

Catalogue 2023 | Prices on January 1



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BAKERY  
PASTRY  
CATERING

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**vmimixing.com**

# 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 m<sup>2</sup> 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.**



**MADE IN FRANCE**



## ▶ ARTISAN BAKER: VMI'S DNA

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



# OUR COMMITMENTS AS A FRENCH MANUFACTURER

## 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.



## Responsible production...

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

“

### DID YOU KNOW?

The sale of mixing equipment comes with responsibility.

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

”

#### 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.: a 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 (Extrait de l'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."

#### 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».

## 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 Digy planetary mixers, and the AF 100 Digy 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



# 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.

## **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.

## **DOUGH PRODUCT EXPERT SUPPORT** Upon request

## **CAUTION**

Before ordering, check the type of current required to supply the machine (single or three phases).

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

Safety isolation: The law imposes that the machines are safety isolated from all energy sources after they are stopped before any cleaning or repair operation. This safety isolation is at the purchaser's expense.

## **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](http://eservice-vmi.com) or scan the QR code on the machine plate.

## **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).*

## **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 relating to the ingress protection rating against dust and against water.

# 1032 series

## Traditional fork mixers

Up to 16 kg of dough\*

Ideal for making specialty bread, cakes, or pizza dough



▶ Clear bowl cover with access door



2-branch aluminium arm



3-branch aluminium arm, recommended for pizza dough

▶ Minimal footprint

### FOR MORE INFORMATION



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

## 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

- Aluminium 2 arm mixing tool



### 1032

Code: B50301602-3A

- Aluminium 3 arm mixing tool, recommended for pizza dough

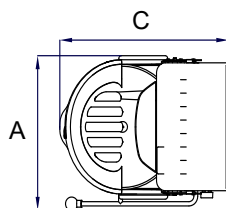
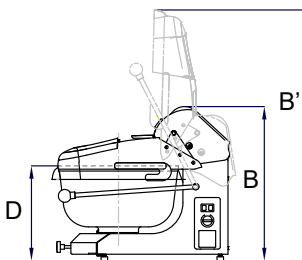
## Optional extra

### B50416001

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



Table on wheels



Capacity - braked bowl*	MIXER 1032
Total bowl volume (l)	30
Max. dough capacity (kg)	16
<b>Weight (kg)</b>	80
<b>Dimensions (mm)</b>	
Width (A)	575
Height closed (B)	600
Height open (B')	975
Depth (C)	675
Bowl height (D)	370
Bowl diameter Ø	450

\*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.

# Axoplus 95 series

## Versatility in application

### Up to 48 kg of dough\*



**High shearing power for stiff doughs and high stretching capacity for more hydrated doughs.**

The three-arm tool version is particularly suited for producing pizza dough and food products.



**Electrical lifting of the mixing arm**



**Powered bowl**



**Precision during production, thanks to tool and bowl speed variation**



**Mounted on wheels for easy movement**



**FOR MORE INFORMATION**



Commercial documentation

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



## 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

- 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

- 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

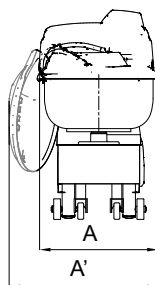
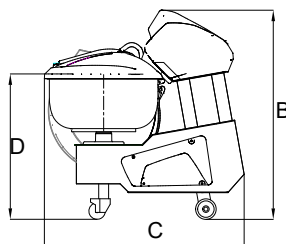
### Vegetables, meats, salads, sauces and baked goods mix

#### AXOPLUS 95 PREMIUM



Code: B503037

- 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)



Capacity motorized bowl*	AXOPLUS 95
Total bowl volume (l)	95
Max. dough capacity (kg)	48
<b>Weight (kg)</b>	205
<b>Dimensions (mm)</b>	
Width (A)	750
Total width (A')	910
Height closed B)	1320
Depth (C)	1230
Bowl height (D)	875
Bowl diameter Ø	657

\*Example for an average hydration rate of 60%

See conditions on page 5

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

# 2000 EV series

For artisan bakers

Up to 160 kg of dough\*



The world reference for the production of:

- speciality bread
- Viennese pastry
- short pastry



Clear bowl cover with access door



MEW-EV version



Bowl drive by roller for consistent and accurately repeatable recipes

Stainless steel bowl to fully comply with health regulations



FOR MORE INFORMATION

Commercial documentation

\* 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)   
Code: B50201902-0001 (Rex arm)

- 1 sonatan timer



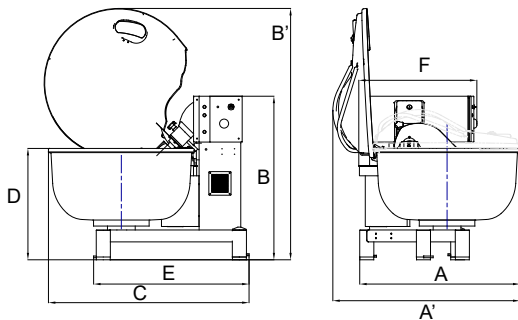
Phebus arm



Rex arm

**2170 MEW-EV** Code: B50201903 (Phebus arm)  
Code: B50201903-0001 (Rex arm)

- 2 programmable timers



Capacity motorized bowl*	2170 EV MIXERS
Total bowl volume (l)	170
Max. dough capacity (kg)	80
<b>Weight (kg)</b>	447
Dimensions (mm)	
Width (A)	995
Total width (A')	1110
Height closed (B)	1180
Height open (B')	1665
Depth (C)	1260
Bowl height (D)	760
Frame depth (E)	1035
Frame width (F)	800
Bowl diameter Ø	802

\*Example for an average hydration rate of 60%

See conditions on page 5

**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



Phebus arm



Rex arm

**2330 SEW-EV** Code: B50202103 (Phebus arm)   
Code: B50202103-0003 (Rex arm)

- 1 sonatan timer

**2330 MEW-EV** Code: B50202104 (Phebus arm)  
Code: B50202104-0001 (Rex arm)

- 2 programmable timers

## Optional extras

2-arm stainless steel mixing tool

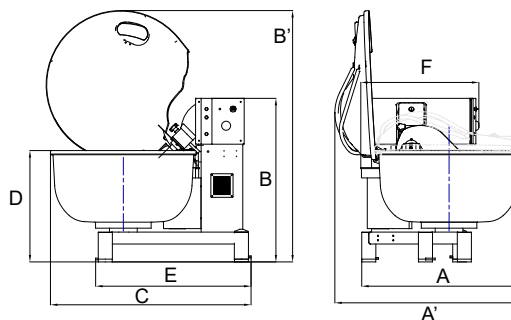
3-arm stainless steel mixing tool

Capacity motorized bowl*	MIXERS 2330 EV
Total bowl volume (l)	330
Max. dough capacity (kg)	160
<b>Weight (kg)</b>	567
Dimensions (mm)	
Width (A)	1155
Total width (A')	1350
Height closed (B)	1180
Height open (B')	1810
Depth (C)	1425
Bowl height (D)	805
Frame depth (E)	1120
Frame width (F)	835
Bowl diameter Ø	1004

\*Example for an average hydration rate of 60%



3-arm stainless steel tool (optional extra)



See conditions on page 5

## 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)  
Code: B50202502-0002 (Rex arm)

- Self programming cycle
- 2 programmable timers

### Optional extras

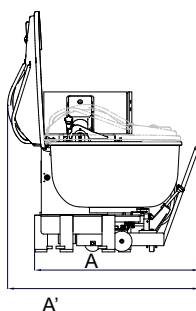
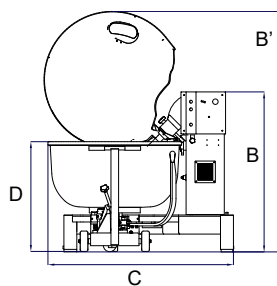
B502032-CI	Stainless steel bowl on trolley
	2-arm stainless steel mixing tool
	3-arm stainless steel mixing tool



Phebus arm



Rex arm



Capacity motorized bowl*	MIXER 2330 MAL
Total bowl volume (l)	330
Max. dough capacity (kg)	160
<b>Weight (kg)</b>	580
<b>Dimensions (mm)</b>	
Width (A)	1295
Total width (A')	1505
Height closed (B)	1260
Height open (B')	1885
Depth (C)	1460
Bowl height (D)	865
Bowl diameter Ø	1004

\*Example for an average hydration rate of 60%

See conditions on page 5

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

# MAHOT

## 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

**Warranty**  
**3 YEARS**

FOR PARTS

**Clear bowl cover with access door**

**Patented**

**Exclusive, patented arm**

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

**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



**FOR MORE INFORMATION**



Commercial documentation

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

## General Features



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



### MB 924

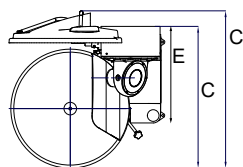
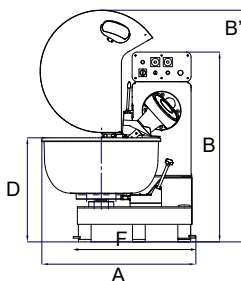
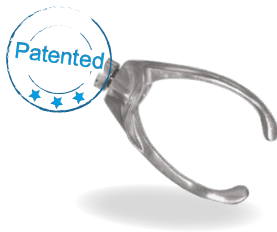
Code: B503414

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

### MB 1024

Code: B503415

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



Capacity motorized bowl*	MB 924	MB 1024
Total bowl volume (l)	230	330
Max. dough capacity (kg)	120	160
<b>Weight (kg)</b>	500	610
Dimensions (mm)		
Width (A)	1220	1335
Height closed (B)	1515	1600
Height open (B')	1850	1975
Depth (C)	1120	1245
Depth open (C')	1255	1385
Bowl height (D)	825	870
Frame depth (E)	980	1040
Frame width (F)	895	930
Bowl diameter Ø	900	1000

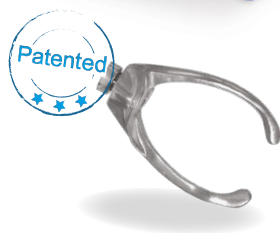
\*Example for an average hydration rate of 60%

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

## General Features



- Removable stainless steel bowl with mechanic brake
- Patented Mahot mixing tool
- 2 tool speeds
- Stainless steel cover with access door
- 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



Capot inox avec trappe

>> Specific rates and conditions apply

### MB 1024 AH

Code: B503423CA

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

### Optional extra

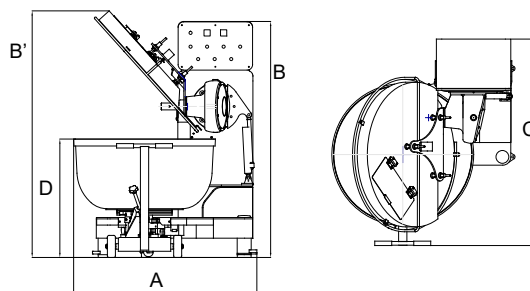
>> Specific rates and conditions apply

Removable stainless steel bowl on trolley

Capacity motorized bowl*	MB 1024 AH
Total bowl volume (l)	330
Max. dough capacity (kg)	160
<b>Weight (kg)</b>	<b>760</b>
Dimensions (mm)	
Width (A)	1330
Height closed (B)	1715
Height open (B')	1790
Depth (C)	1500
Bowl height (D)	860
Bowl diameter Ø	1000

Dimensions without bowl: height 1715 mm x depth 1195 mm x width 1040 mm

\*Example for an average hydration rate of 60%





# 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



Quick release tool mechanism (SPI 63 Digy Snacking model)

Optimized spiral shape that increases dough penetration and optimizes kneading



Clear bowl cover with access door

### Lifting head version

Unique on the market



### Digy



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



Manual digital timer SPI 53 S and SPI 63 S



Casters kit



AFNOR Cert. 79866

## FOR MORE INFORMATION



Commercial documentation

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

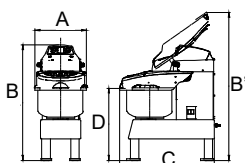
## General Features



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



AFNOR CERT. 79866



### SPI 53 S



Code: B504240P01

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

### SPI 63 S



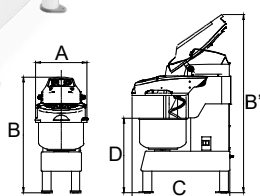
Code: B504242P01

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

**SNACKING VERSION**  
special equipment



AFNOR CERT. 79866



### SPI 63 DIGY



Code: B504233P02I

- 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

- Motorized head lifting and lowering
- Quick release tool mechanism
- Delivered with a paddle and a scraper
- Racleur
- Digital control panel
- Save up to 100 recipes,
- with 20 phases each
- Programmable mixing speed and duration
- Drain plug
- Power: 2,2 kW
- Intensity: 9,4 A

Capacity motorized bowl*	SPI 53 S	SPI 63 S	SPI 63 Digy
Total bowl volume (l)	50	60	60
Max. dough capacity (kg)	27	40	40
<b>Weight (kg)</b>	210	215	215
Dimensions (mm)			
Width (A)	540	540	540
Height closed (B)	1220	1220	1260
Height open (B')	1600	1600	1970
Depth (C)	985	985	985
Bowl height (D)	755	765	765
Bowl diameter Ø	466	500	500

\*Example for an average hydration rate of 60%

## Optional extras for SPI 53 and SPI 63

**B10460751** Casters kit (adaptable on all SPI 53 & SPI 63 models)

**B06180303** Spiral (for the snacking version only)

**B10463824** Twisted whip (for the snacking version only)



Twisted whip and scraper (snacking model)



Spiral and scraper (snacking model)



Casters kit (for all models)

See conditions on page 5

# 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.



Drain plug

Pedal built into the frame to move the kneader more easily

Clear bowl cover with access door

#### GENIUS DIGY

- Double variation of bowl-tool speed
- Recipe mode



#### GENIUS

- 2 timers version
- 3 possible modes: automatic, semi-automatic, manual



#### Dual drive

for models 80, 120 and 160 kg of dough

Maintenance access door



### FOR MORE INFORMATION



Commercial documentation

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

## General Features



- Stainless steel bowl and spiral
- Bowl reverse speed and impulse bowl rotation
- 2 motors: tool and bowl
- Clear bowl cover with access door
- 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



Three possible modes:

- automatic
- semi-automatic
- manual

### GENIUS 60

Code: B6000013

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

### GENIUS 80



Code: B60000113

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

### GENIUS 120



Code: B60000213

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

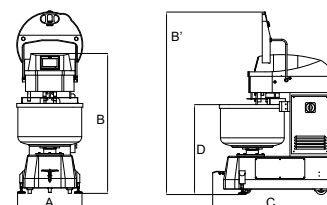
### GENIUS 160

Code: B60000313

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

Capacity motorized bowl*	GENIUS 60	GENIUS 80	GENIUS 120	GENIUS 160
Total bowl volume (l)	102	133	188	267
Max. dough capacity (kg)	60	80	120	160
<b>Weight (kg)</b>	418	487	508	715
<b>Dimensions (mm)</b>				
Width (A)	690	690	780	880
Height closed (B)	1360	1500	1500	1615
Height open (B')	1760	1945	2020	2110
Depth (C)	1240	1325	1325	1500
Bowl height (D)	845	965	965	990
Bowl diameter Ø	630	680	750	850

\*Example for an average hydration rate of 60%



See conditions on page 5

## General Features

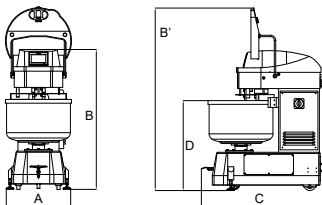


- Stainless steel bowl and spiral
- Bowl reverse speed and impulse bowl rotation
- Digy touch screen
- Save up to 100 recipes, with 20 phases each
- Clear bowl cover with access door
- 2 motors (tool and bowl) with speed variation
- Drain plug
- Pedal to move the kneader more easily
- Dual drive (except 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



Three possible modes:

- automatic
- manual
- recipes



### GENIUS DIGY 60

Code: B60000015

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

### GENIUS DIGY 80



Code: B60000115

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

### GENIUS DIGY 120



Code: B60000215

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

### GENIUS DIGY 160

Code: B60000315

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

## Optional extra

Temperature probe in the pivot and digital display

Capacity motorized bowl*	GENIUS DIGY 60	GENIUS DIGY 80	GENIUS DIGY 120	GENIUS DIGY 160
Total bowl volume (l)	102	133	188	267
Max. dough capacity (kg)	60	80	120	160
<b>Weight (kg)</b>	418	487	508	715
<b>Dimensions (mm)</b>				
Width (A)	690	690	780	880
Height closed (B)	1360	1500	1500	1615
Height open (B')	1760	1945	2020	2110
Depth (C)	1240	1325	1325	1500
Bowl height (D)	845	965	965	990
Bowl diameter Ø	630	680	750	850

\*Example for an average hydration rate of 60%

See conditions on page 5

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

# MAG ECO series

A value kneader for standard use

Up to 200 kg of dough\*



- Effective for kneading standard dough (min. 55% hydra)
- Simplicity through its 2 tool and bowl speeds
- Bowl reverse speed, for improved pre-mixing



Spiral tool and pivot

Two electromechanical and programmable timers



Drain plug

Frame on wheels and adjustable feet

## FOR MORE INFORMATION



Commercial documentation

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

## General Features



- Stainless steel bowl and spiral
- Clear bowl cover with access door
- 2 electromechanical timers
- 2 tool speeds / reverse on bowl
- motors: bowl and tool
- Drain plug
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



### MAG ECO 60

Code: B600015

- Power: 5,25 kW
- Intensity: 13,7 A

### MAG ECO 80



Code: B600016

- Power: 5,25 kW
- Intensity: 13,7 A

### MAG ECO 120



Code: B600017

- Power: 5,25 kW
- Intensity: 13,7 A



2 electromechanical timers

### MAG ECO 160

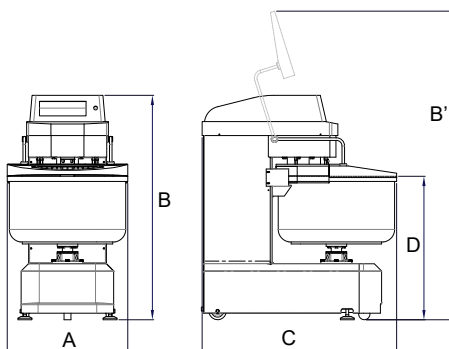
Code: B600018

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

### MAG ECO 200

Code: B600019

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



Capacity motorized bowl*	MAG ECO 60	MAG ECO 80	MAG ECO 120	MAG ECO 160	MAG ECO 200
Total bowl volume (l)	102	133	188	267	306
Max. dough capacity (kg)	60	80	120	160	200
<b>Weight (kg)</b>	325	330	488	675	710
<b>Dimensions (mm)</b>					
Width (A)	700	700	780	885	945
Height closed (B)	1310	1310	1380	1490	1490
Height open (B')	1775	1775	1890	2050	2100
Depth (C)	1120	1120	1245	1465	1530
Bowl height (D)	790	835	890	885	885
Bowl diameter Ø	670	670	750	850	910

\*Example for an average hydration rate of 60%

See conditions on page 5

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

# MAG-R spiral mixer

Make your life easier

Up to 160 kg of dough\*

Hydraulic system to lift  
or lower the head

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



**Ergonomic dashboard**  
2 electromechanical timers

**Bowl rotation**  
guided by rubber  
friction driving rollers

**capot de cuve en inox**  
avec trappe de visite

**Drain plug**

**Magnetic bowl locking**



## FOR MORE INFORMATION



Commercial  
documentation

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



## General Features



- Stainless steel bowl and tool
- 2 motors: bowl and tool
- 2 electromechanical timers
- 2 tool speeds / reverse on bowl
- Stainless steel bowl cover with access door
- Magnetic bowl locking
- Drain plug
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



Deux minuteries électromécaniques

### MAG-R 80

Code: B600006AV-0002

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

### MAG-R 120

Code: B600007AV-0002

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

### MAG-R 160

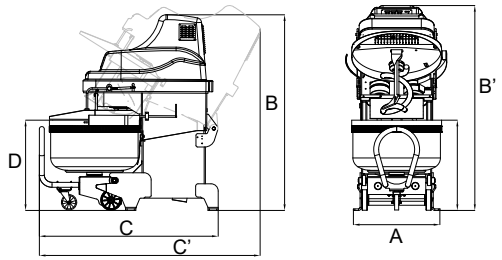
Code: B600008AV-0003

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

## Optional extras

- B600025** Extra bowl on trolley for MAG-R 80
- B600026** Extra bowl on trolley for MAG-R 120
- B600027** Extra bowl on trolley for MAG-R 160

Compatible elevator see page 40



Capacity motorized bowl*	MAG-R 80	MAG-R 120	MAG-R 160
Total bowl volume (l)	154	188	267
Max. dough capacity (kg)	80	120	160
<b>Weight (kg)</b>	650	700	1000
<b>Dimensions (mm)</b>			
Width (A)	850	850	880
Height closed (B)	1710	1710	1910
Height open (B')	1775	1775	2010
Depth (C)	1475	1475	1750
Profondeur ouvert (C')	1900	1900	2160
Bowl height (D)	830	830	885
Bowl diameter Ø	680	750	850

\*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.

# BV12 & 22



## Power and compactness

From 10 to 20 liters

- Robustesse et faible encombrement
- Polyvalence des applications avec 3 outils facilement interchangeables
- Variation de vitesse réglée



Stainless steel grid with transparent and removable protective screen

Hygienic stainless steel design  
feet, column and bowl



FOR MORE INFORMATION



Commercial documentation

## 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

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



### Optional extras

B034700 Extra 10 L stainless steel bowl

B50416001 Table on swivelling casters including 2 with brakes  
(Height 800 mm x Length 760 mm x Depth 489 mm)



### BV 22 HAUT



Code: B501120H-PI

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

### Optional extras

B034620 Extra 20 L stainless steel bowl

B02054801 10 L stainless steel bowl + 3 tools

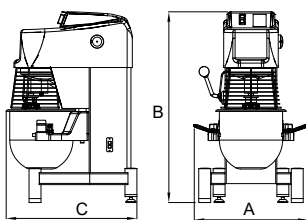
B035339 Extra 10 L stainless steel bowl

B02079001 Extra 10 L stainless steel bowl\*

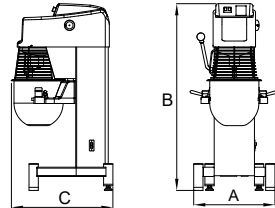


\* Power of the resistor 2 kW - Electrical supply: 230 V

#### BV 12



#### BV 22



	BV 12	BV 22
<b>Weight (kg)</b>	55	85
<b>Dimensions (mm)</b>		
Width (A)	495	525
Height (B)	750	1200
Depth (C)	575	635
Bowl diameter Ø	250	315

See conditions on page 5

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

# PH Digy planetary mixers



From 20 to 80 liters

## 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



Flush-mounted satellite without retention areas for easier cleaning

## Intuitive touch control panel

- recipe programming
- 5 programmed speeds + speed variation



## Assisted bowl lifting and lowering



Transport wheel kit and stabilizers at the back



AFNOR Cert. 79866



## FOR MORE INFORMATION



Commercial documentation



Examples of recipes



Contents

## 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

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

## Optional extras

B02281511 Extra 40 L stainless steel bowl

B0205210 20 L stainless steel bowl + 3 tools

B02281306 Extra 20 L stainless steel bowl

B0205110 10 L stainless steel bowl + 3 tools

B02290202 Extra 10 L stainless steel bowl

B065956E Bowl trolley

B02079402 Electric heating

B043647E21 Scraper 40/40 \*

B043647E22 Scrape r 20/40 \*

\* Option available after the purchase of the planetary mixer

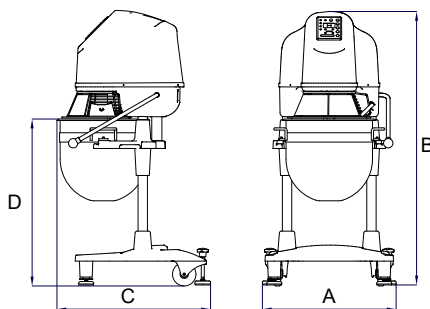


### 20 L version planetary mixer

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



Bowl scraper (optional extra)



	PH 412 DIGY
<b>Weight (kg)</b>	170
<b>Dimensions (mm)</b>	
Width (A)	715
Height closed (B)	1395
Depth (C)	795
Bowl height (D)	820
Bowl diameter Ø	400

See conditions on page 5

**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, with 20 phases each
- 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



## PH 612 DIGY



Code: B5016103I

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

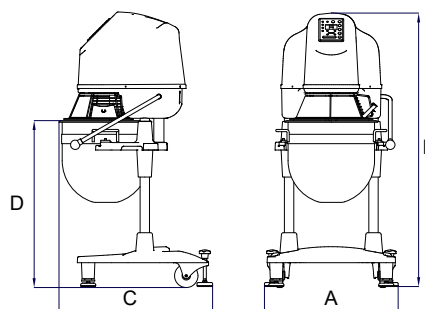
## Optional extras

B02282011	Extra 60 L stainless steel bowl
B0205411	40 L stainless steel bowl + 3 tools
B02281512	Extra 40 L stainless steel bowl
B0205211	20 L stainless steel bowl + 3 tools
B02281306	Extra 20 L stainless steel bowl
B065956E	Bowl trolley
B02079402	Electric heating
B043647E20	Scraper 60/60 *
B043647E21	Scraper 40/40 *
B043647E22	Scraper 20/40 *

\* Option available after the purchase of the planetary mixer



	PH 612 DIGY
Weight (kg)	190
<b>Dimensions (mm)</b>	
Width (A)	715
Height closed (B)	1460
Depth (C)	820
Bowl height (D)	885
Bowl diameter Ø	457



See conditions on page 5

## 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
- 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
- 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: B50181031

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

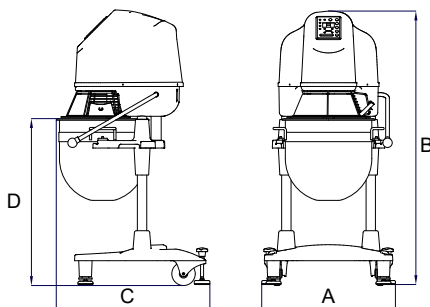
### Optional extras

B02282012	Extra 80 L stainless steel bowl
B0205610	60 L stainless steel bowl + 3 tools
B022875E4	Paddle for 60 L bowl
B02282011	Extra 60 L stainless steel bowl
B0205411	40 L stainless steel bowl + 3 tools
B02281512	Extra 40 L stainless steel bowl
B0205211	20 L stainless steel bowl + 3 tools
B02281306	Extra 20 L stainless steel bowl
B065956E1	Bowl trolley
B02079402	Electric heating
B043647E20	Scraper 60/80 *
B043647E21	Scraper 40/80 *

\* Option available after the purchase of the planetary mixer



Bowl scraper (optional extra)



	PH 812 DIGY
<b>Weight (kg)</b>	240
<b>Dimensions (mm)</b>	
Width (A)	715
Height closed (B)	1530
Depth (C)	820
Bowl height (D)	955
Bowl diameter Ø	457

**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



Removable tool with integrated bowl scraper

Full stainless steel equipment



### Touch control panel

- Capability to record times and temperatures
- Programming of heating, maturing and cooling cycles
- 3 pre-set sourdough recipes
- Ingredient quantity calculator



Clear cover



Overflow sensor



AFNOR Cert. 79866

## FOR MORE INFORMATION



Commercial documentation



Contents



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: 20 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
- Digi 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



## AF 100 DIGY

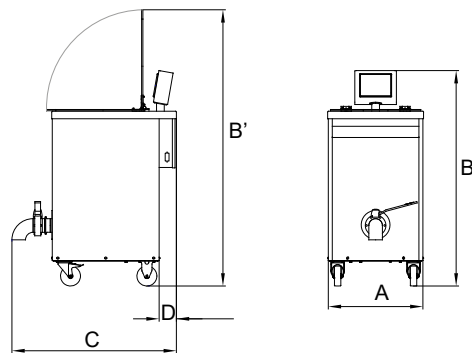


Code: B51007420

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



Removable mixing tool



	AF 100 DIGY
Weight (kg)	150
<b>Dimensions (mm)</b>	
Width (A)	600
Height closed (B)	1320
Height open (B')	1730
Depth (C)	1030
Bowl height (D)	110

See conditions on page 5

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

# Laboratory mixers

Optimize your recipes,  
extrapolate with precision

Up to 5 kg of dough\*

- Process parameter control and recipe repeatability
- Control and analysis of tests to measure the impact of raw materials and their mixture



Labo 25 MAHOT



### Modularity:

Can be used alone  
or as a test bench  
(up to 5 mixers can be  
linked by bluetooth)



SPI LAB

## FOR MORE INFORMATION



Commercial  
documentation  
LABO 25



Commercial  
documentation  
SPI LAB

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

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

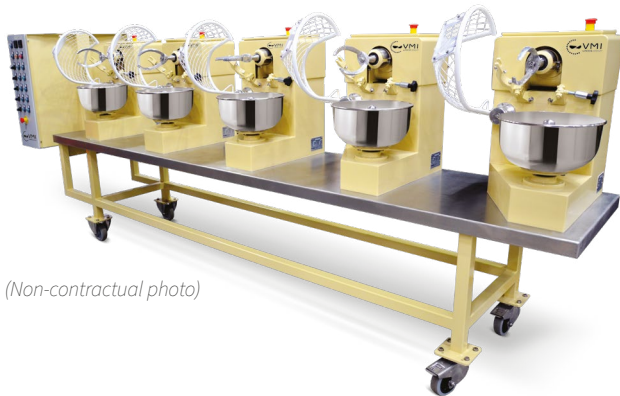
Code: B503000

Upon request

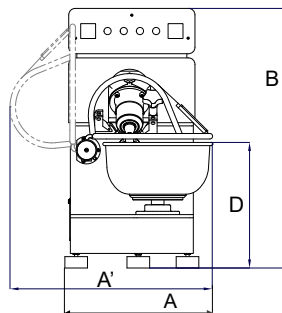
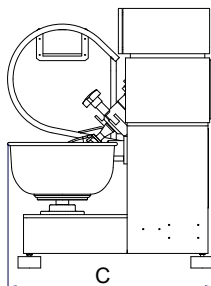
- 2 programmable timers
- Power: 0,7 kW
- Intensity: 2,1 A

### 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)



Capacity motorized bowl*	LABO 25 MAHOT
Total bowl volume (l)	10
Max. dough capacity (kg)	3
<b>Weight (kg)</b>	80
<b>Dimensions (mm)</b>	
Width (A)	460
Largeur totale (A')	625
Height (B)	800
Depth (C)	635
Bowl height (D)	390
Bowl diameter Ø	320

\*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.

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 5 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

- 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

Stainless steel furniture for a test bench of SPI LAB mixers

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

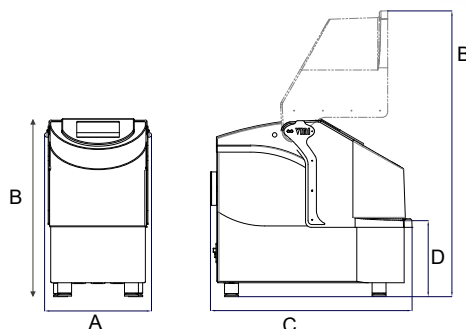
Commissioning / Training

Upon request



Capacity motorized bowl*	SPI LAB
Total bowl volume (l)	10
Max. dough capacity (kg)	5
<b>Weight (kg)</b>	75
Dimensions (mm)	
Width (A)	380
Height closed (B)	645
Height open (B')	1025
Depth (C)	715
Bowl height (D)	275
Bowl diameter Ø	298

\*Example for an average hydration rate of 60%



# Elevators

## Planetary mixer and kneader bowls

- Improve your productivity and diversity of your productions
- Facilitate and secure the daily work of your employees



- Plusieurs hauteurs et sens de déversement
- Trois modèles avec prise de cuve adaptée à votre équipement

Robust and hygienic design

Motorized lifting and lowering of the bowl



Enhanced security

FOR MORE INFORMATION



Commercial documentation



Contents

### General Features



- Painted frame and stainless steel mast
- Electrical screw lift
- Motorized tipping
- Equipped with wheels
- One compatible fork per model of mixer and its bowl reduction
- 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.

>> Specific rates and conditions apply



### ELEVATOR Planetary mixer bowls

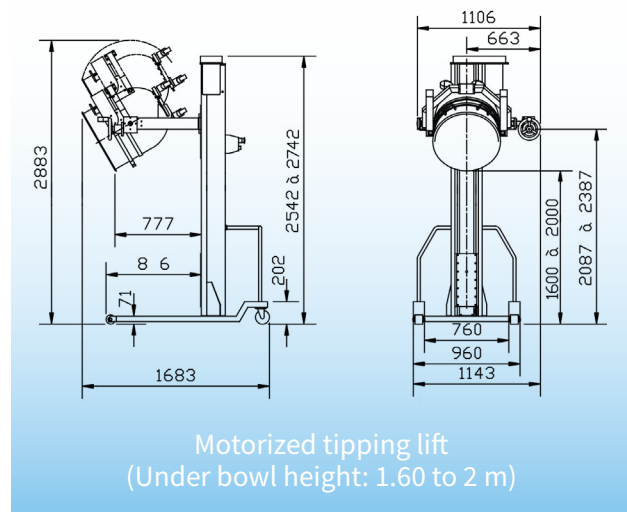
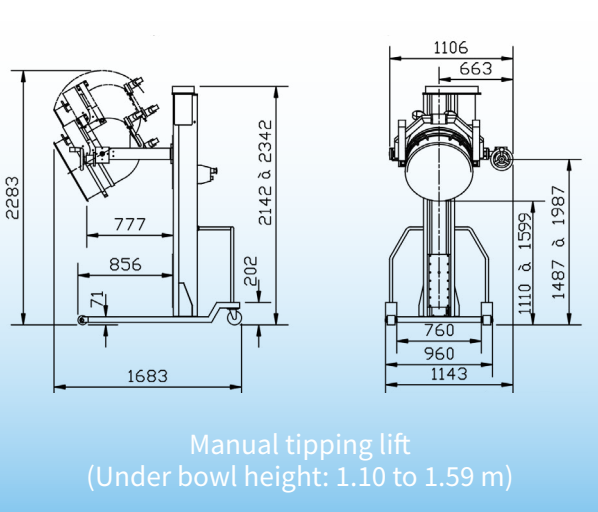
Under bowl height  
from 1,10 to 1,59 m

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

### ELEVATOR Planetary mixer bowls

Under bowl height  
from 1,60 to 2 m

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



### 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, 2330 MAEHW and MB 1024 AH

>> Specific rates and conditions apply



### ELEVATOR FOR VMI MIXER BOWL

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

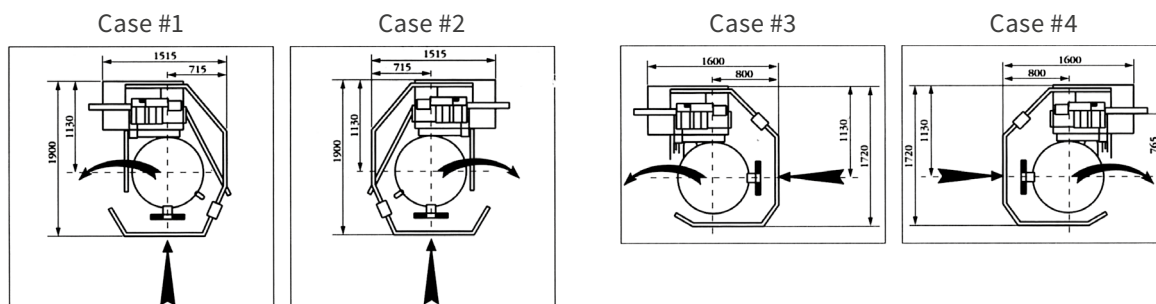
### ELEVATOR FOR VMI MIXER BOWL

- 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

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

### 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 80, MAG-R 120 and MAG-R 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



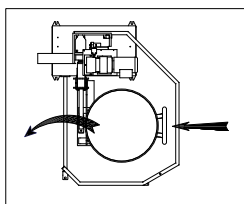
>> Specific rates and conditions apply

### ELEVATOR FOR MAG-R MIXER BOWL

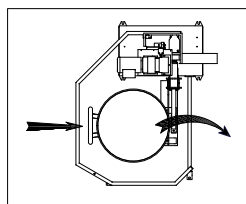
- Bowl height in dumped position up to 2 m
- Power: 1,1 kW
- Intensity: 2,8 A

### Tilting options:

Case #3



Case #4





# SPI ACCESS

Your partner every day

Up to 250 kg of dough\*



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



Wide range of tools

Central post with temperature sensor



Bowl with conical bottom



Drain plug

## FOR MORE INFORMATION



Commercial documentation

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

## General Features



- Sandblasted, schoop treated steel frame on feet
- Hydraulic bowl locking and head lifting
- Stainless steel bowl with conical bottom and DN20 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

**SPI 220 ACCESS** Code: B504072PA-STOCK

**SPI 340 ACCESS** Code: B504068PA-STOCK

**SPI 400 ACCESS** Code: B5040072PA-STOCK



Bowl with conical bottom



Scraper (optional extra)

## Optional extras

B50407102-DN20 Extra SPI 220 AC stainless steel bowl on trolley

B5040100-DN20 Extra SPI 340 AC stainless steel bowl on trolley

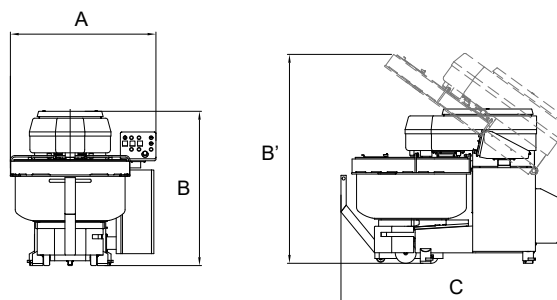
B50401102-DN20 Extra SPI 400 AC stainless steel bowl on trolley

B50402503 Bowl scraper for SPI 220 AC and SPI 340 AC mixer

B50402504 Bowl scraper for SPI 400 AC mixer

Capacity motorized bowl*	SPI 220 AC	SPI 340 AC	SPI 400 AC
Total bowl volume(l)	220	340	400
Max. dough capacity (kg)	120	200	250
<b>Weight (kg)</b>	1395	1600	1750
Motorization (kW)			
Tool motor	17,5	17,5	17,5
Bowl motor	1,1	1,1	1,1
Hydraulic system motor	0,4	0,4	0,4
Dimensions (mm)			
Width (A)	1300	1325	1395
Height closed (B)	1475	1475	1475
Height open (B')	1995	2020	2030
Depth (C)	1975	2005	2185

\*Example for an average hydration rate of 60%



# 2330 MAEHW

Powerful mixer,  
in regards to traditional kneading

Up to 160 kg of dough\*

- Robustness
- Large-scale production
- The fork tool's shape, positioning in the bowl, and the bowl's geometry guarantee smooth kneading of product .



Hydraulic head lift and bowl lock

Variable bowl speed  
for greater precision



Stainless steel bowl cover  
with access door



## FOR MORE INFORMATION



Commercial  
documentation

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

## General Features



- Steel frame painted in white, on feet
- Stainless steel bowl
- Hydraulic bowl locking and head lifting
- Clip bowl lifting system
- Positive bowl driving system with gears and belt reduction
- Bowl speed adjustable by potentiometer
- Stainless steel bowl cover, with suspension and safety lever
- Aluminium 2 arm mixing tool
- 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



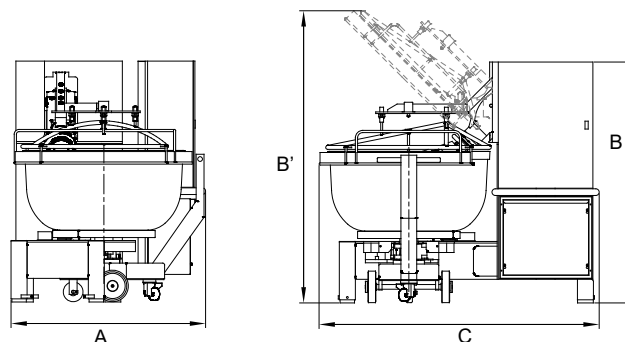
Cover with access door

## Optional extra

B50203215-CI Extra stainless steel bowl on trolley

Capacity motorized bowl*	2330 MAEHW
Total bowl volume (l)	330
Max. dough capacity (kg)	160
<b>Weight (kg)</b>	1650
<b>Motorization (kW)</b>	
Tool motor	7
Bowl motor	1,5
Hydraulic system motor	0,4
<b>Dimensions (mm)</b>	
Width (A)	1205
Height closed (B)	1530
Height open (B')	1850
Depth (C)	1760

\*Example for an average hydration rate of 60%



# Phebus mixer



## A planetary mixer that revolutionizes your baking

### Range from 80 to 200 L

Easy, intuitive aeration, emulsion, crumpling and whipping



#### 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

#### Digy touchscreen interface

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



Flush drain plug at the bottom of the tank

Asymmetric feet for an optimized work space



#### FOR MORE INFORMATION



Commercial documentation



Examples of recipes



Contents

## General Features



- All stainless steel planetary mixer
- Interface tactile Digi - 5 adjustable speeds
- Stainless steel bowl with drain plug on castor wheels
- Stainless steel paddle and scraper
- Stainless steel cover with hatch
- Automatic bowl detection, mounting and lock
- Assisted and secure raising and lowering of the head
- 380/ 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Power: 7,5 kW - Intensity: 20 A
- IP 54



Paddle and scraper included

>> Specific rates and conditions apply

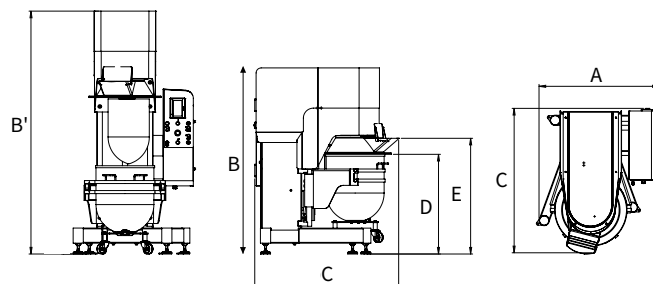
<b>Phebus 80</b>	Code: B501P0802	
<b>Phebus 100</b>	Code: B501P1002	
<b>Phebus 150</b>	Code: B501P1502	
<b>Phebus 200</b>	Code: B501P2002	

### Optional extras

B10534403	80 L stainless steel bowl on castor wheels
B10531883	100 L stainless steel bowl on castor wheels
B10531847	150 L stainless steel bowl on castor wheels
B10574288	200 L stainless steel bowl on castor wheels
B022879E6	Stainless steel spiral for <b>Phebus 80</b> mixer
B10585746	Stainless steel spiral for <b>Phebus 100</b> mixer
B022894E3	Stainless steel spiral for <b>Phebus 150</b> mixer
B10585102	Stainless steel spiral for <b>Phebus 200</b> mixer
B10585769	Stainless steel whip for <b>Phebus 80</b> mixer
B10585767	Stainless steel whip for <b>Phebus 100</b> mixer
B10585765	Stainless steel whip for <b>Phebus 150</b> mixer
B10576008	Stainless steel whip for <b>Phebus 200</b> mixer

	Phebus 80	Phebus 100	Phebus 150	Phebus 200
Total bowl volume (l)	80	100	150	200
<b>Weight (kg)</b>	1020	1030	1040	1100
<b>Dimensions (mm)</b>				
Width (A)	1190	1190	1190	1190
Height closed (B)	1850	1850	1850	1850
Height open (B')	2220	2310	2420	2420
Depth (C)	1430	1430	1430	1430
Bowl height D)	1000	1000	1000	1000
Hatch height (E)	1150	1150	1150	1150

\*Example for an average hydration rate of 60%



# AF 300 Digy

## Sourdough and “poolish” machine

From 50 to 200 kg



- Versatility of processes
- High capacity
- Mixing quality thanks to high-performance tools
- Easy to use and to clean
- Ergonomics and safety

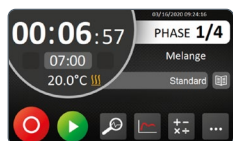


New

**Easily removable two-part see-through cover**  
allowing pouring of ingredients in the bowl



Removable tool with integrated bowl scrapers



### Digy touch control panel

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

**The height of the valve**  
allows to place a bucket to collect the sourdough

### FOR MORE INFORMATION



Commercial documentation

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: 50 kg of semi-pasty sourdough - Max. capacity: 200 kg of semi-pasty sourdough

## General Features



- 300 L stainless steel bowl
- Mixing tool with integrated scrapers
- Removable two-part see-through cover
- Overflow sensor
- Digy touch control panel
- Cooling system via embossed bowl
- Heating via regulated, silicon coated heating plates
- 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

### AF 300 DIGY

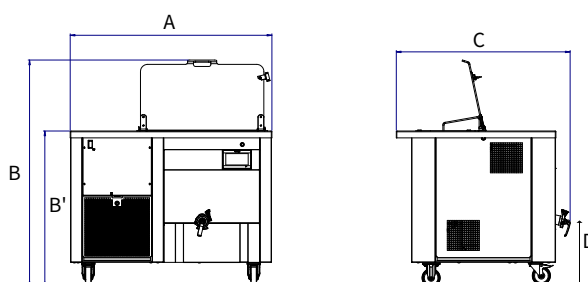
Code: B520002

- Power: 3,5 kW
- Intensity 15 A



Removable tool with integrated bowl scrapers

	AF 300 DIGY
Total bowl volume (l)	300
Weight (kg)	810
<b>Dimensions (mm)</b>	
Width (A)	1390
Height closed (B)	1075
Height open (')	1565
Depth (C)	1200
Under valve height (D)	370





## GENERAL TERMS AND CONDITIONS - VMI (September 2015)

### 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:

- receipt by the Seller of the written order confirmation;
- receipt by the Seller of the advance payment as stipulated in Article 39 of these general conditions;
- notification of the opening of the irrevocable letter of credit and its confirmation by Supplier's bank, if applicable; and
- 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:

- when the taking-over tests have been satisfactorily completed or are regarded under Clause 26 as having been satisfactorily completed, or
- 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:

- because of any of the circumstances referred to in Clause 63, or
- as a result of variation work under Clause 22, or
- as a result of suspension under Clauses 19, 41 or 66, or
- 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 in 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 fulfillment 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.

### FORCE MAJEURE

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.





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