

## Atlas Spiral Mixer Range for Bakery

### Atlas Spiral Mixers, knead dough completely and effectively!

These 2 through 4 bag spiral dough mix-ers are very popular mixers in Bakeries throughout Australia. Heavy duty mixers that are built to deal with the workload of a busy bakery.

The Atlas spiral mixers were first intro-duced into Australia in 1988, and can be found in Pizzerias, restaurants, cafes and lots of catering businesses. The automatic timers make the dough mixer easy to use! The bowl reverse function is helpful to the baker when removing the dough from the bowl. This dough mixer is suitable for all types of dough production. The Atlas spiral is a tough reliable mixer!



### Atlas - very versatile spiral mixers indeed!

Spiral Mixers	S80N	S150N	S200BN	S250
Max Flour Capacity	25kg	50kg	75kg	100kg
Max Dough Capacity	40kg	80kg	120kg	160kg
Transmission	Multi-Belt			
Speed Spiral	110/220 rpm			
Speed Bowl	25 rpm			
Reverse Feature	Yes			
Power	415V - 3 Phase Power			
Motor Spiral	3.5 HP	6.0 HP	7.5 HP	<b>Special Order</b>
Motor Bowl	0.75 HP	0.75 HP	2.0 HP	
Auto / Manual	Yes			
Height	105cm	108.5cm	140cm	
Width	59cm	67cm	89cm	
Length	95cm	114cm	150cm	
Weight	200kg	350kg	390kg	