

Atlas Spiral Dough Mixer Range

Description

These 2 through 4 bag **Atlas spiral dough mixers** 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 introduced 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!

- Stainless Steel bowl and rear bowl guard
- Multi belt driven for easier maintenance and quieter operation
- Two automatic kneading speeds
- Two timers to program the working cycle
- Bowl reverse function
- All safety system to Australian OH&S standards
- Mounted on caster and lockdown bolts
- Strong and reliable



Atlas Spiral Dough Mixers Specifications

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	Special Order
Motor Bowl	0.75 HP	0.75 HP	2.0 HP	
Auto / Manual	Yes			
Height	113cm	108.5cm	140cm	
Width	59cm	67cm	89cm	
Length	101cm	114cm	150cm	
Weight	370kg	490kg	510kg	