

# Venere.

Powerful, compact and consistent.





# TWIN SPEED

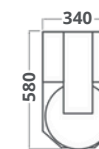
Spiral mixer



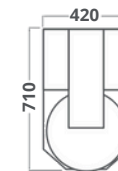
External  
Dimensions



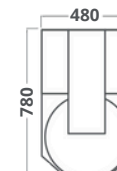
Single phase model with inverter



H 650 mm



H 740 mm



H 840 mm

Model

LLKVN10

LLKVN20

LLKVN30



Mixture  
complete

Kg

12

25

35



Electric power  
supply

Volt  
(50 Hz)

1PH\* or 3PH\*\*

1PH\* or 3PH\*\*

1PH\* or 3PH\*\*



Maximum  
absorption

kW  
max

0,75

1,1

1,5



Net  
weight

Kg

48

73

118



Gross  
weight

Kg

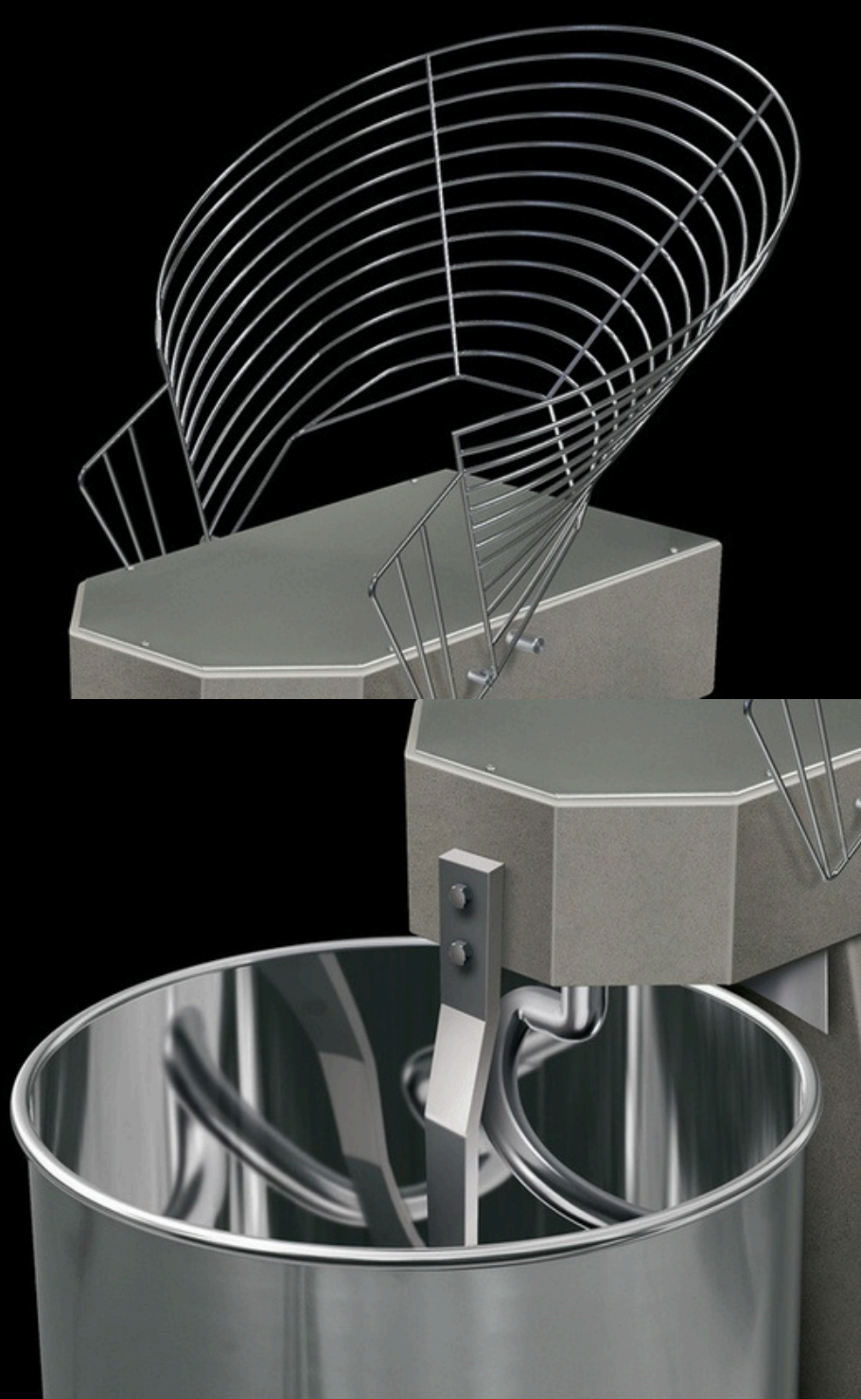
56

85

130

\*Single phase machines are fitted with an inverter

\*\*Three phase is available in twin speed only.

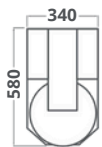


# SINGLE SPEED

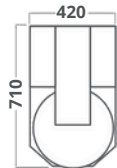
Spiral mixer



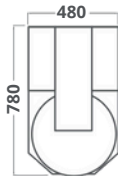
External  
Dimensions








H 650 mm



H 740 mm



H 840 mm

Model			LLKVN10S	LLKVN20S	LLKVN30S
	Mixture complete	Kg	12	25	35
	Electric power supply	Volt (50 Hz)	1PH	1PH	1PH
	Maximum absorption	kW max	0,75	1,1	1,5
	Net weight	Kg	48	73	118
	Gross weight	Kg	56	85	130

Single speed is single phase only.  
Three phase is available in twin speed only.



## Technology that makes the difference.



Breaker bar as standard; helps form and improve the **structure** of the dough during mixing.



Quality stainless steel components that are **easy to clean** and maintain, built to last.



Braked castors make Venere **mobile** to wheel out during use and easily store away when finished.



Wired safety guard gives you the **ability** to add ingredients without the need to turn the mixer off each time.



**Simple controls** including start buttons for each speed, a handy timer and additional emergency stop button.



# Downloads.

Click the icons to access documents.



**Installation  
Manual.**



**CAD  
Drawings.**



**User & Maintenance  
Manual**



**Spare Parts  
Diagrams.**