

Steno
EVOLUTIONPLANET

EVOLUTION MIXER

5
10
25



EPM25



Made in Italy

 www.steno.it

 info@steno.it



EVOLUTION MIXER

5
10
25

- Quick, homogenous and oxygenated dough
- Perfectly developed gluten network even for high hydration dough
- Quick assimilation of liquids and fats at the start of the dough kneading process
- Perfectly cleaned bowl at the end of the kneading process
- Heavy-duty structure in stove powder-coated sheet steel
- Variable speed
- Tool and bowl both removable
- The tool can be easily assembled and disassembled without having to remove the bowl from the working position
- Maximum ease of use of the tool with the safety protection open
- Gear transmission
- All moving parts are mounted on ball bearings, which make the machine steady and silent
- Low energy consumption

- Stainless steel removable bowl
- Stainless steel removable kneading tool
- Conveyor for addition of liquids
- Automatic working cycle
- Timer for automatic tool stop

STANDARD



DOUGH MIXER WITH REMOVABLE BOWL



EPM5B
Table model



EPM10B
Table model



EPM10C
Floor model



EPM25
Floor model



Model	EPM5B	EPM10B	EPM10C	EPM25
Width (cm)	44	52	52	68
Depth (cm)	50	52	52	73
Height (cm)	65	85	125	132
Weight (kg)	39	72	99	171
Bowl capacity (Lt)	10	15	15	44
Dough capacity (kg)	5	10	10	25
Bowl dimensions (cm)	26x21h	32x21h	32x21h	40x36h
Power (kW)	0,55	0,83	0,83	1,65



Homogeneous, oxygenated,
fragrant and longer-lasting products

Extraordinary for high hydration dough

Evolution Mixer is the innovative Steno kneading machine equipped with a patented mixing system making it possible to mix vhigh hydration dough (up to 90% of liquids) with 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, brioche...) or savoury (pinsa romana, pizza, focaccia, bread...), with the same dough quality obtained in a diving arm mixer.

Evolution Mixer is equipped with a particular kneading tool and a special flat-bottomed bowl 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.



Evolution Mixer is

- Quick, homogenous and oxygenated dough
- Perfectly cleaned bowl at the end of the kneading process
- Perfectly developed gluten network even for high hydration dough
- Quick assimilation of liquids and fats at the start of the dough kneading process
- Less overheating of the dough



Non-binding data. The manufacturer reserves the right to make any modifications he deems necessary