

THE NEW MIXING SYSTEM FOR STENO PLANETARY MIXERS

The Evolution Kit transforms the STENO planetary mixer into a real kneading machine making it possible to mix any type of product whether it be sweet (panettone, croissant, brioche...) or savoury (pizza, focaccia, bread...), with the same dough quality obtained in a diving arm mixer.



A solid and reliable system

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.



A simple and very innovative idea

Evolution Kit include **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

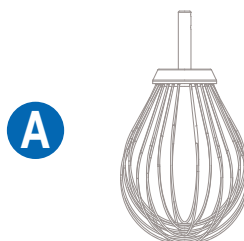
The tool pushes the dough that, obstructed by the cone-shaped protrusion, moves from the bottom to the top and breaks it apart to obtain perfect oxygenation without undue stress.

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.

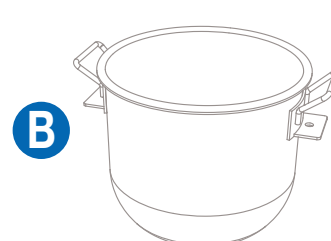


Evolution Kit is very easy to install

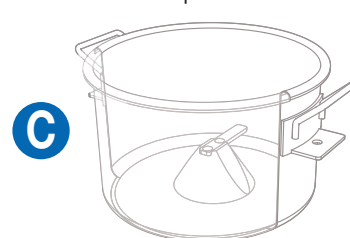
Remove the standard tool



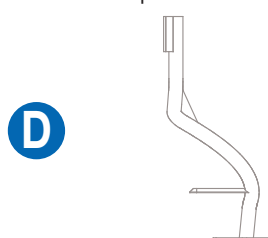
Remove the standard bowl



Install the special bowl



Install the special kneading tool



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

