



AUSTRALIAN
BAKERY AND PIZZA

**QUALITY BAKERY
PIZZA & EQUIPMENT**

Atlas Planetary Mixer

Model: SH606E



Atlas – Planetary Mixer

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Whether you're a busy bakery, pizzeria, or restaurant and are in need of a bigger, robust mixer that can handle quantities of batter, sponge mix, light bread/pizza dough or meringues, then you really should consider the Atlas SH606E planetary mixer. With an 80 litre bowl capacity and a powerful 3hp 3 phase motor it can combine 20kg of dry flour, making 30kg of finished product.

Carefully considered design

Designed to save floor space and with a belt driven 3 speed gearbox to ensure optimum mixing every time. The stainless steel bowl is raised and lowered using a simple electric push button control. A wire safety guard comes as standard as well as an emergency stop button. Finally the bowl locking mechanism ensures the bowl stay firmly in place when the mixer is functioning.

A real powerhouse

The Atlas SH606E is a quality mixer built to last. The heavy duty casting won't rust and any spill can be wiped away using a damp cloth. The stainless steel bowl and attachments are easily cleaned while also being compliant with normal food and hygiene standards. In essence the SH606E is built to handle the rigours of commercial use. Ideal for busy establishments in need of a large reliable mixer.

Features:

80 litre stainless steel bowl

Flour Capacity: 20kg of dry flour (30kg of finished product working on a 55% water content)

Belt driven – motorised bowl lift

3.0hp motor – 415V 3 Phase – 10amp

Includes: Whisk, Beater, Dough Hook & Bowl Trolley

Optional 40 litre reduction kit available



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