



PLANET 30
"CAKE LINE" 40

Steno

PLANET 30

"CAKE LINE"

The planetary mixers and eggbeaters of the Planet Cake Line, have an excellent quality/price ratio and are perfect for the confectionary and food workplace. The heavy-duty structure, the simplicity of the bowl movement by lever, the standard three fixed speeds of the model 3VE or the practical variable speed of the model VE make these mixers suitable for mixing small quantities of dough and for whipping creams and mousses. The tools turn very closely to the inner wall of the bowl and mix the product perfectly, even for little doses. The rotating safety protection, in shock-proof transparent material, assures safety, visibility, cleanliness, reduces flour dust in the working place and is removable for cleaning. All moving parts are mounted on ball bearings, which do not require maintenance and make the machine steady and silent. All the models can be equipped with a second bowl, smaller than the standard one. The machine is manufactured according to CE current standards.

Model
PL30L/3VE
PL30L/VE

Width
cm. 72
Depth
cm. 96
Height
cm. 144
Weight
Kg. 213
Bowl capacity
Lt. 30
Bowl dimensions
cm. 36x33h
Power
Kw. 1,1

40

Model
PL40L/3VE
PL40L/VE

Width
cm. 72
Depth
cm. 96
Height
cm. 144
Weight
Kg. 216
Bowl capacity
Lt. 40
Bowl dimensions
cm. 40x36h
Power
Kw. 1,1



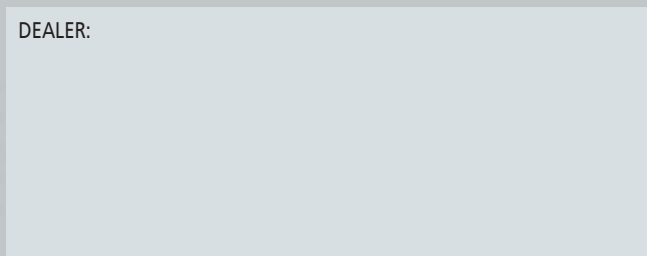
STANDARD ACCESSORIES

- Stainless steel bowl
- Stainless steel Ø 4 mm. wire whisk
- Hook
- Paddle
- Conveyor for addition of liquids

ACCESSORIES ON REQUEST

- Stainless steel Ø 3 mm. wire whisk
- Timer for automatic stop (only for variable speed models)
- 20 Lt. bowl with 3 tools for 30 Lt. or 40 Lt. models
- 30 Lt. bowl with 3 tools for 40 Lt. models
- Tool support
- Electric heater with thermostat
- Trolley to remove the bowl
- Bowl scraper

DEALER:



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