

Performance & productivity

for bakery, pastry and catering



The planetary mixer range



PH Digy mixer from 20 to 80 litres

- Supplied with whisk, blade and spiral
- 5 programmed speeds + speed change
- Transport wheel kit and stabilizers at the back
- Digy touch interface
- Recipe programming

Optional extras

- Bowl reduction: 20, 40 and 60 L
- Bowl trolley
- Electric heating
- Scraper



Wheel kit

Phebus mixer from 80 to 200 litres

- All stainless steel planetary mixer
- Stainless steel bowl with drain plug, on castor wheels
- Stainless steel paddle and scraper included (other tools as optional add-ons, easily interchangeable thanks to the quick attachment system)
- Automatic bowl detection, mounting and lock
- Assisted and secure raising and lowering of the head
- 5 adjustable tool speeds
- Save up to 100 recipes with 20 phases each

Optional extras

- Whip, spiral



BV 12

For pastry products

- 10 L stainless steel bowl + 3 tools
- Stainless steel feet and column
- Variable speed with the potentiometer
- Power: 200/240 V - mono



Elevator for planetary mixer bowls



The fork mixer range



2000 EV series mixers up to 160 kg of dough*

- The world reference for the production of speciality bread, Viennese pastry and short pastry
- 3 models are available:
 - Mixer with a fixed stainless steel driven bowl + a Sonatan timer (**SEW**)
 - Mixer with a fixed stainless steel driven bowl + two programmable timers (**MEW**)
 - Mixer with a removable stainless steel bowl and automatic brake on trolley + 2 programmable timers and a self-programming cycle (**MAL**)
- Clear bowl cover in PETG to prevent from flour dust projections, with an access door to add ingredients during mixing
- Bowl drive by roller for consistent and accurately repeatable recipes.



Removable bowl mixer MAL version



Fixed bowl mixer SEW version



Elevator
for kneader
bowls



* Maximum capacity -
Example for an average hydration rate of 60%

The spiral mixer range



Heavy duty range from 36 to 250 kg of dough*

- Intensive use 24/7
- Possible tool change depending on recipes
- Drain plug, central post and temperature probe
- Wide range of tools (optional extras)



NF EN 453



MAG-R PRO from 80 to 160 kg of dough*

- Electronic control panel with recipe programming mode
- Also available in a version with 2 electromechanical timers

NF EN 453



GENIUS Digy from 60 to 160 kg of dough*

- Double variation of bowl-tool speed
- Intuitive Digy touch control panel
- Recipe programming
- Pedal built into the frame to move the kneader more easily
- Dual drive for models 80, 120 and 160 kg of dough*
- Water inlet and drain plug
- Maintenance access door



- Version with 2 timers: automatic, semi-automatic and manual operation

NF EN 453



SPI 63 Digy Snacking from 12 to 40 kg of dough*

- Digy touch control panel
- Recording of recipes
- Programming of duration and tool speed
- Motorized head lifting and lowering
- Quick release tool mechanism
- Drain plug
- Delivered with a paddle (spiral and whisk available as optional extras)



Digy



AFNOR Cert. 79866

NF EN 453



Elevator for kneader bowls



* Maximum capacity -
Example for an average hydration rate of 60%

The laboratory mixers



SPI LAB up to 5 kg of dough*

- Spiral mixer
- Bowl and bowl environment in stainless steel
- Clear bowl cover with access door
- 2 independent motors with variable speed
- Programmable control panel
- Can be used as a bench of 10 kneaders controlled via bluetooth
- Power: 200/240 V - mono



NF EN 453



Mahot LABO 25 up to 3 kg of dough*

- Fork mixer (with lifting tool)
- Stainless steel bowl and grid
- 2 tool speeds
- Can be used alone or as a test bench with a maximum of 5 kneaders



* Maximum capacity -
Example for an average hydration rate of 60%

VMI, also means...

Sourdough machine

Production of up to 80 kg of semi-pasty sourdough

- Full stainless steel equipment for easy cleaning
- Digital control panel with capability to record times and temperatures into memory
- Recording of 3 sourdough recipes, each with 4 configurable phases (mixing, fermentation, maturation, preservation)
- Quick cycle ensuring a perfectly homogeneous mix in approximately 10 minutes
- At the end of fermentation, the sourdough can be stored for 48 hours in the machine in positive cold



Removable mixing tools



Watch the demo video

A FRENCH COMPANY

The head office and all design and manufacturing units are based in Montaigu Vendée, near Nantes (France).



OUR COMMITMENT



French manufacturing – AFNOR 79866 Certification for SPI 53/63, the PH planetary mixer and the leaven dough machine



3 years of peace of mind with the VMI range of kneaders and mixers



Compliance with European standards for the health of bakers



Environmentally friendly design and manufacturing processes

VMI

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