

Price list | On July 1, 2022



BAKERY
PASTRY
CATERING

OUR HISTORY



VMI was created in 1945 and since then hasn't stopped evolving and adapting to the constraints of technological evolution. Always serving innovation, the company has today become an undisputed expert in mixing equipment.

1960

The general mechanics company takes name of **Vendée Mécanique**

1986 REX

Acquisition of the **REX** brand

**1978 MAHOT
PHEBUS**

The company focuses its know-how on the manufacture of bakery kneaders and acquires the **MAHOT** and **PHEBUS** brands

2017

Faithful to its commitments of a French production and anchored in the historical territory of the Vendée region, the company moves into a **new, built-to-measure, 13,000 m² factory.**



2010 decade

VMI **regularly updates** its ranges and is showing great **innovation** on the market

A FRENCH COMPANY

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



ARTISAN BAKER: VMI'S DNA

We are committed to designing ever more efficient equipment to **support the development of your business.** Our aim is to help you become a leading player in your field.





Contact us and follow up with the latest VMI news at:

Sales department

T. +33 (02) 51 45 35 35
sales-food@vmimixing.com

vmimixing.com



Our commitments to sustainable and responsible growth



French manufacturing –
Origine France Garantie AFNOR 79866
Certification for the SPI 53/63 mixers, the
BV and PH Digi planetary mixers, and the
sourdough 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



CSR and continuous improvement approach
based on 4 fundamental axes: governance/
ethics, societal, social and environmental

OUR RANGES

MIXERS

PLANETARY MIXERS

SOURDOUGH
MACHINES

LABORATORY MIXERS

ELEVATORS

HEAVY DUTY
MACHINES

General information



PACKING

Our prices include the following packing costs:

- ISPM15-compliant pallet and plastic film
- or
- ISPM15-compliant cargo crate



ACCESSORIES

Accessories orders that are disconnected from a machine order will be processed by our after-sale department under their conditions.

In such a case, please indicate the number of the machine on which the accessories must be fitted.



24/7 ACCESS

Online service, available 24 hours a day for resellers and authorized repairers of VMI equipment.

It allows you to place spare parts orders online and download instructions for starting up and operating the machines.

Before installation, please download the instruction manual from eservice-vmi.com or scan the QR code on the machine plate.



DOUGH PRODUCT EXPERT SUPPORT

Upon request.



CAUTION

Our prices do not include unloading, installation or connections to water and electricity.

Isolation device: the Law imposes an isolation device allowing, after the machines are stopped, for the removal of all electrical energy sources before any cleaning or repair operation. The supply and installation of the isolation device shall be the responsibility of the buyer.



TRANSPORT / DELIVERY

Unloading costs and handling equipment are the responsibility of the reseller and at its expense.

For equipment weighing more than 800 kg, the use of a tailgate is not recommended.

INCOTERM

Ex-works VMI, France.



STOCK MACHINE PRIORITY DELIVERY

We will ship the machine of your choice* the day of your order. Provided that we receive your order before 10 am and that you tell us that you want to benefit from this immediate availability.

*This service is offered on all models with the «immediate availability» statement affixed. Except in cases of force majeure, without specific voltage, option or additional accessories (except for PH412 Digny mixers that can be delivered with their 20L reduction and for PH612 Digny mixers that can be delivered with their 40L reduction).



General Features



- Fixed aluminium bowl with mechanic brake
- Clear bowl cover with access door
- 2 tool speeds
- Lifting tool with locking lever
- Space saving on the countertop
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Power: 0,55 kW
- Intensity: 4,7 A
- IP 54



1032

Code: B50301602

6 315 €

- Aluminium 2 arm mixing tool



1032

Code: B50301602-3A

6 475 €

- Aluminium 3 arm mixing tool, recommended for pizza dough

Optional extra

B50416001

Table on wheels (2 with brakes)
(Height 800 mm x Length 760 mm x Depth 489 mm)

885 €

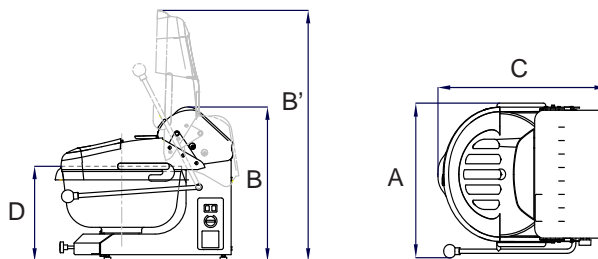


DIMENSIONS		MIXER 1032
Capacity braked bowl*	Total bowl volume (l)	30
	Maximum dough capacity (kg)	16
(mm)	A	575
	B	600
	B'	975
	C	675
	D	370
	Ø	450
Weight (kg)		80

*Example for an average hydration rate of 60%



Go to the «product page» on our website



Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

General Features



- Motorized stainless steel bowl
- User-friendly control panel
- Heightened frame on wheels
- Electric head lifting
- 2 motors: bowl and tool
- Clear bowl cover with access door
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Power: 1,75 kW
- Intensity: 16 A
- IP 54



Axoplus 95 Evolution
3-branch aluminium arm

Pizza and bakery/pastry dough

AXOPLUS 95 EVOLUTION



Code: B503029

10 365 €

- Automatic/programmable cycle
- Recipe programming
- Variable bowl and tool speeds
- 2-branch aluminium arm for all types of dough

AXOPLUS 95 EVOLUTION



Code: B503029-3A

10 580 €

- Automatic/ programmable cycle
- Recipe programming
- Variable bowl and tool speeds
- 3-branch aluminium arm, recommended for the production of pizza dough



Axoplus 95 Premium
3-branch stainless steel arm

Vegetables, meats, salads, sauces and baked goods mix

AXOPLUS 95 PREMIUM

Code: B503037

13 895 €

- Stainless steel frame
- Automatic/ programmable cycle
- Variable bowl and tool speeds
- Recipe programming
- 3-branch stainless steel arm
- Stainless steel bowl with drain plug (DN20)



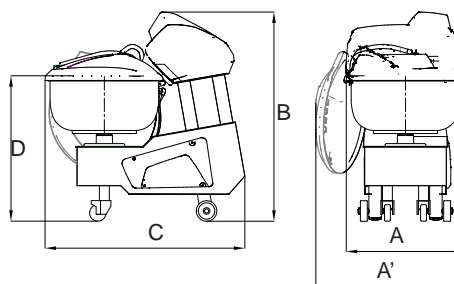
See conditions on page 4

DIMENSIONS		AXOPLUS 95
Capacity motorized bowl*	Total bowl volume (l)	95
	Maximum dough capacity (kg)	48
(mm)	A	750
	A'	910
	B	1320
	C	1230
	D	875
	Ø	657
Weight(kg)		205

*Example for an average hydration rate of 60%



Go to the «product page» on our website



2000 EV series

For artisan bakers

Up to 160 kg of dough*



Fork mixers
Phebus

The world reference for the production of:

- speciality bread
- Viennese pastry
- short pastry

Clear bowl cover with access door



Warranty
3 YEARS
FOR PARTS



Stainless steel bowl to fully comply with health regulations



Bowl drive by roller for consistent and accurately repeatable recipes



MEW-EV version

Go to the «product page» on our website



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

General Features



- Mixer with fixed stainless steel bowl
- Bowl with variable speed
- 2 tool speeds
- 2 motors: bowl and tool
- Clear bowl cover with access door
- Manual head lifting
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Power: 6 kW
- Intensity: 14 A
- IP 54



2170 SEW-EV Code: B50201902 (Phebus arm) **14 100 €**
Code: B50201902-0001 (Rex arm) **14 385 €**

- 1 sonatan timer



Phebus arm



Rex arm

2170 MEW-EV Code: B50201903 (Phebus arm) **15 130 €**
Code: B50201903-0001 (Rex arm) **15 410 €**

- 2 programmable timers

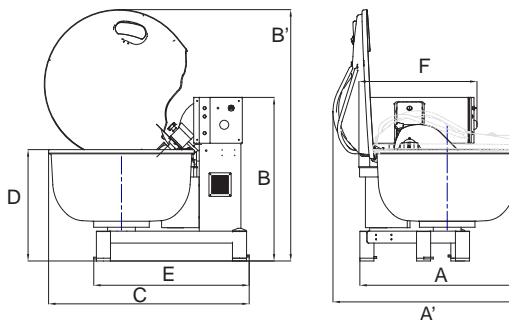
See conditions on page 4

DIMENSIONS		PÉTRINS 2170 EV
Capacity motorized bowl*	Total bowl volume (l)	170
	Maximum dough capacity (kg)	80
(mm)	A	995
	A'	1110
	B	1180
	B'	1665
	C	1260
	D	760
	E	1035
	F	800
	Ø	802
Weight (kg)		447

*Example for an average hydration rate of 60%



Go to the «product page» on our website



General Features



- Mixer with fixed stainless steel bowl
- Bowl with variable speed
- 2 tool speeds
- 2 motors: bowl and tool
- Clear bowl cover with access door
- Manual head lifting
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Power: 6 kW
- Intensity: 14 A
- IP 54



2230 SEW-EV Code: B50202002 (Phebus arm) **14 955 €**
Code: B50202002-0001 (Rex arm) **15 240 €**

- 1 sonatan timer

2230 MEW-EV Code: B50202003 (Phebus arm) **16 065 €**
Code: B50202003-0002 (Rex arm) **16 340 €**

- 2 programmable timers



Phebus arm



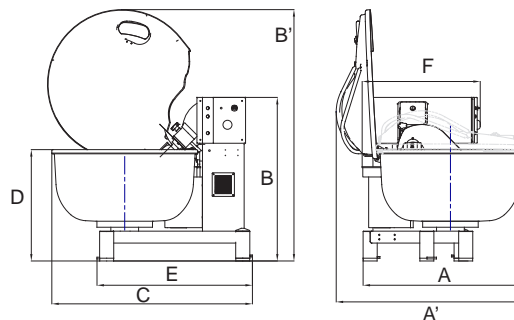
Rex arm

See conditions on page 4

DIMENSIONS		PÉTRINS 2230 EV
Capacity motorized bowl*	Total bowl volume (l)	230
	Maximum dough capacity (kg)	120
(mm)	A	1075
	A'	1235
	B	1180
	B'	1775
	C	1355
	D	765
	E	1120
	F	835
	Ø	900
Weight (kg)		467



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*Example for an average hydration rate of 60%

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

General Features



- Mixer with fixed stainless steel bowl
- Bowl with variable speed
- 2 tool speeds
- 2 motors: bowl and tool
- Clear bowl cover with access door
- Manual head lifting
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Power: 6 kW
- Intensity: 14 A
- IP 54



2330 SEW-EV Code: B50202103 (Phebus arm) **14 965 €**
Code: B50202103-0003 (Rex arm) **15 250 €**

- 1 sonatan timer



Phebus arm



Rex arm

2330 MEW-EV Code: B50202104 (Phebus arm) **16 075 €**
Code: B50202104-0001 (Rex arm) **16 350 €**

- 2 programmable timers

Optional extras

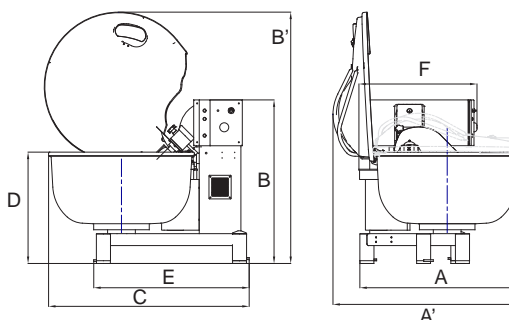
2-arm stainless steel mixing tool **Upon request**
3-arm stainless steel mixing tool **Upon request**

DIMENSIONS		PÉTRINS 2330 EV
Capacity motorized bowl*	Total bowl volume (l)	330
	Maximum dough capacity (kg)	160
(mm)	A	1155
	A'	1350
	B	1180
	B'	1810
	C	1425
	D	805
	E	1120
	F	835
	Ø	1004
Weight (kg)		567

*Example for an average hydration rate of 60%



Go to the «product page» on our website



3-arm stainless steel tool (optional extra)

General Features



- Mixer with removable stainless steel bowl on trolley
- Bowl with mechanic brake
- 2 tool speeds
- Clear bowl cover with access door
- Manual head lifting
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Power: 5,5 kW
- Intensity: 11,4 A
- IP 54



2330 MAL

Code: B50202502 (Phebus arm)

18 610 €

Code: B50202502-0002 (Rex arm)

18 890 €

- Self programming cycle
- 2 programmable timers



Phebus arm



Rex arm

Accessory (optional extra)

B502032-CI Stainless steel bowl on trolley 5 550 €

Optional extras

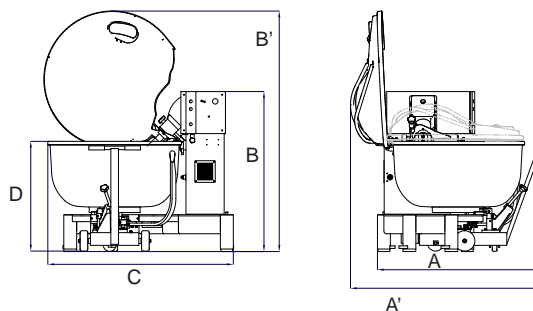
B50304701 2-arm stainless steel mixing tool Upon request

B50304702 3-arm stainless steel mixing tool Upon request

DIMENSIONS		2330 MAL
Capacity braked bowl*	Total bowl volume (l)	330
	Maximum dough capacity (kg)	160
(mm)	A	1295
	A'	1505
	B	1260
	B'	1885
	C	1460
	D	865
	Ø	1004
Weight (kg)		580



Go to the «product page» on our website



Dimensions without bowl: Height 1260 mm x Depth 1340 mm x Width 830 mm

*Example for an average hydration rate of 60%

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

MAHOT fork mixers

Kneading à la française

Up to 160 kg of dough*



The mixer that adapts to all types of dough

- bread dough
- short dough
- pancake mix
- pizza dough



Exclusive, patented arm

- Concave shape of the arm for a better aeration of the dough
- Self-braking system reducing the working time

Clear bowl cover with access door

Stainless steel bowl to fully comply with health regulations



Silence and robustness

The gearbox is made of a couple of spiral bevel gears enabling it to deliver the full motor power with no loss of energy

Batch programming through the use of automatic timers

- Manual mode,
- Semi-manual mode,
- Automatic mode



Go to the «product page» on our website



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

General Features



- Mixer with fixed stainless steel bowl
- Bowl with mechanic brake
- Clear bowl cover with access door
- Patented Mahot mixing tool
- 2 timers
- 2 tool speeds
- Manual head lifting
- Driving by spiro-helical bevel gears
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

Fork mixers
MAHOT



MB 924

Code: B503414

19 315 €

- Power: 4,4 kW
- Intensity: 9,2 A

MB 1024

Code: B503415

21 825 €

- Power: 5 kW
- Intensity: 10,5 A

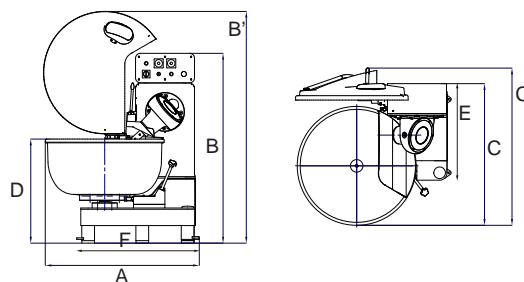


DIMENSIONS		MB 924	MB 1024
Capacity braked bowl*	Total bowl volume (l)	230	330
	Maximum dough capacity (kg)	120	160
(mm)	A	1220	1335
	B	1515	1600
	B'	1850	1975
	C	1120	1245
	C'	1255	1385
	D	825	870
	E	980	1040
	F	895	930
Weight (kg)	Ø	900	1000
		500	610

*Example for an average hydration rate of 60%



Go to the «product page» on our website



Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

General Features



- Removable stainless steel bowl with mechanic brake
- Stainless steel cover with access door
- Patented Mahot mixing tool
- 2 tool speeds
- 2 timers
- Hydraulic head lifting and bowl locking
- Driving by spiro-helical bevel gears
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

Specific rates & conditions apply

Fork mixers
MAHOT

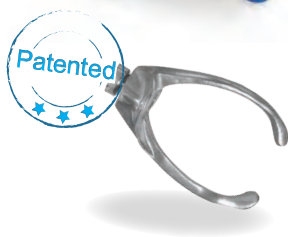


MB 1024 AH

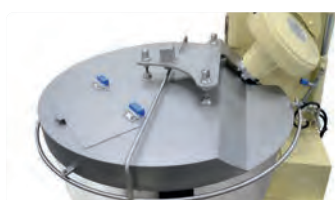
Code: B503423CA

28 825 €

- Power: 8,4 kW
- Intensity: 18 A



Specific rates & conditions apply



Stainless steel cover with access door

Optional extra

Removable stainless steel bowl on trolley

4 440 €

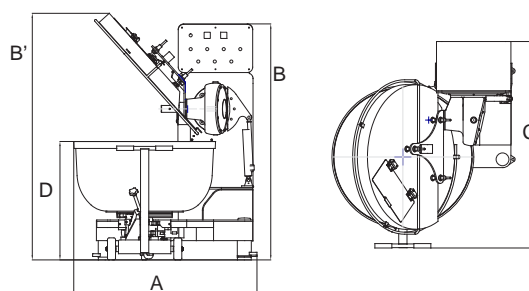
DIMENSIONS		MB 1024 AH
Capacity braked bowl*	Total bowl volume (l)	330
	Maximum dough capacity (kg)	160
(mm)	A	1330
	B	1715
	B'	1790
	C	1500
	D	860
	Ø	1000
Weight (kg)		760

Dimensions without bowl : Height 1715 mm x Depth 1195 mm x Width 1040 mm

*Example for an average hydration rate of 60%



Go to the «product page» on our website



SPI 53 & 63

Spiral mixers with fixed bowl

Up to 40 kg of dough*



Spiral mixers recommended for the production of:

- Traditional breads
- Speciality breads
- Viennese pastries

SPI 63 Digy «snacking»

with special equipment:
a scraper, a drain plug, a paddle
and a quick release tool mechanism



Improved pre-mixing and kneading of the dough
thanks to the optimized spiral shape



Clear bowl cover with access door



Lifting head version
Unique on the market



AFNOR Cert. 79866

Spiral mixers
with fixed bowl

Digy



Intuitive touch control panel
SPI 63 Digy and
SPI 63 Digy Snacking



Manual digital timer
SPI 53 S and SPI 63 S



Quick release tool mechanism
SPI 63 Digy Snacking



Casters kit

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

Go to the «product page»
on our website

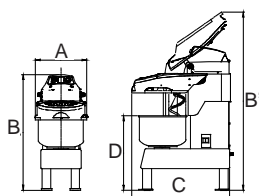
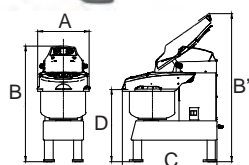


General Features



- Stainless steel fixed bowl
- Clear bowl cover with access door
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

Spiral mixers with fixed bowl



SPI 53 S



Code: B504240P01

7 310 €

- Fixed head
- One manual digital timer
- Stainless steel spiral
- 2 tool speeds
- Power: 2,2 kW
- Intensity: 8,1 A

SPI 63 S



Code: B504242P01

8 100 €

- Fixed head
- One manual digital timer
- Stainless steel spiral
- 2 tool speeds
- Power: 2,2 kW
- Intensity: 9,4 A

SPI 63 DIGY



Code: B504233P02I

10 200 €

- Motorized head lifting and lowering
- Digital control panel
- Save up to 100 recipes with 20 phases
- Stainless steel spiral
- Tool speed variation
- Programmable mixing speed and duration
- Power: 2,2 kW
- Intensity: 9,4 A

SPI 63 DIGY SNACKING



Code: B504233P02SI

12 420 €

- Motorized head lifting and lowering
- Quick release tool mechanism
- Delivered with a paddle
- Scraper
- Digital control panel
- Save up to 100 recipes, with 20 phases each
- Programmable mixing speed and duration
- Drain plug
- Clearance of the tool through upward movement of the bowl cover
- Power: 2,2 kW
- Intensity: 9,4 A



See conditions on page 4

DIMENSIONS		SPI 53 S	SPI 63 S	SPI 63 Digy
Capacity motorized bowl*	Total bowl volume (l)	50	60	60
	Maximum dough capacity (kg)	27	40	40
(mm)	A	540	540	540
	B	1220	1220	1260
	B'	1600	1600	1970
	C	985	985	985
	D	755	765	765
	Ø	466	500	500
Weight (kg)		210	215	215

*Example for an average hydration rate of 60%

SPI 53 and SPI 63 accessories (optional extras)

- B10460751** Casters kit (adaptable on all SPI 53 & SPI 63 models) **455 €**
- B06180303** Spiral (for the snacking version only) **480 €**
- B10463824** Twisted whip (for the snacking version only) **1 765 €**



Twisted whip and scraper (snacking model)



Spiral and scraper (snacking model)



Casters kit (for all models)

GENIUS



The bakers' partner for high performance and artisan production

Up to 160 kg of dough*

Spiral mixer designed to mix all types of dough, including the springiest ones made from strong flours.

Wide range of hydration.

Very high-performance kneader thanks to shorter pre-mixing/kneading time.



Spiral mixers with fixed bowl

Clear bowl cover with access door

Drain plug

Pedal built into the frame to move the kneader more easily

Maintenance access door

Digy



Touch control panel
• Double variation of bowl-tool speed
• Recipe mode
GENIUS DIGY



2 Timers
• 3 possible modes: automatic, semi-automatic, manual
GENIUS



Water inlet
• to feed the kneader
• for in-production steeping



Dual drive
For models 80, 120 and 160 kg of dough

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

Go to the «product page» on our website



General Features



- Stainless steel bowl and spiral
- Clear bowl cover with access door
- Bowl reverse speed and impulse bowl rotation
- 2 motors: tool and bowl
- 2 timers
- 2 tool speeds
- Drain plug
- Pedal to move the kneader more easily
- Dual drive (except Genius 60)
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

Spirale mixers with fixed bowl



- Three possible modes:
- automatic
 - semi-automatic
 - manual

GENIUS 60

Code: B60000013

12 455 €

- Power: 5,4 kW
- Intensity: 13 A

GENIUS 80



Code: B60000113

13 590 €

- Power: 5,4 kW
- Intensity: 13 A

GENIUS 120



Code: B60000213

14 300 €

- Power: 5,4 kW
- Intensity: 13 A

GENIUS 160

Code: B60000313

17 235 €

- Power: 11,1 kW
- Intensity: 23 A



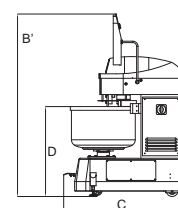
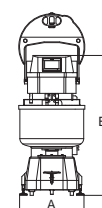
See conditions on page 4

DIMENSIONS		GENIUS 60	GENIUS 80	GENIUS 120	GENIUS 160
Capacity motorized bowl*	Total bowl volume (l)	102	133	188	267
	Maximum dough capacity (kg)	60	80	120	160
(mm)	A	690	690	780	880
	B	1360	1500	1500	1615
	B'	1760	1945	2020	2110
	C	1240	1325	1325	1500
	D	845	965	965	990
	Ø	630	680	750	850
Weight (kg)		418	487	508	715

*Example for an average hydration rate of 60%



Go to the «product page» on our website



General Features



- Stainless steel bowl and spiral
- Clear bowl cover with access door
- Bowl reverse speed and impulse bowl rotation
- Digy touch screen
- Save up to 100 recipes, with 20 phases each
- 2 motors (tool and bowl) with speed variation
- Drain plug
- Pedal to move the kneader more easily
- Dual drive (except Genius Digy 60)
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

Digy



- Three possible modes:
- automatic
 - manual
 - recipes

GENIUS DIGY 60

Code: B60000015

13 295 €

- Power: 6,25 kW
- Intensity: 17 A

GENIUS DIGY 80



Code: B60000115

14 055 €

- Power: 6,25 kW
- Intensity: 17 A

GENIUS DIGY 120



Code: B60000215

14 790 €

- Power: 6,25 kW
- Intensity: 17 A

GENIUS DIGY 160

Code: B60000315

17 935 €

- Power: 12,5 kW
- Intensity: 25 A



See conditions on page 4

Optional extra

Temperature probe in the pivot and digital display

1 145 €

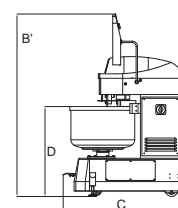
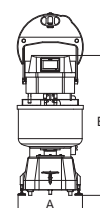
DIMENSIONS		GENIUS DIGY 60	GENIUS DIGY 80	GENIUS DIGY 120	GENIUS DIGY 160
Capacity motorized bowl*	Total bowl volume (l)	102	133	188	267
	Maximum dough capacity (kg)	60	80	120	160
(mm)	A	690	690	780	880
	B	1360	1500	1500	1615
	B'	1760	1945	2020	2110
	C	1240	1325	1325	1500
	D	845	965	965	990
	Ø	630	680	750	850
Weight (kg)		418	487	508	715

*Example for an average hydration rate of 60%

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.



Go to the «product page» on our website



General Features



- Stainless steel bowl and spiral
- Clear bowl cover with access door
- User friendly digital dashboard
- Programming of 20 recipes
- 2 tool speeds / reverse on bowl
- 2 motors: bowl and tool
- Drain plug
- By-pass selector to secure the operation of the machine in backup mode
- Frame on casters with locking cylinders
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



MAG PRO 60

Code: B600015P

10 410 €

- Power: 4,25 kW
- Intensity: 13 A

MAG PRO 80



Code: B600016P

11 195 €

- Power: 5,35 kW
- Intensity: 13 A

MAG PRO 120



Code: B600017P

12 560 €

- Power: 5,35 kW
- Intensity: 13 A



See conditions on page 4

Spiral mixers with fixed bowl



Electronic dashboard (standard)



2 electromechanical timers (option)

MAG PRO option (for a discount) - MAG ECO name

2 electromechanical timers (instead of the electronic dashboard)

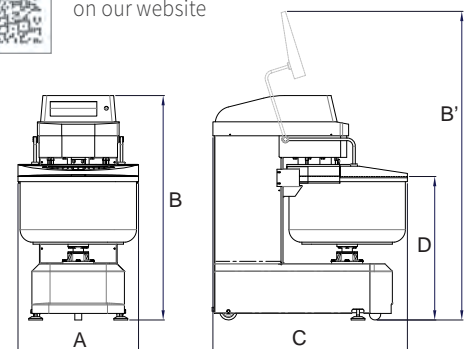
B600015	MAG ECO 60	-165 €
B600016	MAG ECO 80	-165 €
B600017	MAG ECO 120	-165 €

DIMENSIONS		MAG PRO 60	MAG PRO 80	MAG PRO 120
Capacity motorized bowl*	Total bowl volume (l)	102	133	188
	Maximum dough capacity (kg)	60	80	120
(mm)	A	700	700	780
	B	1310	1310	1380
	B'	1775	1775	1890
	C	1120	1120	1245
	D	790	835	890
	Ø	670	670	750
Weight (kg)		325	330	488

*Example for an average hydration rate of 60%



Go to the «product page» on our website



General Features



- Stainless steel bowl and spiral
- Clear bowl cover with access door
- User friendly digital dashboard
- Programming of 20 recipes
- 2 tool speeds / reverse on bowl
- 2 motors: bowl and tool
- Drain plug
- By-pass selector to secure the operation of the machine in backup mode
- Frame on casters with locking cylinders
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



MAG PRO 160

Code: B600018P

15 575 €

- Power: 11,1 kW
- Intensity: 23 A

MAG PRO 200

Code: B600019P

15 740 €

- Power: 11,1 kW
- Intensity: 23 A



Electronic dashboard (standard)



2 electromechanical timers (option)

MAG PRO option (for a discount) - MAG ECO name

2 electromechanical timers (instead of the electronic dashboard)

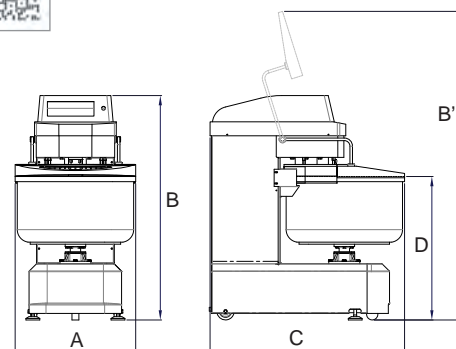
B600018	MAG ECO 160	-165 €
B600019	MAG ECO 200	-165 €

DIMENSIONS		MAG PRO 160	MAG PRO 200
Capacity motorized bowl*	Total bowl volume (l)	267	306
	Maximum dough capacity (kg)	160	200
(mm)	A	885	945
	B	1490	1490
	B'	2050	2100
	C	1465	1530
	D	885	885
	∅	850	910
Weight (kg)		675	710

*Example for an average hydration rate of 60%



Go to the «product page» on our website



Spiral mixers with fixed bowl

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

MAG-R PRO spiral mixer



Make your life easier

Spiral mixer with removable bowl
Up to 160 kg of dough*

- Versatility
- User friendly
- For all types of hydrated dough from 55%



Hydraulic system to lift or lower the head

Spiral mixers
MAG-R PRO

Electronic dashboard with recipe programming

Bowl rotation guided by rubber friction driving rollers

Drain plug

Magnetic bowl locking



Go to the «product page» on our website



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

General Features



- Stainless steel bowl and tool
- Stainless steel bowl cover with access door
- Magnetic bowl locking
- 2 motors: bowl and tool
- 2 tool speeds / reverse on bowl
- Programming of 20 recipes
- Electronic dashboard
- Drain plug
- Bypass selector to secure the operation of the machine in backup mode
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



Electronic dashboard (standard)



2 electromechanical timers (option)

MAG-R PRO 80

Code: B600006AVP

23 030 €

- Power: 8,75 kW
- Intensity: 18 A

MAG-R PRO 120

Code: B600007AVP

25 170 €

- Power: 8,75 kW
- Intensity: 18 A



Optional extras

B600025	Extra bowl for MAG-R PRO 80	3 685 €
B600026	Extra bowl for MAG-R PRO 120	3 880 €

MAG-R PRO option (for a discount) - MAG-R name

2 electromechanical timers (option) -90 €

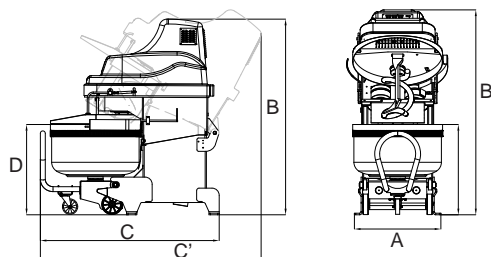
DIMENSIONS		MAG-R PRO 80	MAG-R PRO 120
Capacity motorized bowl*	Total bowl volume (l)	154	188
	Maximum dough capacity (kg)	80	120
(mm)	A	850	850
	B	1710	1710
	B'	1775	1775
	C	1475	1475
	C'	1900	1900
	D	830	830
	Ø	680	750
Weight (kg)		650	700

*Example for an average hydration rate of 60%



Go to the «product page» on our website

Compatible elevator see page 36



Spiral mixers
MAG-R PRO

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.



General Features



- Stainless steel bowl and tool
- Stainless steel bowl cover with access door
- Magnetic bowl locking
- 2 motors: bowl and tool
- 2 tool speeds / reverse on bowl
- Programming of 20 recipes
- Electronic dashboard
- Drain plug
- Bypass selector to secure the operation of the machine in backup mode
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



MAG-R PRO 160

Code: B600008AVP

27 805 €

- Power: 12,75 kW
- Intensity: 24 A

Specific rates & conditions apply

Optional extra

B600027

Extra bowl for MAG-R PRO 160

4 830 €

MAG-R PRO option (for a discount) - MAG-R name

2 electromechanical timers
(instead of the electronic dashboard)

- 90 €



Electronic dashboard (standard)



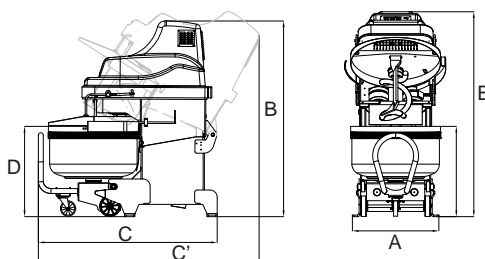
2 electromechanical timers (option)

DIMENSIONS		MAG-R PRO 160
Capacity motorized bowl*	Total bowl volume (l)	267
	Maximum dough capacity (kg)	160
(mm)	A	880
	B	1910
	B'	2010
	C	1750
	C'	2160
	D	885
	Ø	850
Weight (kg)		1000

*Example for an average hydration rate of 60%



Go to the «product page» on our website



Compatible elevator see page 36

General Features



- Speed variation by potentiometer
- Box, satellite and cradle made from smooth cast aluminium
- Stainless steel feed chute
- Assisted bowl lifting and lowering
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

This range of planetary mixers is solely dedicated to mixing food dough for commercial catering, restaurants, pastry and cooking.



BV 12

Code: B501110AU

5 965 €

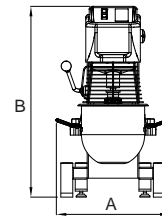
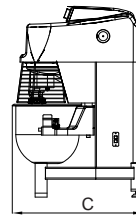
- 10 L stainless steel bowl + 3 tools (whip, paddle, spiral)
- Swivelling stainless steel grid and removable anti-splatter visor
- Stainless steel feet and column
- Power: 0,55 kW
- Intensity: 11,4 A

Accessories (optional extras)

B034700	Extra 10 L stainless steel bowl	360 €
B50416001	Table on swivelling casters including 2 with brakes (Height 800 mm x Length 760 mm x Depth 489 mm)	885 €



DIMENSIONS		BV 12
(mm)	A	495
	B	750
	C	575
	Ø	250
Weight(kg)		55



Planetary mixers



BV 22 HAUT



Code: B501120H-PI

5 705 €

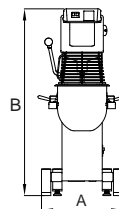
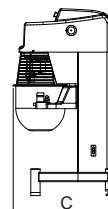
- 20 L stainless steel bowl + 3 tools (whip, paddle, spiral)
- Swivelling stainless steel grid and removable anti-splatter visor
- Stainless steel feet
- Power: 0,75 kW
- Intensity: 11,4 A

Accessories (optional extras)

B034620	Extra 20 L stainless steel bowl	340 €
B02054801	10 L stainless steel bowl + 3 tools	775 €
B035339	Extra 10 L stainless steel bowl	550 €
B02079001	Electric heating*	910 €



DIMENSIONS		BV 22
(mm)	A	525
	B	1200
	C	635
	Ø	315
Weight (kg)		85



Go to the «product page» on our website

See conditions on page 4

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

Planetary mixers



New generation

Phébus range from 20 to 80 litres

Powerful and accurate production of:

- Viennese pastries and speciality breads
- short and sweet pastries
- biscuits, genoise and meringue



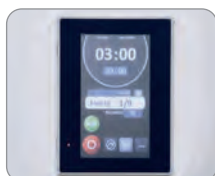
- ### Protection of the mixing area
- rotary stainless steel grid
 - built-in stainless steel spout
 - removable transparent protective screen



Assisted bowl lifting and lowering



AFNOR Cert. 79866



- Intuitive touch control panel
- recipe programming
 - 5 programmed speeds + speed variation



Flush-mounted satellite without retention areas for easier cleaning



Transport wheel kit and stabilizers at the back

Go to the «product page» on our website



General Features



- 40 L stainless steel bowl + 3 tools: whip, paddle, spiral
- Patented, stainless steel safety grid removed with a simple pressure, with built-in chute
- Removable protective screen
- Columns made of stainless chromium steel
- Column supports, head and cradle made of aluminium
- Digy touch control panel
- Save up to 100 recipes, with 20 phases each
- 2 feet on wheels at the back
- Transport wheel kit at the front
- Bowl lighting
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



PH 412 DIGY



Code: B5014103I

8 745 €

- Programmable mixing speed
- Programmable mixing duration
- Power: 2,2 kW
- Intensity: 16 A



See conditions on page 4

Accessories (optional extras)

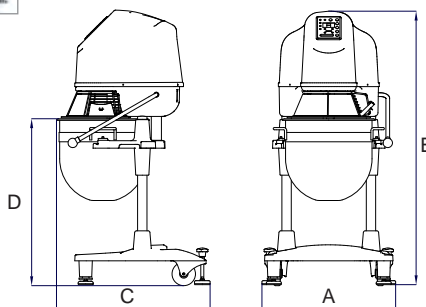
B02281511	Extra 40 L stainless steel bowl	550 €
B0205210	20 L stainless steel bowl + 3 tools	1 020 €
B02281306	Extra 20 L stainless steel bowl	525 €
B0205110	10 L stainless steel bowl + 3 tools	1 215 €
B02290202	Extra 10 L stainless steel bowl	605 €
B065956E	Bowl trolley	660 €
B02079402	Electric heating	860 €
B043647E21	Scraper 40/40 *	1 160 €
B043647E22	Scraper 20/40 *	1 160 €

* Accessory available after the purchase of the planetary mixer

→ Recipes on page 44



Go to the «product page» on our website



20 L version planetary mixer

PH412 Digy with 20 L reduction (stainless steel bowl + 3 tools)



Bowl scraper (accessory)

DIMENSIONS	PH 412 Digy	
(mm)	A	715
	B	1395
	C	795
	D	820
	Ø	400
Weight (kg)	170	

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

General Features



- 60 L stainless steel bowl + 3 tools: whip, paddle, spiral
- Patented, stainless steel safety grid removed with a simple pressure, with built-in chute
- Removable protective screen
- Columns made of stainless chromium steel
- Column supports, head and cradle made of aluminium
- Digy touch control panel
- Save up to 100 recipes
- 2 feet on wheels at the back
- Transport wheel kit at the front
- Bowl lighting
- 380/400 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



AFNOR Cert. 79866



PH 612 DIGY



Code: B5016103I

9 435 €

- Programmable mixing speed
- Programmable mixing duration
- Power: 3 kW
- Intensity: 10 A



See conditions on page 4

Accessories (optional extras)

B02282011	Extra 60 L stainless steel bowl	605 €
B0205411	40 L stainless steel bowl + 3 tools	1 090 €
B02281512	Extra 40 L stainless steel bowl	570 €
B0205211	20 L stainless steel bowl + 3 tools	1 020 €
B02281306	Extra 20 L stainless steel bowl	525 €
B065956E	Bowl trolley	660 €
B02079402	Electric heating	860 €
B043647E20	Scraper 60/60 *	1 160 €
B043647E21	Scraper 40/40 *	1 160 €
B043647E22	Scraper 20/40 *	1 160 €

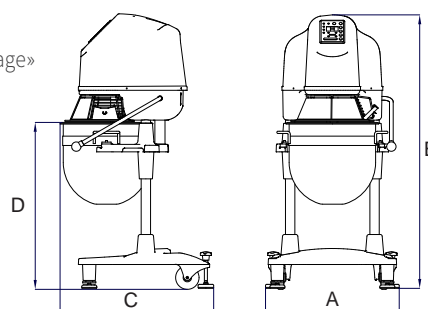
* Accessory available after the purchase of the planetary mixer

→ Recipes on page 44

DIMENSIONS		PH 612 Digy
(mm)	A	715
	B	1460
	C	820
	D	885
	Ø	457
Weight (kg)		190



Go to the «product page» on our website



Bowl scraper (accessory)

General Features



- 80 L stainless steel bowl + 1 tool: whip
- Patented, stainless steel safety grid removed with a simple pressure, with built-in chute
- Removable protective screen
- Columns made of stainless chromium steel
- Column supports, head and cradle made of aluminium
- Digtouch control panel
- Save up to 100 recipes
- 2 feet on wheels at the back
- Transport wheel kit at the front
- Bowl lighting
- 380/400 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

Whip: liquid mixes or aeration with an 80 L bowl
 Paddle: liquid, pasty mixes or aeration with bowls from 20 to 60 L



PH 812 DIGY

Code: B5018103I

11 300 €

- Programmable mixing speed
- Programmable mixing duration
- Power: 3 kW
- Intensity: 10 A

Accessories (optional extras)

B02282012	Extra 80 L stainless steel bowl	965 €
B0205610	60 L stainless steel bowl + 3 tools	1 215 €
B022875E4	Paddle for 60 L bowl	250 €
B02282011	Extra 60 L stainless steel bowl	605 €
B0205411	40 L stainless steel bowl + 3 tools	1 090 €
B02281512	Extra 40 L stainless steel bowl	570 €
B0205211	20 L stainless steel bowl + 3 tools	1 020 €
B02281306	Extra 20 L stainless steel bowl	525 €
B065956E1	Bowl trolley	660 €
B02079402	Electric heating	860 €
B043647E20	Scraper 60/80 *	1 160 €
B043647E21	Scraper 40/80 *	1 160 €

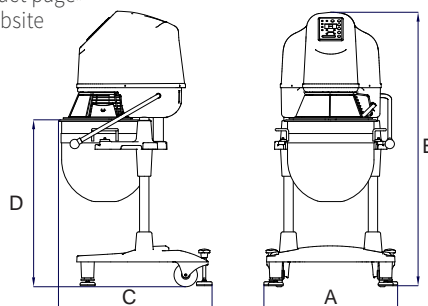
* Accessory available after the purchase of the planetary mixer

DIMENSIONS	PH 812 Digtouch	
(mm)	A	715
	B	1530
	C	820
	D	955
	Ø	457
Weight (kg)	240	



Go to the «product page» on our website

→ Recipes on page 44



Bowl scraper (accessory)

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

Sourdough and «Poolish» machine



The baker's signature

- Versatility of processes
- Quick cycles
- Energy saving
- Space saving
- Ideal for the preparation of organic sourdough
- Ease of cleaning



Touch control panel

- capability to record times and temperatures into memory
- Programming of heating, maturing and cooling cycles for perfectly consistent sourdough
- 3 pre-set sourdough recipes
 - Ingredient quantity calculator



Removable tool with integrated bowl scraper

Digy

Clear cover



Overflow sensor

Heating via regulated, silicon coated heated plates



AFNOR Cert. 79866

Full stainless steel equipment for ease of cleaning

Go to the «product page» on our website



Full stainless steel machine dedicated to the daily production of sourdough. Ensures mixing, maturing and preservation of the product according to different manufacturing processes at the users' discretion on refreshed sourdough, mixed refreshed sourdough and starter.

Min. capacity: 10 kg of semi-pasty sourdough - Max. capacity: 80 kg of semi-pasty sourdough

General Features



- Stainless steel bowl
- Mixing tool with integrated scraper
- Clear cover
- Overflow sensor
- Digy touch control panel
- Cooling system via embossed bowl
- Heating via regulated, silicon coated heating plates
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



AFNOR Cert. 79866

AF 100 DIGY



Code: B51007420

17 980 €

- 100 L stainless steel bowl
- Power: 0,75 kW
- Intensity: 10,5 A



See conditions on page 4

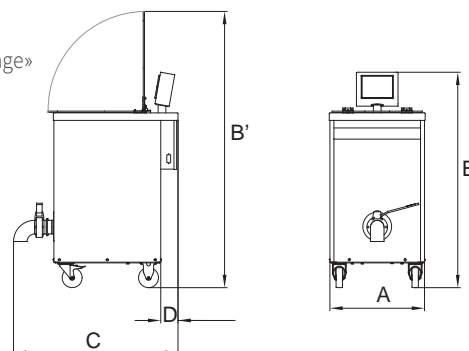


Removable mixing tools

DIMENSIONS		AF 100 Digy
(mm)	A	600
	B	1320
	B'	1730
	C	1030
	D	110
Weight (kg)		150



Go to the «product page» on our website



Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

This fork mixer has been designed for laboratories, training centres or flour mills, to perform bread-making tests on a number of flours and ingredients.

General Features



- Painted steel frame
- Stainless steel bowl
- Stainless steel tilting safety grid
- Lifting aluminium mixing tool
- Two tool speeds
- Can be used alone or as a test bed with a maximum of 5 mixers
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



(Non-contractual photo)

LABO 25 MAHOT

Code: B503000

Upon request

- 2 programmable timers
- Power: 0,7 kW
- Intensity: 2,1 A

Optional extras

Stainless steel table for a test bench of LABO 25 MAHOT mixers	Upon request
Central cabinet for use in a bench	Upon request
Commissioning / Training	Upon request

(Non-contractual photo)



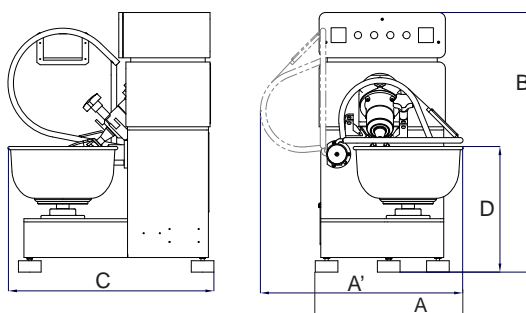
Laboratory mixers

DIMENSIONS		LABO 25 Mahot
Capacity braked bowl*	Total bowl volume (l)	10
	Maximum dough capacity (kg)	3
(mm)	A	460
	A'	625
	B	800
	C	635
	D	390
	Ø	320
Weight (kg)		80

*Example for an average hydration rate of 60%



Go to the «product page» on our website



This spiral mixer has been designed for laboratories, training centres or flour mills, to perform bread-making tests on a number of flours and ingredients.

General Features



- Bowl and bowl environment in stainless steel
- 2 independent motors with variable speed
- Programmable control panel
- Tilting safety clear cover with access door
- Can be used as a bench of 10 kneaders controlled via Bluetooth
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



SPI LAB

Code: B50400004

14 545 €

- Can be used alone or as a test bench
- Mixing cycles individually programmable or with a centralized wireless supervision (Bluetooth)
- Temperature sensor
- Power: 0,64 kW
- Intensity: 16 A

Optional extras

Desktop PC for monitoring with bench control software
Please specify the type of keyboard and the desired language for the supervision when placing the order.

Upon request

Stainless steel furniture for a test bench of SPI LAB mixers

Upon request

Commissioning / Training

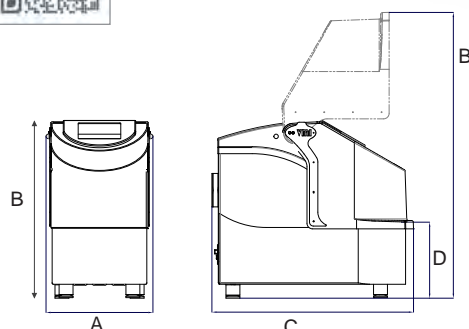
Upon request

DIMENSIONS		SPI LAB
Capacity motorized bowl*	Total bowl volume (l)	10
	Maximum dough capacity (kg)	5
(mm)	A	380
	B	645
	B'	1025
	C	715
	D	275
	Ø	298
Weight (kg)		75

*Example for an average hydration rate of 60%



Go to the «product page» on our website



Laboratory mixers

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

General Features



- Painted frame and stainless steel mast
- Electrical screw lift
- Equipped with wheels
- One compatible fork per model of mixer and its bowl reductions
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

Bowl elevators for **Phebus 80**, **Phebus 100**, **Phebus 150** and **Phebus 200** planetary mixers.



ELEVATOR Planetary mixer bowls

Under bowl height
from 1100 to 1599 mm

24 245 €

- Manual tilting
- Power: 0,75 kW
- Intensity: 2,1 A

ELEVATOR Planetary mixer bowls

Under bowl height
from 1600 to 2000 mm

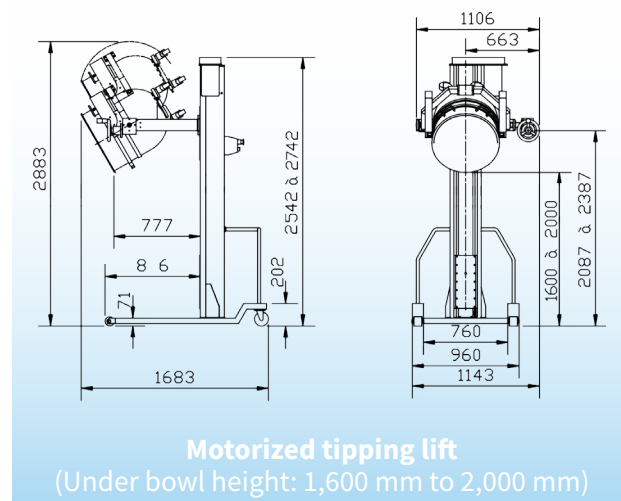
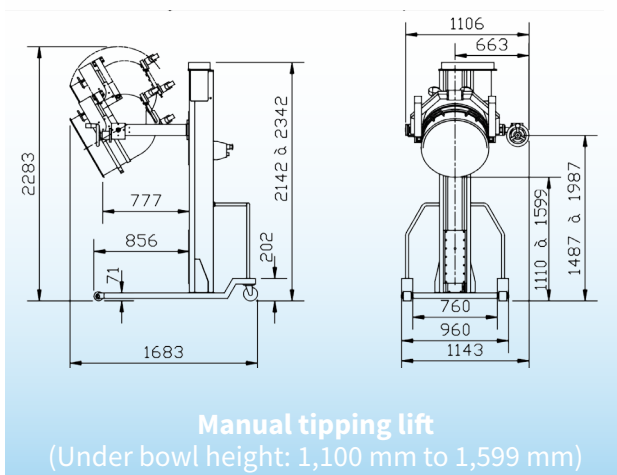
28 675 €

- Motorized tilting
- Power: 0,87 kW
- Intensity: 2,6 A



Go to the «product page»
on our website

Elevators



General Features



- Bowl elevator for VMI spiral or fork mixers*
- Bowl locking by lever
- 4 possible tipping options
- Mast 150 x 150
- Bowl drive by chain
- Motorized lifting and lowering
- Safety rack
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

* VMI spiral mixers: SPI 220, SPI 340 and SPI 400 ACCESS
 VMI fork mixers: 2330 MAL, MAEHW and MB 1024 AH



ELEVATOR FOR VMI MIXER BOWL

20 365 €

- Bowl height in dumped position: up to 1,20 m
- Power: 1,1 kW
- Intensity: 2,8 A

ELEVATOR FOR VMI MIXER BOWL

24 560 €

- Bowl height in dumped position: between 1,20 m and 1,70 m
- Power: 1,1 kW
- Intensity: 2,8 A

ELEVATOR FOR VMI MIXER BOWL

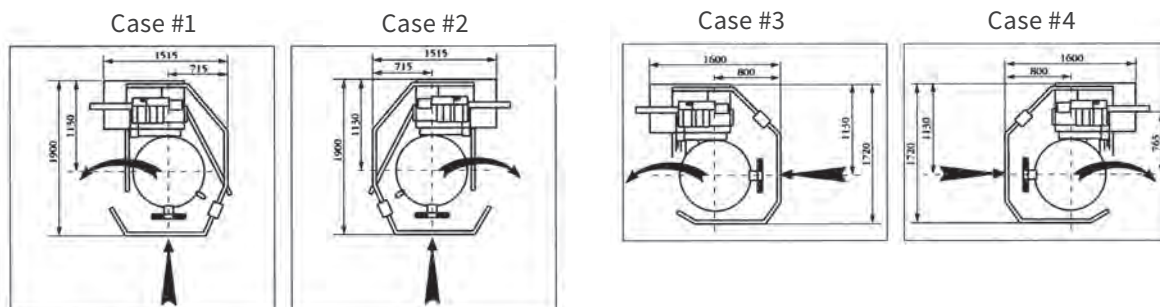
24 990 €

- Bowl height in dumped position: between 1,70 m and 2,70 m
- Power: 1,1 kW
- Intensity: 2,8 A



Go to the «product page» on our website

Tilting options:



Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

General Features



- Bowl elevator for MAG-R PRO 80, MAG-R PRO 120 and MAG-R PRO 160 mixers
- Mechanical bowl locking
- 2 tilting options
- Mast 150 x 150
- Bowl drive by chain
- Motorized lifting and lowering
- Safety rack
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



ELEVATOR FOR MAG-R PRO MIXER BOWL

20 945 €

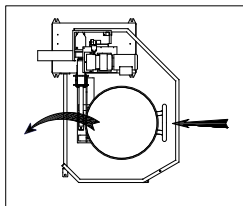
- Bowl height in dumped position up to 2 m
- Power: 1,1 kW
- Intensity: 2,8 A



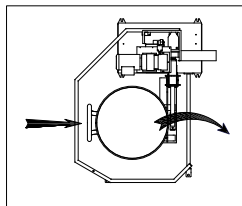
Go to the «product page» on our website

Tilting options:

Case #3



Case #4



Heavy duty machines

Maximum reliability and productivity

- Robustness
- Large-scale production
- Regularity and repeatability of your productions
- Versatility of recipes
- Ease of use and intuitive control

Warranty
2 YEARS
FOR PARTS



Fork mixer
2330 MAEHW

NEW
PLANETARY
MIXER



Planetary mixer
Phebus



Spiral mixer
SPI ACCESS

Go to the «product page»
on our website



General Features



- Sandblasted, schoop treated steel frame on feet
- Hydraulic bowl locking and head lifting
- Stainless steel bowl with conical bottom and DN 20 drain plug, on trolley
- Positive bowl driving system with gears and belt reduction
- Stainless steel, suspended bowl cover, with HDPE band and access door
- Stainless steel spiral - Other mixing tools on request
- Stainless steel rectangular central post with PT100 temperature sensor
- 2 digital timers + manual mode
- Cycle standby with lifting of the head while the kneading time remaining is kept in memory
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Intensity: 39 A
- IP 54

Specific rates and conditions apply



Bowl with conical bottom



Scraper (optional extra)

SPI 220 ACCESS

Code: B504072PA-STOCK

37 840 €

SPI 340 ACCESS

Code: B504068PA-STOCK

43 050 €

SPI 400 ACCESS

Code: B5040072PA-STOCK

43 745 €

Optional extras

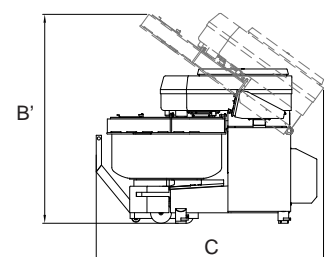
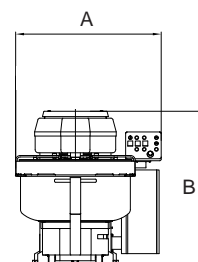
B50407102-DN20	Extra SPI 220 AC stainless steel bowl on trolley	5 185 €
B5040100-DN20	Extra SPI 340 AC stainless steel bowl on trolley	5 100 €
B50401102-DN20	Extra SPI 400 AC stainless steel bowl on trolley	5 555 €
B50402503	Bowl scraper for SPI 220 AC and SPI 340 AC mixer	1 000 €
B50402504	Bowl scraper for SPI 400 AC mixer	1 000 €

DIMENSIONS		SPI 220 AC	SPI 340 AC	SPI 400 AC
Capacity motorized bowl*	Total bowl volume (l)	220	340	400
	Maximum dough capacity (kg)	120	200	250
Tool motor (kW)		17,5	17,5	17,5
Bowl motor (kW)		1,1	1,1	1,1
Hydraulic system motor (kW)		0,4	0,4	0,4
(mm)	A	1300	1325	1395
	B	1475	1475	1475
	B'	1995	2020	2030
	C	1975	2005	2185
Weight (kg)		1395	1600	1750

*Example for an average hydration rate of 60%



Go to the «product page» on our website



General Features



- Steel frame painted in white, on feet
- Stainless steel bowl
- Clip bowl lifting system
- Aluminium 2 arm mixing tool
- Hydraulic bowl locking and head lifting
- Positive bowl driving system with gears and belt reduction
- Bowl speed adjustable by potentiometer
- Stainless steel bowl cover, with suspension and safety lever
- Control panel with 3 timers and 3 potentiometers
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IntensitY: 21 A
- IP 54

Specific rates and conditions apply



2330 MAEHW

Code: B50211000

41 165 €

Optional extra

B50203215-CI Extra stainless steel bowl on trolley

8 920€

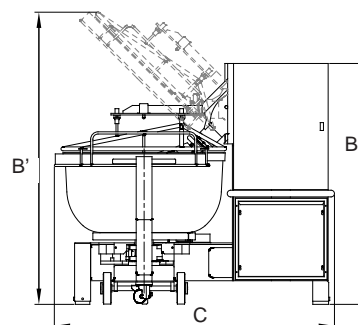
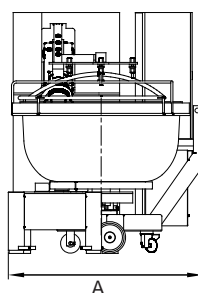


Cover with access door

DIMENSIONS		2330 MAEHW
Capacity motorized bowl*	Total bowl volume (l)	330
	Maximum dough capacity (kg)	160
Tool motor (kW)		7
Bowl motor (kW)		1,5
Hydraulic system motor (kW)		0,4
(mm)	A	1205
	B	1530
	B'	1850
	C	1760
Weight (kg)		1650



Go to the «product page» on our website



*Example for an average hydration rate of 60%

Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

Phebus MIXER



A planetary mixer
that revolutionizes your baking

Range from 80 to 200 L

NEW
PLANETARY
MIXER

Easy, intuitive aeration,
emulsion, crumbling
and whipping.

Warranty
2 YEARS

FOR PARTS

Digy touchscreen interface

- Programmable mixing speed and duration
- Save up to 100 recipes with 20 phases each
- 5 adjustable tool speeds

Stainless steel paddle and scraper

Other tool as optional add-ons, easily interchangeable thanks to the quick attachment system

Stainless steel cover with adjustable hatch

for adding ingredients during mixing

Stainless steel bowl on castor wheels

Bowl height adjustable for the user

Drain at the bottom of the bowl

for cleaning

Digy

Asymmetric feet

for an optimized work space



**NEW
PLANETARY
MIXER**

General Features



- All stainless steel planetary mixer
- Digt touchscreen interface
- 5 adjustable speeds
- Stainless steel bowl with drain plug on castor wheels
- Stainless steel paddle and scraper included
- Stainless steel cover with hatch
- Automatic bowl detection, mounting and lock
- Assisted and secure raising and lowering of the head
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

Specific rates and conditions apply



Phebus 80

Code: B501P0802

Upon request

- Power: 7,5 kW
- Intensity: 20 A

Phebus 100

Code: B501P1002

Upon request

- Power: 7,5 kW
- Intensity: 20 A

Optional extras

B10534403	80 L stainless steel bowl on castor wheels	Upon request
B10531883	100 L stainless steel bowl on castor wheels	Upon request
B022879E6	Stainless steel spiral for Phebus 80 mixer	Upon request
B10585746	Stainless steel spiral for Phebus 100 mixer	Upon request
B10585769	Stainless steel whip for Phebus 80 mixer	Upon request
B10585767	Stainless steel whip for Phebus 100 mixer	Upon request
B10585738	Scraper for Phebus 80 mixer	Upon request
B10585743	Scraper for Phebus 100 mixer	Upon request



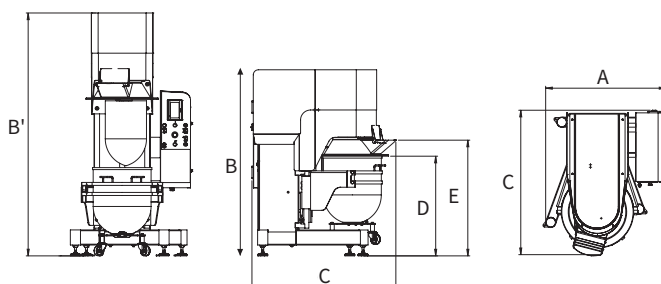
Paddle and scraper included



Go to the «product page» on our website

For any request of a PH 801 DT-4V or a PH 1001 DT-4V mixer, please contact us.

DIMENSIONS		Phebus 80	Phebus 100
(mm)	A	1190	1190
	B	1850	1850
	B'	2220	2310
	C	1430	1430
	D	1000	1000
	E	1150	1150
	Weight (kg)	1020	1030



Important: accessory orders that are disconnected from a machine order will be processed by our after-sale department.

General Features



- All stainless steel planetary mixer
- Digt touchscreen interface
- 5 adjustable speeds
- Stainless steel bowl with drain plug on castor wheels
- Stainless steel paddle and scraper included
- Stainless steel cover with hatch
- Automatic bowl detection, mounting and lock
- Assisted and secure raising and lowering of the head
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

NEW PLANETARY MIXER

Specific rates and conditions apply



Phebus 150

Code: B501P1502

Upon request

- Power: 7,5 kW
- Intensity: 20 A

Phebus 200

Code: B501P2002

Upon request

- Power: 7,5 kW
- Intensity: 20 A

Optional extras

B10531847	150 L stainless steel bowl on castor wheels	Upon request
B10574288	200 L stainless steel bowl on castor wheels	Upon request
B022894E3	Stainless steel spiral for Phebus 150 mixer	Upon request
B10585102	Stainless steel spiral for Phebus 200 mixer	Upon request
B10585765	Stainless steel whip for Phebus 150 mixer	Upon request
B10576008	Stainless steel whip for Phebus 200 mixer	Upon request
B10584753	Scraper for Phebus 150 mixer	Upon request
B10529063	Scraper for Phebus 200 mixer	Upon request



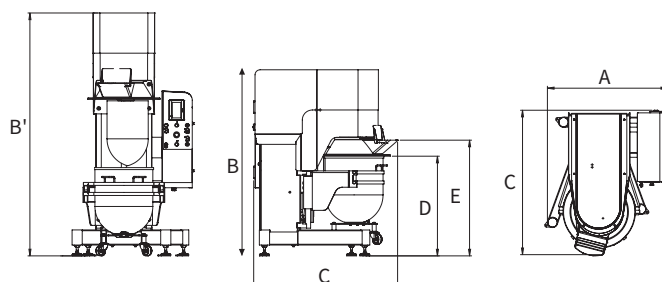
Paddle and scraper included



Go to the «product page» on our website

For any request of a PH 1501 DT-4V mixer, please contact us.

DIMENSIONS		Phebus 150	Phebus 200
(mm)	A	1190	1190
	B	1850	1850
	B'	2420	2420
	C	1430	1430
	D	1000	1000
Weight (kg)	E	1150	1150
		1040	1100



The expertise of the fork mixing tools

AXOPLUS

General features

Ideal for the kneading of a variety of doughs, the Axoplus pre-mixer combines high-shearing power with exceptional stretching capability.

- The 2-arm mixing tool makes it possible to knead tough dough as well as very wet dough, even for small quantities.
- The triple armed mixing tool is particularly suitable for the production pizza dough and catering products.



Phebus

General features

The Phebus arm, a reference in the industry, is extremely versatile.

- Its triangle shape allows for accurate, secure kneading to cover a wide range of recipes.



REX

General features

The traditional kneading of the Rex arm owes its success to the typical rounded shape of its 2-arm pre-mixer, which stretches the dough without shearing it.

- Ideal for kneading soft and more hydrated dough, it does wonders for traditional bread.



MAHOT

General features

The Mahot fork mixer features a unique high performance arm. With its self-breaking system integrated into the kneading, it holds back the dough to significantly reduce working time.

- The concave shape of the arm ensures better penetration in the dough, and therefore better oxygenation.










IMPORTANT: The use of our image and brands for advertising is subject to prior approval.

Recipes



PH Digy PLANETARY MIXER

Applications		Maxi	Maxi	Maxi	Maxi	Tools	Speeds			
		20 L	40 L	60 L	80 L		1	2	3	4/5
Flour and water mixture (dough)	kg	8	15	17	-		●			
Speciality breads (dough)	kg	6	13	20	-		●	●		
Pizza (dough)	kg	7,5	16	24	-		●			
Croissant (dough)	kg	8	15	21	-		●	●		
Brioche (dough)	kg	10,5	21	25	-		●	●		
Chou pastry (dough)	kg	11	22	33	-		●	●		
Short crust pastry (dough)	kg	8	15	17	-		●	●		
Sweet dough (dough)	kg	8	15	17	-		●	●		
Meat	kg	10	20	30	-		●	●		
Egg white	nb	32	70	90	110				●	●
Meringue	Useful litres	13	26	39	52				●	●
Puree	kg	10	20	30	40		●	●		
Fondant	kg	8	16	24	32		●	●		

(Maximum mixture quantity recommended for this equipment)

Lexicon

FORK MIXERS

- S = Manual mode: one timer
- M = Manual and automatic modes
- EW = Motorized bowl with bowl speed variation
- AL = Removable bowl
- H = Hydraulic head lifting and bowl locking

ALL MACHINES

- IP 54 = The ingress protection rating (IP54) is an international standard of the International Electrotechnical Commission relating to sealing.
The « 5 » rating corresponds to the ingress protection rating against dust, the « 4 » rating to the ingress protection rating against water.

ENTRY INTO FORCE

1. Any Contract signed between the Supplier and the Purchaser will become effective on the date upon which all following conditions are fulfilled:

- a) receipt by the Seller of the written order confirmation;
- b) receipt by the Seller of the advance payment as stipulated in Article 39 of these general conditions;
- c) notification of the opening of the irrevocable letter of credit and its confirmation by Supplier's bank, if applicable; and
- d) grant by the Purchaser of all information and documents necessary for the performance of the orders.

DEFINITIONS

2. In these general conditions the following terms have the meanings hereunder assigned to them:

«Contract» means the written agreement between the parties concerning delivery and performance of the Works and all appendices, including agreed amendments and additions to the said documents;

«Price» means the payment to be made for the Works;

«Gross Negligence» means an act or omission implying either a failure to pay due regard to serious consequences, which a conscientious contracting party would normally foresee as likely to ensure, or a deliberate disregard of the consequences of such an act or omission;

«Plant» means the machinery, apparatus, materials, articles, documentation, software and other products to be supplied by the Supplier under the Contract;

«Site» means the place where the Plant is to be installed, including as much of the surrounding area as is necessary for unloading, storage and internal transport of the Plant and installation equipment;

«Works» means the Plant, installation of the Plant and any other work to be carried out by the Supplier under the Contract.

DRAWINGS AND TECHNICAL INFORMATION

3. All drawings and technical documents relating to the Works submitted by one party to the other, prior or subsequent to the formation of the Contract, will remain the property of the submitting party.

Drawings, technical documents or other technical information received by one party shall not, without the consent of the other party, be used for any other purpose than that for which they were provided. They may not, without the consent of the submitting party, otherwise be used or copied, reproduced, transmitted or communicated to a third party.

4. The Supplier will, no later than at the date of taking-over, provide free of charge information and drawings which are necessary to permit the Purchaser to commission, operate and maintain the Works. Such information and drawings will be supplied in two copies. The Supplier is obliged to provide manufacturing drawings for the Plant or for spare parts.

TESTS BEFORE SHIPMENT

5. Tests before shipment of the Plant provided for in the Contract will, unless otherwise agreed, be carried out at the place of manufacture during normal working hours.

If the Contract does not specify the technical requirements, the tests will be carried out in accordance with general practice of industry in the country of manufacture.

6. The Supplier will notify the Purchaser in writing of these tests in sufficient time to permit the Purchaser to be represented at the tests. If the Purchaser is not represented, the test report will be sent to the Purchaser and will be accepted as accurate.

7. If the tests show the Plant not to be in accordance with the Contract, the Supplier will without delay remedy any deficiencies in order to ensure that the Plant complies with the Contract. New tests shall then be carried out at the Purchaser's request, unless the deficiency was insignificant.

8. The Supplier will bear all costs for tests before shipment of the Plant. The Purchaser shall however bear all travelling and living expenses for his representatives in connection with such tests.

PREPARATORY WORK AND WORKING CONDITIONS

9. The Supplier will in good time provide drawings showing the manner in which the Plant is to be installed, together with all information required for preparing suitable foundations, for providing access for the Plant and any necessary equipment to the Site and for making all necessary connections to the Works.

10. The Purchaser will in good time undertake preparatory work to ensure that the conditions necessary for installation of the Plant and for the correct operation of the Works are fulfilled. This shall not apply to preparatory work which according to the Contract is to be performed by the Supplier.

11. The preparatory work referred to in Clause 10 will be carried out by the Purchaser in accordance with the drawings and information provided by the Supplier under Clause 9. In any case the Purchaser will ensure that the foundations are structurally sound. If the Purchaser is responsible for transporting the Plant on the Site, he will ensure that the Plant is on the Site before the agreed date for starting the installation work.

12. If an error or omission in the drawings or information referred to in Clause 9 is discovered by the Supplier or notified to him in writing before expiry of the period referred to in Clause 49, the costs of any necessary remedial work shall be borne by the Supplier.

13. The Purchaser shall ensure that:

- a) the Supplier's personnel are able to start work in accordance with the agreed time schedule and to work during normal working hours;
- b) he has, in good time before installation is started, informed the Supplier in writing of all relevant safety regulations in force at the Site. All the necessary safety and precautionary measures shall have been taken before installation is started and shall be maintained;
- c) he has made available to the Supplier free of charge at the proper time on the Site all necessary cranes, lifting equipment and equipment for transport on the Site, auxiliary tools, machinery, materials and supplies (including fuel, oils, grease and other materials, gas, water, electricity, steam, compressed air, heating, lighting, etc.) as well as the measuring and testing instruments of the Purchaser available on the Site. The Supplier will specify in writing his requirements concerning such cranes, lifting equipment, measuring and testing instruments and equipment for transport on the Site at the latest one (1) month before agreed date for starting the installation work;
- d) he has made available to the Supplier free of charge sufficient offices on the Site, equipped with telephone and access to the Internet;
- e) he has made available to the Supplier free of charge necessary storage facilities, providing protection against theft and deterioration of the Plant, the tools and equipment required for installation and the personal effects of the Supplier's personnel.

14. Upon the Supplier's request in good time, the Purchaser will make available to the Supplier, free of charge, such labour and operators as may be specified in the Contract or as may reasonably be required for the purpose of the Contract. The persons made available by the Purchaser under this clause shall provide their own tools. The Supplier will not be liable for such labour provided by the Purchaser or for any acts or omissions of the persons concerned.

15. If the Supplier so requires, the Purchaser will give all necessary assistance required for the import and re-export of the Supplier's equipment and tools, including assistance with customs formalities. The assistance as such shall be provided free of charge.

16. The Purchaser will give all necessary assistance to ensure that the Supplier's personnel obtain, in good time, visas and any official entry, exit or work permits and (if necessary) tax certificates required in the Purchaser's country, as well as access to the Site. The assistance as such shall be provided free of charge.

17. The parties will, no later than when the Supplier gives notice that the Plant is ready for dispatch from the place of manufacture, each appoint a representative in writing to act on their behalf during the work on the Site. The representatives will be present on or near the Site during working hours. Unless otherwise specified in the Contract, the representatives shall be authorized to act in all matters concerning the installation work.

PURCHASER'S DEFAULT

18. If the Purchaser anticipates that he will be unable to fulfill in time his obligations necessary for carrying out installation, including complying with the conditions specified in Clauses 10, 11 and 13-16, he will forthwith notify the Supplier in writing, stating the reason and, if possible, the time when he will be able to carry out his obligations.

19. Without prejudice to the Supplier's rights under Clause 20, if the Purchaser fails to fulfil, correctly and in time, his obligations necessary for carrying out installation, including to comply with the conditions specified in Clauses 10, 11, 13-16, the following shall apply:

- a) the Supplier may at its own discretion choose to carry out or employ a third party to carry out the Purchaser's obligations or otherwise take such measures as are appropriate under the circumstances in order to avoid or alleviate the effects of the Purchaser's default;
- b) the Supplier may suspend in whole or in part his performance of the Contract. He will forthwith notify the Purchaser in writing of such suspension;
- c) if the Plant has not yet been delivered to the Site, the Supplier will arrange for storage of the Plant at the Purchaser's risk. The Supplier will also, if the Purchaser so requires, insure the Plant.
- d) the Purchaser will pay any part of the Price which, but for the default, would have become due.

20. If taking-over is prevented by the Purchaser's default as referred to in Clause 19 and this is not due to any such circumstance as mentioned in Clause 63, the Supplier may also by written notice require the Purchaser to remedy his default within a final reasonable period.

If, for any reason which is not attributable to the Supplier, the Purchaser fails to remedy his default within such period, the Supplier may by written notice terminate the Contract in whole or in part. The Supplier will then be entitled to compensation for the loss he suffers by reason of the Purchaser's default, including any consequential and indirect loss. The compensation will not exceed that part of the Price which is attributable to that part of the Works in respect of which the Contract is terminated.

LOCAL LAWS AND REGULATIONS

21. The Supplier will ensure that the Works are carried out and are in accordance with any laws, regulations and rules which are applicable to the Works. If required by the Supplier, the Purchaser will provide the relevant information on these laws, regulations and rules in writing.

22. The Supplier will carry out any variation work necessary to comply with changes in laws, regulations and rules, referred to in Clause 21, or in their generally accepted interpretation, occurring between the date of submission of the tender and taking-over. The Purchaser will bear the extra costs and other consequences resulting from such changes, including variation work.

PASSING OF RISK

23. The risk of loss of or damage to the Plant will pass to the Purchaser in accordance with the agreed Incoterm®, which shall be construed in accordance with the INCOTERMS® in force at the date of formation of the Contract. If no Incoterm® has been specifically agreed, delivery of the Plant will be Free Carrier (FCA) at the place named by the Supplier.

Any risk of loss of or damage to the Works not covered by the first paragraph of this Clause will pass to the Purchaser on taking-over of the Works. Any loss of or damage to the Plant and Works after the risk has passed to the Purchaser will be at the risk of the Purchaser, unless such loss or damage results from the Supplier's negligence.

TAKING-OVER TESTS

24. When installation has been completed taking-over tests will, unless otherwise agreed, be carried out to determine whether the Works are required for taking-over according to the Contract. The Supplier will notify the Purchaser in writing that the Works are ready for taking-over. He will in this notice give a date for taking-over tests, giving the Purchaser sufficient time to prepare for and be present at these tests.

The Purchaser will bear costs of taking-over tests. The Supplier will however bear all costs relating to his personnel and his other representatives.

25. The Purchaser will provide free of charge any power, lubricants, water, fuel, raw materials and other materials required for the taking-over tests and for final adjustments in preparing for these tests. He will also install free of charge any equipment and provide any labour or other assistance necessary for carrying out the taking-over tests.

26. If, after having been notified in accordance with Clause 24, the Purchaser fails to fulfil his obligations under Clause 25 or otherwise prevents the taking-over tests from being carried out, the tests will be regarded as having been satisfactorily completed at the starting date for taking-over tests stated in the Supplier's notice.

27. The taking-over tests will be carried out during normal working hours. If the Contract does not specify the technical requirements, the tests will be carried out in accordance with general practice in the industry in the Purchaser's country.

28. The Supplier will prepare a report of the taking-over tests. This report will be sent to the Purchaser. If the Purchaser has not been represented at the taking-over tests after having been notified in accordance with Clause 24, the test report will be accepted as accurate.

29. If the taking-over tests show the Works not to be in accordance with the Contract, the Supplier will without delay remedy the deficiencies. If the Purchaser so requires in writing without delay, new tests shall be carried out in accordance with Clauses 24-28. This will not apply when the deficiency was insignificant.

TAKING-OVER
30. Taking-over of the Works will be considered to take place:

- a) when the taking-over tests have been satisfactorily completed or are regarded under Clause 26 as having been satisfactorily completed, or
- b) where the parties have agreed not to carry out taking-over tests, when the Purchaser has received a Supplier's written notice that the Works have been completed, provided that the Works are as required for taking-over according to the Contract.

Minor deficiencies which do not affect the efficiency of the Works shall not prevent taking-over. The Supplier's obligation to install the Plant at the Site is fulfilled when the Works are taken over pursuant to this Clause 30, notwithstanding his obligation to remedy any remaining minor deficiencies.

31. The Purchaser is not entitled to use the Works or any part thereof before taking-over. If the Purchaser does so without the Supplier's written consent, the Works will be deemed to have been taken over. The Supplier is then relieved of his duty to carry out taking-over tests.

32. As soon as the Works have been taken over in accordance with Clause 30 or 31, the period referred to in Clause 49 will start to run. The Purchaser will, at the Supplier's written request, issue a certificate stating when the Works have been taken over. The Purchaser's failure to issue a certificate shall not affect taking-over according to Clauses 30 and 31.

SUPPLIER'S DELAY

33. If the parties, instead of specifying the date for taking-over, have specified a period of time within which taking-over will take place, such period will start to run as soon as the Contract is entered into and all agreed preconditions to be fulfilled by the Purchaser have been satisfied, such as official formalities, payments due at the formation of the Contract and securities.

34. If the Supplier anticipates that he will not be able to fulfil his obligations for taking-over before or at the time for taking-over, he will forthwith notify the Purchaser thereof in writing, stating the reason and, if possible, the time when taking-over can be expected.

35. The Supplier will be entitled to an extension of the time for taking-over if delay occurs:

- a) because of any of the circumstances referred to in Clause 63, or
- b) as a result of variation work under Clause 22, or
- c) as a result of suspension under Clauses 19, 41 or 66, or
- d) by an act or omission on the part of the Purchaser or any other circumstances attributable to the Purchaser.

The extension will be as necessary having regard to all the relevant circumstances. This provision applies regardless of whether the reason of the delay occurs before or after the agreed time for taking-over.

36. If the Works are not completed at the agreed time for taking-over, the Purchaser will be entitled to liquidated damages from the date on which taking-over should have taken place.

The liquidated damages will be payable at a rate of 0.5 per cent of the Price for each week of delay. The liquidated damages will not exceed five per cent (5%) of the Price.

If only part of the Works is delayed, the liquidated damages will be calculated on that part of the Price which is attributable to such part of the Works as cannot in consequence of the delay be used as intended by the Purchaser.

The liquidated damages become due at the Purchaser's written demand, but not before taking-over has taken place or the Contract is terminated under Clause 37.

The Purchaser shall forfeit his right to liquidated damages if he has not lodged a written claim for such damages within six (6) months after the time when taking-over should have taken place.

GENERAL TERMS AND CONDITIONS - VMI (September 2015)

37. If the delay is such that the Purchaser is entitled to maximum liquidated damages under Clause 36 and if the Works are still not ready for taking-over, the Purchaser may in writing demand completion of the Works, by registered letter with acknowledgment of receipt. If the registered letter stays without any effects within a one (1) week period, and this is not due to any circumstance which is attributable to the Purchaser, then the Purchaser may by written notice to the Supplier terminate the Contract in respect of such part of the Works as cannot in consequence of the Supplier's failure be used as intended by the parties.

If the Purchaser terminates the Contract he will be entitled to compensation for the loss he suffers as a result of the Supplier's delay. The total compensation, including the liquidated damages which are payable under Clause 36, will not exceed fifteen per cent (15%) of that part of the Price which is attributable to the part of the Works in respect of which the Contract is terminated.

38. Liquidated damages under Clause 36 and termination of the Contract with limited compensation under Clause 37 will be the only remedies available to the Purchaser in case of delay on the part of the Supplier. All other claims against the Supplier based on such delay will be executed, except where the Supplier has been guilty of Gross Negligence.

PAYMENT

39. Unless otherwise agreed, payment will be made within thirty (30) days after the date of the invoice as follows:

- 40% of the Price at the formation of the Contract,
- 50% when the Supplier notifies the Purchaser that the Plant or the essential part of it is ready for dispatch from the place of manufacture,
- 10% on taking-over.

40. If installation is delayed due to a cause which is attributable to the Purchaser, the Purchaser will compensate the Supplier for any resulting additional costs, including but not limited to:

- a) waiting time and time spent on extra journeys;
- b) costs and extra work resulting from the delay, including removing, securing and setting up installation equipment;
- c) additional costs, including costs as a result of the Supplier having to keep his equipment at the Site for a longer time than expected;
- d) additional costs for journeys and board and lodging for the Supplier's personnel;
- e) additional financing costs and costs of insurance;
- f) other documented costs incurred by the Supplier as a result of changes in the installation programme.

41. If the Purchaser fails to pay by a stipulated date, the Supplier will be entitled to interest from the day on which payment was due and to compensation for recovery costs without prejudice of any other rights and remedies. The rate of interest shall be as agreed between the parties or otherwise 8 percentage points above the rate of the main refinancing facility of the European Central Bank. The compensation for recovery costs shall be one per cent (1%) of the amount for which interest for late payment becomes due, with a minimum of forty euros (40€).

In case of late payment and in case the Purchaser fails to give an agreed security by the stipulated date the Supplier may, after having notified the Purchaser in writing, suspend his performance of the Contract until he receives payment or, where appropriate, until the Purchaser gives the agreed security. If the Purchaser has not paid the amount due within three (3) months, the Supplier will be entitled to terminate the Contract by written notice to the Purchaser and, in addition to the interest and compensation of recovery costs according to this Clause 41, to claim compensation for the loss he incurs. Such compensation will not exceed the Price.

RETENTION OF TITLE

42. The Plant remains the property of the Supplier until paid for in full, including payment for installation of the Plant. The Purchaser will at the request of the Supplier assist him in taking any measures necessary to protect the Supplier's title to the Plant. The retention of title will not affect the passing of risk under Clause 23.

LIABILITY FOR DAMAGE TO PROPERTY BEFORE TAKING-OVER

43. The Supplier will be liable for any damage to the Works which occurs before the risk has passed to the Purchaser. This applies irrespective of the cause of the damage, unless the damage has been caused by the Purchaser or anyone for whom he is

responsible in connection with performance of the Contract. If the Supplier is not liable for the damage to the Works in accordance with this Clause, the Purchaser may still require the Supplier to remedy the damage, be it at the Purchaser's cost.

44. The Supplier will be liable for damage to the Purchaser's property occurring before taking-over of the Works only if it is proved that such damage was caused by negligence on the part of the Supplier or anyone for whom he is responsible in connection with the performance of the Contract. The Supplier will however under no circumstances be liable for loss of production, loss of profit or any other consequential or indirect loss.

LIABILITY FOR DEFECTS

45. Pursuant to the provisions of Clauses 46-61, the Supplier will remedy any defect or nonconformity (hereinafter the «Defect(s)») in the Works resulting from faulty design, materials or workmanship.

46. The Supplier will not be liable for Defects arising out of materials provided or a design stipulated or specified by the Purchaser.

47. The Supplier will only be liable for Defects which appear under the conditions of operation provided for in the Contract and under proper use of the Works.

48. The Supplier will not be liable for Defects caused by circumstances which arise after the risk has passed to the Purchaser, e.g. Defects due to faulty maintenance or faulty repair by the Purchaser or to alterations carried out without the Supplier's written consent. The Supplier will neither be liable for normal wear and tear nor for deterioration.

49. The Supplier's liability will be limited to Defects in the Works which appear within a period one (1) year from taking-over. If the use of the Works exceeds that which is agreed, this period will be reduced proportionately. If taking-over has been delayed for reasons which are attributable to the Purchaser, the Supplier's liability for Defects will not, except as stated in Clause 50, be extended beyond eighteen (18) months after delivery of the Plant.

50. When a Defect in a part of the Works has been remedied, the Supplier will be liable for Defects in the repaired or replaced part under the same terms and conditions as those applicable to the original Works for a period of six (6) months. For the remaining parts of the Works the period mentioned in Clause 49 will be extended only by a period equal to the period during which and to the extent that the Works could not be used as a result of the Defect.

51. The Purchaser will without undue delay notify the Supplier in writing of any Defect which appears. Such notice will under no circumstances be given later than two (2) weeks after the expiry of the period given in Clause 49 or the extended period(s) under Clause 50, where applicable. The notice will contain a description of the Defect.

If the Purchaser fails to notify the Supplier in writing of a Defect within the time limits set forth in the first paragraph of this Clause, he will lose his right to have the defect remedied.

Where the Defect is such that it may cause damage, the Purchaser will immediately inform the Supplier in writing. The Purchaser will bear the risk of damage to the Works resulting from his failure so to notify. The Purchaser will take reasonable measures to minimize damage and will in that respect comply with instructions of the Supplier.

52. On receipt of the notice under Clause 51 the Supplier will at its own cost remedy the Defect without undue delay, as stipulated in Clauses 45-61. The time for remedial work will be chosen in order not to interfere unnecessarily with the Purchaser's activities.

Remedial work will be carried out at the Site, unless the Supplier deems it more appropriate, having regard to the interests of both parties, that the defective part or the Plant is sent to him or a destination specified by him. Where remedial work is carried out at the Site, Clauses 13-16 and 44 will apply correspondingly.

If the Defect can be remedied by replacement or repair of a Defective part and if dismantling and re-installation of the part do not require special knowledge, the Supplier may demand that the Defective part is sent to him or a destination specified by him. In such case the Supplier will have fulfilled his obligations in respect of the Defect when he delivers a duly repaired part or a part in replacement to the Purchaser.

53. The Purchaser will at its own expense provide access to the Works and arrange for any interven-

tion on equipment other than the Works, to the extent that this is necessary to remedy the Defect.

54. Unless otherwise agreed, necessary transport of the Plant or parts thereof to and from the Supplier in connection with the remedying of Defects for which the Supplier is liable will be at the risk and expense of the Supplier. The Purchaser will follow the Supplier's instructions regarding such transport.

55. Unless otherwise agreed, the Purchaser will bear any additional costs which the Supplier incurs for remedying the Defect caused by the Works being located in a place other than the Site.

56. Defective parts which have been replaced will be made available to the Supplier and will be his property.

57. If the Purchaser has given such notice as mentioned in Clause 51 and no Defect is found for which the Supplier is liable, the Supplier will be entitled to compensation for the costs he incurs as a result of the notice.

58. If the Supplier does not fulfil his obligations under Clause 52, the Purchaser may by written notice, require fulfilment of the Supplier's obligations. If the written notice stays without any effects within a one (1) week period, the Purchaser may himself undertake or employ a third party to undertake necessary repair work at the risk and expense of the Supplier. Where successful repair work has been undertaken by the Purchaser or a third party, reimbursement by the Supplier or reasonable costs incurred by the Purchaser will be in full settlement of the Supplier's liabilities for the said Defect.

59. Where the Defect has not been successfully remedied, as stipulated under Clause 58:

a) the Purchaser will be entitled to a reduction of the Price in proportion to the reduced value of the Works, provided that under no circumstances will such reduction exceed fifteen per cent (15%) of the Price, or, where the defect is so substantial as to significantly deprive the Purchaser of the benefit of the Contract as regards to the Works or a substantial part of it,

b) the Purchaser may terminate the Contract by written notice to the Supplier in respect of such part of the Works as cannot in consequence of the Defect be used as intended by the parties. The Purchaser will then be entitled to compensation for his loss, costs and damages up to a maximum of fifteen per cent (15%) of that part of the Price which is attributable to the part of the Works in respect of which the Contract is terminated.

60. Notwithstanding the provisions of Clauses 45-59 the Supplier will not be liable for Defects in any part of the Works for more than one (1) year from the end of the liability period referred to in Clause 49 of from the end of any other liability period agreed upon by the parties.

61. Save as stipulated in Clauses 45-60, the Supplier will not be liable for Defects. This limitation of the Supplier's liability will not apply if he has been guilty of Gross Negligence.

ALLOCATION OF LIABILITY FOR DAMAGE CAUSED BY THE WORKS

62. The Supplier will not be liable for any damage to property caused by the Works after taking-over and whilst the Works are in the possession of the Purchaser. Nor will the Supplier be liable for any damage to products manufactured by the Purchaser or to products of which the Purchaser's products form a part.

If the Supplier incurs liability towards any third party for such damage to property as described in the preceding paragraph, the Purchaser will indemnify, defend and hold the Supplier harmless.

If a claim for damage as described in this Clause is lodged by a third party against one of the parties, the latter party will forthwith inform the other part thereof in writing.

The Supplier and the Purchaser will be mutually obliged to let themselves be summoned to the court or arbitral tribunal examining claims for damages lodged against one of them on the basis of damage allegedly caused by the Works. The liability between the Supplier and the Purchaser will however be settled in accordance with Clause 69.

This limitation of the Supplier's liability in the first paragraph of this Clause will not apply where the Supplier has been guilty of Gross Negligence.

63. Either party will be entitled to suspend performance of his obligations under the Contract to the extent that such performance is impeded or made

unreasonably onerous by Force Majeure, meaning any of the following circumstances: industrial disputes and any other circumstance beyond the control of the parties, such as fire, war, extensive military mobilization, insurrection, requisition, seizure, embargo, restrictions in the use of power, currency and export restrictions, epidemics, natural disasters, extreme natural events, terrorist acts and defects or delay in deliveries by sub-contractors caused by any such circumstance referred to in this Clause.

A circumstance referred to in this Clause, whether occurring prior to or after the formation of the Contract, will give a right to suspension only if its effect on the performance of the Contract could not be foreseen at the time of the formation of the Contract. 64. The party claiming to be affected by Force Majeure will notify the other party in writing without delay on the intervention and on the cessation of such circumstance. If a party fails to give such notice, the other party will be entitled to compensation for any additional costs which he incurs and which he could have avoided had he received such notice. If the Force Majeure prevents the Purchaser from fulfilling his obligations, he will compensate the Supplier for expenses incurred in securing and protecting the Works.

65. Regardless of what might otherwise follow from these general conditions, either party shall be entitled to terminate the Contract by written notice to the other party if performance of the Contract is suspended under Clause 63 for more than six (6) months.

ANTICIPATED NON-PERFORMANCE

66. Notwithstanding other provisions in these general conditions regarding suspension, each party will be entitled to suspend the performance of his obligations under the Contract where it is clear from the circumstances that the other party is not going to perform his obligations. A party suspending his performance of the Contract will forthwith notify the other party thereof in writing.

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT

67. Concerning equipment within electrical and electronic equipment scope governed by French decree implementing Directive 2002/96/EC of the European Parliament and of the Council of 27 January 2003, the Purchaser will be responsible, unless otherwise stated, of management of these waste, according to principles detailed in Supplier's user guides. The Purchaser will, after elimination of the waste, provide to the Supplier, the proof of respect of its obligations. Failing this, the Purchaser will be considered as liable for non execution of these obligations and the Supplier will be entitled to liquidated damages.

LIABILITY

68. The Supplier will not be liable to the Purchaser, its agents, employees, successors and assignees, for any consequential, incidental, punitive or special damage of any kind or nature, including without limitation, for any losses, costs, damages, loss of revenue or profit, incurred or suffered by the Purchaser or any third party as a result of, or arising out of, loss of use of the Works in all or in part or any failure of Supplier in connection with the Contract.

THE TOTAL AND CUMULATIVE LIABILITY OF SUPPLIER, ARISING OUT OR IN CONNECTION WITH THE CONTRACT, WILL NEVER EXCEED SIXTY PERCENT (60%) OF THE CONTRACT PRICE.

The Purchaser waives any claims, legal action or recourse and will hold Supplier and its insurers harmless from any claim, legal action or recourse that might be raised by its own insurers in excess of such amount. The foregoing will not affect the right of the Purchaser to claim for compensation against Supplier with respect to damage that the Purchaser may suffer as a result of Gross Negligence of Supplier.

DISPUTES AND APPLICABLE LAW

69. All disputes arising out of or in connection with the Contract shall be finally settled under the Rules of Arbitration of the International Chamber of Commerce by one or more arbitrators appointed in accordance with the said Rules. Place of arbitration will be the place of Supplier's headquarters.

70. The Contract shall be governed by the substantive law of the Supplier's country.

Our commitments as a French manufacturer



DID YOU KNOW?

The sale of mixing equipment comes with responsibility.

Offer a machine that is designed in compliance with European standards.



Taking care of the end users health and safety...

By equipping all of our mixers with a transparent cover that limits flour dust emissions, and in application of the NF EN 453 standards for kneaders and NF EN 454 for planetary mixers.

NF EN 453 (Extract from article 5.7)

« Emissions of flour dust from the kneader must be limited by using a solid locked protector (e.g.: an entire lid). When the manufacturer uses other methods to limit dust emissions, they must be at least as effective as a locked protector ».

NF EN 454 (Extract from article 5.9)

« Flour dust emissions from Class 2 planetary mixers shall be limited by using an entire interlocked protector (e.g. a lid without opening). When the manufacturer uses other methods to limit dust emissions, they must be at least as effective as an entire interlocked protector.»



Responsible production...

By recycling WEEE (Waste Electrical and Electronic Equipment) from your VMI equipment pursuant to French Decree No. 2014928.

French Decree 2014-928 (Extract from article R. 543-174.-I.-1°)

‘Producers shall be any physical or legal person who, whatever the sales technique used, including distance communication within the meaning of the 97/7/EC Directive of the European Parliament and of the Council of 20 May 1997 regarding the protection of consumers in terms of distance contracts:

« Is established in France and manufactures electrical and electronic

equipment under its own name or brand, or has electrical and electronic equipment designed or manufactured and markets it under its own name or trademark in France »;

« Is established in France and places on the market, in a professional capacity, electrical and electronic equipment from a third country or another Member State ».

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VMI designs and manufactures a full range of best-in-class kneaders and mixers for artisan and industrial bakers. The widest high-quality choice in the bakery, cakes, pastry and catering industries...

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