

Planetary Cake Mixer—Atlas LD40

Description

Designed to combine a wide range of both dense and creamy mixtures this floor-standing Atlas LD40 cake mixer can be considered an essential piece of equipment for any small bakery, pizzeria, confectioners, or restaurant. The powerful single phase motor coupled with a 3 speed, belt driven transmission makes light work of any task that you give it to do. From meringues and sponge mixes through to cookie dough, the LD40 makes it easy.

Reliable, versatile, and built to last

Thanks to a generous 38 litre capacity stainless steel bowl, the LD40 can handle up to 10kgs of dry mix and provided a wet mix contains at least 55 percent liquid, as in milk and eggs, then it's uppermost limit is 15kgs. The bowl itself is raised and lowered using the winding arm and is held in place via a locking mechanism to avoid instability at speed. In addition the safety guard prevents any unwanted objects from getting near the mixing attachments when the machine is operating. The LD40 comes standard with attachments such as the dough hook, paddle beater, and the whisk and bowl are also made from stainless steel and comply with the latest food sanitation standards. Made from heavy-duty, metal, the body of the mixer has been powder coated so it won't rust or corrode. At the same time its compact design (just 120cms high and 68cm width) means that it can easily slot into the floor space of any commercial establishment.



All things considered, the LD40 cake mixer from Atlas is the ideal solution if you're looking for a powerful, versatile, and reliable mixer that can handle larger loads. If you'd like to find out more information about this mixer or indeed any other mixer in this range, then please don't hesitate to contact us. Our experienced and friendly team are on hand to help and waiting to take your call.

Planetary Cake Mixer—Atlas LD40 Specifications

Feature	Specification
Stainless Steel Bowl	38 Litre capacity
Flour Capacity	10 kg (dry flour)
Dough Capacity	15 kg (with minimum 55% water content)
Please Note:	Planetary Mixers are classified as Cake Mixers and are not suitable for heavy dough development. For a selection of mixers for heavy dough, see our range of Atlas or IGF Spiral Mixers under the Spiral Mixers category
Dimension (mm)	680 (W) x 620 (D) x 1200 (H)
Weight (kg)	140
Power	1 HP 240V 15amp
Planetary Mixer is Belt Driven	