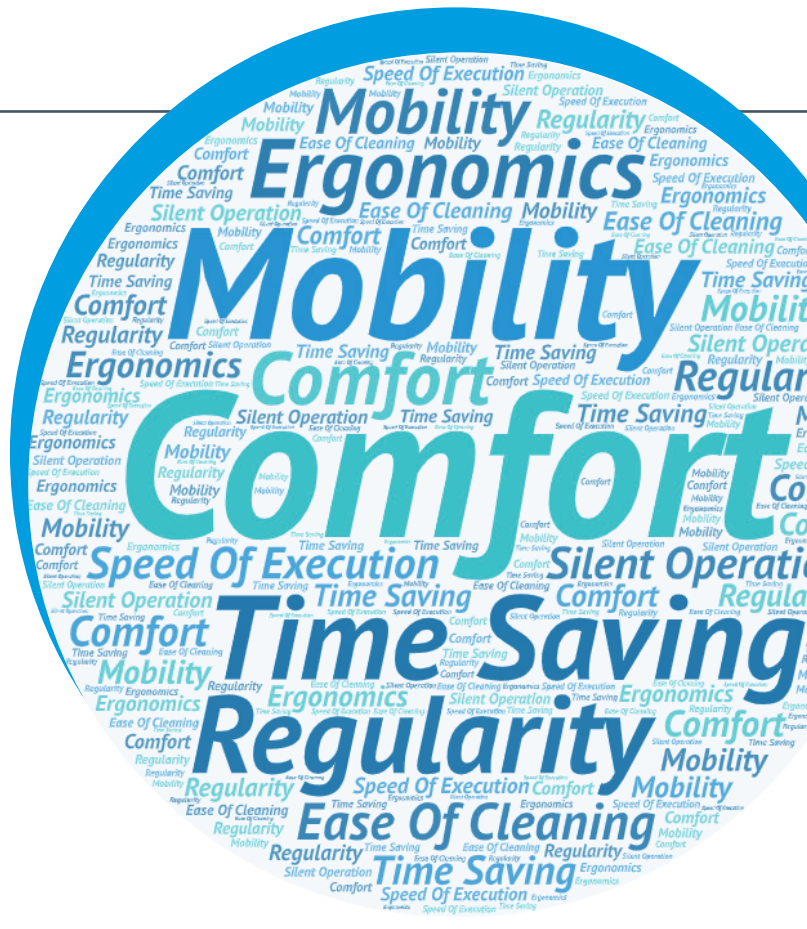


MIXING SOLUTIONS FOR BAKERS AND PASTRY CHEFS

▶ VMI MAKES LIFE EASIER

Thanks to equipment specially designed to improve the comfort and ergonomics of your work station!



PH DIGY mixers



 Intuitive

FEATURES

- > Models from 20 to 80 liters
- > Comes with 3 tools (whisk, paddle, and spiral except for the 80-liter model)
- > 20 and 40 L models: 200 V
60 and 80 L models: 400 V 3-phase



Watch the demonstration video of the PH mixer



Consistency and reproducibility of your productions

> The DIGY interface allows you to program about **100 customized recipes** with up to 20 steps. Once the recipes are programmed, all you have to do is run their production cycle.



Hygiene and cleanability

- > The Digy touchscreen provides resistance to impacts and is sealed from moisture and flour dust (IP 65 standard).
- > The compact, sealed and flush-type satellite facilitates cleaning.
- > The rotating and removable protection prevents projections (NF EN 454 standard).



Working comfort

- > Assisted raising and lowering of the bowl.
- > The mixer is **silent** and thus contributes to limit the nervous fatigue on a daily basis.
- > With **the bowl trolley** (option), you limit carrying heavy loads.



Mobility

> The **front retractable castor wheels** delivered with the equipment make it possible to easily **move** the machine and to **clean** the work zone.

SPI 63 DIGY mixers



FEATURES

- > Max capacity 40 kg of dough (average hydration rate of 60%)
- > Standard version: spiral tool
- Snacking version:
 - quick attachment system
 - paddle tool and scraper
 - drain plug
- > 400 V 3-phase



Version SPI 63 Digy Snacking



Ergonomic



Watch the demonstration video of the SPI 63 Digy

+ Consistency and reproducibility of your productions

> The DIGY interface allows you to program about **100 customized recipes**. Once the recipes are programmed, all you have to do is run their production cycle.

+ Hygiene and cleanability

- > The Digy touchscreen provides resistance to impacts and is sealed from moisture and flour dust (IP 65 standard).
- > The compact, sealed and flush-type satellite facilitates cleaning.
- > The bowl cover made from transparent PETG reduced flour dust emissions (NF EN 453 standard).
- > The drain plug (Digy Snacking model) facilitates bowl cleaning.

+ Working comfort and safety

- > The raising and lowering of the head, via simple manipulations of the cover, facilitate access to the bowl and cleaning.
- > The hatch on the cover allows ingredients to be added during mixing.
- > The mixer is **silent** and thus contributes to limit the nervous fatigue on a daily basis.
- > The tools can be changed easily thanks to the quick attachment system (SPI 63 Digy Snacking model).

+ Easy to move

> The optional castor **wheel kit** makes it easy to **move** the machine and to **clean** the work environment.

Genius DIGY mixers

FEATURES

- > Models with 60 to 160 kg of dough (maximum capacity for an average hydration rate of 60%)
- > Tool: spiral
- > 400 V 3-phase



Watch the demonstration video of the Genius mixer

+ Consistency and reproducibility of your productions

> The DIGY interface allows you to program about **100 customized recipes**. Once the recipes are programmed, all you have to do is run their production cycle.

+ Easy to move

> A **pedal built into the frame** makes it easy to **move** the mixer.

+ Working comfort

> Carrying buckets is a thing of the past thanks to the water inlet that makes it possible to hydrate your flours and bathe your dough with warm water during production.

> The **bowl height** was designed to limit physical constraints during access to the mixing area.

> The hatch on the cover allows ingredients to be added during mixing.

> The mixer is **silent** and thus contributes to limit the nervous fatigue on a daily basis.

> An **access hatch** to the parts of the machine facilitates troubleshooting.

+ Hygiene and cleanability

> The Digy touchscreen provides resistance to impacts and is sealed from moisture and flour dust (IP 65 standard).

> The bowl cover made from transparent PETG reduces flour dust emissions (NF EN 453 standard).

> The drain plug at the bottom of the bowl simplifies the cleaning phase.

Our commitments as a French manufacturer



VMI helps you feel good at work

Thanks to high-performance equipment that is designed to facilitate your comfort every day and limit physical and nervous fatigue.

Ensure your safety

- > Compliant with the Machine Directive
- > Safe operation (machine stops as soon as the cover is opened)

Working with your constraints

- > Recording of your recipes and production parameters
- > Quick tool attachment system

Improve your comfort of use on a daily basis

- > Low noise level
- > Equipment quick and easy to empty and clean
- > Easy maintenance

Combats baker's asthma

- > Machines with a watertight solid cover to limit the emission of flour dust (NF EN 453 and NF EN 454 standards)
- > Soft start of the tool

Reduce musculoskeletal disorders (MSDs)

- > Equipment adapted to the height of the users
- > Castor wheels to facilitate moving
- > Bowl trolley to reduce handling heavy loads



70 rue Anne de Bretagne
85600 Montaigu Vendée - France
sales-food@vmimixing.com
vmimixing.com



A company of LINXIS GROUP