



PLANET 7

Steno

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The planetary mixer, kneading machine, eggbeater Planet is excellent for small production in confectionery, food and ice-cream laboratories. The machine is equipped with a 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 type of mix and for each step of the production without sudden speed changes or machine stoppages. The machine is manufactured according to CE current standards

Model
PL7B

Width
cm. 23

Depth
cm. 40

Height
cm. 42

Weight
Kg. 18

Bowl capacity
Lt. 6,5

Bowl dimensions
cm. 22x20,5h

Voltage
v. 230 single phase



STANDARD ACCESSORIES

- Stainless steel bowl
- Conveyor for addition of liquids
- Stainless steel thin wire whisk
- Kneading tool
- Paddle
- Instruction and maintenance manual

DEALER:



Steno

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