

**Steno**  
EVOLUTION PLANET

30  
**POWERLINE**40  
60  
80



Made in Italy

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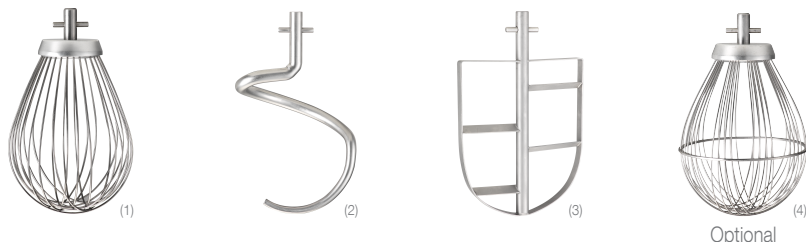
# POWERLINE<sup>30 60</sup><sub>40 80</sub>

## PLANETARY MIXER

STANDARD

- Stainless steel bowl
- Stainless steel whisk Ø 4 mm. (1)  
(for Lt.80 Ø 5 mm. with reinforcement ring)
- Stainless steel spiral hook (2)
- Stainless steel paddle (3)
- Stainless steel conveyor for addition of liquids
- Mechanical timer
- High brightness LED for optimal visibility of the working area

### STAINLESS STEEL TOOLS



OPTIONAL

- **EVOLUTION KIT**
- Stainless steel whisk Ø 3 mm. (4)
- Electric up and down movement of the bowl
- Stainless steel tool support
- Stainless steel trolley to remove the bowl
- Reduction kit: lt.20 | lt.30 | lt.40  
(PL30-PL40) | (PL40-PL60) | (PL60-PL80)



Reduction kit



Stainless steel trolley to remove the bowl



Stainless steel tool support

|                                     | Width (cm) | Depth (cm) | Height (cm) | Weight (kg) | Bowl capacity (lt) | Bowl dimensions (cm) | Power (kw) |
|-------------------------------------|------------|------------|-------------|-------------|--------------------|----------------------|------------|
| PL30L/VE - PL30L/3VE - PL30A/VE (*) | 72         | 68 (*)     | 97          | 271         | 30                 | 36x33h               | 2,2        |
| PL40L/VE - PL40L/3VE - PL40A/VE (*) | 72         | 68 (*)     | 97          | 273         | 40                 | 40x36h               | 2,2        |
| PL60L/VE - PL60L/3VE - PL60A/VE (*) | 76         | 68 (*)     | 99          | 276         | 60                 | 45x42h               | 3,3        |
| PL80L/VE - PL80L/3VE - PL80A/VE (*) | 76         | 68 (*)     | 157         | 303         | 80                 | 45x52h               | 4,5        |



Variable speed control panel

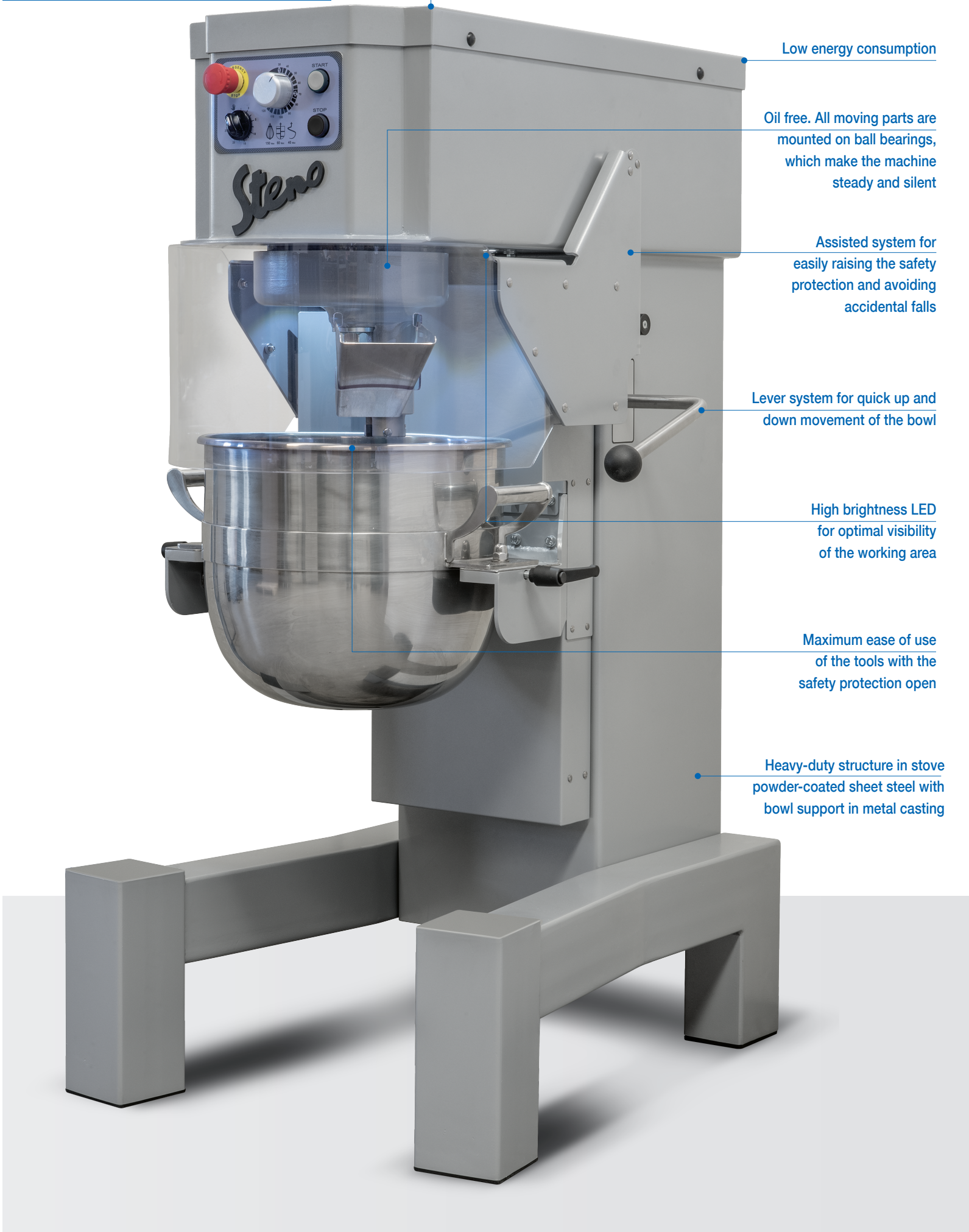


3 speed control panel



Variable speed control panel with electric up and down movement of the bowl

Smaller dimensions. Maximum comfort



Higher dough capacity due to a more powerful motor and a special double belt transmission with reverse toothed belt

Low energy consumption

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

Lever system for quick up and down movement of the bowl

High brightness LED for optimal visibility of the working area

Maximum ease of use of the tools with the safety protection open

Heavy-duty structure in stove powder-coated sheet steel with bowl support in metal casting



## Two machines in one: Planetary mixer + Kneading machine

### 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 ❶ 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 ❷ 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.

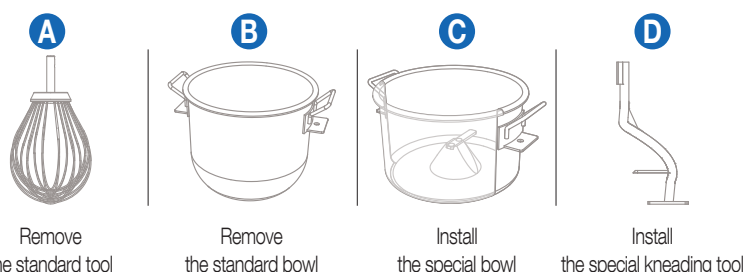
This wave-like movement allows for a fast and natural assimilation of liquids and fats, promoting the development of gluten and the enzymatic process and also preventing the dough from overheating.

**Evolution Kit** mixes any type 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. Data in this manufacturing research is highlighted in grey in any final publication unless otherwise expressly necessary.

### Evolution Kit is very easy to install



### Evolution Kit is

- Quick, homogenous and oxygenated dough
- Perfectly cleaned bowl at the end of the kneading process
- Perfectly developed gluten network
- Excellent for high hydration dough (up to 90% of liquids)
- Less overheating of the dough

