

Steno
EVOLUTIONPLANET

Evolution
mixer

EM25



Made in Italy

A solid and reliable system

The Evolution Mixer is the innovative Steno mixer which utilises the patented mixing system **EVOLUTION**. It has already been tested and used on several Steno planetary mixer models giving excellent results.



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

The Evolution Mixer is equipped with a particular kneading tool and a special flat-bottomed **removable bowl** with a cone-shaped protrusion.

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**.



EM25 model
With trolley to remove the bowl

Model	EM25
Width (cm)	60
Depth (cm)	60
Height (cm)	142
Weight (kg)	142
Bowl volume (lt)	40
Dough capacity (kg)	25
Bowl dimensions (cm)	40x36h
Power (kW)	1,5



- Standard Accessories**
- Stainless steel bowl
 - Stainless steel tool
 - Automatic operating cycle
 - Timer for automatic tool stop
- Optional Accessories**
- Trolley to remove the bowl