



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Dito Sama BM765 Stick Blender – 65cm Tube, 290L Capacity

Model / SKU: BM765

KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/2694/product/2904/>



The Food
Preparation
specialist for
your business

pastry



Food Processors

K55: tabletop food processor, 5.5lt bowl, with scraper



Dito Sama food processor allow you to **chop, grind, mix and emulsify in few seconds**. They are essential to prepare ingredients or even full recipies, thanks to the built-in scraper, different rotor blades and variable speed models (300 to 3700 rpm).

All parts in contact with food are fast and easy to dismount and **dishwasher safe** for **maximal hygiene**.



Planetary Mixers

Floorstanding 20lt planetary mixer

Complete range from **5lt to 80lt capacity**, with mechanical or electronic speed variation, with stainless steel structure and specific bakery line models for heavy duty use.



Optional **reduction kits** (smaller bowl/whisk/hook/paddle) and accessory hub versions available to increase versatility.

Our planetary mixers comply with the latest EU standards regarding operator health and safety.



Dough Sheeters

Floorstanding, belt driven, dough sheeter



Sheeters are specific for **rolling puff pastry, croissant, fresh pasta** and all types of dough in an efficient way.

Dito Sama sheeters include tabletop and floorstanding models, with fixed or variable speeds, in different sizes.



Hand Mixers

Speedy mixer



Handy stick blender is ideal for **quick mixing and whipping** of smaller quantities.

Now optional tube available for **smooth emulsions** without air bubbles, as for chocolate ganache.



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See our range online at www.ditosama.com



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website to see
tutorial videos*

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PLANETARY MIXERS



FOOD PROCESSORS



HAND MIXER



DOUGH SHEETERS

