



**PLANET 12  
20**

*Steno*

# PLANET 12

Model  
PL12B

Width  
cm. 41

Depth  
cm. 47

Height  
cm. 68

Weight  
Kg. 39

Bowl capacity  
Lt. 12

Bowl dimensions  
cm. 26x24,5h

Voltage  
V. 230 single phase

## 20

Model  
PL20B

Width  
cm. 50

Depth  
cm. 52

Height  
cm. 85

Weight  
Kg. 70

Bowl capacity  
Lt. 20

Bowl dimensions  
cm. 32x30h

Voltage  
V. 230 single phase



The mixer, kneading machine, eggbeater Planet is excellent in laboratory use and for the confectionery, food, chemical and cosmetic industries. The machine is equipped with a speed variator which allows the speed of the tool to be selected with a dial on the control panel. Speed variation is gradual and continuous, so that the appropriate speed can be selected for each type of mix and for each step of the production without sudden speed changes or machine stoppages. The very slow lowest speed is especially suitable for dough. As an option for special requirements Planet 20 can be equipped with a second 10 Lt. bowl with the appropriate tools, thus enabling the same machine to be used with different bowl capacities. The machine is manufactured according to CE current standards.

### STANDARD ACCESSORIES

- Stainless steel bowl
- Stainless steel thin wire whisk
- Kneading tool
- Paddle
- Instruction and maintenance manual

### OPTIONAL ACCESSORIES

- Timer for automatic stoppage of the tool movement
- 10 Lt. stainless steel bowl with 3 tools for PL20B
- Stainless steel thick wire whisk
- Conveyor for addition of liquids
- Metallic grey paint

DEALER

