



AUSTRALIAN
BAKERY AND PIZZA

**QUALITY BAKERY
PIZZA & EQUIPMENT**

Atlas Planetary Mixer

Model: SH303E



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As one of the larger models in our range of planetary mixers the Atlas SH30E is capable of mixing both dense and lighter mixtures on a bigger scale. The powerful 2hp, three-phase 415V motor makes short work of combining dry ingredients such as flour, salt, and cocoa powder through to liquids such as eggs, water and milk while the robust mixing attachments means that it does so with ease. Along with the 60 litre stainless steel bowl capacity, customers can also purchase an optional reduction kit which reduces the load capacity down to 30 litres making this a truly versatile machine.

A cake mixer that won't let you down

The handling capacity of the Atlas SH303E is nothing short of spectacular and is certainly one of the leaders in its class. With an 18kg dry flour capacity and a 27kg wet mix capacity (minimum 55% liquid) it's easy to see how this floor standing mixer becomes a real asset to any busy bakery, confectioners, pizzeria, or restaurant. What's more, the robust nature of the cast metal body and heavy duty equipment means that it won't let you down. As opposed to a winding wheel or arm, this particular model has electric push button 'up/down' controls in order to raise and lower the 60 litre bowl and when it's fully raised, the 3-speed, belt driven transmission ensures consistent mixing time after time. All attachments including the dough hook, beater, and whisk are made with the same high quality, so not only are they robust, they're also easy to clean. Speaking of cleaning, any liquid splashes or dry-mix dust can easily be wiped away from the die-cast metal body using a damp cloth. A bowl truck is also standard. To sum up, the Atlas SH303E planetary cake mixer is easy to use, easy to maintain, and easy to clean. Moreover, its versatility means that it can handle a wide range of mix loads and its durability means that it's built to last. Therefore if you're looking for a tough planetary cake mixer that can handle pretty much anything you throw at it, then this is the mixer for you.

Features:

60 litre stainless steel bowl

Flour Capacity: 18kg of dry flour (27kg of finished product working on a 55% water content)

Belt driven

2.0hp motor – 415V 3 Phase – 10amp

Includes: Whisk, Beater & Dough Hook

Optional 30 litre reduction kit available



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