

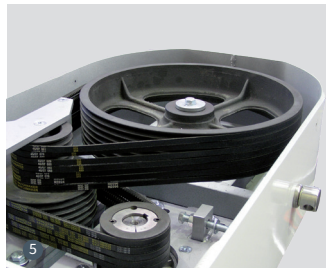
KNEADERS AND
MIXERS FOR
ARTISAN BAKERS

Genius Spiral mixer

 **Digy**
by VMI



The bakers' companion for high-performance, traditional production.



You will particularly appreciate:

- the perfectly homogeneous mix and the fast kneading respecting the airing-shearing balance
- the clear cover made from PETG and its access door,
- the great ease-of-use of the intuitive Digy touch control panel (EV version),¹
- the robustness and versatility thanks to the dual drive on models 80, 120 and 160.

Accuracy

The shape of the spiral², as well as the tool/bowl speed ratio, have been designed for an optimal mix. 2 versions are available:

Genius: The 2 timers on the dashboard allow for the automation of production phases³. Semi-automatic and manual operations are also possible.

Genius EV: Including a double speed variation bowl tool and a digital dashboard, this version allows you to work in a 2 speed classic mode but also to record up to 99 recipes, each with 20 phases.

User-friendliness

The **Genius's** user-friendliness has been optimised down to the smallest details, with a pedal built into the frame⁴ to move the kneader more easily.

The intuitive design of the dashboard ensures fast adoption by users.

The adapted height of the bowl makes it easy to empty and clean.

Compliance with EC standards

To protect bakers from flour dust, the **Genius** is equipped with a transparent cover made from PETG, featuring an access door to add ingredients during kneading. The machine thus complies with EC standards.



Performance

This universal machine by excellence, has been designed to mix all types of bakers' dough, including the springiest ones made from strong flour, thanks to its dual drive⁵, which comes as standard on models 80, 120 and 160.

In addition, pre-mixing and kneading times have been optimised.

Comfort of use

An inlet can be used to feed water into the kneader, making flour hydration and in-production steeping easier.⁶

The reduction of retention areas and visible screws significantly reduces flour and dough residues. The drain plug at the bottom of the bowl makes cleaning easier.²

Models		Genius 60	Genius 80	Genius 120	Genius 160
Total bowl volume (l)		102	133	188	267
Max. dough capacity* (kg)		60	80	120	160
Power (kW)		5,4	5,4	5,4	11,1
400 V 3 phases + Earth - 50Hz - IP 54					
Dimensions (mm)	A	690	690	780	880
	B	1360	1500	1500	1615
	B'	1760	1945	2020	2110
	C	1240	1325	1325	1500
	D	845	965	965	990
Weight (kg)		418	487	508	715

* For an average hydration rate of 60%.

