



**Ditomix 5
Professional**

DITO
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Thinking of you

Quality Design Performance



Making pastry doughs, fresh pasta, creams, sauces or mousses is no longer a problem. Ditomix guarantees quality results every time.



- **5 litre** professional planetary mixer
- **Electronic speed variation**
- 10 speeds: 1 to 3 (low) for kneading with hook; 4 to 7 (medium) for mixing with paddle; 8 to 10 (high) for emulsifying with whisk
- **Powerful 500 W motor** drives the mixing tools from 84 to 500 rpm
- Chromed cover with metal body and base for **complete stability**
- Ergonomic with rounded edges to make **cleaning operations quick and easy**




- Removable safety screen activates the raising and lowering of the bowl
- 18/10 stainless steel bowl
- Supplied with unique scraper and three tools (flat hook, paddle, whisk) as standard



Tools (hook, paddle, whisk)



Knead, Mix, Whip or Blend. Prepare even the most elaborate recipes without hesitation.

Working capacities		
		
Flat hook	Paddle	Whisk
Speed: from 1 to 3 for soft doughs; up to 6 for stiff doughs	Speed: up to 7	Speed: up to 10
Croissant: 750 g of flour	Choux pastry: 600 g of flour	Whipped egg whites: 12 egg whites
Bread dough: 750 g of flour	Shortcrust pastry: 500 g of flour	Whipped cream: 1,5 litres of heavy cream
Pizza: 400 g of flour	Pastry cream: 1 litre of liquid cream	Chocolate mousse: 500 g of mixture
Filling: 1 kg	English cream: 1,5 litres milk	Crepes: 1,5 litres milk
Almond paste: 1 kg	Ground meat: 1 kg	Meringue: 10 egg whites

Whether you prefer a shiny metal finish, cobalt blue or midnight black; Ditomix has the perfect colour to match your style.



- **Versatility** in preparing a wide variety of doughs, breads, creams and mousses.
- Prepare **even more intricate recipes** by simply attaching the optional accessories directly to the **hub** (standard)
- **Operator safety guaranteed.** The machine will start only when the safety guard is completely lowered and the motor will stop automatically when the guard is raised
- **Complete protection** of motor against power surges and overheating
- No-volt release system requires the speed selector button to be reset to "0" for the machine to restart

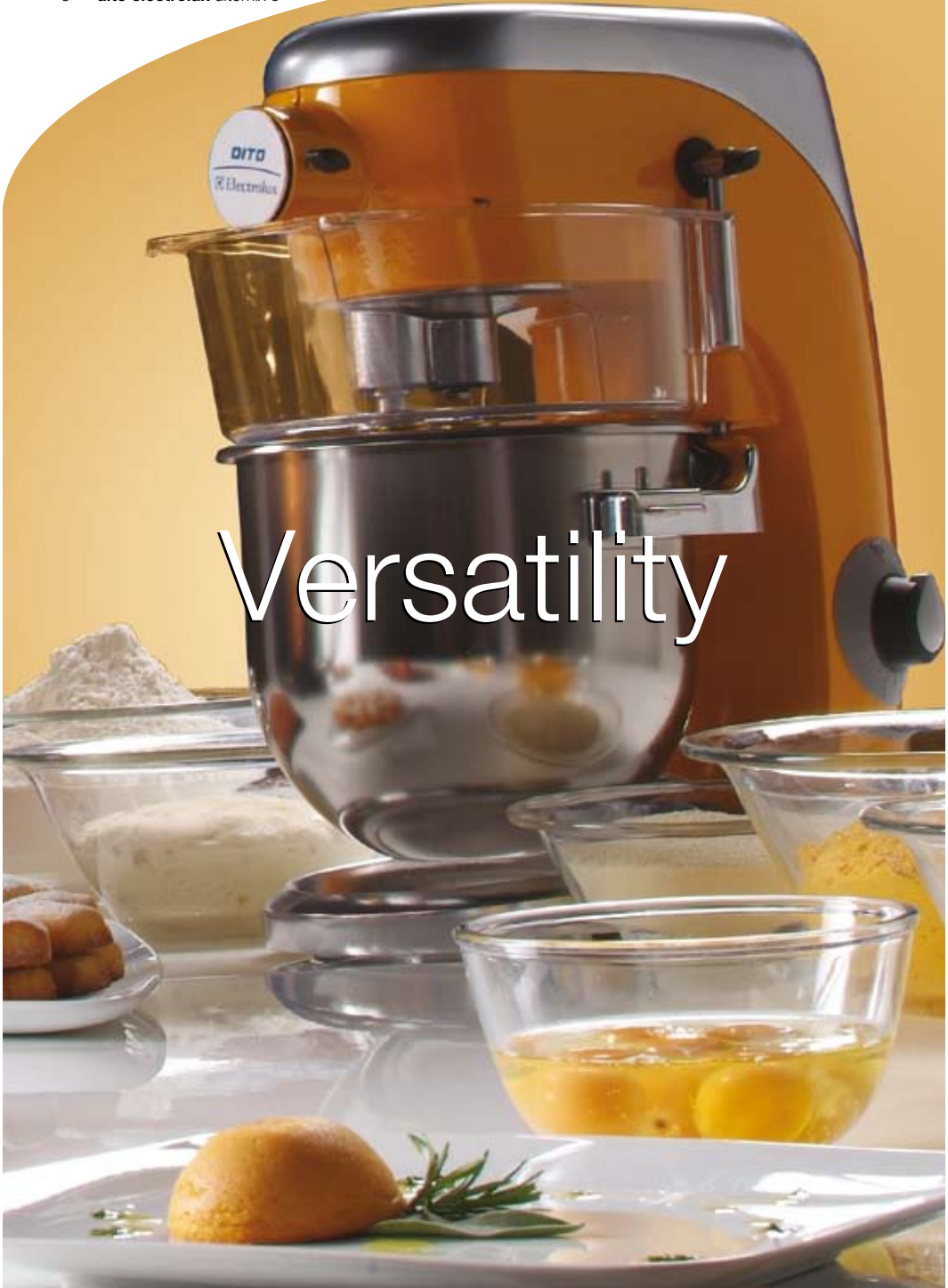
Technical characteristics

External dimensions (wxdxh)	284x382x434mm
Power kW	0.5
Voltage	208...240 V
Phases	1N
Frequency (Hz)	50/60

Working capacity - kg of flour

Choux pastry	0.6
Shortcrust pastry	0.5
Cold water paste	0.75
Sweet pastry	0.5
Croissant	0.75
Brioche	0.75
Pizza	0.4
Meat (kg)	1
Puree (kg of potatoes)	2

Versatility



Make pasta, grind meat, puree, grate cheese, cut vegetables and much more thanks to the wide range of optional accessories.



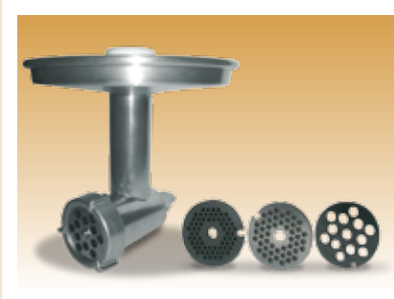
Pasta set (lasagne, tagliatelle, tagliolini)

- Meat mincer includes mincer attachment and 3 discs for fine, medium and coarse grinding
- Vegetable cutter with 3 discs for grating, slicing and shredding fruits and vegetables of all types

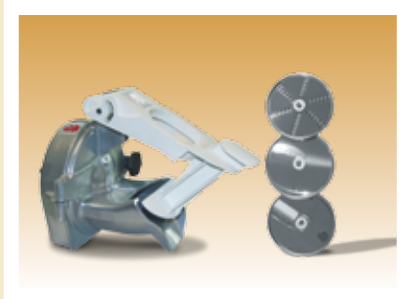
- Easily inserted into the accessory hub
- Pasta set includes a dough sheeter and 2 cutters (tagliatelle and tagliolini)
- Regulate thickness of dough sheeter to make lasagne or to prepare dough to be used with the other cutters
- Special accessory for spaghetti is also available as an option



Accessory for spaghetti



Meat mincer



Vegetable slicer



Focaccia with Cherry Tomatoes

Serves 6

Ingredients

500 g flour "00"
 50 g boiled potatoes (strained)
 10 g yeast, 1 egg, 15 g salt
 73 ml cold water, 105 ml cold milk
 52 ml extra virgin olive oil, oregano
 200 g cherry tomatoes (sliced in halves, slightly sautéed and set aside for 1 hour)

Accessories

flat hook
baking tray

- 1 Place ingredients in Ditomix bowl and knead with **flat hook** at speed 2 for 1 min. and speed 3 for 1 min.
- 2 Remove dough, cover with transparent paper and let rise for 30 min.
- 3 Spread dough (2 cm thick) in greased baking tray, place tomatoes on top (2 cm from each other), cover with transparent paper and let rise for 1 hour
- 4 Sprinkle with oregano and olive oil and bake at 200°C for 25/30 min.
- 5 Let cool and serve



Hazelnut Cream Pie

Serves 8

Ingredients

for dough: 300 g flour "00"
 150 g butter (room temp.), 150 g powdered sugar
 1 egg and 2 yolks
 ½ grated lemon peel, ½ grated orange peel
 1 vanilla bean, pinch of salt
for cream: 200 g hazelnuts (toasted and chopped)
 ½ litre milk, 100 g sugar, 4 egg yolks
 ½ grated lemon peel, 60 g flour "00"

Accessories

paddle, *whisk*
pie dish

- 1 For cream: add lemon peel to milk and bring to a boil
- 2 Place egg yolks and sugar in Ditomix bowl and mix with **whisk** at speed 2 for 30 sec.; add flour and mix another 30 sec.; then add hot milk and continue with whisk until all ingredients are completely blended
- 3 Pour cream into saucepan and bring to boil for 2 min. Add chopped hazelnuts and let cool
- 4 For crust: work all ingredients in Ditomix bowl with **paddle** at speed 3 for 15/20 sec. Cover with transparent paper and let rest in refrigerator for 24 hours
- 5 Spread (½ cm thick) and place in greased pie dish; Puncture bottom with fork. Add cooled cream. Decorate with strips of dough. Close borders towards inside. Bake at 170/180°C for 30 min.
- 6 Let cool for at least 1 hour then serve



Eggplant Roll with Chickpea Sauce

Serves 8

Ingredients

for dough: 250 g flour "00",
250 g wheat flour, 5 eggs

for cream: 500 g dried chickpeas (soak 1 day)
1 green celery stalk, 1 red onion, 1 carrot
1 garlic clove, salt, pepper, olive oil

for filling: 2 eggplants (thinly sliced and grilled)
250 g ham (thinly sliced)
100 g grated parmesan, 1 egg

Accessories

*flat hook, dough sheeter
baking dish*



Apple Cake

diam. 24 cm

Ingredients

3 eggs, 150 g granulated sugar
225 g flour "00"

1 envelope baking powder
1 envelope vanilla powder

157 ml heavy cream, 20 g butter shavings
4 apples, peeled, cut into slices (2mm)
pinch of salt, grated lemon peel

Accessories

*whisk
cake pan*

- 1 Put flours and eggs in Ditomix bowl and mix with **flat hook** at speed 1 for 2 min. Increase to speed 2 for 3 min. Remove dough, cover with transparent paper and let rest in refrigerator for 2 hours
 - 2 In a saucepan, brown garlic clove, remove, drain and add chickpeas. Cover with cold water and bring to a boil. Add diced vegetable and boil for 1 hour. When finished cooking blend everything with hand mixer
 - 3 Insert **dough sheeter** in accessory hub of Ditomix and pass dough through (200 g at a time) from position 1 to 6 at speed 2
 - 4 Cut pasta in long sheets (20 cm) and cook in salted boiling water for 1 min. Let cool, roll out and brush with egg, add ham slices, eggplant slices and grated cheese. Roll up and cut into 3 cm slices
 - 5 Place slices in baking dish, brush oil on top and bake at 150°C for 5 min.
 - 6 Serve eggplant roll in centre of plate and garnish with chickpea sauce
- 1 Maintain sliced apples in water and lemon
 - 2 Put eggs and sugar in Ditomix bowl and beat together with **whisk**
 - 3 Add flour, baking powder, vanilla, heavy cream, lemon peel and a pinch of salt and continue mixing
 - 4 Add apples to mixture and pour into greased and floured cake pan
 - 5 Bake at 170°C for 50 min.



Tagliolini with Cuttlefish Ink

Serves 6-8

Ingredients

for pasta: 375 g flour "00"
375 g wheat flour

2 bags of cuttlefish ink, 8 eggs

for sauce: 400 g cuttlefish (cleaned with ink)

1 scallion (chopped), 1 clove of garlic

1 glass dry white wine

extra virgin olive oil, salt, red pepper

Accessories

*flat hook, dough sheeter
pasta accessory for tagliolini*



Meringues

12 pieces

Ingredients

2 large egg whites

½ cup granulated sugar

Accessories

*whisk, baking tray
grease-proof paper*

- 1 Put flours in Ditomix bowl, add eggs, cuttlefish ink and mix with **flat hook** at speed 1 for 2 min. Increase to speed 2 for 3 min. Remove dough, cover with transparent paper and let rest in refrigerator for 2 hours
- 2 In a bowl, add the contents of 2 bags of cuttlefish ink to wine. In a low pan brown scallion with garlic clove. Remove garlic, add red pepper, chopped cuttlefish and brown on low heat for 30 min., adding wine prepared above and water as needed
- 3 Insert **dough sheeter** in accessory hub of Ditomix and pass dough through (200 g at a time) from position 1 to 6 at speed 2. Insert accessory for tagliolini and pass through dough sheet at speed 2
- 4 Place pasta on towel covered with wheat flour (to avoid sticking). Boil pasta in salted water, drain and pan fry together with cuttlefish sauce
- 5 Garnish with chopped carrots/zucchini

- 1 Preheat oven to 100°C
- 2 Lay a piece of grease-proof paper on the baking tray
- 3 Pour egg whites into Ditomix bowl. Add a little sugar and start to mix with **whisk**. While continuously whipping, gradually add the rest of the sugar until mixture becomes stiff and glossy
- 4 Drop a teaspoonful of the mixture onto the baking tray. Repeat to create individual meringues. Place each approx. 2 cm apart
- 5 Bake for 45 min., turn off the oven and leave meringues in the oven for another hour
- 6 Remove and allow to cool completely before serving



Chocolate Torte

12 portions

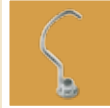
Ingredients

300 g butter
 300 g bitter-sweet chocolate
 (70% cocoa) melted in bain-marie
 200 g granulated sugar
 50 g flour "00"
 50 g chopped amaretto biscuits
 2 g salt, 5 g baking powder, 5 eggs

Accessories

whisk
single portion aluminium moulds

- 1 Cut butter into pieces, put into Ditomix bowl and work with **whisk** at speed 2 for 2 min. and then speed 4 for another 2 min.
- 2 Stop Ditomix, add all other ingredients except for eggs. Then re-start and continue mixing at speed 2, adding the eggs one at a time
- 3 Butter moulds and sprinkle with cocoa. Pour mixture into moulds (2/3 full)
- 4 Freeze moulds for at least 24 hours
- 5 Bake frozen moulds at 250°C for 10/12 min., let stand for 5 min. and serve hot



Almond Biscuits

Serves 6-8

Ingredients

500 g sweet almonds (peeled)
 10 g bitter almonds
 500 g powdered sugar
 3 egg whites
 1 grated orange peel
 20 g honey (acacia)

Accessories

flat hook
baking tray

- 1 Grind almonds and put into Ditomix bowl
- 2 Add powdered sugar, honey, orange peel and work mixture with **flat hook** at speed 2
- 3 Add 1 egg white (add another egg white if mixture seems too thick)
- 4 Work paste adding powdered sugar in order to form a roll (3 cm diameter)
- 5 Cut roll every 4 cm and place biscuits on slightly greased baking tray
- 6 Bake at 220°C for approx. 10 min.

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The Company reserves the right to change specifications without notice.

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