



PLANET **30**
F
40

Steno

PLANET F 30

Model
PL30F/V

Width
cm. 68

Depth
cm. 73

Height
cm. 132

Weight
Kg. 170

Bowl capacity
Lt. 30

Bowl dimensions
cm. 36x33h

Power
Kw. 1,1 V. 400 3ph

40

Model
PL40F/V

Width
cm. 68

Depth
cm. 73

Height
cm. 132

Weight
Kg. 173

Bowl capacity
Lt. 40

Bowl dimensions
cm. 40x36h

Power
Kw. 1,1 V. 400 3ph



The mixer, kneading machine, eggbeater Planet F 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. The tools can be easily changed without having to remove the bowl from the working position; they turn very closed to the inner wall of the bowl and mix perfectly the product, even with little doses. The stainless steel safety guard can be raised without effort,

thanks to a pneumatic system which prevents any accidental drops too. The machine is manufactured according to CE current standards.

STANDARD ACCESSORIES

- Stainless steel bowl
- Stainless steel Ø mm.4 wire whisk
- Kneading tool
- Paddle
- Instruction and maintenance manual

OPTIONAL ACCESSORIES

- Timer for automatic stoppage of the tool movement
- Stainless steel Ø mm.3 wire whisk
- Conveyor for addition of liquids
- Metallic grey paint
- Bowl holder trolley

DEALER



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