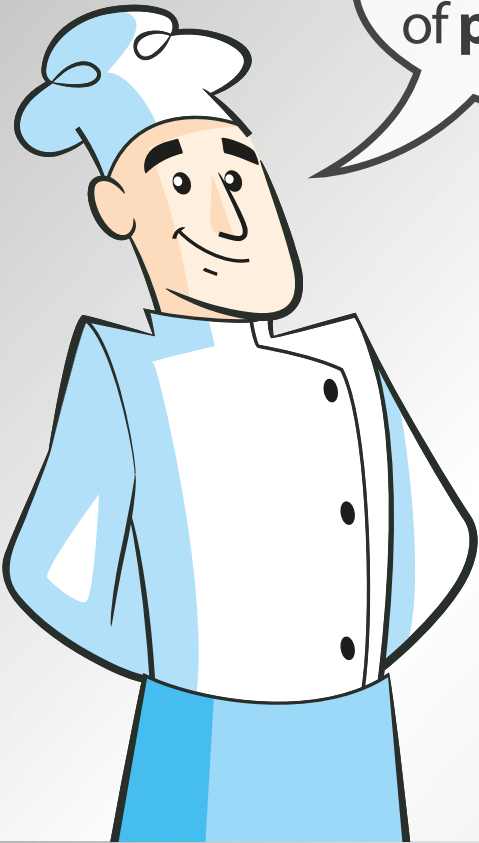




Discover the full range
of **planetary mixers**



Planetary mixers

*Sturdy and reliable with capacities from 5 to 80 lt:
designed to grant full safety for the operators, taking care of their health*



The solid safety screen and the stainless steel wire structure are both removable and disassembled for cleaning and are **dishwasher safe** (20, 30, 40 lt)



Bowl, hook, paddle, whisk specifically designed for the most efficient result. Mixer starts only when the bowl is in position



Flat and waterproof control panel (IP55)
Timer 0 to 59 minutes



More than 50 years of experience in the innovation and design of planetary mixers



Specific models with stainless steel column and feet

Safety

- **Bowl detection device** in all models from 5 to 80 liters which will allow the mixer to switch on only when the bowl is properly installed and positioned together with the safety screen*.
- **Blind/solid safety screen** in models from 20 to 80 liters which will limit flour and unsafe dust particles when used in bakery and pastry preparation.

* UNI EN 454:2015

Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements.

This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.



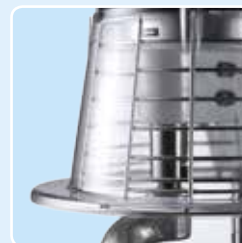
Variable speed planetary mechanism adjusted using an ergonomic knob (on selected models)



Optional accessories: vegetable slicer, meat mincer and pasta kit (for accessory hub models)

High-strength splash guard - BPA free

Maximum reliability guaranteed. Transparent screen made from Eastman Tritan™ copolyester* (BPA-free). Impact resistant: stays clear and durable even after hundreds of washes.



Simple movement of splash guard for fitting and removing the bowl

* Eastman and Tritan are trademarks of Eastman Chemical Company

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See our range online at www.ditosama.com



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



BE5



BE8



XBE10



XBM20



XBE30



MBE40



BMX60



BMXE80

