

Steno
EVOLUTION PLANET

40
POWERLINE 60
80



Made in Italy

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POWERLINE 40 60 80

PLANETARY MIXER

- Higher dough capacity due to enhanced motor power and special transmission that increases tool strength
- Low energy consumption
- Heavy-duty structure in stove powder-coated sheet steel with bowl support in metal casting
- Oil free. All moving parts are mounted on ball bearings, which make the machine steady and silent
- Assisted system for easily raising the safety protection and avoiding accidental falls
- Maximum ease of use of the tools with the safety protection open
- Variable speed or 3 preset speeds
- Lever system for quick up and down movement of the bowl
- Tools in stainless steel
- Spiral hook to perfectly knead small and large quantities of dough
- **EVOLUTION KIT** on request.
Two machines in one: Planetary mixer + Kneading machine (see back)



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- STANDARD**
- Stainless steel bowl
 - Stainless steel 4 mm. \varnothing wire whisk (1) (for 80 Lt. with reinforcement ring)
 - Stainless steel spiral hook (2)
 - Stainless steel paddle (3)
 - Conveyor for addition of liquids in stainless steel
 - Timer for automatic tool stop (for variable speed models)

- OPTIONAL**
- **EVOLUTION KIT**
 - Stainless steel 3 mm. \varnothing wire whisk (4)
 - Hand wheel system to move the bowl
 - Electrical system to move the bowl
 - Timer for automatic tool stop (for 3 speed models)
 - Tool support
 - Trolley to remove the bowl
 - Stainless steel version
 - 20 Lt. reduction kit for PL40
 - 30 Lt. reduction kit for PL40-PL60
 - 40 Lt. reduction kit for PL60-PL80

Model	PL40L/3VS PL40L/VS PL40A/VS (*)	PL60L/3VS PL60L/VS PL60A/VS (*)	PL80L/3VS PL80L/VS PL80A/VS (*)
Width (cm)	75 68 (*)	78 73 (*)	78 73 (*)
Depth (cm)	96	96	96
Height (cm)	144	144	160
Weight (kg)	240	242	270
Bowl capacity (Lt)	40	60	80
Bowl dimensions (cm)	40x36h	45x42h	45x52h
Power (kW)	3,3	3,3	3,3



Trolley to remove the bowl



Tool support



Reduction kit



A/VS model
with electrical system to move the bowl
Smaller dimensions. Maximum comfort



3VS model
3 preset speeds



VS model
variable speed



A/VS model
variable speed

A solid and reliable system

The **Evolution Kit** increases the mixing ability of the planetary mixer and prevents it from possible breakage. The special kneading tool is mounted on a second tool holder shaft to avoid the deterioration of the gears and the shaft for the traditional tools.



A simple and very innovative idea

The **Evolution Kit** includes **1** a flat-bottomed removable bowl with a cone-shaped protrusion, a second tool holder shaft in addition to the one already present on the planetary mixer and **2** a special kneading tool.



Well leavened, fragrant and longer-lasting products

The tool pushes the dough that, obstructed by the cone-shaped protrusion, moves from the bottom to the top and breaks it apart to obtain perfect oxygenation without undue stress.

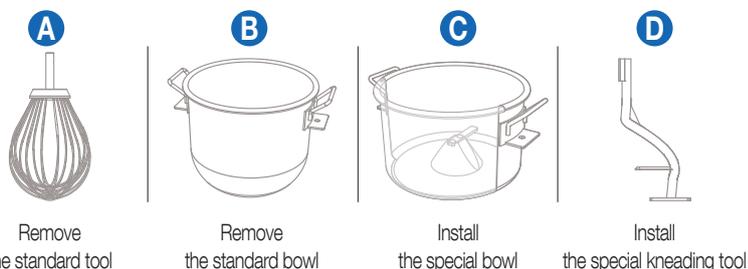
This wave-like movement allows for a fast and natural assimilation of liquids and fats, promoting the development of gluten and the enzymatic process and also preventing the dough from overheating.

Evolution Kit mixes any tipe of product whether it be sweet (panettone, croissant, brioches...) or savoury (pizza, focaccia, bread...) **with the same dough quality obtained in a diving arm mixer.**



Non-binding data. The manufacturer reserves the right to make any modifications he deems necessary

Evolution Kit is very easy to install



Evolution Kit is

- Quick dough without overheating
- Perfect glutinic net
- Excellent for very hydrated dough (till 90% of liquids)
- Elevated oxygenation and assimilation of fats
- Perfectly cleaned bowl at the end of the working

