



Planetary Mixer - Atlas LP402

Description

Robust, dependable, and utterly versatile the LP402 cake mixer from Atlas is powerful enough to tackle a wide range of creamy and dense mixtures and what's more, with a 50 litre capacity bowl it can do it on large scale too. Ingredients such as flour, fats, salts, yeasts and liquids are no problem and with a powerful 1.5hp, single-phase motor, and 3-speed, belt driven gearbox anything from cake and brownie mixes through to meringue and pizza dough can be mixed with ease. Made to be floor-standing, its condensed design means that it won't take up oodles of precious floor space either.

Designed with the user in mind

Everything has been thought of when it comes to design and this particular cake mixer is about as user-friendly as it gets. For example the dough mixer, paddle beater, and whisk (which all come as standard) are easily attached and removed in seconds. The bowl is made of stainless steel and the planetary mixer is both food standard compliant and easy to clean. The winding wheel which moves the bowl up and down does so with effortless precision and, while doing so, you can have complete control over the mixing depth. This ensures the correct mixing consistency is achieved every time. When it comes to cleaning, the heavy metal body of the LP402 can easily be wiped down with a damp cloth as it contains no LCD components or displays. Finally the lack of PC boards or electric circuits which could malfunction means that servicing and maintenance is a breeze too.

Handling capabilities

The 50 litre stainless steel bowl can handle up to 15kgs of dry mix and up to 24kgs of wet mix with a minimum of 55% liquid content so it's perfect for busy cafés, confectioners, pizzerias, restaurants or small-scale bakeries. The robust design of this Atlas LP402 mixer ensures that it keeps on working and won't let you down.

If you are interested in this or any of our other mixers then please don't hesitate to contact us directly to ask our experienced team for further information.



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Planetary Mixer – Atlas LP402 Specifications

Feature	Specification
Stainless Steel Bowl	50 Litre capacity.
Flour Capacity	15 kg (dry flour)
Dough Capacity	24 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)	770 (W) 710 (D) 1020 (H)
Weight (Kg)	160
Power	1.5 HP 240V 15amp
Planetary Mixer is Belt Driven.	