



# **DMIX**

*All day, every day*



*with recipes!*

Over 50 years of experience in planetary mixer production

# DMIX

## *Ergonomic and efficient design*

Compact planetary mixer, professional performance, ideal for kneading, blending and whipping.



Dito Sama Dmix guarantees superior thanks to:

- the **exclusive design** of the planetary mechanism, for a unique movement
- optimal proportions between tool and bowl shape and size, guarantee uniform results even for smallest quantities



- ergonomic splashguard design allows to easily add ingredients without stopping the appliance during use



- new “clip” system without screws for easy removal of the guard for cleaning



- Unique splash guard movement activates the raising and lowering of the bowl



- **100% dishwasher safe:** tools, bowl and splash guard

# 3 tools for 100% performance

100% quality stainless steel tools

100% resistant for intensive use and longer life

100% dishwasher safe



Semi-spiral hook	Paddle	Whisk
<b>Ideal for:</b>	<b>Ideal for:</b>	<b>Ideal for:</b>
<ul style="list-style-type: none"> <li>• Bread dough</li> <li>• Pizza dough</li> <li>• Pasta dough</li> <li>• Panbrioche</li> <li>• Croissant</li> </ul>	<ul style="list-style-type: none"> <li>• Bignè</li> <li>• Shortcrust pastry</li> <li>• Puff pastry</li> <li>• Minced meat</li> </ul>	<ul style="list-style-type: none"> <li>• Egg whites</li> <li>• Whipped cream</li> <li>• Chocolate mousse</li> <li>• Crêpes</li> <li>• Meringues</li> <li>• Chantilly cream</li> </ul>



Hook	max	Paddle	max	Whisk	max	min
Pizza dough (60% moisture)	800 g flour	Bignè	800 g flour	Egg whites	10	2
Bread dough (50% moisture)	700 g flour	Shortcrust pastry	800 g flour	Whipped cream	1,5 L	0,3 L
Bread dough (60% moisture)	800 g flour	Herb butter	2000 g	Whole eggs for biscuit dough	8	2

# Marble cake



## Preparation:

- **Mix margarine and powdered sugar** until it gets frothy with the whisk, then add the **egg yolk, vanilla sugar, salt** and grated **lemon zest**. Then **whip the egg whites with a whisk** and fold in. Now fold in the sifted flour and baking powder. **Mix 1/3 of the mass** with the cocoa powder and oil.
- **Put 2/3 of the mass** in a buttered and floured form and put the **chocolate mass on top**. Pull through the mass with a fork. Bake at **180° C** for about **45 minutes**.

## Ingredients:

- 240 g margarine
- 90 g powdered sugar
- 6 egg yolks
- 6 egg whites
- 150 g sugar
- 260 g wheat flour
- 6 g baking powder
- 15 g cocoa powder
- 9 ml sunflower oil

# Sacher



## Preparation:

- **Melt the chocolate** in a bain-marie. Separate the eggs, then beat the **egg whites and salt with the whisk** and gradually add 250g **sugar** and beat firmly. **Beat the butter** and the remaining **sugar** until it gets fluffy with the whisk. Gradually **stir the egg yolks into the butter mixture**. Add the soft **chocolate** and stir for a minute or two. Then whisk the egg whites and gently fold in in three portions. Fold in the sieved dry ingredients in two or three portions. Bake in a preheated oven at **170° C** for **50/60 minutes**. Let the base cool down, then **cut in half**. Drizzle both sides with a little rum and coat with about half of the jam and fold up again.
- For the **chocolate coating**, boiled up the cream with the butter and poured over the chopped chocolate. Stir with a flat beater until the chocolate becomes homogeneous.
- Spread the folded cake base evenly all around with **jam** and chill for 5 minutes. Then **pour the glaze** evenly over the cake and cool for about 2 hours.

## Cake Base Ingredients:

- 200 g dark chocolate
- 8 eggs
- 1 pinch of salt
- 200 g butter
- 300 g sugar
- 1 teaspoon baking powder
- 300 g flour
- 20 g cocoa
- 300 g apricot jam

## Glaze Ingredients:

- 200 ml cream
- 30 g butter
- 200 g dark chocolate

# DMIX

## *Planetary Mixer*

**Dmix is a small planetary mixer, offering professional performances, in a cute and compact design at affordable price.**

**In line with the latest professional standards, it is easy to use and easy to clean: everything in contact with food is removable and dishwasher safe.**



**Reinforced transparent splash guard, dishwasher safe**



**Ergonomic, double-handled, 5,5 lt stainless steel bowl, dishwasher safe**



**Easy to use knob, regulates variable speed planetary with 40-240 rpm for maximum flexibility**



**100% stainless steel tools (semi-spiral hook, paddle, whisk), resistant and dishwasher safe**



**Sturdy metal accessory hub able to withstand heavy usage**



**Optional accessories: meat mincer and pasta kit**





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