

Steno

EVOLUTIONPLANET

THE NEW MIXING SYSTEM FOR STENO PLANETARY MIXERS

 Evolution
kit

The Evolution Kit transforms the Steno planetary mixer into a real kneading machine enabling it to mix any type of product whether it be sweet (panettone, croissant, brioches...) or savoury (pizza, special breads...), with a dough quality comparable to that of a diving arm mixer.

**PATENT
PENDING**





Innovative and ideal for all types of oven-baked products

The **Evolution Kit** includes 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 a special kneading tool.

Homogeneous, oxygenated, fragrant and longer lasting dough

The tool pushes the dough against the cone-shaped protrusion causing a wave-like motion from the bottom to the top, obtaining perfect oxygenation.

The blades, present on the cone and on the tool, break the dough without putting stress on it.

This movement allows for a fast and natural assimilation of liquids and fats, promoting the development of gluten and the enzymatic process with an insignificant increase in temperature.



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 (whisk, paddle and hook).

The **Evolution Kit** is only available for the **STENO 40Lt., 60Lt. and 80Lt. variable speed planetary mixers from the POWER LINE series.**



www.steno.it

info@steno.it