

Thinking of you

Electrolux

DITO

Food Preparation Equipment



A close-up photograph of a salad bowl. The bowl is filled with a variety of fresh vegetables. In the foreground, there are numerous small, diced pieces of yellow and green vegetables, likely zucchini and yellow squash, which are the primary focus. Interspersed among these are pieces of dark red, leafy greens, possibly radicchio or red chard. The background is slightly blurred, showing more of the same ingredients. The lighting is bright and natural, highlighting the textures and colors of the fresh produce.

Performance.
Durability.
Functionality.

Electrolux Dito equipment makes food preparation safe, simple and efficient.

Improve the presentation and quality of your dishes in just minutes with the complete range of Electrolux Dito food preparation equipment. **Save time and money** using these multifunctional products that are powerful, lightweight and easy to use.

Food Processors (TRS Series)

You don't need to be an expert to produce more than **70 different types of cuts** for efficient, stylish and imaginative presentation of salads, garnishing and many other menu items.



Food Processors



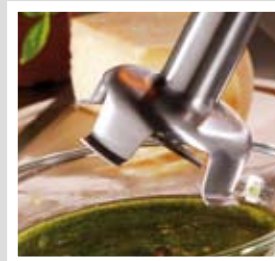
Vertical Cutter-Mixers

Vertical Cutter-Mixers

Electrolux Dito has a wide range of vertical cutter mixers that make it easy to **mince, chop, mix and process in a matter of seconds.**

Handheld Mixers (Bermixer Line)

Powerful and yet light enough to make **mixing, stirring and blending** effortless. Adjust speeds and change attachments quickly and easily.



Handheld Mixers



Food Slicers

Food Slicers

Our slicers are constructed of the highest quality aluminum alloy, ensuring **durability** and **excellent slicing results**. Includes a built-in top mounted sharpener.

Vegetable Washers and Spin Dryers

Vegetable washing and drying machines deliver **efficiency, functionality and hygiene**; which makes them an essential component in any modern commercial kitchen.



Vegetable Washer



Vegetable Peelers

Vegetable Peelers & Slicers

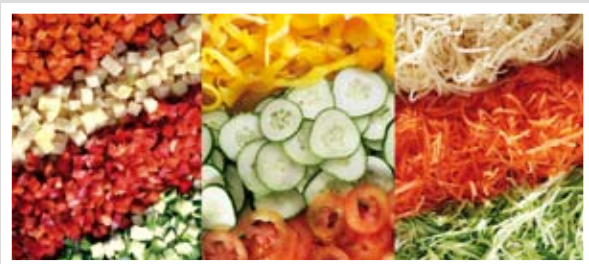
Slicing fruits and vegetables is simple and fast with Electrolux Dito equipment. Ideal for operations with limited space. Features simple cradle and lever design with 'micro-saw' blades for outstanding productivity and durability. **The perfect solution for peeling and slicing.**

Food Processors

Produce over 70 different types of cuts with our wide selection of interchangeable blades. Slice, grate, dice and cut large amounts of fruits and vegetables quickly.



- Available with powerful 1/2, 2/3 and 1 HP motors
- Long lifetime thanks to the durable stainless steel construction (TRS)
- No-volt release system and self braking motor
- Prepare up to 850 lbs. per hour of fresh fruit, vegetables and a lot more
- Large hopper designed for high volume requirements
- Maximum cleanability due to ergonomic design with rounded shapes
- The waterproof control panel gives complete protection against strong jets of water



Combination Food Processors

2 in 1! With TRK, your culinary creativity has no limits. A versatile machine able to prepare an entire menu from hors d'oeuvres to dessert.



- Easily change from a food processor to a cutter mixer in a matter of seconds
- 4.8, 5.8 and 7.4 qt. capacities to mix, blend, chop and puree meats, vegetables and even desserts
- New Incline System to maintain an inclined base when using the vegetable slicer attachment
- Designed for easy cleaning thanks to the rounded shapes and stainless steel top
- User friendly touch button control panel to select required speed and pulse function
- Sauces and creams as smooth as silk thanks to the variable speed from 300 to 3300 rpm
- Efficient scraper eliminates the need to manually remove food from the sides of the bowl in addition to maintaining the lid clean for optimal visibility
- The extensive range of slicing discs and cutting blades makes even difficult preparations possible



TRS/TRK Slicing blades

Blades	Model	Size (inch)	
 <p>Grating blades</p>	J2	1/16"	
	J3	1/8"	
	J4	5/32"	
	J7	9/32"	
	J9	23/64"	
 <p>Curved serrated slicing blades</p>	C1C	1/32"	
	C2C	1/16"	
	C3C	1/8"	
	C5C	3/16"	
	C10C	3/8"	
 <p>Wavy cut slicing blades</p>	C2W	1/16"	
	C3W	1/8"	
	C6W	1/4"	
 <p>Julienne blade</p>	AS2	1/16"	
	AS3	1/8"	
	AS4	5/32"	
 <p>Grid for french fries / vegetable sticks</p>	FT06	1/4"	
	FT08	5/16"	
	FT10	3/8"	
 <p>Dicing grid</p>	MT05T	3/16"	
	MT08T	5/16"	
	MT10T	3/8"	
	MT12T	1/2"	
	MT20T	3/4"	
 <p>Slicing blades</p>	C1	1/32"	
	C2	1/16"	
	C3	1/8"	
	C6	1/4"	
	C8	5/16"	
	C10	3/8"	
	C14	9/16"	
Slicing blade for mozzarella (can be used with grids)	C10M	3/8"	

K/TRK Cutting blades



Smooth blade rotor



Microtoothed blade rotor



Ground meat



Peppers



Basil pesto



Chicken



Peas



Tomato sauce



Mixed herbs



Wild berries



Vegetable puree

Vertical Cutter-Mixers

More flexible, extremely functional. Mince, purée, chop, prepare sauces, knead dough and process virtually any type of food.

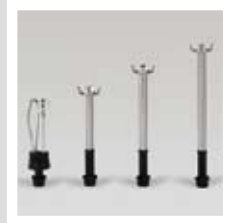


- Uniform Mixing: the blades are angled and the base of the bowl is conical to ensure consistent mixing every time
- Liquidize, mix and add products in mid-cycle, without changing the bowl or attachment ensuring hygiene and time savings
- User-friendly control panel for continuous operation, pulse operation and full stop
- Safety: automatic stop feature if the bowl or cover is opened or placed incorrectly
- High Rotor Speed: the rotation speed allows all sorts of preparations to be carried out in a matter of seconds
 - Mincing meats: tartar, sausage meat, pâtés, stuffing, mousses
 - Chopping condiments: parsley, garlic, onions, shallots, spices
 - Condiment preparation: mayonnaise, mashes, flavored butters, purées
 - Liquidizing frozen foodstuffs: fish soups with shellfish and more
 - Pastry preparation: almond paste, sugared almonds, half and half
- Each unit supplied complete with a leak resistant spout

model	capacity	speed	hp
K25	3.2 qt.	1	1/2 HP
K35	3.7 qt.	1 or 2	2/3 HP
K45	4.8 qt.	2	1 1/4 HP
		variable	1 1/3 HP
K55	5.8 qt.	2	1 1/3 HP
		variable	1 3/4 HP
K70	7.4 qt.	2	1 2/3 HP
		variable	2 HP
K120	12.2 qt.	2	3 HP
KE120	12.2 qt.	variable	3 HP
K180	18.5 qt.	2	4 3/4 HP

Handheld Mixers (Bermixer Line)

The ultimate combination of power and efficiency. The Bermixer series delivers unmatched performance for mixing, beating, stirring, blending and more.



- Ultra efficient lightweight design
- The cutter and beater attachments have unlimited use with a variety of foodstuffs such as soups, creams, sauces, vegetable purees, pancake batter, and mousses
- Removable rotor and blade mechanism ensure easy access for thorough cleaning
- Coupler with patented "clip on" system to connect the tools to the motor unit
- Innovative electronic speed variation
- Designed to be used directly in stew pots of up to 26.4 gal. in one continuous operation, even during cooking
- Safety: requires both hands to start the machine

Model	Power (W)	Weight (lbs)	Working capacity (qts. liquid)
Motor unit with 16" cutter tube and 10" whisk	350	7 (tube)	up to 55 qts.
		8 (whisk)	up to 55 qts.
Motor unit with 16" cutter tube and 10" whisk	440	7 (tube)	up to 110 qts.
		8 (whisk)	up to 110 qts.
Motor unit with 20" cutter tube and 10" whisk	660	8 (tube)	up to 160 qts.
		9 (whisk)	up to 160 qts.
Motor unit with 16" cutter tube	350	7	up to 55 qts.
Motor unit with 16" cutter tube	440	7	up to 110 qts.
Motor unit with 16" cutter tube	660	7	up to 160 qts.
Motor unit with 20" cutter tube	350	8	up to 160 qts.
Motor unit with 20" cutter tube	440	8	up to 160 qts.
Motor unit with 20" cutter tube	660	8	up to 210 qts.
Motor unit with 24" cutter tube	350	8	up to 160 qts.
Motor unit with 24" cutter tube	440	8	up to 190 qts.
Motor unit with 24" cutter tube	660	8	up to 265 qts.

Vegetable Dryers

The Greens Machine saves up to 15% of a salad's most expensive ingredient... the dressing.

Salad dressings adhere better to drier greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl.



- Calibrated motor rotates at the ideal speed, removing the correct amount of moisture without damaging fragile foods
- Quickly dries up to 16 heads of lettuce in under 5 minutes
- Available in stainless steel body and lid or durable polyethylene construction with castors
- Gravity drain – 1.5" outer diameter
- Operating cycles up to 5 minutes and adjustable on/off timer
- Use as a one-step lettuce prep system eliminating expensive double-handling
- Cut lettuce stays fresh up to three days
- Properly removing moisture is ideal for preserving green toppings, vegetables for stir fry and more



Vegetable Washer & Spin Dryer

Improve food safety and hygiene. This product line is designed specifically to wash and dry fruits and vegetables efficiently and without damage.



- Mounted on adjustable feet for greater stability and ease of use
- Basket support in corrosion resistant aluminum
- Electromagnetic switch immediately stops the machine when the lid is opened during operation for maximum safety
- Efficient and easy to clean filtering system
- Internal chamber with rounded corners
- Chamber equipped with a self cleaning cycle
- Available with a cleansing container for liquid detergent and also a sanitizing kit
- Constructed of strong 304 AISI stainless steel for years of reliable service
- Designed to prevent bashing and bruising of delicate food

Manual Fruit and Vegetable Peelers

Slicing simplicity and efficiency. The perfect equipment for fruit and vegetable preparation.



Mr. Peely

- A sturdy, long, thin vegetable peeler with a selection of interchangeable blade assemblies
- Saves countless hours of preparation and clean-up time
- Peels 30 lbs. of carrots in less than 10 minutes
- Peels 10 cucumbers per minute
- Prevents expensive fruit and vegetable waste
- Extremely simple to operate and clean
- Excellent quality, constructed of durable materials

Pineapple Peeler-Corer

- Peels and cores in one movement
- Blade and pusher (3 1/2 ") included standard
- Designed for easy cleaning and disassembly without tools
- Stainless steel construction
- Safety security pusher prevents handle from falling



Tomato Slicer

- Slices even the softest tomatoes efficiently and neatly
- Slice up to 20 tomatoes per minute
- Available in 3 sizes: 3/16, 1/4, 3/8
- Powerful suction cup 'feet' ensure stability and safety
- The sliced tomato can be picked up in its original shape even after cut
- Stainless steel holder and cutter box
- Stainless steel blades are easily tensioned
- Smooth trolley movement

Food Slicers

Electrolux Dito offers a full line of slicers that perform flawlessly and are equipped with blades constructed from durable chrome-plated, tempered steel.



- Ultra sensitive cam allows cutting thickness adjustments down to only a few millimeters
- Perfectly slice salami, ham, mature cheeses, various deli meats and much more
- Hoppers mounted on self-lubricating bushings
- Continuous heavy duty rated motors
- Constructed with non-rusting stainless steel screws and equipped with a built-in blade sharpener
- Polished, stain resistant surfaces make cleaning simple and fast
- Equipped with a Plexiglass safety hand guard
- Available vegetable cutter adapter



Panini Grills

Compact, versatile and ideal for grilling sandwiches, vegetables, meat or fish. Satisfaction guaranteed.



- Durable cast iron cooking surface allows you to create a variety of dishes quickly and easily
- Obtain the best grilling result with your choice of smooth or ribbed plates, adjustable to foods of different thicknesses
- Large cooking surface ideal for foods of different sizes and shapes
- Evenly heated cooking surface leaves no cold zones for perfect grilling every time
- Avoid the risk of burning thanks to the integrated thermostat for precise regulation of temperatures ranging from 0 to 570 °F
- Cooking surfaces covered by a vitreous enamel coating, scratch and rust proof, resistant to oxidation
- Self-balancing upper plates eliminate the risk of accidentally closing the plates on your food
- Collection tray for crumbs and grease is easily removable to facilitate cleaning operations



Planetary Mixers

Electrolux Dito mixers with variable speed controls have been designed to meet the needs of pastry makers, full service restaurants and catering operations.



- Belt driven design delivers optimal performance for various functions:
 - Kneading (hook): suitable for pastes, bread, croissant dough and brioche pastry
 - Mixing (beater): suitable for liquid pastries, cake pastries and meat preparations
 - Emulsifying (whisk): suitable for sauces, mayonnaise, beaten egg whites and more
- Waterproof touch button control with 0-59 min. timer
- 3 fixed speeds (40, 80 & 160 RPM) and electronic variable speed with 10 levels ranging from 29 to 175 RPM
- Interlocking safety bowl guard
- 18/8 stainless steel bowl
- Three tools included: hook, beater and whisk

model	capacity	rpm (tools)	hp	notes
XEM10	10.5 qt.	55 to 378	1 HP	counter model
XEM20	21 qt.	61 to 367	2 HP	counter model
XEM20	21 qt.	61 to 367	2 HP	floor model
XEM30	32 qt.	61 to 367	2 HP	floor model
XEM40	42 qt.	63 to 361	3 HP	floor model
EM60	63 qt.	42 to 378	1 HP	floor model
EM60	63 qt.	42 to 378	3 HP	floor model
EM80	84 qt.	42 to 378	3 HP	floor model

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Share more of our thinking at www.electrolux.com

Environment

Being friendly to the environment is more than just a concern to us. It means being truly conscious and totally committed to environmental issues at every stage of the industrial cycle, from design to manufacturing. The ISO 14001 certification guarantees our long-term commitment.