

KNEADERS AND  
MIXERS FOR  
ARTISAN BAKERS

# Genius Spiral mixer

 **Digy**  
by VMI

**NEW**



 **VMI**  
LINXIS GROUP

# The bakers' companion for high-performance, traditional production.

NOUVEAU

Digy  
by VMI



You will particularly appreciate:

- the perfectly homogeneous mix and the fast kneading respecting the airing-shearing balance
- the clear cover made from PETG and its access door,
- the great ease-of-use of the intuitive Digy touch control panel (EV version), ①
- the robustness and versatility thanks to the dual drive on models 80, 120 and 160.

## Accuracy

The shape of the spiral ②, as well as the tool/bowl speed ratio, have been designed for an optimal mix. 2 versions are available:

**Genius:** The 2 timers on the dashboard allow for the automation of production phases ③. Semi-automatic and manual operations are also possible.

**Genius EV:** Including a double speed variation bowl tool and a digital dashboard, this version allows you to work in a 2 speed classic mode but also to record up to 99 recipes, each with 20 phases.

## User-friendliness

The Genius's user-friendliness has been optimised down to the smallest details, with a pedal built into the frame ④ to move the kneader more easily.

The intuitive design of the dashboard ensures fast adoption by users.

The adapted height of the bowl makes it easy to empty and clean.

## Compliance with EC standards

To protect bakers from flour dust, the Genius is equipped with a transparent cover made from PETG, featuring an access door to add ingredients during kneading. The machine thus complies with EC standards.



NF EN 453

## Performance

This universal machine by excellence, has been designed to mix all types of bakers' dough, including the springy ones made from strong flour, thanks to its dual drive ⑤, which comes as standard on models 80, 120 and 160.

In addition, pre-mixing and kneading times have been optimised.

## Comfort of use

An inlet can be used to feed water into the kneader, making flour hydration and in-production steeping easier. ⑥

The reduction of retention areas and visible screws significantly reduces flour and dough residues. The drain plug at the bottom of the bowl makes cleaning easier. ②

Models	Genius 60	Genius 80	Genius 120	Genius 160
Total bowl volume (l)	102	133	188	267
Max. dough capacity* (kg)	60	80	120	160
Power (kW) 400 V 3 phases + Earth - 50Hz - IP 54	5,4	5,4	5,4	11,1
Dimensions (mm)	A	690	710	775
	B	1360	1490	1490
	B'	1760	1965	2050
	C	1140	1215	1290
	D	840	965	965
Weight (kg)	418	487	508	715

\* For an average hydration rate of 60%.

