

Australian Bakery & Pizza

Importers and Distributors



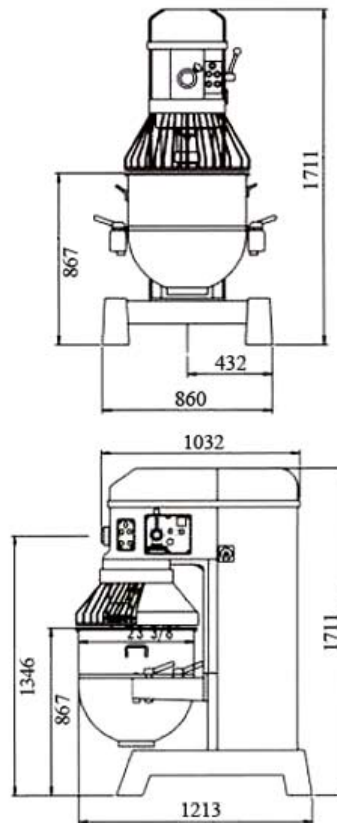
Planetary Mixer Atlas SH140

ATLAS

The first Atlas Spiral Mixer was manufactured and introduced to the Australian bakery market in 1988. Since that time, thousands of mixers have been working reliably in Bakeries, Confectionaries, Pizza Shops, Restaurants, Cafes and even some unusual applications such as in the medical industry for mixing of creams and medications or mixing of inks in the printing industry.

A very versatile spiral mixer indeed!

You will not break it!



SH140 Standard Equipment:

- The Bowl Capacity of 140 litre
- Stainless Steel Bowl and Bowl Dolly
- Dough Hook, Whisk and Beater
- 415 Volt - 3 phase - 6.5 H.P
- Bowl Locking Handles
- Electrical Bowl Lifting with full Safety
- Stainless Steel Bowl Safety Guard
- 4 Speed Transmission
- 30 Minute Timer

Standard Accessories

- 1 x Stainless Steel Bowl 140 Litre
- 1 x Dough Hook
- 1 x Cake Paddle
- 1 x Stainless Steel Whisk (Heavy Duty)
- 1 x Bowl Dolly
- Motorised Bowl Lift

Atlas SH140 Planetary Mixer			
Dimensions	860 [W]	1213 [D]	1711 [H]
Weight	1000 Kilogram		
Power	415 Volt, 3 Phase		
Options	140L Bowl Scraper	140L Pastry knife	80 & 60 Litre reduction kits

Your Bakery/Pizza Equipment Specialists.

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