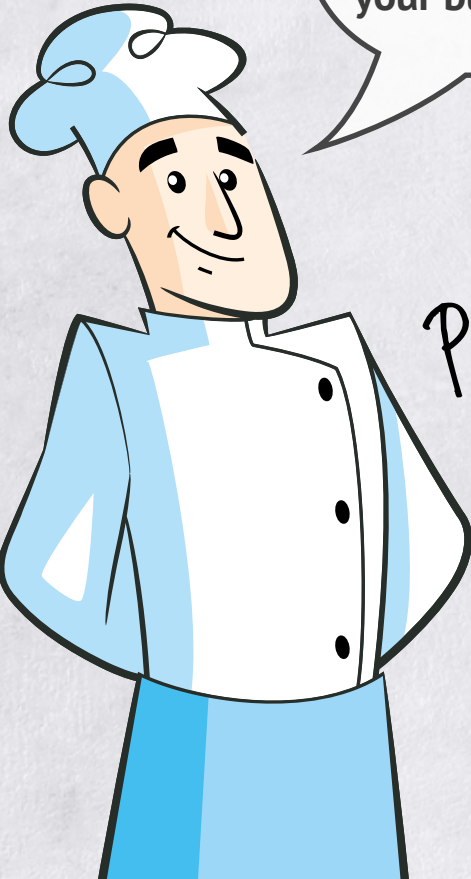




The Food Preparation specialist for your business



pastry



# Food Processors

*K55: tabletop food processor, 5.5lt bowl, with scraper*



Dito Sama food processor allow you to **chop, grind, mix and emulsify in few seconds**. They are essential to prepare ingredients or even full recipes, thanks to the built-in scraper, different rotor blades and variable speed models (300 to 3700 rpm).

All parts in contact with food are fast and easy to dismount and **dishwasher safe** for **maximal hygiene**.



# Planetary Mixers

*Floorstanding 20lt planetary mixer*

Complete range from **5lt to 80lt capacity**, with mechanical or electronic speed variation, with stainless steel structure and specific bakery line models for heavy duty use.



Optional **reduction kits** (smaller bowl/whisk/hook/paddle) and accessory hub versions available to increase versatility.

**Our planetary mixers comply with the latest EU standards regarding operator health and safety.**



# Dough Sheeters

*Floorstanding, belt driven, dough sheeter*



Sheeters are specific for **rolling puff pastry, croissant, fresh pasta** and all types of dough in an efficient way.

Dito Sama sheeters include tabletop and floorstanding models, with fixed or variable speeds, in different sizes.



# Hand Mixers

*Speedy mixer*



Handy stick blender is ideal for **quick mixing and whipping** of smaller quantities.

Now optional tube available for **smooth emulsions** without air bubbles, as for chocolate ganache.



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*Visit our  
website to see  
tutorial videos*

The company reserves the right to change specifications without notice. Images are for illustrative purposes only. Products may vary.



**PLANETARY MIXERS**



**FOOD PROCESSORS**



**HAND MIXER**



**DOUGH SHEETERS**

