DITO SAMA

Our Dito Sama range of commercial kitchen equipment helps food professionals save valuable preparation time and effort. Plug-and-use machines are easy to operate and save space even in the smallest kitchens.

User friendly machines leave chefs and kitchen staff to focus their talents and energies towards creating ambitious new recipes and dishes to delight their customers.

Do you know how flexible your PREP 4 YOU *is?*



Vegetable slicer and cutter mixer, small and does it all!
Slice, dice, grate, chop, mix, grind and emulsify quickly and easily



Health care facilities



Restaurants



Kindergarden & schools



Gastronomy / Take away

- **Speed up your preparations**
- Obtain **uniform results consistently**
- **Optimize** on food quality and costs using **fresh products**
- **Chop** herbs and mirepoix for tasty recipes
- Prepare extra smooth **texture modified food**
- Make your **salads fresh** and **appetizing** everyday
- Mince meat, fish and vegetables for **tasty fillings** in record time
- Perfectly cut **homemade fries**
- **Give a special twist** to your **sandwiches** with crunchy salad, juicy tomatoes and tasty onions

STICK BLENDERS

- Made in France
- Ergonomic Handle
- Stainless steel bell, blades and tube dishwasher safe
- Light and easy to use stick blender
- Available with 20 or 25 cm stainless steel tube
- Ideal for small quantities
- Main use: soups, purees, sauces and creams
- Optional whisk available
- Variable speed
- Thanks to the easy tool junctions, the motor unit and tube can be disassembled without tools for cleaning

2 YEAR WARRANTY

MADE IN FRANCE

MS200



MS250W



MS650057





Ergonomic Handle



Easily Disassembled



S/S Bell, Blades & Tube

Code	Tube Length (mm)	Weight (kg)	Voltage	Power (W/A)
MS200	200	1.45	240	250/10
MS250	250	1.45	240	250/10
Whisk Attachment				
MS650057	400mmH	2	—	—

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STICK BLENDERS

- Made in France
- Reinforced "bayonet" system
- Main use: soups, purées, sauces and creams
- Light and easy to use stick blender
- Vortex system to process the entire preparation
- Smart Speed Control: auto regulation of the power to ensure a longer life and reduced vibration
- Control panel with overload indicator alarm
- Special lipped design of the blade guard avoids splashing
- No need to stir
- All parts in contact with food are easily disassembled and 100% dishwasher safe
- Supplied with wall support
- Optional whisk available

MADE IN FRANCE

BM435



BM545



BM755



BM765



BM653578





Wall Support included



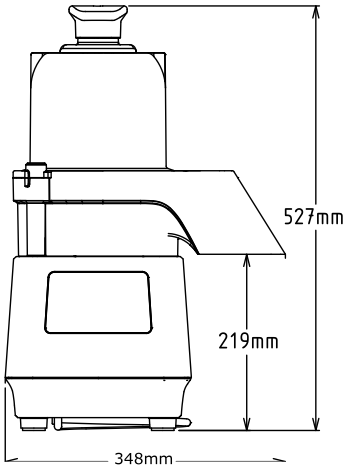
Smart Speed Control System

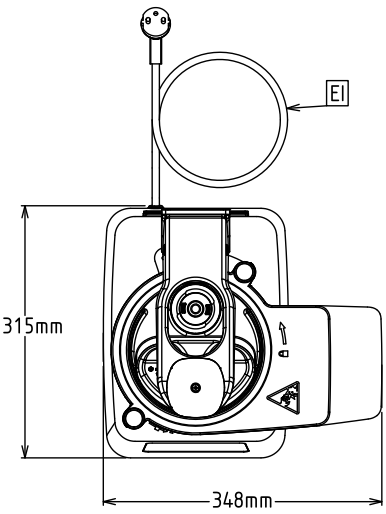
Code	Tube Length (mm)	Weight (kg)	Voltage	Power (W/A)
BM435	350	3.25	240	450/10
BM545	450	3.5	240	450/10
BM755	550	3.5	240	450/10
BM765	650	3.7	240	450/10
Whisk Attachment				
BM653578	400mmH	2	—	—

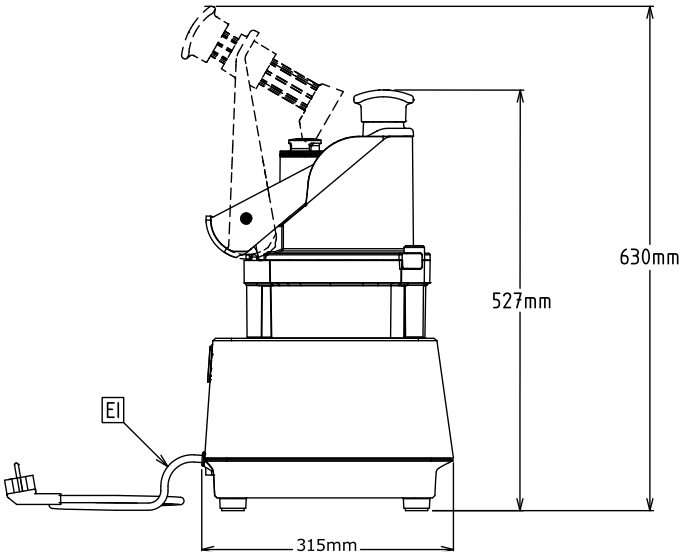
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PREP4YOU VEGETABLE SLICER

- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability
- Continuous feed model
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher
- Large output chute for efficient ejection
- Fits up to 200mm high standard kitchen containers (like GN) under the output chute
- Pulse function for quick and precise slicing and grating
- Ergonomic frontal lever, suitable for left handed and right handed operators
- Vegetable slicer blade stops when lever pusher is lifted for operator safety
- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm)
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe
- Easy to clean and waterproof control panel with flat on/off button and pulse function
- Productivity up to 100 settings per service
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm







EI = Electrical inlet (power)

Code	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-CS3	1 speed	348x315x527	1500	14	500/10
P4U-CV3	9 speed variable	348x315x527	500-1200	15	750/10

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Consistent cutting results thanks to the patented lever-pusher*



Full process control thanks to the transparent hopper



Maximised loading capacity up to **1.25 lt**





Large output chute for efficient ejection. Suitable for GN containers **up to 200 mm** high

Variable speed control



Pulse function for quick and precise cutting and grating. Easy to clean motor base with flat control buttons

Single speed control





Moon hopper
1.25 lt capacity



Small hopper
Ø 55mm

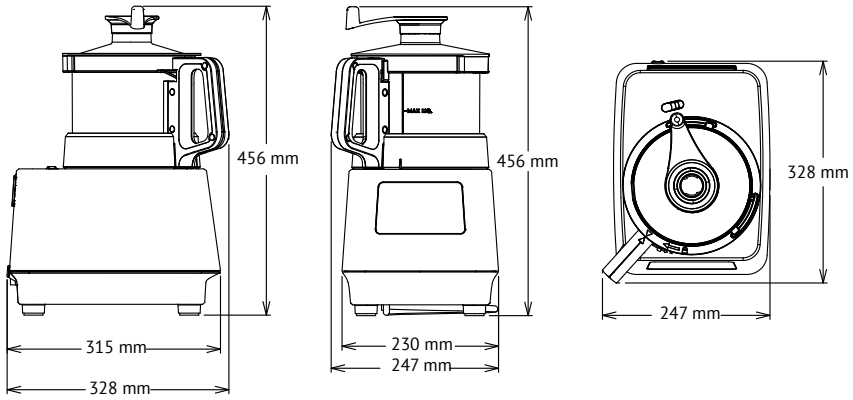


Extra small hopper
Ø 25mm

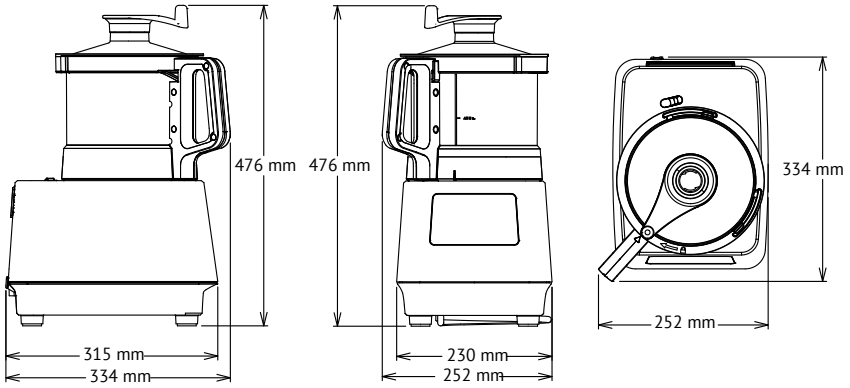
PREP4YOU CUTTER / MIXER / FOOD PROCESSOR

- Tabletop cutter mixer and emulsifier allowing fast chopping, mixing, mincing, griding, liquidising and kneading
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working
- Transparent lid, with funnel shaped hole, to add ingredients during use
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl
- Easy to clean and waterproof control panel with flat on/off button and pulse function
- Pulse function for coarse chopping
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe
- Productivity up to 50 settings per service
- Optional 2.6 litre copolyester, 2.6 litre or 3.6 litre stainless steel bowl with micro-toothed blades rotor

2.6L Bowl



3.6L Bowl



Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS2	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS2S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS3S	3.6L 304 stainless steel	1 speed	252x334x476	1500	14	500/10
P4U-PV2	2.6L copolyester	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV2S	2.6L 304 stainless steel	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV3S	3.6L 304 stainless steel	9 speed variable	252x334x476	500-3600	14.5	750/10

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Bowl and lid scraper for **uniform results** and **continuous working**



All ingredients are processed evenly and quickly thanks to the special flow generated inside the bowl



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning





2.6L and 3.6L 304 stainless steel bowl



Time saving: lid with funnel shaped hole to add ingredients during use



Full control thanks to the **transparent lid**

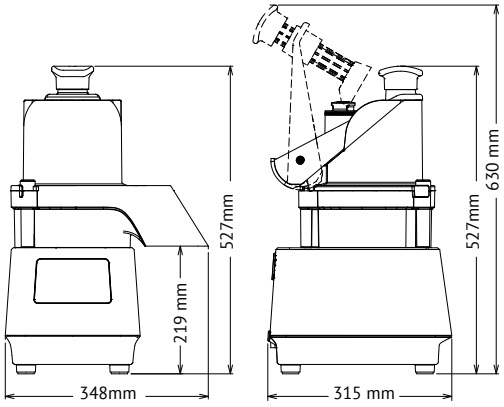
Variable speed control



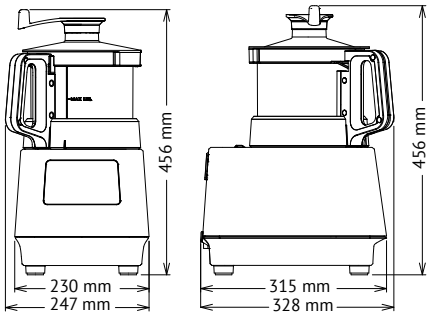
Intuitive control panel with easy to clean, flat and soft-touch buttons

PREP4YOU COMBINATION SLICER / CUTTER

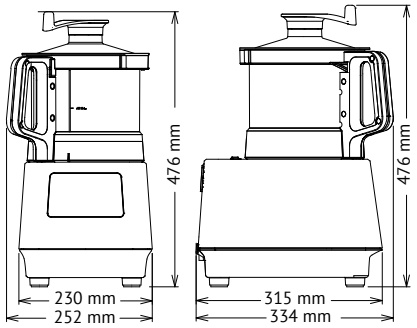
- Combined appliance with two functions: vegetable slicer and cutter mixer
- Equipped with vegetable slicer attachment for slicing, grating, shredding (julienne) as well as dicing and French fries cutting
- Cutter mixer and emulsifier function included, for fast chopping, mixing, mincing, griding, liquidising and kneading
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher
- Large output chute for efficient ejection
- Fits up to 200mm high standard kitchen containers (like GN) under the output chute
- Continuous feed model
- Pulse function for quick and precise slicing and grating
- Ergonomical frontal lever, suitable for left handed and right handed operators
- Vegetable slicer blade stops when lever pusher is lifted for operator safety
- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm)
- Optional 2.6 litre copolyester, 2.6 litre or 3.6 litre stainless steel bowl with micro-toothed blades rotor
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working
- Transparent lid, with funnel shaped hole, to add ingredients during use
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl
- Pulse function for coarse chopping
- Easy to clean and waterproof control panel with flat on/off button and pulse function
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe
- Productivity: up to 100 settings per service for vegetable slicer, up to 50 settings per service for cutter mixer function
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm



Vegetable Slicer



Cutter Mixer 2.6L Bowl



Cutter Mixer 3.6L Bowl

Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS201	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS201S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS301S3	3.6L 304 stainless steel	1 speed	252x334x476	1500	14	500/10
P4U-PV201	2.6L copolyester	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV201S	2.6L 304 stainless steel	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV301S3	3.6L 304 stainless steel	9 speed variable	252x334x476	500-3600	14.5	750/10

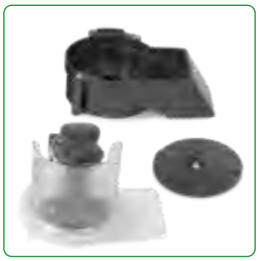
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Consistent cutting results and maximized load capacity (1,25 lt.) thanks to the patented lever-pusher*



Large output chute for efficient ejection. Suitable for GN containers **up to 200 mm** high



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning





Bowl and lid scraper for **uniform results** and **continuous working**



All ingredients are processed evenly and quickly thanks to the special flow generated inside the bowl



2.6L and 3.6L 304 stainless steel bowl



Single speed control

PREP4YOU DISCS

Slicers - 1 mm to 10 mm



1 mm	DS650213
2 mm	DS650214
3 mm	DS650215
4 mm	DS650237
6 mm	DS650217
8 mm	DS650220
10 mm	DS650221



Wavy slicers - 3 mm and 5 mm



3 mm	DS650218
5 mm	DS650219



Shredders - 2 mm to 8 mm



2 mm	DS650209
4 mm	DS650210
8 mm	DS650211



Graters - 2 mm to 7 mm

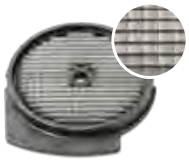




2 mm	DS650198
3 mm	DS650199
4 mm	DS650205
7 mm	DS650207
special disc for parmesan	



Dicing Kits - 8x8x8mm and 10x10x10mm



8x8x8 mm	DS650224
10x10x10 mm	DS650225





Special tool for fast and easy cleaning of dicing grids

PNC 650110 DS650110

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PREP4YOU ACCESSORIES

Smooth blade rotors



2.6L	DS650227
3.6L	DS650234

Micro-toothed blade rotors



2.6L	DS650226
3.6L	DS650233

Ejector for vegetable slicer



	DS650232

Cutting bowls

2.6L Copolyester	DS650229
2.6L Stainless Steel	DS650228
3.6L Stainless Steel	DS650235

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MINIGREEN

- Easy to move and space saving
- Wide load hopper for better productivity
- Integrated long vegetable hopper to slice zucchini, carrots, cucumbers, etc
- Continuous feeding model
- Ergonomic handle, easy to use, easy to clean
- High discharge zone permits the use of GN containers up to 175 mm
- All parts in contact with food are 100% dishwasher safe
- Cutting discs sold separately



Code	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Minigreen	1	1000	216x347x412	12	240	250/10

MULTIGREEN

- Versatile and easy to change from a cutter to a vegetable slicer
- Perfect balance and design of the smooth blade rotor guarantee a rapid and constant mixing action
- Opening on top of the lid allowing addition of liquids and ingredients while processing
- Wide load hopper for better productivity
- Integrated long vegetable hopper to slice zucchini, carrots, cucumbers, etc
- Continuous feeding model
- High discharge zone permits the use of GN containers up to 175 mm
- All parts in contact with food are 100% dishwasher safe
- Cutting discs sold separately



Code	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Multigreen	1	1500	216x347x412	14	240	370/10

MINIGREEN & MULTIGREEN S/S CUTTING DISCS 175MM



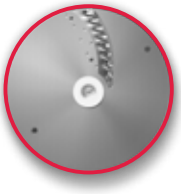
Code	Details
Grating	
DS653178	2mm
DS653003	3mm
DS653004	4mm
DS653005	7mm



Code	Details
Slicing	
DS653176	2mm
DS653177	3mm
DS653001	5mm
DS653002	7mm



Code	Details
Shredding/Julienne	
DS653171	2mm
DS653006	4mm



Code	Details
Corrugated Slicing/Ripple Slicer	
DS653007	2mm

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VEGETABLE SLICER

- Increased productivity, outstanding performance, superior quality and a sturdy design. Meets all your needs for preparing fruit and vegetables
- Round stainless-steel hopper (215 cm^2)
- Flat, waterproof control panel (IP55)
- "Pulse" function for a precise cut
- Long vegetable hopper (Ø 60mm)
- Ergonomic, easy to lift lever: minimal pressure is required to process vegetables
- Maximum cleanability due to the ergonomic design with rounded shapes
- All parts in contact with food are 100% dishwasher safe
- Wide range of stainless steel discs (205mm diameter) for more than 80 different cuts
- Inclined motor base for better ejection of vegetables
- High discharge area for deep GN containers (up to 20cm)



Code	Capacity (kg/h)	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
TRS-500	500	1	340	252x500x515	21.4	240	500/10

CUTTER MIXER

- 3 in 1! Vegetable slicer, food processor and emulsifier. With the versatile TRK, there are no limits to creative cooking
- Easy to change from a cutter to a vegetable slicer
- Transparent lid equipped with scraper and central hole to add ingredients
- Industrial motor for long life and silent operation
- Stainless steel bowl with high chimney to increase the real liquid capacity, with round corners and ergonomic handle
- Dedicated rotors with smooth or microtoothed blades
- Large and long vegetable hoppers integrated in the same design
- Incly System: inclined motor base by 20° for better ejection of vegetables
- Wide range of stainless steel discs (205mm diameter) for more than 80 different cuts
- All parts in contact with food are 100% dishwasher safe



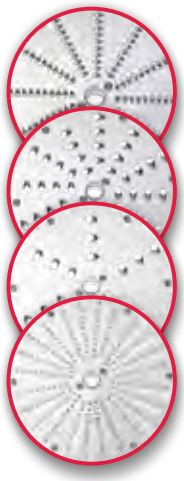
Code	Capacity (L)	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
TRK45	4.5	Variable	300-3700	252x485x505	27.4	240	1000/10
TRK55	5.5	Variable	300-3700	252x485x505	27.4	240	1300/10
TRK70	7	Variable	300-3700	252x485x530	27.9	240	1500/10

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TRS & TRK S/S CUTTING DISCS 205MM

- Dishwasher safe
- Stainless Steel
- 205mm diametre cutting surface – 16.5% larger then other brands





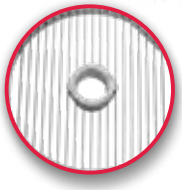
Code	Details
Grating	
DS653773	2mm
DS653774	3mm
DS653775	4mm
DS653776	7mm
DS653777	9mm
DS653778	for potato & breadcrumbs
DS653779	for parmesan & chocolate





Code	Details
Shredding/Julian	
DS650158	2x8mm
DS650159	2x10mm
DS650167	3x3mm
DS650077	4x4mm
DS650078	6x6mm
DS650079	8x8mm
DS650080	10x10mm





Code	Details
Grid for chips	
DS653571	6x6mm
DS653572	8x8mm
DS653573	10x10mm



Code	Details
Storage box for 1 disc	
DS653050	45x230x210





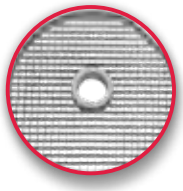
Code	Details
Slicing	
DS650081	0.6mm
DS650082	1mm
DS650083	2mm
DS650084	3mm
DS650085	4mm
DS650086	5mm
DS650087	6mm
DS650088	8mm
Pressing/Slicing	
DS650160	10mm
DS650161	12mm
DS650165	13mm





Code	Details
Corrugated Slicing/Ripple Slicer	
DS650089	2mm
DS650090	3mm
DS650091	6mm
Corrugated Pressing/Slicing	
DS650162	8mm
DS650164	10mm





Code	Details
Dicing Grid	
DS653566	5x5mm
DS653567	8x8mm
DS653568	10x10mm
DS653569	12x12mm
DS653570	20x20mm

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