

Phebus Mixer

MIXING SOLUTIONS
FOR THE BAKING,
PASTRY AND
SNACK FOOD
INDUSTRIES

A planetary mixer
that revolutionizes your baking
From 80 to 200 l

NEW







Easy, intuitive
aeration, emulsion,
creaming, crumbling
and whipping.



YOUR NEEDS

- Optimize your large-scale production
- Streamline your daily operations and machine handover
- Flexibility and control over recipes
- Guaranteed food safety
- Work with total confidence

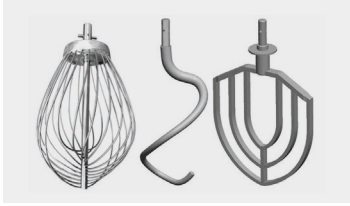
OUR SOLUTIONS

-  Quick tool release and changeover
-  Program and store up to 100 recipes
-  80- to 200-liter operations
-  Intuitive and easy-to-use Digy touchscreen
-  Hygienic stainless-steel design prevents cross-contamination
-  Reliable, safe and environmentally friendly



Phebus Mixer

1 Range, 4 Models



1 Paddle included (whisk and spiral available as optional add-ons)



2 Intuitive Digy touchscreen



3 Stainless steel bowl on castor wheels



4 Quick tool release and changeover

The Phebus Mixer excels at complex preparations including creams, meringues, sponge cakes, brioches, specialty breads and more. The mixer is ergonomic, adjustable and designed for easy handling, so your staff are always safe and comfortable. The hygienic stainless-steel parts make cleaning a breeze.

Versatility

- Mixer comes with a stainless steel paddle (other tools are available as optional add-ons) that can be interchanged quickly thanks to the quick attachment system 4 :
 - paddle for sticky dough
 - spiral for bread dough
 - whisk for batters and creams 1
- Scraper included
- Stainless steel bowl on castor wheels included 3
- Optional reduced bowl size: 80 liters for the Phebus 100 model, and 150 liters for the Phebus 200 model

Easy to use

- Digy touchscreen interface 2
- Programmable mixing speed and duration
- Save up to 100 recipes with 20 phases each
- Homogeneous and gentle mixing
- 5 adjustable speeds
- Compact easy-to-transport machine



NF EN 454

Comfortable work station

- Bowl height adjustable for the user
- Asymmetric feet for an optimized work space
- Automatic bowl detection, mounting and lock
- Assisted and secure raising and lowering of the head.
- Cover with adjustable hatch for adding ingredients during mixing

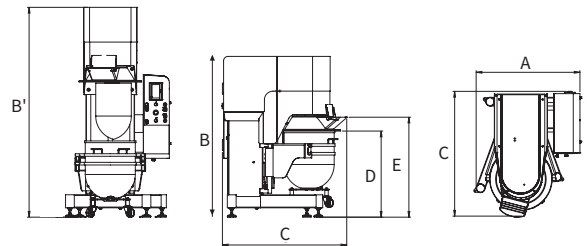
Hygienic design

- All stainless steel parts
- Sealed cover to prevent spills of flour dust (NF 454 standard). Easily removable for cleaning.
- Robust, sealed Digy touchscreen protects from moisture and flour dust (IP 65 standard).
- Work area can be hosed down for cleaning
- Streamlined design with minimal grooves and visible screws
- Drain at the bottom of the bowl for easy cleaning

Eco-friendly design

As part of our commitment to sustainability, most Phebus mixer parts can be recycled.

Models	Phebus 80	Phebus 100	Phebus 150	Phebus 200	
Bowl capacity (l)	80	100	150	200	
Power (Kw)	7,5	7,5	7,5	7,5	
Dimensions (mm)	A	1190	1190	1190	
	B	1850	1850	1850	
	B'	2220	2310	2420	2420
	C	1430	1430	1430	1430
	D	1000	1000	1000	1000
	E	1150	1150	1150	1150
Weight (kg)	1020	1030	1040	1100	
OPTIONS	Reduction (l)		80	150	
	Additional bowl on castor wheels	•	•	•	•
	Spiral, whisk	•	•	•	•



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