



AUSTRALIAN
BAKERY AND PIZZA

**QUALITY BAKERY
PIZZA & EQUIPMENT**

Atlas Planetary Mixer

Model: HUB30



Atlas – Planetary Mixer

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If you're looking for a rugged and reliable floor-standing mixer that's big enough to handle larger mixes, yet compact enough to fit into your floor space, then you might want to check out the Planetary Atlas HUB30. With its 30 litre bowl capacity this sturdy mixer can handle up to 8kgs of dry flour at a time and a total of 13kg dough mix, meaning it's perfect for pizzerias, smaller artisan bakeries, confectioners, and restaurants

Tough, rugged and reliable

Made from all-metal, die-cast aluminium the Atlas HUB30 certainly means business. A single phase motor powering a 0.5hp engine is capable of handling various types of dense and creamy mixtures. What's more, a gear driven transmission and 3-speed system ensures all mixes are thoroughly combined, giving consistent results every time. The stainless steel large bowl and whisk, plus beater and dough hook, are supplied as standard, all comply to meet food sanitation needs, yet are suitably robust to withstand the rigours of a busy commercial environment.

Safety first

The Atlas HUB30 also has a number of safety features including an interlocking mechanism which prevents any kind of mixing until the stainless steel guard is fully closed. The motor must also be in the stop position before the guard can be opened to ensure that prying fingers and tools don't come into contact with the attachments. The motor itself has a thermal overload protection system to prevent overheating and a side bowl locking mechanism keeps the contents safely contained when mixing at speed.

Maintenance and cleaning

All attachments are designed to be easily removed making light work of cleaning and because the durable metal body is powder coated, all it takes is a simple wipe over with a damp cloth to keep it looking as good as new. As far as maintenance is concerned, there are no PC boards or electric circuits to worry about, so servicing really is easy.

Features:

30 litre stainless steel bowl

Flour Capacity: 8kg of dry flour (13kg of finished product working on a 55% water content)

Gear driven

1/2hp motor – 240V AC Mains – 15amp

Dimensions (mm): 560 (w) x 650 (D) x 1140 (H)

Weight: 185kg

Includes: Whisk, Beater & Dough Hook



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PH: (08) 9256 2544 FAX: (08) 9256 2134

A.B.N. 30 192 644 701

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