

Steno
EVOLUTION PLANET

30
CAKELINE 40
60



Made in Italy

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CAKELINE³⁰₄₀⁶⁰

PLANETARY MIXER



- Higher dough capacity due to a 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



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

CONTROL PANEL



3VE Model
3 preset speeds



VE Model
variable speed

STANDARD

- Bowl in stainless steel
- Stainless steel 4 mm. \varnothing wire whisk (1)
- Stainless steel spiral hook (2)
- Stainless steel paddle (3)
- Conveyor for addition of liquids in stainless steel

OPTIONAL

- Stainless steel 3 mm. \varnothing wire whisk (4)
- Timer for automatic tool stop
- Tool support
- Trolley to remove the bowl
- Stainless steel version
- 20 Lt. reduction kit for PL30-PL40
- 30 Lt. reduction kit for PL40-PL60
- 40 Lt. reduction kit for PL60



(1)



(2)



(3)



(4)

Model	PL30L/VE PL30L/3VE	PL40L/VE PL40L/3VE	PL60L/VE PL60L/3VE
Width (cm)	75	75	78
Depth (cm)	96	96	96
Height (cm)	144	144	144
Weight (kg)	213	216	220
Bowl capacity (lt)	30	40	60
Bowl dimensions (cm)	36x33h	40x36h	45x42h
Power (kW)	2,2	2,2	2,2