

FOODLINE12















FOODLINE12

- Heavy-duty structure with bowl support in stove powder-coated steel
- Gear transmission
- All moving parts are mounted on ball bearings, which make the machine steady and silent
- Low energy consumption
- Maximum ease of use of the tools with the safety protection open
- Variable speed
- Tools in stainless steel
- The tools can be easily assembled and disassembled without having to remove the bowl from the working position
- Spiral hook to perfectly knead small and large quantities of product
- EVOLUTION KIT on request. Two machines in one: Planetary mixer + Kneading machine (see back)



- Stainless steel bowl
- Stainless steel fine wire whisk (1)
- Stainless steel spiral hook (2)
- Stainless steel paddle (3)
- Conveyor for addition of liquids
- Timer for automatic tool stop

• EVOLUTION KIT

• Stainless steel thick wire whisk



PL12B model

PLANETARY MIXER



PL12B tools

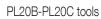


Model	PL12B	PL20B	PL20C
Width (cm)	43	50	51
Depth (cm)	50	52	54
Height (cm)	65	85	125
Weight (kg)	39	73	100
Bowl capacity (Lt)	12	20	20
Bowl dimensions (cm)	26x24h	32x30h	32x30h
Power (kW)	0,55	0,83	0,83















Two machines in one: Planetary mixer + Kneading machine

A solid and reliable system

The Evolution Kit increases the mixing ability of the planetary mixer and prevents it from possible breakage. The special kneading tool is mounted on a second tool holder shaft to avoid the deterioration of the gears and the shaft for the traditional tools.



The Evolution Kit includes 1 a flat-bottomed removable bowl with a cone-shaped protrusion, a second tool holder shaft in addition to the one already present on the planetary mixer and 2 a special kneading tool.



Well leavened, fragrant and longer-lasting products

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.

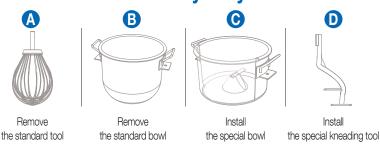
This wave-like movement allows for a fast and natural assimilation of liquids and fats, promoting the development of gluten and the enzymatic process and also preventing the dough from overheating.

Evolution Kit mixes any tipe of product whether it be sweet (panettone, croissant, brioches...) or savoury (pizza, focaccia, bread...) with the same dough quality obtained in a diving arm mixer.





Evolution Kit is very easy to install



Evolution Kit is

- Quick dough without overheating
- Perfect glutinic net
- Excellent for very hydrated dough (till 90% of liquids)
- Elevated oxygenation and assimilation of fats
- Perfectly cleaned bowl at the end of the working

