

Australian Bakery & Pizza

Importers and Distributors



BULL Planetary Mixers



Bull 80



Bull 100



Bull Mixer Control Panel with Speed Variator

Automatic bowl lift, raises and locks in working position.

Precision bowl supports lower and raise the bowl and clamp it in a precise position.

Planetary Mixer Features

- Bowl and tools in stainless steel.
- Enamelled steel structure (on request, stainless steel is also possible).
- Bowl lifting/lowering system for 20, 20c, 40 and 60 models.
- Safety cover devices.
- Front control panel with speed variator.

Machine	Bowl (Lt)	Dimension (mm) DxWxH	Weight (Kg)	Power (Kw)
Bull 80	80	1118 x 859 x 1790	570	4.5
Bull 100	100	1260 x 920 x 1980	520	6.0
Specifications for other Bull planetary mixer models.				
Bull 20	20	680 x 500 x 880	110	0.75
Bull 20c	20	680 x 500 x 1250	140	0.75
Bull 40	40	830 x 610 x 1380	200	1.5
Bull 60	60	940 x 690 x 1460	270	2.2

Some of the quality tools available with the Bull planetary mixer range.



Your Bakery/Pizza Equipment Specialists.

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