



**AUSTRALIAN**  
BAKERY AND PIZZA

**QUALITY BAKERY  
& PIZZA EQUIPMENT**

## ***Atlas Planetary Mixer***

***Model: LP402***



Atlas – Planetary Mixer

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Robust dependable and utterly versatile the LP402 cake mixer from Atlas is powerful enough to tackle a wide range of creamy and dense mixtures and what's more, with a 50 litre capacity bowl it can do it on a large scale too. Ingredients such as flour, fats, salts, yeasts and liquids are no problem and with a powerful 1.5hp single phase motor, and 3 speed, belt driven gearbox anything from cake and brownie mixes through to meringue and pizza dough can be mixed with ease. Made to be floor-standing, its condensed design means that it won't take oodles of precious floor space either

## **Designed with the end user in mind**

Everything has been thought of when it comes to design and this particular cake mixer is about as user friendly as it gets. The bowl is made from stainless steel and easy to remove and clean. The winding wheel which controls the bowl lift is effortless to spin and gives the user complete control over the mixing depth. When it comes to cleaning, the heavy metal body of the LP402 is easy to wipe down with a damp cloth as contains no LCD components or displays.

## **Handling Capabilities**

The 50 litre stainless steel bowl can handle up to 15kg of dry mix and up to 24kg of wet mix with a minimum of 55% moisture content. Ideal for busy confectioners, restaurants and bakeries. The robust design ensures that it keeps on working and won't let you down.

## **Features:**

50 litre stainless steel bowl

Flour Capacity: 15kg of dry flour (24kg of finished product working on a 55% water content)

Belt driven

1.5hp motor – 240V AC Mains – 15amp

Dimensions (mm): 600 (w) x 620 (D) x 1020 (H)

Weight: 160kg

Includes: Whisk, Beater & Dough Hook



## **PERTH SCALE & SLICER SERVICE**

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