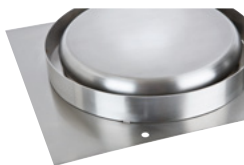
## 标准配置

- 不锈钢搅拌缸
- 食品铝级搅拌铲
- 带有不锈钢网格的搅拌球
- 标配有VL-4控制面板和急停按钮

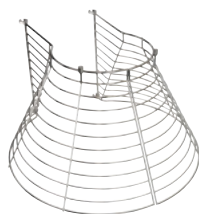
## 选项



防水行星搅拌头，  
不锈钢材质，防护等级为IP54



防水通风设计IP54，  
不锈钢材质



可拆卸安全防护罩，  
不锈钢材质



可拆卸防喷溅罩，  
不锈钢材质



自动刮刀，  
不锈钢材质

## 配件



工具挂架



搅拌缸推车



缸提升机  
Easylift 30-60L



缸提升机  
Easylift 80-140L

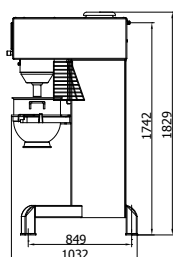


提升机  
Flexlift Inox

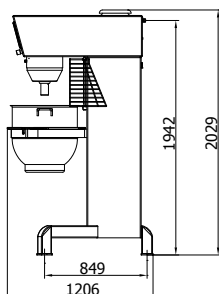
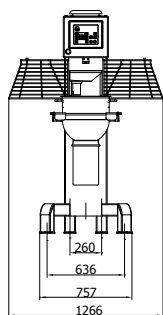


提升机  
Maxilift Inox

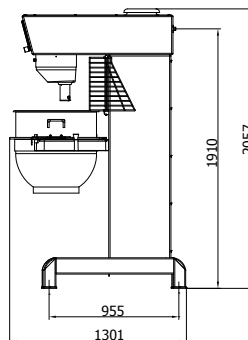
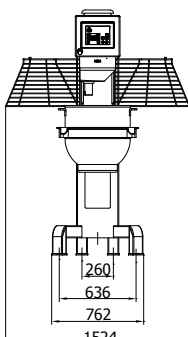
## 尺寸



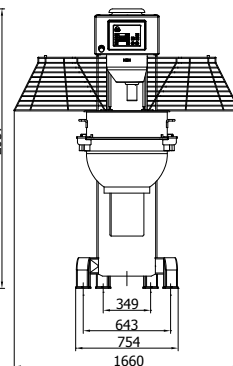
ERGO AE60



ERGO AE100



ERGO AE140



# ERGO BEAR Industrial Mixer Series



The ERGO BEAR Series is an advanced industrial planetary mixer designed for continuous production and thereby greater capacity.

The bowl with ingredients is wheeled direct into the mixer. The mixer tool is mounted at a good working height before the servo motor raises the bowl to its working position. ERGO BEAR is available in a 60, 100 and 140 L version.

The mixer is used extensively in industrial production units as bakeries, catering and fast-food companies.

The design of ERGO BEAR is logical and simple with few moving wear parts.

It is easy to use, easy to clean and built with ergonomics in mind.

## STANDARD EQUIPMENT

- Stainless steel bowl
- Beater in food grade aluminium
- Whip with stainless steel wires
- VL-4 control panel and emergency stop is standard

## OPTIONS

- Stainless steel waterproof planetary head, IP54
- Stainless steel double chimney, IP54
- Stainless steel removable guard
- Stainless steel removable splash guard
- Stainless steel automatic scraper

## ACCESSORIES

- Tool rack
- Bowl truck
- Easylift II 30 - 60 L
- Easylift II 80 - 140 L
- Flexlift Inox
- Maxilift Inox

## 技术参数 SPECIFICATIONS

ERGO BEAR	60 L	100 L	140 L
容积 VOLUME	60 L 60 L	100 L 100 L	140 L 140 L
B配置搅拌缸容量 B-EQUIPMENT BOWL VOLUME	30 L 30 L	40+60 L 40+60 L	N/A N/A
功率 KW	3.0 kW 3.0 kW	4.0 kW 4.0 kW	5.5 kW 5.5 kW
电压 VOLTAGE	400 V, 50 及 60 Hz 400 V, 50 and 60 Hz	400 V, 50 及 60 Hz 400 V, 50 and 60 Hz	400 V, 50 及 60 Hz 400 V, 50 and 60 Hz
净重 NET WEIGHT	330 KG 330 KG	428 KG 428 KG	525 KG 525 KG
每分钟转速 RPM	53 – 288 53 – 288	47 – 257 47 – 257	47 – 257 47 – 257



## 瑞典制造 享誉世界 MADE IN SWEDEN. LOVED AROUND THE WORLD.

从街角的小型手工面包坊到大型工业面包企业及连锁店，无论您身处世界何地，当您走进面包店，都有可能发现Sveba-Dahlen的身影。我们秉承瑞典制造工艺，凭着对面包与烘焙的热爱，针对产品烘焙的各个阶段，致力于为不同规模的专业面包企业研发、制造和销售瑞典顶级烘焙设备。

From the small artisan bakery on the corner, to large industrial bakeries: Wherever in the world you walk in to a bakery, you are likely to find Sveba-Dahlen. With a heritage in Swedish engineering and a passion for bread and baking, we develop, manufacture and sell equipment for every stage of the baking process for professional bakeries of all sizes.

*Better baking business.*

A Member of the Sveba-Dahlen Group AB