



PLANET 20

Steno

PLANET 20

The mixer, kneading machine, eggbeater Planet 20 is excellent in laboratory use and for the confectionery, food, chemical and cosmetic industries. The machine is available in **two versions, both equipped with speed variator**, which allows the speed of the tool to be selected by means of a special dial on the control panel.

Speed variation is gradual and continuous, so that the appropriate speed can be selected for each mix and for each step of the production without sudden speed changes or machine stoppages. The very slow minimum speed is especially suited for stiff dough. The tools can be easily assembled and disassembled,

without removing the bowl from the working position, and turn very close to the inner wall of the bowl, perfectly mixing the product even with little doses.

For special requirements, the 20 Lt. Planetary Mixer can be equipped with a second 10 Lt. bowl with the appropriate tools. This solution enables the user to work with bowls of different capacities using only one machine. The machine is manufactured according to CE standards.

Model
PL20C

Width
cm. 51

Depth
cm. 54

Height
cm. 125

Weight
Kg. 100

Bowl capacity
Lt. 20

Bowl dimensions
cm. 32x30h

Power
V. 230 single phase

Model
PL20

Width
cm. 60

Depth
cm. 58

Height
cm. 133

Weight
Kg. 92

Bowl capacity
Lt. 20

Bowl dimensions
cm. 32x30h

Power
V. 230 single phase



PL20



PL20C

STANDARD ACCESSORIES

- Stainless steel bowl
- Stainless steel wire whisk Ø mm.2,5
- Kneading tool
- Paddle
- Conveyor for liquids
- Cabinet (only for model PL20)
- User's Manual

OPTIONAL ACCESSORIES

- Timer for automatic stop of the tool movement
- 10 Lt. bowl complete with 3 tools
- Stainless steel wire whisk Ø mm.4

DEALER:



The Steno logo, featuring the brand name in a stylized, outlined font.

www.steno.it

info@steno.it