

Australian Bakery & Pizza

Importers and Distributors



Spiral Mixers for Bakery (Atlas)



Main Spiral Mixer Features:

- 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 casters and lockdown bolts
- Strong and reliable
- 12 Months Parts and Labour warranty

	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	105cm	108.5cm	140cm	
Width	59cm	67cm	89cm	
Length	95cm	114cm	150cm	
Weight	200kg	350kg	390kg	

Your Bakery/Pizza Equipment Specialists.

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