# Mixer Metos Bear Ergo AE100 VL-4 with electronic steering



## Product information

| | |
|---|---|
| SKU | 4220294 |
| Productnaam | Mixer Metos Bear Ergo AE100 VL-4 with electronic steering |
| Afmetingen | 762 × 1206 × 2029 mm |
| Gewicht | 428,000 kg |
| Technical information | 400 V, 16 A, 4,0 kW, 3NPE, 50 Hz |

## Description

Ergonomics and efficiency were some of the deciding factors in the design of Metos Bear AE100 VL-4 Ergo mixer. The control panel is located at a comfortable working height so the operator does not have to bend over to work the machine. The design ensures unhindered access to the tools, so the operator has both hands free to attach, remove and clean them. Additionally an automatic bowl lift system which raises and lowers the bowl is an ergonomic and makes the using of mixer more fluent.

The mixer speed can be adjusted infinitely variable, but it also has four preset speeds for quick adjustment. It is possible to save up to 20 programs to be replayed. Pause function retains the machine settings and is handy when adding spices.

Metos Bear AE100 VL-4 Ergo mixer features a unique clamping system. The

bowl is placed between the bowl arms that lifts the bowl into place and automatically raises it to the correct working height.
The mixer is equipped with a function which ensures the tool rotates slowly for the time it takes the machine to lift the bowl the last 10 cm before it clicks into position. This avoids any upward pressure against the mixer head.
The timer function can be used to lower the bowl automatically once the specified period of time has elapsed. This enables a quick bowl or tool change.

The capacity of Metos Bear AE100 VL-4 ERGO for 100 liter bowl; 58 kg bread dough 50%, 65 kg mashed potatoes, 45 liter whipped cream.

The transparent safety guard protects against dust and also prevents the flour dusting to the room. The safety guard has an integrated filling chute. The guard can be removed without any mechanical fittings.

The dust and water resistant control panel is made of stainless steel and the machine body is made of powder coated steel which makes it easy to clean. The bowl, whip, beater and hook are made of stainless steel and are therefore dishwasher safe.

The stainless steel scraper, which is available as an optional accessory, is equipped with Teflon blade. The scraper keeps the sides of the bowl clean and eliminates the need for manual scraping. Using the scraper you will increase mixing volume and improve the utilization of the raw materials. A stop during whipping and mixing is totally unnecessary.

- Floor model
- Bowl 100 liter
- Stepless speed control, electronic
- Four preset speeds
- Electronic bowl lifting and lowering
- Automatic bowl lowering by using the timer
- Possible to save up 20 programs
- Pause function
- Stainless steel control panel
- 90 minutes digital timer displaying minutes and seconds
- Plastic safety guard opens horizontally
- Planetary mixer
- White power coated machine body
- Emergency stop button

THE DELIVERY INCLUDES:

- Stainless steel bowl
- Stainless steel whip
- Stainless steel beater
- Stainless steel hook

ACCESSORIES (to be ordered separately):

- B tools (bowl 40 liter, whip, beater, hook)
- C tools (bowl 60 liter, whip, beater, hook)
- Scraper with holder for 100 liter bowl, scraper for 40 and 60 liter bowls
- Bowl trolleys for 100, 60 and 40 liter bowls
- Tool rack