



Planetary Cake Mixer—Atlas LD40

The first Atlas Planetary Mixer was manufactured and introduced to the Australian Bakery market in 1988. Since that time, thousands of mixers have been working reliably in Confectionaries, Bakeries, Pizza Shops, Restaurants, Cafes and even some unusual applications such as in the medical industry for mixing of creams and medications or mixing of inks in the printing industry.

The Planetary mixer has been designed to mix both dense and creamy mixtures made up of flour, salts, yeast, fats and liquids (water, eggs etc). The planetary mixer is equipped with a single phase motor and has a belt driven gear box.

Standard accessories included are hook, beater and stainless steel whisk and bowl.



Planetary Cake Mixer - Atlas LD40

Stainless Steel Bowl	38 Litre capacity.
Flour Capacity	10 kg (dry flour)
Dough Capacity	15 kg (with minimum 55% water content)
<i>Please Note:</i>	<i>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</i>
Dimension (mm)	680 (w) x 620 (D)x 1200 (H)
Weight (Kg)	140
Power	1 HP 240V 10amp
Planetary Mixer is Belt Driven	

