

# Venere.

Powerful, compact and consistent.





# TWIN SPEED

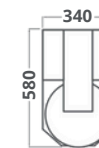
Spiral mixer



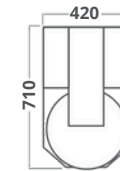
External  
Dimensions



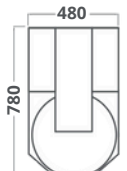
Single phase model with inverter



H 650 mm



H 740 mm

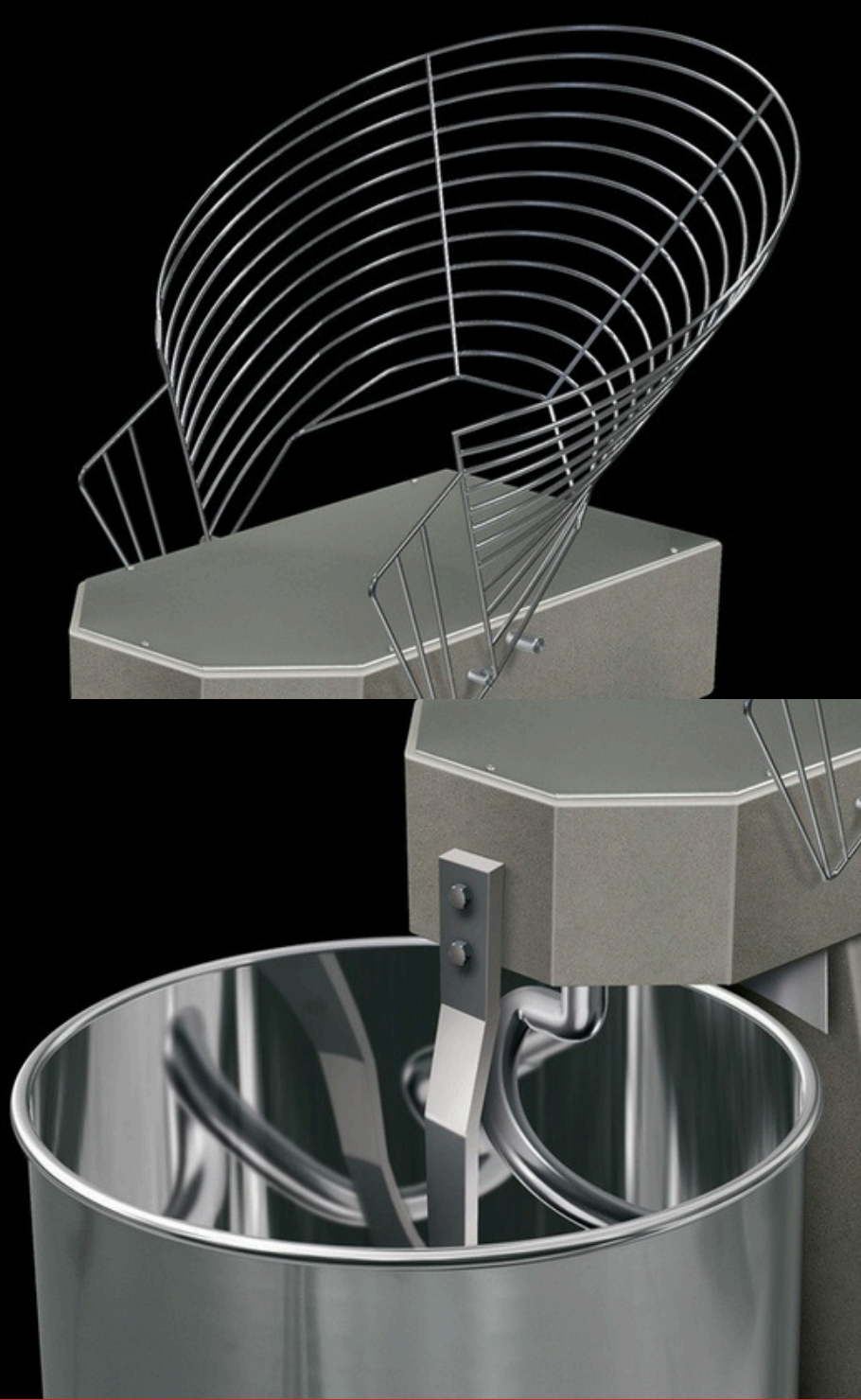


H 840 mm

Model			LLKVN10	LLKVN20	LLKVN30
 <b>Mixture complete</b>	Kg		12	25	35
 <b>Electric power supply</b>	Volt (50 Hz)		1PH* or 3PH**	1PH* or 3PH**	1PH* or 3PH**
 <b>Maximum absorption</b>	kW max		0,75	1,1	1,5
 <b>Net weight</b>	Kg		48	73	118
 <b>Gross weight</b>	Kg		56	85	130

\*Single phase machines are fitted with an inverter

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

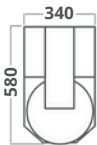


# SINGLE SPEED

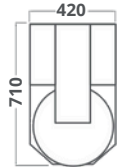
Spiral mixer



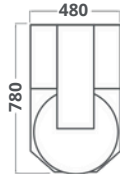
External  
Dimensions



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 but t on.



# Downloads.

Click the icons to access documents.



**Installation  
Manual.**



**CAD  
Drawings.**



**User & Maintenance  
Manual**



**Spare Parts  
Diagrams.**



# CANOVA

Big volume with ease

CANOVA

MATERIALS SELECTED TO LAST



Thermoformed cover, PETG guard and **stainless steel** bowl, spiral and column.

STABILISED STRUCTURE



Painted stainless steel raised stand with 3 fixed feet and one **adjustable** to easily stabilise.



FULL CONTROL AT YOUR FINGERTIPS



Accessible **controls** include bowl direction, speed selection, twin timers and an emergency stop button

BUILT TO SERVE THE MASSES



Dual motors with belt-driven transmission make twin-speed mixing at volume **effortless**.

YOUR MIX, YOUR WAY



Choose between spiral or bowl only rotation as well as the direction of rotation for **total control**.

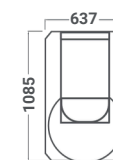
# Features.



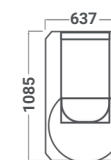
## Spiral Mixer






External dimensions



H 1325 mm



H 1325 mm

Model			CNV45	CNV60
	Capacity (finished dough)	Kg	45	60
	Electric Power Supply	Volt (50Hz)	AC 3 - 400	AC 3 - 400
	Maximum Absorption	kW max	3,4	3,4
	Net Weight	Kg	372	375
	Gross Weight	Kg	457	460

H: Height



# Downloads.

Click the icons to access documents.



**Installation  
Manual.**



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Diagrams.**



Units 3-5 Belgrave Industrial Estate  
Honeywell Lane  
Oldham OL8 2JP

**Sales:** 0161 633 5797

[sales@llkpizzapros.co.uk](mailto:sales@llkpizzapros.co.uk)

**Service:** 0161 696 0052

[service@llkpizzapros.co.uk](mailto:service@llkpizzapros.co.uk)

[www.llkpizzapros.co.uk](http://www.llkpizzapros.co.uk)