

Steno
EVOLUTIONPLANET

Evolution
mixer

EM60



Made in Italy

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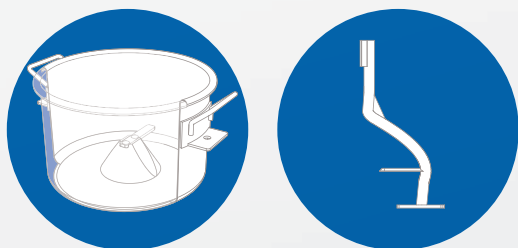


Extraordinary for high hydration dough

Evolution Mixer EM60 is the innovative Steno kneading machine equipped with a patented mixing system making it possible to mix high hydration dough (up to 90% of liquids) with excellent results.

The dough mixing system and the tool's variable speed make the Evolution Mixer EM60 extremely versatile and make it suitable to perfectly mix any type of product whether it be sweet (panettone, croissant, brioche...) or savoury (pinsa romana, pizza, focaccia, bread...), with the same dough quality obtained in a diving arm mixer.

Evolution Mixer EM60 is equipped with a particular kneading tool and a special flat-bottomed bowl on wheels that can both be removed quickly and easily.



The tool pushes the dough that, obstructed by the cone-shaped protrusion, moves from the bottom to the top and breaks it apart to obtain perfect oxygenation without undue stress.

This wave-like movement allows for a fast and natural assimilation of liquids and fats, promoting the development of gluten and the enzymatic process and also preventing the dough from overheating.



EM60

Model	EM60
Width (cm)	75
Depth (cm)	102
Height (cm)	128
Weight (kg)	433
Bowl capacity (Lt)	94
Dough capacity (kg)	60
Bowl dimensions (cm)	54x42h
Power (kW)	6



Standard accessories

- Additional stainless steel removable bowl on trolley
- Timer for automatic stop
- Automatic working cycle
- Stainless steel tool

Optional accessories

- Additional stainless steel removable bowl on trolley

Evolution Mixer is

- Quick, homogenous and oxygenated dough
- Perfectly cleaned bowl at the end of the kneading process
- Perfectly developed gluten network
- Excellent for high hydration dough (up to 90% of liquids)
- Less overheating of the dough
- Quick assimilation of liquids and fats at the start of the dough kneading process

