

Planetary Mixer - Atlas SH606E

Description



Whether you're a busy bakery, pizzeria, or restaurant and are in need of a bigger, robust mechanical mixer that can handle larger quantities of batter, sponge mix, light bread/pizza dough or meringues then you really should consider the SH606E planetary cake mixer from Atlas. With a 80 litre bowl capacity and a powerful 3hp 415V three phase motor it can combine up to 20kgs of dry flour mix or 30kgs of wet mix (at least 55% water content) at any one time. With a combination of the optional 40 litre reduction kit and the stainless steel whisk, paddle beater, and dough hook (included as standard), the Atlas SH606E is a truly versatile machine.

Carefully considered design

There's no doubting that the Atlas SH606E is designed to make life as easy as possible for the end user. For instance the compact nature of this mixer just 680 (W) x 920 (D) x 1390 (H) is designed to save floor space while the 3-speed, belt-driven gearbox ensures optimum mixing every time. The stainless steel bowl is raised and lowered using a simple electric push button control and a bowl trolley is included to aid movement of the finished mix from point A to point B. In terms of safety, a wire bowl guard comes as standard to prevent clothing and foreign objects coming into contact with the agitator during the mixing process and, if the need arises, the mixer is fitted with an emergency stop button. Finally, the simple bowl locking mechanism ensures the bowl stays firmly in place when the mixer is in full function.

A real powerhouse

The Atlas SH606E is a quality planetary mixer that's built to last. The tough, heavy duty casing won't rust and any spills or dry mix dust can easily be wiped away using a damp cloth. The stainless steel bowl and attachments are designed so that they're easily cleaned while also being compliant with normal food and hygiene standards. Moreover the belt-driven, drive system makes servicing and maintenance an absolute breeze.

In essence the SH606E is designed to handle the rigours of commercial use and what's more, it will keep going all day long. Perfect for busy establishments in need of a larger capacity planetary mixer it really is the ideal solution. To find out more about this or any other mixers in the range, then don't hesitate to contact us. Our experienced and friendly staff are standing by to assist.



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Planetary Mixer – Atlas SH606E Specifications

	Specification
Stainless Steel Bowl	80 Litre capacity.
Flour Capacity	20 kg (dry flour)
Dough Capacity	30 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 Mixer category.
Dimension (mm)	680 (W) x 920 (D) x 1390 (H)
Weight (Kg)	396
Power	3 HP 3 Phase 10amp 415V
Reduction Kit	Optional, 40 litre
Planetary Mixer is Belt Driven, motorised bowl lift. Bowl Trolley included.	