



**AUSTRALIAN**  
BAKERY AND PIZZA

**QUALITY BAKERY  
PIZZA & EQUIPMENT**

## ***Atlas Planetary Mixer***

***Model: SH101***



Atlas – Planetary Mixer

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The Atlas SH101 is one of the smaller mixers in the planetary range, but that doesn't mean to say that it's any less capable. Primarily designed as a cake mixer, its 10 litre bowl capacity means it can be used for combining cookie dough, cake and brownie mixes, as well as small batches of dough. As a result it's ideal for use in café's, restaurants, confectioners and small scale artisan bakeries. Able to sit neatly on a counter top the Atlas SH101 offers an excellent space-saving solution for smaller establishments

**Functionality:**

The 1/3hp, belt-driven, single phase motor with multiple speed makes light work of a wide range of both creamy and dense mixtures, including flour, salts, yeasts, fats, and liquids. With a dry flour mix capacity of 3kgs the SH101 can handle up to 4.65kgs in dough provided there is a minimum 55% water/liquid content. Supplied with a wide range of accessories including a paddle beater, dough hook, stainless steel bowl, and whisk, this mixer is hard wearing and built to last. With the absence of PC boards or circuits, servicing and maintaining this mixer is an elementary job.

**Thoughtfully designed**

Everything about the Atlas SH101 has been considered with the end user in mind. For example, the winding handle that raises and lowers the mixing bowl ensures that the mix inside the bowl is always at the correct height to maintain the perfect consistency. The locking handles keep the bowl perfectly stable to maintain safe mixing even at speed, while the safety guard ensures that fingers and loose objects remain clear of the beater. Finally, all attachments are easily removed for cleaning purposes and all it takes to keep the body of the mixer clean is a simple wipe down with a damp cloth. Overall the Atlas SH101 is a dependable mixer which just keeps going and going. It's functional and versatile and with its deep red colour, it looks the part too. If you're searching for a smaller, well priced commercial mixer that you can rely on, then this is the one for you.

**Features:**

10 litre stainless steel bowl

Flour Capacity: 3kg of dry flour (5kg of finished product working on a 55% water content)

Belt driven

1/3hp motor – 240V AC Mains – 10amp

Dimensions (mm): 400 (W) x 420 (D) x 740 (H)

Weight: 60kg

Includes: Whisk, Beater & Dough Hook

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