

**DITO**

**Bakery and pastry making**

 **Electrolux**

*Thinking of you*





Superior  
performance,  
home-baked  
goodness

# Give your customers a little taste of home

## **Bakeries**

When variety is of utmost importance. Satisfy even the most demanding customers by offering specialty breads for all occasions.



## **Pastry shops**

Prepare even the most delicate desserts and make your customers smile.



## **Take-away & Corner shops**

When time is short but home-baked goodness is a must.



## **Pizzerias**

The perfect choice for original recipes: use soy, wheat, and even corn flour to offer your customers mouth-watering pizzas.



# Planetary mixers 5, 10 litres

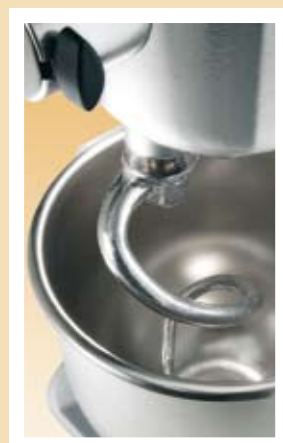
Dito Electrolux offers a complete range of planetary mixers designed to withstand the strong demands of bakery and pastry making.



BE5

Professional **5 litre** planetary mixer for mixing, kneading and emulsifying.

- Powerful, reliable **asynchronous motor** with frequency variator for a **precise adjustment** of the planetary mechanism speed between 15 and 220 rpm
- Aluminium column **protects** the motor and speed variator **against external agents**
- **One-piece alloy head** contains the planetary gears and transmission **for added safety**
- Equipped with **3 tools**: whisk, paddle and spiral kneading hook
- Tools rotate at speeds from 31 to 462 rpm



Spiral hook



Accessory hub

- **18/8 stainless steel bowl** with handle, 5.2 litre capacity
- Transparent safety screen activates the raising and lowering of the bowl and is removable to **facilitate cleaning**
- A metal base ensures **perfect stability** at all times even when mixing stiff doughs and pastes
- A model with **accessory hub** is available upon request
- For an even more complete machine, accessories such as meat mincer and vegetable cutter are available as an option. The wide choice of slicing discs for the vegetable cutter allows you to prepare even the most elaborate recipes

**XBE10**

**10 litre** planetary mixer which satisfies the many requirements of professional bakeries.

- Knead all types of doughs and pastry, mix sauces and emulsify creams
- Electronic speed variation allows an **accurate setting** of all **parameters**
- Powerful motor with frequency variator permits a precise adjustment of the planetary mechanism speed between 26 and 180 rpm
- **Splash proof planetary system** ensures water does not enter the mechanism
- **18/8 stainless steel bowl**, 10 litre capacity
- Supplied with **3 tools**: stainless steel whisk, robust paddle and spiral hook
- Tools rotate at speeds from 55 to 378 rpm

- **Stainless steel column** protects the motor and speed variator
- Height adjustable feet ensure stability
- User friendly touch button control panel for improved ergonomics and **protection against humidity** or jets of water
- Equipped with 0-59 minute timer for an even more **precise operation**
- The simple movement of the safety screen raises and lowers the bowl and at the same time stops the motor



Stainless steel column



Touch button control panel

- The transparent safety screen can be easily removed for an **accurate cleaning**
- Available with **accessory hub** on request
- Kneading capacity (hook): 3,5 kg of flour (50% moisture content)
- Whisking capacity: 16 eggs
- Mixing capacity (paddle): 5 kg of potatoes or meat
- The model with **mechanical speed variation** (XBM10) is equipped with a 2 speed motor. Choose up to 8 different levels for each speed



Transparent safety screen



Kit (bowl, hook, paddle, whisk)

# Planetary mixers 20, 30, 40 litres

A wide range of models which offer the best response to the heavy duty preparations in pastry making.



**XBB 20/30 litre** planetary mixers with **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm.

- Powerful and resistant **1500 W** motor
- **Waterproof** touch button control panel with 0-59 min. timer
- Stainless steel wire safety screen protects the operator and permits **ingredients** to be **added without stopping** the machine
- Reinforced column and base for **added support and stability**
- Supplied with **18/8 stainless steel bowl** and 3 tools (whisk, paddle, spiral hook). Tools rotate at speeds from 61 to 367 rpm
- Splash proof planetary mechanism **eliminates** the risk of **water entering** the system
- **Wheel kit** (optional) for easier movement of mixer when not in use



Wire safety screen



Planetary mechanism



Reduction kit with 3 tools



Removable wheel kit



MB/MBE40

**MB/MBE 40 litre** planetary mixers specially designed for bakery and pastry works.

- Powerful motor **2200 W** with strengthened transmission and heat treated gearing
- **MB40** with **electromechanical 3 speed selection** (40, 80 and 160 rpm), stop button and **timer (0-15 min.)**
- **MBE40** with **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm, stop button and **timer (0-59 min.)**
- Supplied with **18/8 stainless steel bowl** and 3 tools (whisk, paddle spiral hook)
- Tools rotate at speeds from 84 to 336 rpm (MB40) and from 63 to 361 rpm (MBE40)
- Kneading: average speed of 40 rpm with hook; Mixing: average speed of 80 rpm with paddle; Emulsifying: average speed of 160 rpm with whisk



Removable spout



Bowl scraper



Bowl trolley

- Lever for raising and lowering of the bowl
- Pivoting and removable rotating safety guard provides **protection for the operator** and **facilitates cleaning**
- A wide range of accessories such as bowl heating, bowl scraper and bowl trolley
- 20 litre bowl reduction kit with 3 tools available as an option

model	capacity	hook*	paddle*	whisk*	notes
BE5	5 litres	2.5	2	16	electronic variator
XBE10	10 litres	5.5	5	30	electronic variator
XBB20	20 litres	11	10	55	electronic variator
XBB30	30 litres	15	15	80	electronic variator
MB40	40 litres	18	20	105	electro-mechanical
MBE40	40 litres	18	20	105	electronic variator
XBE60	60 litres	30	30	130	electronic variator
XBE80	80 litres	40	40	160	electronic variator

\*Hook: kg of dough with 50% moisture content

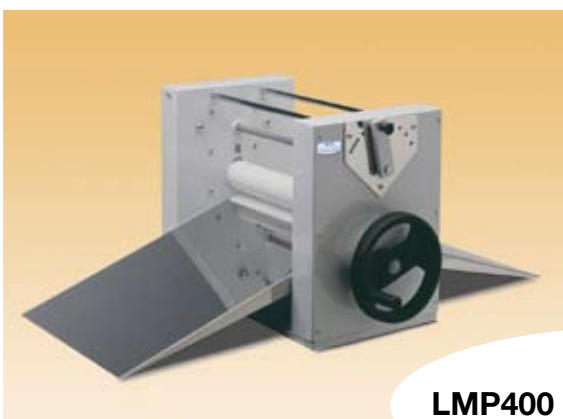
\*Paddle: kg of potatoes for puree

\*Whisk: max. number of egg whites

Models also available with mechanical speed variation

# Dough sheeters

Choose from a wide selection of dough sheeters perfect for rolling all types of lining pastry, doughs and puff pastry work directly on the premises.



#### LMP 400 manual hand dough sheeter.

- Extremely **versatile** since it can be placed on a table and moved easily around the kitchen
- The slides can be disassembled to **reduce** the overall **size** of the machine and **save space**
- Steel cylinders (60 mm diameter) with non-stick coating **facilitate** the **sliding of the dough**
- The cylinders can be regulated from 0,1 to 34 mm in thickness and have a working width of 400 mm
- The inclined stainless steel flaps are removable for **easier cleaning**

#### LMP 500 table top dough sheeter.

- Thanks to its **compact size** it can be placed on a table or fitted onto a mobile stand (optional)
- The rolling direction can be inverted by the **simple movement** of a joystick. Cylinders can be regulated from 0,1 to 34 mm in thickness allowing all types of doughs to be worked. Flour container fixed on top
- **Long lasting structure** painted white with chromium plated steel rollers (60 mm diameter). Slides have a **non-stick surface** for easier dough movement and can be disassembled to save space
- All parts in contact with pastry dough are easily accessible to **facilitate cleaning**. Removable upper and lower roller scrapers
- Safety microswitch **avoids operator injury**. Emergency stop button with lock and manual re-start ensures the rolling cylinders stop immediately







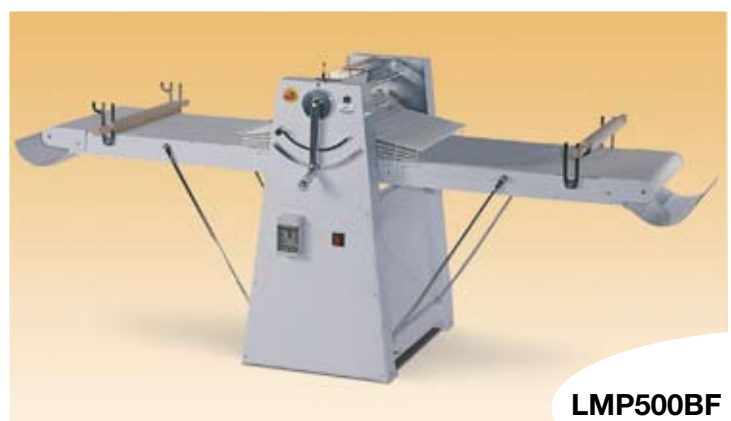
LMP500BT

**LMP 500 BT (1 speed)** table top belt dough sheeter.

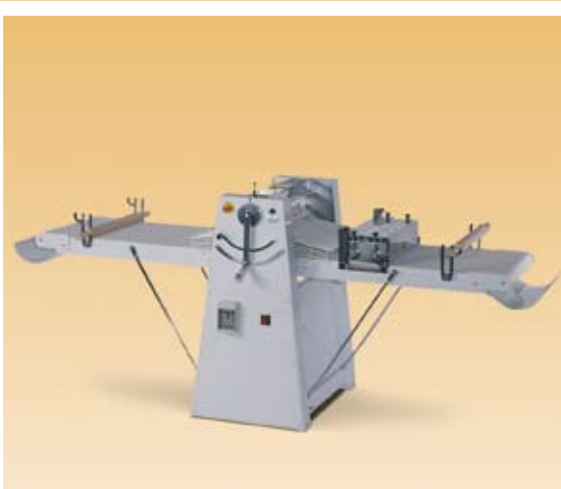
- **Versatility** in the preparation of all types of pastry with a **working width** of **500 mm** and two working belts of 1000 mm in length
- Slides can be raised for optimum **space saving and cleaning**
- The flour container is fixed on the top to continue dough preparation **without stopping the machine**
- The **ergonomic controls** are closely situated to suit natural movements

**LMP 500 BF (1 speed or variable speeds)** mobile floor standing belt dough sheeter.

- Sturdy base for **optimum support** in a white painted finish to last longer
- Chromium plated steel cylinders (60 mm diam.) with a **500 mm working width** and 2 working belts 1000 mm in length
- **Invert rolling direction** by means of a joystick
- Emergency stop button with lock and manual re-start ensure **operator safety**



LMP500BF



LMP600BF

**LMP 600 BF (2 speeds)** mobile floor standing belt dough sheeter.

- The chromium plated steel rollers (71,5 mm diam.) have a **working width of 600 mm** and a belt length of 1300 mm
- **Operator safety** is guaranteed by a microswitch which controls the gratings and stops the motor if they exceed a certain level
- Croissants made easy thanks to the **optional cutting module** 130x140 mm



Cutting module



Foot pedal

- Easily invert the rolling direction thanks to the optional **remote foot pedal** (excl. LMP400)

# Dough kneaders

An indispensable asset, Dito Electrolux dough kneaders are the best choice for professional bakeries and pizzerias.



**BPO**

**BPO 25/40 litre** fork kneaders ideal for preparing specialty breads, pizza doughs and Viennese pastries.

- 2 speed motor for **optimum kneading quality**: slow speed (45 rpm) for traditional kneading and 2nd speed (90 rpm) for fast kneading
- User friendly touch button control panel incorporates a timer (0-59 min.) for **precise control**
- Welded base for added **support and stability** of the kneading head and removable aluminium bowl with progressive action brakes for **perfect regulation** of rotation speed
- **Operator safety** assured thanks to the particular head raising and instantaneous locking system
- **Maximum hygiene** thanks to the transparent screen which allows products to be added during operation and avoids the emission of flour into the work area
- **Safety guaranteed**, the machine will not start if the bowl is not correctly placed on the base



**ZSP**

**ZSP 12 to 49 litre** spiral kneaders have all of the characteristics to create a perfect mixture every time.

- **Sturdy and reliable** construction in painted steel
- When screen is raised the motor automatically stops, guaranteeing **operator safety**
- High capacity stainless steel bowl with rounded bottom **facilitates cleaning**
- **Extremely resistant** stainless steel mixing arm
- Optimum **speed and reliability** thanks to the carefully designed power system

model	capacity	power	speeds	note
BPO25/45	25/40 lt	750 W	2	fork kneaders
ZSP10	12 lt	550 W	1	spiral kneaders
ZSP20	25 lt	750 W	1	
ZSP25	32 lt	750 W	1	
ZSP30	38 lt	1100 W	1	
ZSP40	49 lt	1100 W	1	

\*\* 50/100 litre spiral kneaders available on request

## libero line



2 zones

**Induction cook tops** for a perfect work environment during the delicate preparation of pastries.

- Induction technology assures there is **no heat emission** into the work area
- The **automatic pan detection** transfers power only when the pan is present
- Easy to use **touch button control** panel with power level display
- Smooth round edges **facilitate cleaning**
- **Start cooking immediately** thanks to the fast start-up time of induction heating
- **Space savings** with the single zone configuration
- **Heavy duty** stainless steel construction with a glass ceramic cooking surface
- Completely sealed surface for durability and easier cleaning
- Operator safety is assured. Induction technology keeps the surface cold
- **Save up to 60%** in energy costs compared to standard cook tops

**Infrared cook tops** are the ideal choice when having to prepare creams, sauces or fillings.

- Choose either **lengthwise** or **crosswise** configuration based on the space available
- **Maintain** sauces and creams silky smooth **without** the risk of **burning**
- The **extremely flexible** infrared cook top allows you to safely use stainless steel, cooper, cast iron or mild steel pans
- Simple touch button control panel with a digital power level display (from 1 to 9)
- Two independent double spiral cooking zones for **maximum efficiency**.



Single zone

model	cooking zones	power	dimensions (wxdxh)	configuration
Infrared	2	2 x 1,8 kW	325x600x130	lengthwise/crosswise
Infrared	1	2,5 kW	325x400x130	single
Induction	2	2 x 1,8 kW	325x600x130	lengthwise/crosswise
Induction	1	3,2 kW	325x400x130	single

# Food processors

The ideal machines for a professional chef. Chop, mince, grid, mix, puree and blend any preparation your recipe requires.



**K55**

- The unique design of the bowl bottom guarantees **perfect results** when mixing both large or small quantities of food
- Stainless steel cutter bowl guarantees **hygiene** and **food safety**
- Smooth design with rounded corners for **improved cleanability**. The transparent lid can be **easily dismantled** and all of its parts are dishwasher safe

model	speeds	power	phases
K45	1, 2, variable	750/900/1000 W	1 or 3 ph
K55	2, variable	1000/1300 W	1 or 3 ph
K70	2, variable	1200/1500 W	1 or 3 ph

\*\* other versions available upon request

**K Food processors** available in **4.5, 5.5** and **7 litre** capacities to meet all your requirements.

- **Increased flexibility** with your choice of 1, 2 or variable speeds
- A special **pulse function** for an even more precise mixing
- A unique **scraper / emulsifier** allows you to prepare everything from grated nuts to smooth creams
- The transparent lid permits you to **check** the **consistency** during operation and eventually **add ingredients** without having to open the lid
- Ergonomic handle allows the bowl to be placed on the base with ease and self-locking feature assures **maximum stability**
- The **smooth or microtoothed blades** allow you to grind nuts or prepare the finest creams



# Fruit & Vegetable slicers

Dito Electrolux fruit and vegetable slicers are the solution for slicing, dicing, mincing, grating, shredding and much more.



TRS

- **Save time and effort:** powerful lever remains in upright position so operator can freely use both hands to feed items
- A **versatile** machine that can be used for slicing, dicing and shredding apples, kiwis, pears or other fruits as well as chocolate and coconut

speed	phases	power	rpm
1 speed	1 ph	370 W	360
	1 ph	500 W	360
	3 ph	500 W	360
2 speeds	3 ph	750 W	360-720
external dimensions (wxdxh)		252x500x502mm	

**TRS Fruit/Vegetable slicers**, thanks to the vast selection of cutting discs, offer **outstanding cut quality** and **superior performance**.

- **Slice, dice, shred** and **julienne** with a simple touch of a button
- **Cleaning made easy:** all parts can be dismantled without tools and are dishwasher safe
- **Long lifetime** thanks to the durable stainless steel construction
- **Compact, powerful** and with **angled base (20°)** makes loading and unloading operations quick and easy
- **Large hopper (215 cm<sup>2</sup>)** guarantees a higher output and allows fruits and vegetables of large size and unusual shapes to be easily inserted
- High discharge zone permits the **use of deep GN containers** (up to 20 cm)
- Pulse control for **precise slicing**



