

KNEADERS AND
MIXERS FOR
ARTISAN BAKERS

Planetary mixers

From 20 to 80 l

NEW

Digy
by VMI



AFNOR Cert. 79866



Power and precision

1 Range, 3 Models



1 Intuitive Digy touch interface



2 Flush-type satellite and comfort lighting



3 Removable rotary stainless steel grid with transparent protective screen



4 Transport wheel kit and stabilizers at the back



5 Bowl trolley (optional extra)

The 40, 60 and 80 litre mixers have all the functions required to handle a wide variety of products including :

- shortcrust and sweet pastry
- creams and sauces for fillings
- biscuits, sponge cakes and meringues
- viennese pastries and speciality breads

Comfort of use

- ergonomic dashboard and ease of use thanks to the Digy touch interface. In addition to programming the speed and duration of mixing, the PH Digy mixers can store up to 99 recipes, with 20 phases each. 1
- 5 programmed, adjustable tool speeds
- standard retractable casters made of stainless steel facilitating the movement of the machine 4
- silent planetary mixer (new flush-type satellite, satellite speed range from 30 to 150 rpm) 6
- planetary mixer supplied with 3 tools: whisk, paddle, spiral (Except 80-litre version, whisk only) and bowl reduction (20 l, 40 l, 60 l or 80 l)
- compact, waterproof and flush satellite for easy tool positioning and cleaning 2
- scraper available as an accessory that can be fitted after the purchase of the planetary mixer
- bowl lighting
- adaptable anti-projections face shield 3
- the 40-litre mixers are equipped with a 220 V motor to facilitate their installation

Material advantages

- column support, head, cradle in aluminium
- columns made of stainless chromium steel
- head cover (single piece) made of ABS



Know-how, technology and precision

- rotary and removable bowl protective device 3
- soft start of the tool: prevents mechanical shocks and reduces projections
- assisted bowl lifting and lowering- travel capability of 100 mm

Hygiene objective

The optimization of the shapes (rounded surfaces and flush satellite) integrating no recesses and the choice of non-corrodible materials (stainless steel, ABS, aluminium) ensures a unique high level of hygiene.

The Digy touch screen is shock resistant and waterproof. It also prevents from flour projection (IP 65 standard).

Models	412 Digy	612 Digy	812 Digy (1)	
Bowl capacity (l)	40	60	80	
Power (kW) 50/60 Hz - IP 54	200/240 Mono	380/400 V Tri + Terre		
Extra equipment	10 l	20 l	40 l	
	20 l	40 l	60 l	
Dimensions (mm)	A	715	715	
	B	1395	1460	
	C	795	820	
	D	820	885	
Weight (kg)	170	190	240	
ACCESSORIES	Bowl trolley 5, scraper	✓	✓	✓
	Electric heating	✓	✓	✓

(1) Model delivered with a whisk only

20 L version planetary mixer

PH412 Digy model with 20 L reduction

