

Planetary Mixer - Atlas SH101

Description



The Atlas SH101 is one of the smaller mixers in the Planetary range, but that doesn't mean to say that it's any less capable. Primarily designed as a cake mixer, its 10 litre bowl capacity means it can be used for combining cookie dough, cake and brownie mixes, as well as small batches of dough. As a result it's ideal for use in cafes, restaurants, confectioners and small-scale artisan bakeries. Able to sit neatly on a counter top the Atlas SH101 offers an excellent space-saving solution for smaller establishments.

Functionality

The 1/3hp, belt-driven, single phase motor with multiple speed makes light work of a wide range of both creamy and dense mixtures, including flour, salts, yeasts, fats, and liquids. With a dry flour mix capacity of 3kgs the SH101 can handle up to 4.65kgs in dough provided there is a minimum 55% water/liquid content. Supplied with a wide range of accessories including a paddle beater, dough hook, stainless steel bowl, and whisk, this mixer is hard wearing and built to last. With the absence of PC boards or circuits, servicing and maintaining this mixer is an elementary job.

Thoughtfully designed

Everything about the Atlas SH101 has been considered with the end user in mind. For example, the winding handle that raises and lowers the mixing bowl ensures that the mix inside the bowl is always at the correct height to maintain the perfect consistency. The locking handles keep the bowl perfectly stable to maintain safe mixing even at speed, while the safety guard ensures that fingers and loose objects remain clear of the beater. Finally, all attachments are easily removed for cleaning purposes and all it takes to keep the body of the mixer clean is a simple wipe down with a damp cloth.

Overall the Atlas SH101 is a dependable mixer which just keeps going and going. It's functional and versatile and with its deep red colour, it looks the part too. If you're searching for a smaller, well priced commercial mixer that you can rely on, then this is the one for you.

For further information on the Atlas SH101 or any of our other Planetary mixers, then why not contact us and speak to our experienced team. They're only too glad to help.



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Planetary Mixer – Atlas SH101 Specifications

Feature	Specification
Stainless Steel Bowl	10 litre
Flour Capacity	3 kg (dry flour)
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 Mixer category.
Dough Capacity	5 kg (with minimum 55% water content)
Dimension (mm)	400 (W) x 420 (D) x 740 (H)
Weight	60 kg
Power	1/3 HP 240V 10amp
Planetary Mixer is Belt Driven	