

Price list | On July 1, 2021



B A K E R Y
P A S T R Y
C A T E R I N G

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 PHÉBUS

The company focuses its know-how on the manufacture of bakery kneaders and acquires the **MAHOT** and **PHÉBUS** brands.

2010 decade

VMI **regularly updates** its ranges and is showing great **innovation** on the market.

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 m² factory**.



A FRENCH COMPANY

The head office and all design and manufacturing units are based in **Montaigu Vendée, near Nantes (France)**.



ARTISAN BAKER: VMI'S DNA

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



Contact us and follow up
with the latest VMI news at:

Sales department

T. +33 (02) 51 45 35 35
comm-art@vmi.fr

vmimixing.com



OUR COMMITMENT



French manufacturing -
AFNOR 79866 Certification
for SPI 53/63, the PH
planetary mixer and the
leaven dough 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

OUR RANGES

MIXERS

PLANETARY MIXERS

ELEVATORS

LEAVEN DOUGH MACHINE

LABORATORY MIXERS

HEAVY DUTY MIXERS

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

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

Isolation device: the Law imposes an isolation device allowing, after the machines are stopped, for the removal of all electrical energy sources before any cleaning or repair operation. The supply and installation of the isolation device shall be the responsibility of the buyer.



ON-LINE SERVICE

Online after-sales 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.

Access E-service by following the link:
eservice-vmi.com



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 mixers that can be delivered with their 20L reduction and for PH612 mixers that can be delivered with their 40L reduction).



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

MIXER 1032

Code: B50301602

5 728 €

CAPACITY BRAKED BOWL

Total bowl volume
Maximum dough capacity
Example for an average hydration rate of 60%

30 L
16 kg

- Aluminium 2 arm mixing tool

MIXER 1032

Code: B50301602-3A

5 875 €

CAPACITY BRAKED BOWL

Total bowl volume
Maximum dough capacity
Example for an average hydration rate of 60%

30 L
16 kg

- 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

805 €



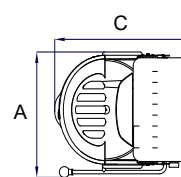
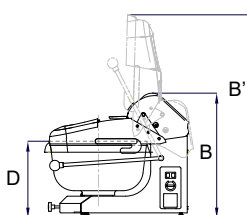
Table on wheels



Go to the «product page»
on our website

DIMENSIONS

A	575 mm
B	600 mm
B'	975 mm
C	675 mm
D	370 mm
Ø	450 mm
Weight	80 kg



Pizza and bakery/pastry dough



3-branch aluminium arm
Axoplus 95 Evolution

Vegetable, meat, fish and dough



Stainless steel 3-branch arm
Axoplus 95 Premium

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

Code: B503029



9 405 €

CAPACITY MOTORIZED BOWL

Total bowl volume	95 L
Maximum dough capacity	48 kg
<i>Example for an average hydration rate of 60%</i>	

- Automatic/ programmable cycle
- Recipe programming
- Variable bowl and mixing tool speeds
- Aluminium 2-branch arm for all types of dough

AXOPLUS 95 EVOLUTION

Code: B503029-3A



9 600 €

CAPACITY MOTORIZED BOWL

Total bowl volume	95 L
Maximum dough capacity	48 kg
<i>Example for an average hydration rate of 60%</i>	

- Automatic/ programmable cycle
- Recipe programming
- Variable bowl and mixing tool speeds
- 3-branch aluminium arm, recommended for the production of pizza dough

AXOPLUS 95 PREMIUM

Code: B503037

12 605 €

CAPACITY MOTORIZED BOWL

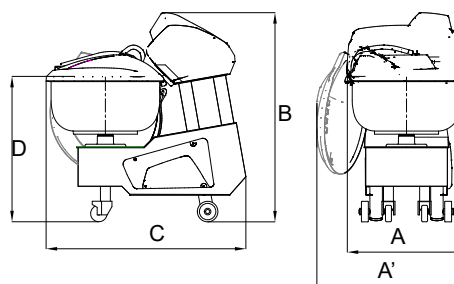
Total bowl volume	95 L
Maximum dough capacity	48 kg
<i>Example for an average hydration rate of 60%</i>	

- Stainless steel frame
- Automatic/ programmable cycle
- Variable bowl and mixing tool speeds
- Programmable control panel
- Stainless steel 3-arm mixing tool
- Bowl drain plug (DN20)

→ Recipes on page 48

DIMENSIONS

A	750 mm
A'	910 mm
B	1320 mm
C	1230 mm
D	875 mm
Ø	657 mm
Weight	205 kg



See conditions on page 4

2000 EV SERIES

For traditional bakers

Up to 160 kg of dough*

Fork mixers
PHIBUS

The world reference for the production of:

- speciality bread
- Viennese pastry
- short pastry

Warranty

3 YEARS

FOR PARTS



MEW - EV model

Clear bowl cover with access door

Stainless steel bowl as standard to fully comply with health regulations

Bowl drive by roller for consistent and accurately repeatable recipes



SEW - EV model

* 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

Stainless steel bowl as standard



MIXER 2170 SEW-EV

Code: B50201902 (Phebus arm)
Code: B50201902-0001 (Rex arm)

12 795 €
13 050 €

CAPACITY MOTORIZED BOWL

Total bowl volume	170 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	80 kg

- 1 sonatan timer



Phébus mixing tool (standard)

MIXER 2170 MEW-EV

Code: B50201903 (Phebus arm)
Code: B50201903-0001 (Rex arm)

13 730 €
13 980 €

CAPACITY MOTORIZED BOWL

Total bowl volume	170 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	80 kg

- 2 programmable timers



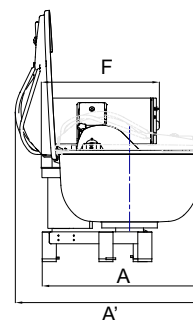
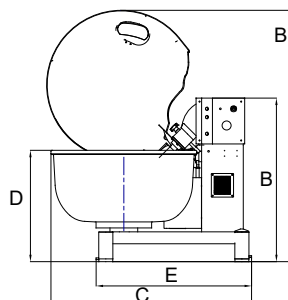
Rex mixing tool (option)



Go to the «product page» on our website

DIMENSIONS

A	995 mm
A'	1110 mm
B	1180 mm
B'	1665 mm
C	1260 mm
D	760 mm
E	1035 mm
F	800 mm
Ø	802 mm
Weight	447 kg



See conditions on page 4

Stainless steel bowl as standard

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

MIXER

2230 SEW-EV

Code: B50202002 (Phebus arm)

Code: B50202002-0001 (Rex arm)



13 570 €

13 825 €

CAPACITY

MOTORIZED BOWL

Total bowl volume

230 L

Maximum dough capacity

120 kg

Example for an average hydration rate of 60%

- 1 sonatan timer

MIXER

2230 MEW-EV

Code: B50202003 (Phebus arm)

Code: B50202003-0002 (Rex arm)

14 575 €

14 825 €

CAPACITY

MOTORIZED BOWL

Total bowl volume

230 L

Maximum dough capacity

120 kg

Example for an average hydration rate of 60%

- 2 programmable timers



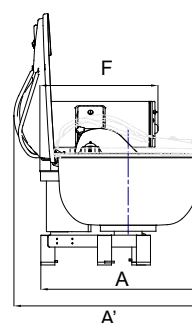
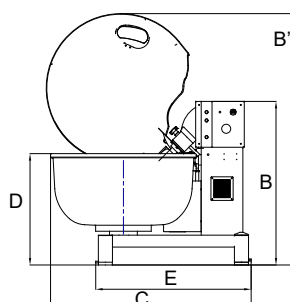
Phébus mixing tool (standard)



Rex mixing tool (option)

DIMENSIONS

A	1075 mm
A'	1235 mm
B	1180 mm
B'	1775 mm
C	1355 mm
D	765 mm
E	1120 mm
F	835 mm
Ø	900 mm
Weight	467 kg



Go to the «product page» on our website



See conditions on page 4

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

Stainless steel bowl as standard



MIXER 2330 SEW-EV

Code: B50202103 (Phebus arm)
Code: B50202103-0003 (Rex arm)

13 580 €
13 835 €

CAPACITY MOTORIZED BOWL

Total bowl volume	330 L
Maximum dough capacity	160 kg
<i>Example for an average hydration rate of 60%</i>	

- 1 sonatan timer



Phebus mixing tool (standard)

MIXER 2330 MEW-EV

Code: B50202104 (Phebus arm)
Code: B50202104-0001 (Rex arm)

14 585 €
14 835 €

CAPACITY MOTORIZED BOWL

Total bowl volume	330 L
Maximum dough capacity	160 kg
<i>Example for an average hydration rate of 60%</i>	

- 2 programmable timers



Rex mixing tool (option)



Stainless steel 3 arm (option)



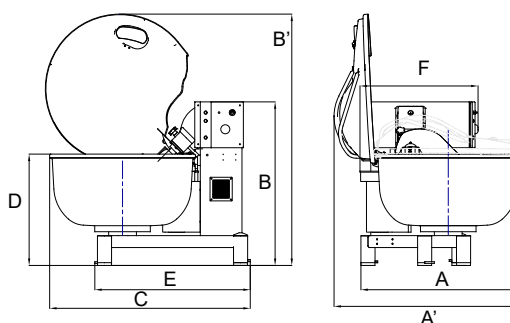
Go to the «product page» on our website

Optional extras

B50304701	Stainless steel 2 arm mixing tool	Upon request
B50304702	Stainless steel 3 arm mixing tool	Upon request

DIMENSIONS

A	1155 mm
A'	1350 mm
B	1180 mm
B'	1810 mm
C	1425 mm
D	805 mm
E	1120 mm
F	835 mm
Ø	1004 mm
Weight	567 kg



Stainless steel bowl as standard

General Features



- Mixer with removable stainless steel bowl on trolley
- 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



MIXER 2330 MAL

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

16 890 €
17 140 €

CAPACITY BRAKED BOWL

Total bowl volume	330 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	160 kg

- Self-programming cycle
- 2 programmable timers



Phébus mixing tool (standard)



Rex mixing tool (option)

Accessory (optional extra)

B502032-CI	Stainless steel bowl on trolley	Price down	5 035 €
------------	---------------------------------	------------	---------

Optional extras

B50304701	Stainless steel 2 arm mixing tool	Upon request
B50304702	Stainless steel 3 arm mixing tool	Upon request



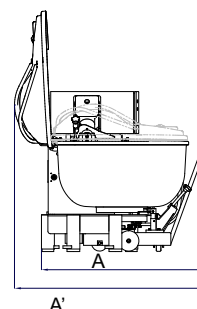
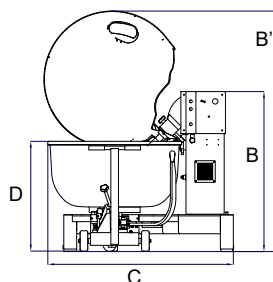
Stainless steel 3 arm (option)



Go to the «product page» on our website

DIMENSIONS

A	1295 mm
A'	1505 mm
B	1260 mm
B'	1885 mm
C	1460 mm
D	865 mm
Ø	1004 mm
Weight	580 kg



MAHOT fork mixers

Kneading à la française

Up to 160 kg of dough*

Exclusive, patented arm

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



The mixer that adapts to all types of dough:

- bread dough
- short dough
- pancake mix
- pizza dough

Clear bowl cover with access door

Stainless steel bowl as standard 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



General Features



- Mixer with fixed stainless steel bowl with mechanic brake
- 2 tool speeds
- Patented Mahot mixing tool
- Clear bowl cover with access door
- Manual head lifting
- 2 timers
- 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

Stainless steel bowl as standard



MIXER MB 924

Code: B503414

17 525 €

CAPACITY BRAKED BOWL

Total bowl volume	230 L
Maximum dough capacity	120 kg
<i>Example for an average hydration rate of 60%</i>	

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

MIXER MB 1024

Code: B503415

19 805 €

CAPACITY BRAKED BOWL

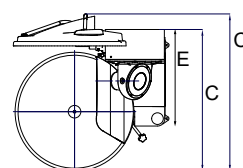
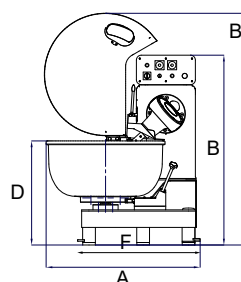
Total bowl volume	330 L
Maximum dough capacity	160 kg
<i>Example for an average hydration rate of 60%</i>	

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



DIMENSIONS

	MB 924	MB 1024
A	1220 mm	1335 mm
B	1515 mm	1600 mm
B'	1850 mm	1975 mm
C	1120 mm	1245 mm
C'	1255 mm	1385 mm
D	825 mm	870 mm
E	980 mm	1040 mm
F	895 mm	930 mm
Ø	900 mm	1000 mm
Weight	500 kg	610 kg



Go to the «product page» on our website

Stainless steel bowl as standard



General Features

- Removable stainless steel bowl with mechanic brake
- 2 tool speeds
- Patented Mahot mixing tool
- 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



Specific rates & conditions apply

**MIXER
MB 1024 AH**

Code: B503423CA

26 155 €

CAPACITY BRAKED BOWL

Total bowl volume	330 L
Maximum dough capacity	160 kg
<i>Example for an average hydration rate of 60%</i>	

• Power: 8,4 kW

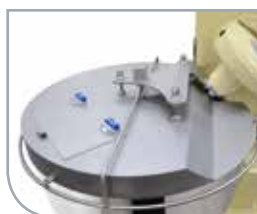
• Intensity: 18 A

Specific rates & conditions apply

Optional extra

Removable stainless steel bowl on trolley

4 025 €



Stainless steel cover

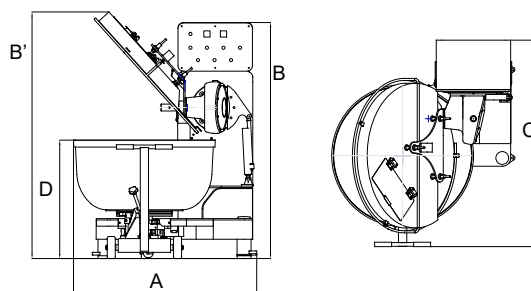


Go to the «product page» on our website

DIMENSIONS

MB 1024 AH

A	1330 mm
B	1715 mm
B'	1790 mm
C	1500 mm
D	860 mm
Ø	1000 mm
Weight	760 kg



SPI 53 & 63

Spiral mixers with fixed bowl

Up to 40 kg of dough*



NEW: intuitive touch control panel

SPI 63 Digy and SPI 63 Digy Snacking

- programming of duration and tool speed



Digy

Spiral mixers recommended for the production of:

- Traditional breads
- Speciality breads
- Pastries

Clear bowl cover with access door

Lifting head version, unique on the market

SPI 63 Digy «Snacking»

With special equipment:
a scraper, a bowl plug,
a paddle and a quick release
tool mechanism



Quick release tool mechanism
(snacking model)

Improved pre-mixing
and kneading of the dough thanks
to the half twist expanded spiral



Go to the «product
page» on our website

- SPI 53 S and SPI 63 S:
One manual digital timer



Castors kit



AFNOR Cert. 79866



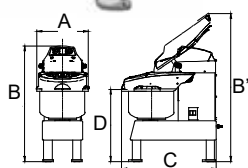
Spiral mixers
with fixed bowl

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

New: version with touch control panel
(SPI 63 Digy and SPI 63 Digy Snacking models)



AFNOR Cert. 79866



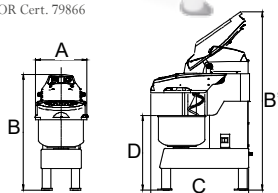
DIMENSIONS

	SPI 53 S	SPI 63 S
A	540 mm	540 mm
B	1220 mm	1220 mm
B'	1600 mm	1600 mm
C	1005 mm	1005 mm
D	755 mm	765 mm
Ø	466 mm	500 mm
Weight	210 kg	215 kg

SNACKING VERSION
Special equipment



AFNOR Cert. 79866



DIMENSIONS

	SPI 63 Digy	SPI 63 Digy Snacking
A	540 mm	540 mm
B	1260 mm	1260 mm
B'	1970 mm	1970 mm
C	1005 mm	1005 mm
D	765 mm	765 mm
Ø	466 mm	500 mm
Weight	210 kg	215 kg

General Features

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



MIXER SPI 53 S

Code: B504240P01



6 630 €

CAPACITY MOTORIZED BOWL

Total bowl volume	50 L
Maximum dough capacity	27 kg
<i>Example for an average hydration rate of 60%</i>	

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

MIXER SPI 63 S

Code: B504242P01



7 350 €

CAPACITY MOTORIZED BOWL

Total bowl volume	60 L
Maximum dough capacity	40 kg
<i>Example for an average hydration rate of 60%</i>	

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

MIXER SPI 63 Digy

Code: B504233P02I



9 255 €

- Motorized head lifting and lowering
- Digital control panel
- Recording of recipes
- Programming of duration and tool speed
- Stainless steel spiral
- Tool speed variation
- Power: 2,2 kW
- Intensity: 9,4 A

SPI 63 RM SNACKING

Code: B504233P02SI



11 270 €

- Motorized head lifting and lowering
- Quick release tool mechanism
- Delivered with a paddle
- Scraper
- Digital control panel
- Recording of recipes
- Programming of duration and tool speed
- Bowl plug
- Clearance of the tool through upward movement of the bowl cover
- Power: 2,2 kW
- Intensity: 9,4 A

SPI 53 and SPI 63 Accessories (optional extras)

B10460751	Casters kit (adaptable on all SPI 53 & SPI 63 models)	410 €
B06180303	Spiral (for the snacking version only)	435 €
B10463824	Twisted whip (for the snacking version only)	1 605 €



See conditions on page 4

GENIUS

The bakers' partner for high performance & artisan production.

Up to 160 kg of dough*

NEW:
intuitive touch control panel

GENIUS Digy



- Double variation of bowl-tool speed
- Recipe mode

Water inlet

- to feed the kneader
- for in-production steeping



Dual drive

For models 80, 120 and 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.



Spiral mixers
with fixed bowl



Clear bowl cover with access door

Drain plug as standard

Maintenance access door

Pedal built into the frame to move the kneader more easily

* 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 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



Dashboard

MIXER GENIUS 60

Code: B60000013

11 300 €

CAPACITY MOTORIZED BOWL

Total bowl volume	102 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	60 kg

- Power: 5,4 kW
- Intensity: 13,7 A

MIXER GENIUS 80

Code: B60000113



12 330 €

CAPACITY MOTORIZED BOWL

Total bowl volume	133 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	80 kg

- Power: 5,4 kW
- Intensity: 13,7 A

MIXER GENIUS 120

Code: B60000213



12 975 €

CAPACITY MOTORIZED BOWL

Total bowl volume	188 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	120 kg

- Power: 5,4 kW
- Intensity: 13,7 A

MIXER GENIUS 160

Code: B60000313

15 640 €

CAPACITY MOTORIZED BOWL

Total bowl volume	267 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	160 kg

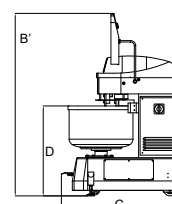
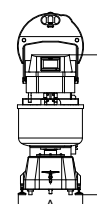
- Power: 11,1 kW
- Intensity: 23 A



Go to the «product page» on our website

DIMENSIONS

	GENIUS 60	GENIUS 80	GENIUS 120	GENIUS 160
A	690 mm	690 mm	780 mm	880 mm
B	1360 mm	1500 mm	1500 mm	1615 mm
B'	1760 mm	1945 mm	2020 mm	2110 mm
C	1240 mm	1325 mm	1325 mm	1500 mm
D	845 mm	965 mm	965 mm	990 mm
Ø	630 mm	680 mm	750 mm	850 mm
Weight	418 kg	487 kg	508 kg	715 kg



See conditions on page 4

New: Digny touch control panel



Three possible modes:

- automatic
- manual
- recipes

General Features

- Stainless steel bowl and spiral
- Bowl reverse speed and impulse bowl rotation
- Tool and bowl speed variation
- Digny touch control panel
- 99 programmable recipes, each with 20 phases
- Clear bowl cover with access door
- 2 motors: tool and bowl
- Drain plug
- Pedal to move the kneader easily
- Dual drive (except Genius Digny 60)
- 400 V Tri + Terre - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



MIXER GENIUS Digny 60

Code: B60000015

12 065 €

CAPACITY MOTORIZED BOWL

Total bowl volume	102 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	60 kg

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

MIXER GENIUS Digny 80

Code: B60000115

12 750 €

CAPACITY MOTORIZED BOWL

Total bowl volume	133 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	80 kg

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

MIXER GENIUS Digny 120

Code: B60000215

13 420 €

CAPACITY MOTORIZED BOWL

Total bowl volume	188 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	120 kg

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

MIXER GENIUS Digny 160

Code: B60000315

16 275 €

CAPACITY MOTORIZED BOWL

Total bowl volume	267 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	160 kg

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

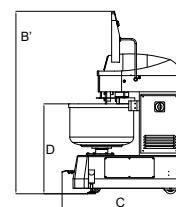
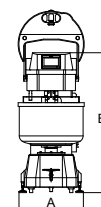
Optional extra

Temperature probe in the pivot and digital display

1 035 €

DIMENSIONS

	GENIUS Digny 60	GENIUS Digny 80	GENIUS Digny 120	GENIUS Digny 160
A	690 mm	690 mm	780 mm	880 mm
B	1360 mm	1500 mm	1500 mm	1615 mm
B'	1760 mm	1945 mm	2020 mm	2110 mm
C	1240 mm	1325 mm	1325 mm	1500 mm
D	845 mm	965 mm	965 mm	990 mm
Ø	630 mm	680 mm	750 mm	850 mm
Weight	418 kg	487 kg	508 kg	715 kg



Spiral mixers
with fixed bowl

Go to the «product page» on our website



See conditions on page 4

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

PRICE LIST - 07.01.2021

General Features

- Stainless steel bowl and spiral
- Clear bowl cover with access door
- User friendly digital dashboard
- Programming of 20 recipes
- 2 tool speeds / reverse on bowl
- 2 motors: bowl and tool
- Drain plug
- By-pass selector to secure the operation of the machine in backup mode
- Frame on casters with locking cylinders
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



MIXER MAG PRO 60

Code: B600015P

9 445 €

CAPACITY MOTORIZED BOWL

Total bowl volume	102 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	60 kg

- Power: 4,25 kW
- Intensity: 13 A

MIXER MAG PRO 80

Code: B600016P

10 160 €

CAPACITY MOTORIZED BOWL

Total bowl volume	133 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	80 kg

- Power: 5,35 kW
- Intensity: 13 A

MIXER MAG PRO 120

Code: B600017P

11 395 €

CAPACITY MOTORIZED BOWL

Total bowl volume	188 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	120 kg

- Power: 5,35 kW
- Intensity: 13 A



Electronic dashboard
(standard)



2 electromechanical timers
(option)



Go to the «product
page» on our website

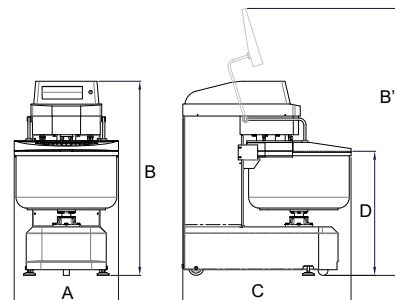
MAG PRO option (for a discount) - MAG ECO name

2 electromechanical timers (instead of the electronic dashboard) -165 €

Machine	Machine code
MAG ECO 60	B600015
MAG ECO 80	B600016
MAG ECO 120	B600017

DIMENSIONS

	MAG PRO 60	MAG PRO 80	MAG PRO 120
A	700 mm	700 mm	780 mm
B	1310 mm	1310 mm	1380 mm
B'	1775 mm	1775 mm	1890 mm
C	1120 mm	1120 mm	1245 mm
D	790 mm	835 mm	890 mm
Ø	670 mm	670 mm	750 mm
Weight	325 kg	330 kg	488 kg



See conditions on page 4

General Features



- Stainless steel bowl and spiral
- Clear bowl cover with access door
- User friendly digital dashboard
- Programming of 20 recipes
- 2 tool speeds / reverse on bowl
- 2 motors: bowl and tool
- Drain plug
- By-pass selector to secure the operation of the machine in backup mode
- Frame on casters with locking cylinders
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



MIXER MAG PRO 160

Code: B600018P

14 130 €

CAPACITY MOTORIZED BOWL

Total bowl volume	267 L
Maximum dough capacity	160 kg
<i>Example for an average hydration rate of 60%</i>	

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

MIXER MAG PRO 200

Code: B600019P

14 280 €

CAPACITY MOTORIZED BOWL

Total bowl volume	306 L
Maximum dough capacity	200 kg
<i>Example for an average hydration rate of 60%</i>	

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



Electronic dashboard
(standard)



2 electromechanical timers
(option)

Option (for a discount) - MAG ECO name

2 electromechanical timers (instead of the electronic dashboard) -165 €

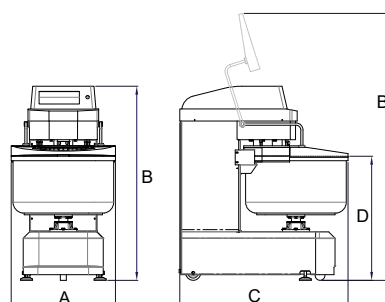
Machine	Machine code
MAG ECO 160	B600018
MAG ECO 200	B600019



Go to the «product
page» on our website

DIMENSIONS

	MAG PRO 160	MAG PRO 200
A	885 mm	945 mm
B	1490 mm	1490 mm
B'	2050 mm	2100 mm
C	1465 mm	1530 mm
D	885 mm	885 mm
Ø	850 mm	910 mm
Weight	675 kg	710 kg





General Features

- Stainless steel bowl and spiral
- Kneader combined with a hydraulic system lift
- Discharge on the left side
- Height under tipped bowl: 1550 mm
- Clear bowl cover with access door
- 2 tool speeds / reverse on bowl
- 2 motors: bowl and tool
- Drain plug
- Programming of 20 recipes
- By-pass selector to secure the operation of the machine in backup mode
- Electronic dashboard
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



Electronic dashboard (standard)

MIXER AS PRO 120

Code: B600007ASP

27 095 €

CAPACITY MOTORIZED BOWL

Total bowl volume	188 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	120 kg

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

MIXER AS PRO 160

Code: B600008ASP

30 435 €

CAPACITY MOTORIZED BOWL

Total bowl volume	267 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	160 kg

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

Option (for a discount) - AS name

2 electromechanical timers (instead of the electronic dashboard) - 160 €



2 electromechanical timers (option)

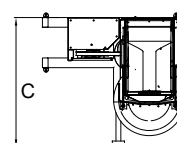
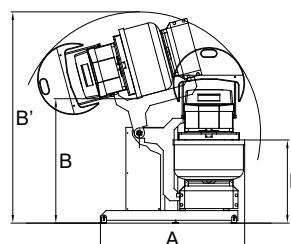


Go to the «product page» on our website

DIMENSIONS

Discharge onto a table

	AS PRO 120	AS PRO 160
A	1700 mm	1785 mm
B	1550 mm	1550 mm
B'	2465 mm	2615 mm
C	1610 mm	1610 mm
D	1025 mm	1040 mm
Ø	750 mm	850 mm
Weight	1040 kg	1225 kg



MAG-R PRO SPIRAL MIXER

Make your life easier

Spiral mixer with removable bowl
Up to 160 kg of dough*



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

Electronic dashboard
with recipe programming

New
Drain plug
as standard

Hydraulic system to lift
or lower the head

Bowl rotation guided by
rubber friction driving rollers

Magnetic bowl locking

Spiral mixers
AS / MAG-R



A BRAND FROM



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



General Features



- Stainless steel bowl and tool
- 2 motors: bowl and tool
- 2 tool speeds / reverse on bowl
- Programming of 20 recipes
- Stainless steel bowl cover with access door
- Magnetic bowl locking
- Electronic dashboard
- Drain plug
- Bypass selector to secure the operation of the machine in backup mode
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



MIXER MAG-R PRO 80

Code: B600006AVP

20 895 €

CAPACITY MOTORIZED BOWL

Total bowl volume	154 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	80 kg

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

MIXER MAG-R PRO 120

Code: B600007AVP

21 900 €

CAPACITY MOTORIZED BOWL

Total bowl volume	188 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	120 kg

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

Compatible
elevator
see page 37



Electronic dashboard
(standard)



2 electromechanical timers
(option)

Optional extras

B600025	Extra bowl for MAG-R PRO 80	3 345 €
B600026	Extra bowl for MAG-R PRO 120	3 520 €

MAG-R PRO option (for a discount) - MAG-R name

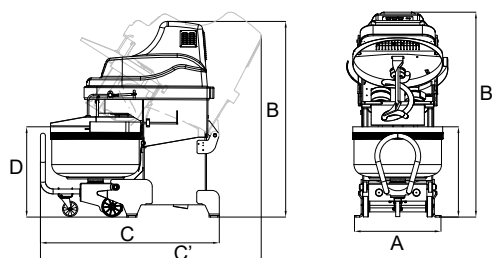
2 electromechanical timers (instead of the electronic dashboard) - 90 €



Go to the «product
page» on our website

DIMENSIONS

	MAG-R PRO80	MAG-R PRO 120
A	850 mm	850 mm
B	1710 mm	1710 mm
B'	1775 mm	1775 mm
C	1475 mm	1475 mm
C'	1900 mm	1900 mm
D	830 mm	830 mm
Ø	680 mm	750 mm
Weight	650 kg	700 kg



General Features



- Stainless steel bowl and tool
- 2 motors: bowl and tool
- 2 tool speeds / reverse on bowl
- Programming of 20 recipes
- Stainless steel bowl cover with access door
- Magnetic bowl locking
- Electronic dashboard
- Drain plug
- Bypass selector to secure the operation of the machine in backup mode
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

MIXER MAG-R PRO 160

Code: B600008AVP

25 230 €

CAPACITY MOTORIZED BOWL

Total bowl volume	267 L
Maximum dough capacity <i>Example for an average hydration rate of 60%</i>	160 kg

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



Compatible
elevator
see page 37



Electronic dashboard
(standard)



2 electromechanical timers
(option)

Optional extra

B600027 Extra bowl for MAG-R PRO 160

4 380 €

MAG-R PRO option (for a discount) - MAG-R name

2 electromechanical timers (*instead of the electronic dashboard*) - 90 €

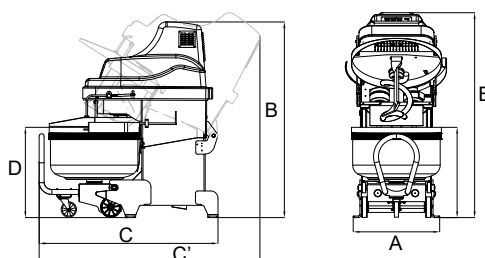


Go to the «product
page» on our website

DIMENSIONS

MAG-R PRO 160

A	880 mm
B	1910 mm
B'	2010 mm
C	1750 mm
C'	2160 mm
D	885 mm
Ø	850 mm
Weight	1000 kg



General Features



- Speed variation by potentiometer
- Stainless steel feed chute
- Box, satellite and cradle made from smooth cast aluminium
- 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.

PLANETARY MIXER BV 12

Code: B501110AU

5 410 €

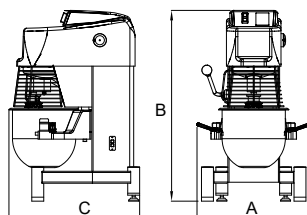
- 10 L stainless steel bowl + 3 tools (whip, paddle, spiral)
- Swivelling stainless steel grid and removable anti-splatter visor
- Stainless steel feet and column
- Power: 0,55 kW
- Intensity: 11,4 A

Accessories (optional extras)

B034700	Extra 10 L stainless steel bowl	325 €
B50416001	Table on swivelling casters including 2 with brakes Height 800 mm x Length 760 mm x Depth 489 mm	805 €



Table on wheels



DIMENSIONS

BV 12	
A	495 mm
B	750 mm
C	575 mm
Ø	250 mm
Weight	55 kg

PLANETARY MIXER BV 22

Code: B501120H-PI



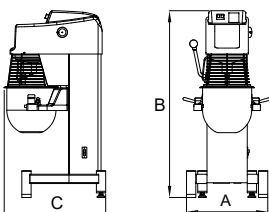
5 175 €

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

Accessories (optional extras)

B034620	Extra 20 L stainless steel bowl	310 €
B02054801	10 L stainless steel bowl + 3 tools	700 €
B035339	Extra 10 L stainless steel bowl	500 €
B02079001	Electric heating*	825 €

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



DIMENSIONS

BV 22	
A	550 mm
B	1200 mm
C	655 mm
Ø	315 mm
Weight	85 kg



See conditions on page 4

A new generation of planetary mixers

Phébus range from 20 to 80 litres

NEW:
intuitive touch control panel

PH Digy



Digy
by VMI

- recipe programming
- 5 programmed speeds + speed variation

Bowl lighting

Machine equipped to be later fitted with a scraper



Flush-mounted satellite without retention areas for easier cleaning



Transport wheel kit and stabilizers at the back



Watch the demo video

Power and precision for the production of:

- Viennese pastries and speciality breads
- Short and sweet pastry
- Biscuit, genoise and meringue

Warranty
3 YEARS
FOR PARTS

Assisted bowl lifting and lowering

Stainless steel grid

- rotary
- removable without tool
- built-in stainless steel spout
- removable transparent protective screen



AFNOR Cert. 79866

Smooth surfaces and easy-clean materials



New: Digy touch control panel



AFNOR Cert. 79866



Bowl scraper



Watch the demo video

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
- Columns made of stainless chromium steel
- Column supports, head and cradle made of aluminium
- Removable protective screen
- Digy touch control panel
- Recipe programming
- 2 feet on casters 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



PLANETARY MIXER PH 412 Digy

Code: B5014103I



7 935 €

- Speed programming
- Mix duration programming
- Power: 2,2 kW
- Intensity: 16 A

Accessories (optional extras)

B02281511	Extra 40 L stainless steel bowl	500 €
B0205210	20 L stainless steel bowl + 3 tools	925 €
B02281306	Extra 20 L stainless steel bowl	475 €
B0205110	10 L stainless steel bowl + 3 tools	1 105 €
B02290202	Extra 10 L stainless steel bowl	545 €
B065956E	Bowl trolley	600 €
B02079402	Electric heating	780 €
B043647E21	Scraper 40/40 *	1 050 €
B043647E22	Scraper 20/40 *	1 050 €

* Accessory available after the purchase of the planetary mixer

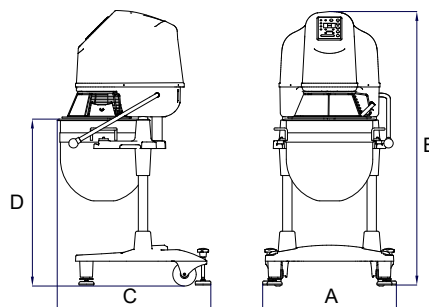
→ Recipes on page 47

20 L version planetary mixer

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

DIMENSIONS

A	715 mm
B	1395 mm
C	795 mm
D	820 mm
Ø	400 mm
Weight	170 kg



See conditions on page 4

New: Digy touch control panel



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
- Columns made of stainless chromium steel
- Column supports, head and cradle made of aluminium
- Removable protective screen
- Digy touch control panel
- Recipe programming
- 2 feet on casters at the back
- Transport wheel kit at the front
- Bowl lighting
- 380/400 V - 3 phases + Earth - 50Hz/60Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



PLANETARY MIXER PH 612 Digy

Code: B5016103I



8 560 €

- Speed programming
- Mix duration programming
- Power: 3 kW
- Intensity: 10 A

Accessories (optional extras)

B02282011	Extra 60 L stainless steel bowl	545 €
B0205411	40 L stainless steel bowl + 3 tools	990 €
B02281512	Extra 40 L stainless steel bowl	520 €
B0205211	20 L stainless steel bowl + 3 tools	925 €
B02281306	Extra 20 L stainless steel bowl	475 €
B065956E	Bowl trolley	600 €
B02079402	Electric heating	780 €
B043647E20	Scraper 60/60 *	1 050 €
B043647E21	Scraper 40/60 *	1 050 €
B043647E22	Scraper 20/60 *	1 050 €

* Accessory available after the purchase of the planetary mixer

→ Recipes on page 47



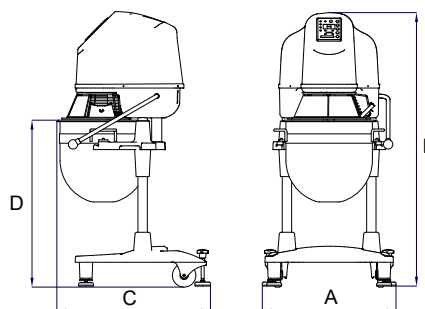
Bowl scraper



Watch the demo video

DIMENSIONS

A	715 mm
B	1460 mm
C	820 mm
D	885 mm
Ø	457 mm
Weight	190 kg



See conditions on page 4

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

PRICE LIST - 07.01.2021

New: Digy touch control panel



AFNOR Cert. 79866



Whip



Bowl scraper



Watch the demo video

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
- Removable protective screen
- 2 feet on casters at the back
- Digy touch control panel
- Recipe programming
- Transport wheel kit at the front
- Bowl lighting
- 380/400 V - 3 phases + Earth - 50Hz/60Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



Planetary mixer: - for liquid mixes or overrun with an 80 L bowl and a whip
- for liquid, pasty mixes or overrun with bowls from 20 to 60 L and its 3 tools (whip, paddle, spiral)

PLANETARY MIXER PH 812 Digy

Code: B5018103I

10 250 €

- Speed programming
- Mix duration programming
- Power: 3 kW
- Intensity: 10 A

Accessories (optional extras)

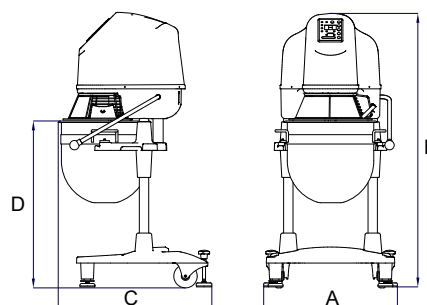
B047421E1-A1	Whip	1 450 €
B02282012	Extra 80 L stainless steel bowl	875 €
B0205610	60 L stainless steel bowl + 3 tools	1 105 €
B02282011	Extra 60 L stainless steel bowl	545 €
B0205411	40 L stainless steel bowl + 3 tools	990 €
B02281512	Extra 40 L stainless steel bowl	520 €
B0205211	20 L stainless steel bowl + 3 tools	925 €
B02281306	Extra 20 L stainless steel bowl	475 €
B065956E1	Bowl trolley	600 €
B02079402	Electric heating	780 €
B043647E20	Scraper 60/80 *	1 050 €
B043647E21	Scraper 40/80 *	1 050 €

* Accessory available after the purchase of the planetary mixer

➔ **Recipes on page 47**

DIMENSIONS

A	715 mm
B	1530 mm
C	820 mm
D	955 mm
Ø	457 mm
Weight	240 kg



Planetary mixers

Productivity, comfort of use and hygiene

Phébus range from 80 to 150 litres

Heavy duty machine for powerful and precise mixing:

- creams, genoises and meringues
- biscuits, viennese and short pastry
- speciality breads and sandwich loaves



Easy-to-use dashboard

4 tool speeds

Bowl lifting and lowering by hydraulic cylinder

Bowl support on casters

Stainless steel feet

Delivered with 3 tools:

- whip
- paddle
- spiral



Quick assembly



Go to the «product page» on our website



General Features

- 80 L stainless steel bowl on removable support
- delivered with 3 tools: whip, paddle, spiral
- Stainless steel safety rotary grid and protective screen
- Bowl lifting and lowering by hydraulic cylinder
- Bowl can be removed without removing tool
- Stainless steel feet
- 4 fixed speeds
- Bowl lifting and lowering safety
- Bowl presence safety
- 380/400 V - 3 phases + Earth - 50Hz/60Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



PLANETARY MIXER PH 801 DT-4V

Code : B50104606

23 280 €

• Power: 3 kW

• Intensity: 8 A

Accessories (optional extras)

B022953E	Extra 80 L stainless steel bowl on removable support	1 550 €
B02050905	60 L stainless steel bowl on removable support + 3 tools	3 485 €
B022554E3	Extra 60 L stainless steel bowl on removable support	2 110 €
B02050605	40 L stainless steel bowl on removable support + 3 tools	2 585 €
B022956E	Extra 40 L stainless steel bowl on removable support	1 510 €
B02061701	Electric heating	1 220 €
B50105302	Scraper 80/80	1 305 €
B50105205	Scraper 60/80	900 €
B50105104	Scraper 40/80	925 €

Optional extras

Timer	525 €
Full stainless steel version	Upon request
Full stainless steel version with sealed box - IP 66	Upon request
Variable speed	Upon request



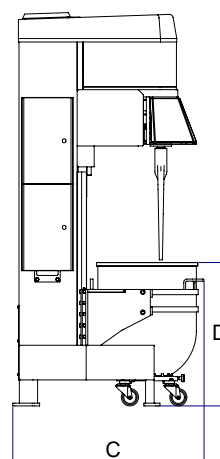
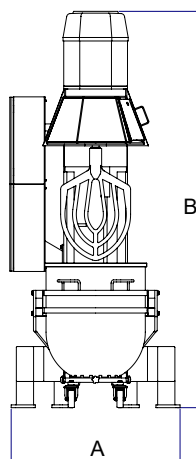
Bowl scraper



Go to the «product page» on our website

DIMENSIONS

A	960 mm
B	1725 mm
C	1035 mm
D	620 mm
Ø	510 mm
Weight	550 kg



General Features



- 100 L stainless steel bowl on removable support
- delivered with 3 tools: whip, paddle, spiral
- Stainless steel safety rotary grid and protective screen
- Bowl lifting and lowering by hydraulic cylinder
- Bowl can be removed without removing tool
- Stainless steel feet
- 4 fixed speeds
- Bowl lifting and lowering safety
- Bowl presence safety
- 380/400 V - 3 phases + Earth - 50Hz/60Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



PLANETARY MIXER PH 1001 DT-4V

Code: B50107102

27 700 €

• Power: 4 kW

• Intensity: 10 A

Accessories (optional extras)

B022934E	Extra 100 L stainless steel bowl on removable support	1 700 €
B02051005	60 L stainless steel bowl on removable support + 3 tools	2 980 €
B022550E	Extra 60 L stainless steel bowl on removable support	1 640 €
B02053005	40 L stainless steel bowl on removable support + 3 tools	2 435 €
B022937E	Extra 40 L stainless steel bowl on removable support	1 335 €
B02061701	Electric heating	1 220 €
B50105402	Scraper 100/100	1 305 €
B50105205	Scraper 60/100	900 €
B50105104	Scraper 40/100	925 €



Bowl scraper

Optional extras

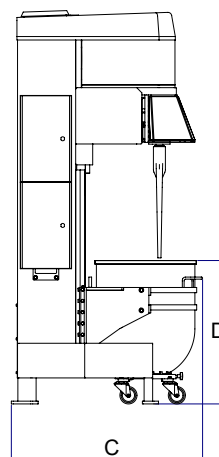
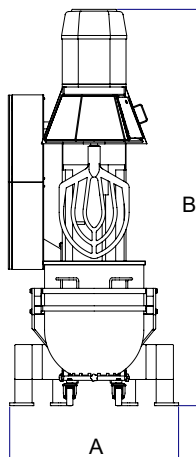
Timer	525 €
Full stainless steel version	Upon request
Full stainless steel version with sealed box - IP 66	Upon request
Variable speed	Upon request



Go to the «product page» on our website

DIMENSIONS

A	980 mm
B	1920 mm
C	1050 mm
D	709 mm
Ø	527 mm
Weight	600 kg



General Features

- 150 L stainless steel bowl on removable support
- delivered with 3 tools: whip, paddle, spiral
- Stainless steel safety rotary grid and protective screen
- Bowl lifting and lowering by hydraulic cylinder
- Bowl can be removed without removing tool
- Stainless steel feet
- 4 fixed speeds
- Bowl lifting and lowering safety
- Bowl presence safety
- 380/400 V - 3 phases + Earth - 50Hz/60Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



PLANETARY MIXER PH 1501 DT-4V

Code: B50107207

37 185 €

• Power: 5,5 kW

• Intensity: 13 A

Accessories (optional extras)

B022927E	Extra 150 L stainless steel bowl on removable support	2 135 €
B02053605	80 L stainless steel bowl on removable support + 3 tools*	3 800 €
B022928E	Extra 80 L stainless steel bowl on removable support*	1 980 €
B020618	Electric heating	1 220 €
B50105502	Scraper 150/150	1 705 €
B50105303	Scraper 80/150	1 715 €

* Price down

Optional extras

Timer	525 €
Full stainless steel version	Upon request
Full stainless steel version with sealed box - IP 66	Upon request
Variable speed	Upon request



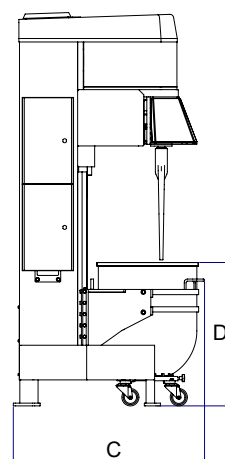
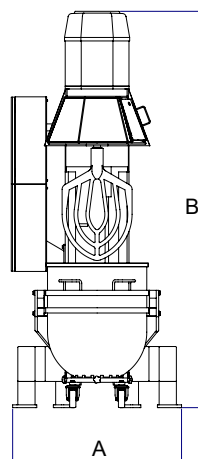
Bowl scraper



Go to the «product page» on our website

DIMENSIONS

A	980 mm
B	2270 mm
C	1120 mm
D	830 mm
Ø	572 mm
Weight	750 kg



**Bowl elevators
for PH 801 DT-4V
PH 1001 DT-4V
PH 1501 DT-4V
planetary mixers**

General Features



- Painted frame and stainless steel mast
- Electrical screw lift
- Equipped with wheels
- One compatible fork per model of mixer and its bowl reductions
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

ELEVATOR PLANETARY MIXER BOWL

Under bowl height
1100 to 1599 mm

22 000 €

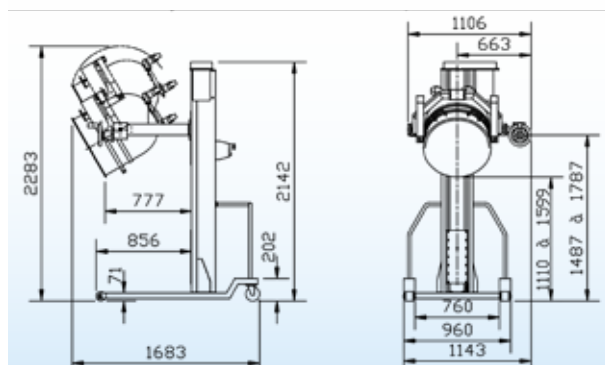
- Manual tilting
- Power: 0,75 kW
- Intensity: 2,1 A

ELEVATOR PLANETARY MIXER BOWL

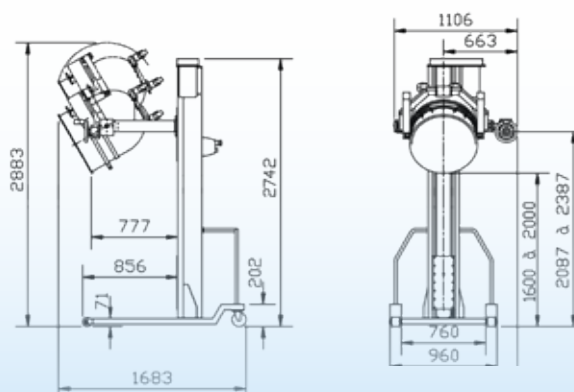
Under bowl height
1600 to 2000 mm

26 020 €

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



Manual tipping lift
(Under bowl height: 1,100 mm to 1,599 mm)



Motorized tipping lift
(Under bowl height: 1,600 mm to 2,000 mm)

Bowl elevator for SPI AV spiral mixers, and Serie 2000 and Mahot fork mixers



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 / 340 and 400 AV
VMI fork mixers: 2330 MAL, MAEHW and MB 1024 AH



BOWL ELEVATOR FOR VMI KNEADER

18 475 €

- Height of bowl in dumped position: 1.20 m
- Power: 1,1 kW
- Intensity: 2,8 A

BOWL ELEVATOR FOR VMI KNEADER

22 285 €

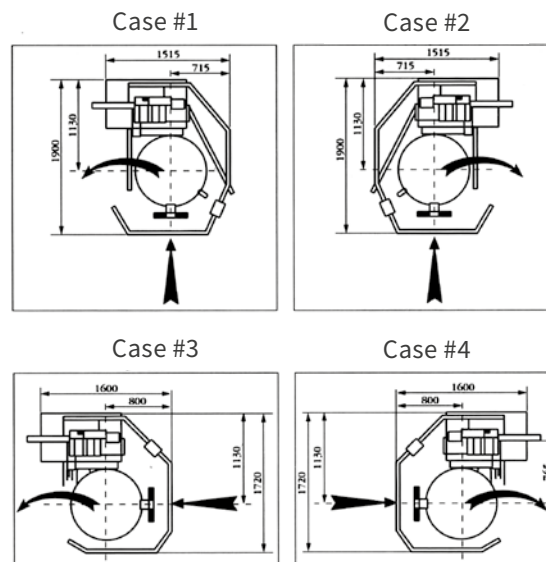
- Height of bowl in dumped position: between 1.20 m and 1.70 m
- Power: 1,1 kW
- Intensity: 2,8 A

BOWL ELEVATOR FOR VMI KNEADER

22 675 €

- Height of bowl in dumped position: between 1.70 m and 2.70 m
- Power: 1,1 kW
- Intensity: 2,8 A

Tilting options:



**Bowl elevator
for MAG-R PRO
spiral mixers**

General Features



- Bowl elevator for MAG-R PRO 80, 120 and 160 mixers
- Mechanical bowl locking
- 2 tilting options
- Mast 150 x 150
- Safety rack
- Bowl drive by chain
- Motorized lifting and lowering
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

BOWL ELEVATOR FOR MAG-R PRO MIXER

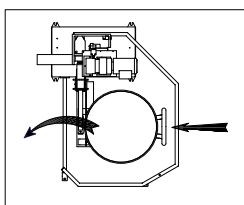
19 005 €

- Height of the dough reception hopper up to 2 m
- Power: 1,1 kW
- Intensity: 2,78 A

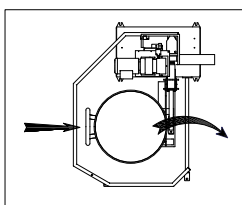


Tilting options:

Case #3



Case #4



Leaven dough and «Poolish» machine

The baker's signature



- Versatility of processes
- Quick cycles
- Space saving
- Compact size
- Ideal for the manufacturing of traditional French sourdough bread
- Ease of cleaning

NEW:
intuitive touch control panel

PH Digy



- capability to record times and temperatures into memory
- programming of heating, maturing and cooling cycles for perfectly consistent sourdough
- recording up to 3 sourdough recipes



Removable tool with integrated bowl scraper



Watch the demo video



Clear cover

Heating via regulated, silicon coated heating plates

Overflow sensor

Full stainless steel equipment for ease of cleaning



AFNOR Cert. 79866



New: Digy touch control panel



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:

- refreshed sourdough
- mixed refreshed sourdough
- starter

Min. capacity: 10 kg of semi-pasty sourdough - Max. capacity: 80 kg of semi-pasty sourdough

General Features



- Stainless steel bowl
- Digy touch control panel
- Mixing tool with integrated scraper
- Clear cover
- Overflow sensor
- 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



LEAVEN DOUGH MACHINE AF 100 Digy

Code: B51007420



16 315 €

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



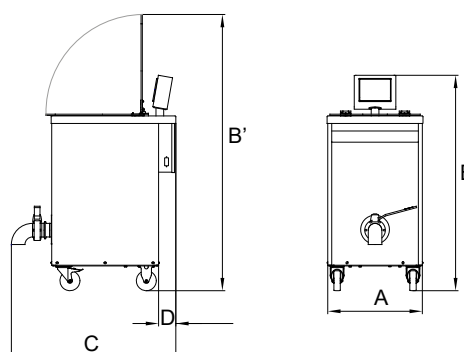
Control panel



Removable mixing tools

DIMENSIONS

A	600 mm
B	1320 mm
B'	1730 mm
C	1030 mm
D	110 mm
Weight	150 kg



Leaven dough machine



See conditions on page 4

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

PRICE LIST - 07.01.2021

This fork mixer has been designed for laboratories, training centres or flour mills, to perform bread-making tests on a number of flour and ingredients.

General Features



- Painted steel frame
- Stainless steel bowl and grid
- Lifting aluminium mixing tool
- Two tool speeds
- Tilting safety cover
- Can be used alone or as a test bed with a maximum of 5 kneaders
- 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

MIXER LABO 25 MAHOT

Code: B503000

Upon request

CAPACITY MOTORIZED BOWL

Total bowl volume	10 L
Maximum dough capacity Example for an average hydration rate of 60%	3 kg

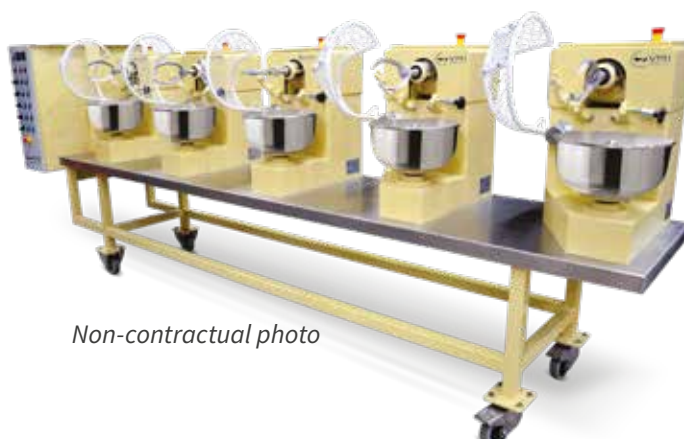
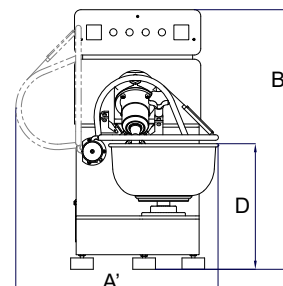
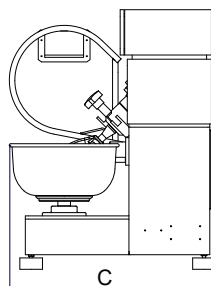
- 2 programmable timers
- Power: 0,7 kW
- Intensity: 2,1 A

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

DIMENSIONS

A	455 mm
A'	625 mm
B	800 mm
C	635 mm
D	390 mm
Ø	320 mm
Weight	80 kg



Non-contractual photo



Go to the «product page» on our website

This spiral mixer has been designed for laboratories, training centres or flour mills, to perform bread-making tests on a number of flour and ingredients.

General Features



- Bowl and bowl environment in stainless steel
- 2 independent motors with variable speed
- Programmable control panel
- Tilting safety clear cover
- Can be used as a bench of 10 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 SPIRAL MIXER COMPATIBLE BANC

Code: B50400004

13 195 €

CAPACITY MOTORIZED BOWL

Total bowl volume	10 L
Maximum dough capacity	5 kg
<i>Example for an average hydration rate of 60%</i>	

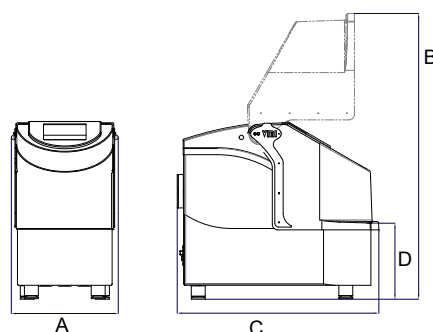
- 10 L stainless steel bowl
- Can be used alone or as a test bed
- Mixing cycles individually programmable or with a centralized wireless supervision (Bluetooth)
- Temperature sensor
- Power: 0,64 kW
- Intensity: 16 A

Please specify the needed plug when placing the order

Optional extras

Desktop PC for monitoring with bench control software Upon request
Please specify the type of keyboard and the desired language for the supervision when placing the order

Stainless steel furniture for a test bed of SPI LAB mixers Upon request
 Commissioning / Training Upon request



DIMENSIONS

A	380 mm
B	635 mm
B'	1025 mm
C	710 mm
D	275 mm
Ø	298 mm
Weight	75 kg



Go to the «product page» on our website

Heavy duty machines

Maximum reliability and productivity



Fork mixer
2330 MAEHW



Spiral mixer
SPI AV ACCESS



Heavy duty
machines

General Features

- Sandblasted, schoop treated steel frame on feet
- Hydraulic bowl locking and head lifting
- Stainless steel bowl with conical bottom on trolley
- DN20 bowl plug
- Positive bowl driving system with gears and belt reduction
- Stainless steel, suspended bowl cover, with HDPE band – Grid opening on the front to introduce ingredients with a stainless steel door
- Stainless steel spiral - Other mixing tools on request
- Safety lever
- A simple impulse on the lever starts or stops production
- 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)
- IP 54

Warranty

2 YEARS

FOR PARTS

Specific rates
& conditions
apply

Specific conditions.
Please contact VMI.



MIXER SPI 220 AV ACCESS

Code : B504072PA-STOCK

34 335 €

MIXER SPI 340 AV ACCESS

Code : B504068PA-STOCK

39 060 €

MIXER SPI 400 AV ACCESS

Code : B5040072PA-STOCK

39 690 €

Optional extras

B50407102-DN20	Extra SPI 220 AV stainless steel bowl on trolley	4 705 €
B5040100-DN20	Extra SPI 340 AV stainless steel bowl on trolley	4 625 €
B50401102-DN20	Extra SPI 400 AV stainless steel bowl on trolley	5 040 €
B50402503	Bowl scraper for SPI 220 or 340 AV mixer	905 €
B50402504	Bowl scraper for SPI 400 AV mixer	905 €



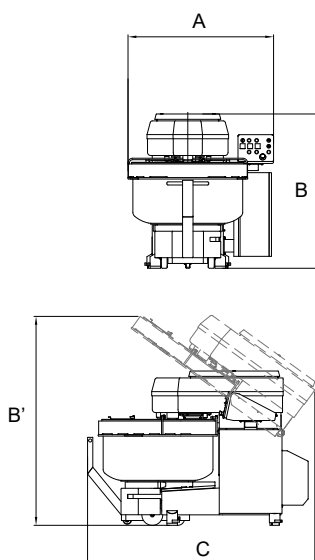
Scraper



Lever to start or
stop production



Bowl with conical
bottom



	SPI 220 AV	SPI 340 AV	SPI 400 AV
Dough * (kg)	120	200	250
Total bowl volume (L)	220	340	400
Tool motor (kW)	17,5	17,5	17,5
Bowl motor (kW)	1,1	1,1	1,1
Hydraulic system motor (kW)	0,4	0,4	0,4
Dimensions (mm)			
A	1299	1324	1392
B	1475	1475	1475
B'	1992	2020	2029
C	1975	2004	2182
Weight (kg)	1395	1600	1750

* Maximum dough capacity
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

- Steel frame painted in white, on feet
- 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
- Stainless steel bowl
- 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)
- IP 54

Specific rates
& conditions
apply

Specific conditions.
Please contact VMI.

**MIXER
2330 MAEHW**

Code : B50211000

37 350 €



Specific rates
& conditions
apply

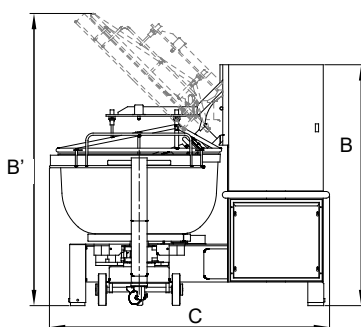
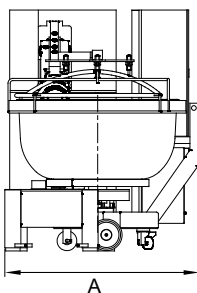
Optional extras

B50203215-Cl Stainless steel bowl on trolley

8 095 €



Cover with access door



Go to the «product
page» on our website

2330 MAEHW

Dough * (kg)	160
Total bowl volume(L)	330
Tool motor(kW)	7
Bowl motor (kW)	1,5
Hydraulic system motor (kW)	0,4
Dimensions (mm) A	1205
B	1530
B'	1850
C	1760
Weight (kg)	1 650

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

SPIRAL MIXERS

S	=	Manual mode: one timer
M	=	Manual and automatic modes
R	=	Lifting head

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

PLANETARY MIXERS

DT	=	Bowl can be removed without removing tool
----	---	-------------------------------------------

ALL MACHINES

IP 54	=	<p>The ingress protection rating (IP54) is an international standard of the International Electrotechnical Commission relating to sealing.</p> <p>The «5» rating corresponds to the ingress protection rating against dust, the «4» rating to the ingress protection rating against water.</p>
-------	---	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

The expertise of the **fork mixing tools**

AXOPLUS

General features

Ideal for the kneading of a variety of doughs, the Axoplus pre-mixer combines high-shearing power with exceptional stretching capability.

- The 2-arm mixing tool makes it possible to knead tough dough as well as very wet dough, even for small quantities.
- The triple armed mixing tool is particularly suitable for the production of pizza dough and catering products.



PHÉBUS

General features

The Phébus arm, a reference in the industry, is extremely versatile.

- Its triangle shape allows for accurate, secure kneading to cover a wide range of recipes.



REX

General features

The traditional kneading of the Rex arm owes its success to the typical rounded shape of its 2-arm pre-mixer, which stretches the dough without shearing it.

- Ideal for kneading soft and more hydrated dough, it does wonders for traditional bread.



MAHOT

General features

The Mahot fork mixer features a unique high performance arm. With its self-breaking system integrated into the kneading, it holds back the dough to significantly reduce working time.

- The concave shape of the arm ensures better penetration in the dough, and therefore better oxygenation.



IMPORTANT: The use of our image and brands for advertising is subject to prior approval.

Recipes

PH Digy PLANETARY MIXERS



Applications		Max.	Max.	Max.	Max.	Tool	Speed			
		20 L	40 L	60 L	80 L		1	2	3	4/5
Flour & water mixture(dough)	kg	8	15	17	-		•			
Speciality breads (dough)	kg	6	13	20	-		•	•		
Pizza (dough)	kg	7,5	16	24	-		•			
Croissant (dough)	kg	8	15	21	-		•	•		
Brioche (dough)	kg	10,5	21	25	-		•	•		
Chou pastry (dough)	kg	11	22	33	-		•	•		
Short crust pastry (dough)	kg	8	15	17	-		•	•		
Sweet dough (dough)	kg	8	15	17	-		•	•		
Meat	kg	10	20	30	-		•	•		
Egg white	nb	32	70	90	110				•	•
Meringue	useful litres	13	26	39	52				•	•
Puree	kg	10	20	30	40		•	•		
Fondant	kg	8	16	24	32		•	•		

(Maximum mixture quantity recommended for this equipment)

AXOPLUS 95 PREMIUM MIXER



Examples

(times indicated vary according to recipes)

Solid ingredients Time: 2 to 3 min	Vegetable salads (corn, soya, Piedmontese salad)	Solid and liquid ingredients	Pancake dough, champagne sauce...
Liquid ingredients Time: 2 to 3 min	Vinaigrette + grated carrots Remoulade, bolognese Beets + vinaigrette	Pastry	Flour and water mixture, pie shell
Meat Time: 10 min	Chipolatas, merguez, dry sausage	Fish	Brandade

Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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:

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

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

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

d) 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.

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 intervention 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 fulfilment 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 2012/19/UE of the European Parliament and of the Council of 4 July 2012, unless otherwise stated, management of these waste will be managed according to principles detailed in Supplier's user guides.

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.

Our commitments as a French manufacturer

...

“

DID YOU KNOW?

The sale of mixing equipment comes with responsibility.

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

”



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.

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.: an entire 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 (Extract from 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.»



Responsible production...

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

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 ».

This price list is subject to VMI Sales Terms and Conditions. The drawings and photos on our price lists and brochures are for information only and may be modified without notice.

The use of our image and brands for advertising is subject to prior approval.

May include typing mistakes.





VMI designs and manufactures a full range of best-in-class kneaders and mixers for artisan and industrial bakers. The widest high-quality choice in the bakery, cakes, pastry and catering industries...

Initially focused on the segment of craftsmen bakers, the VMI group has also developed in the field of industrial Bakery - Viennese Pastry - Pastry (BVP). Dough mixing is part of our culture. VMI is the symbol of quality in the bread-making industry, and we now offer a range of kneaders and planetary mixers, traditional and industrial, that is the most comprehensive in the world.

vmimixing.com

VMI 70 rue Anne de Bretagne
PA Les Marches de Bretagne
85600 Montaigu Vendée - France
T. +33 (0)2 51 45 35 35
comm-art@vmi.fr

VMI Customer Service:

T. +33 (0)2 51 45 35 76
sav@vmi.fr

