

# Atlas S80N Spiral Dough Mixer

## Description

The Atlas S80N spiral dough mixer is the perfect one (1) bag mixer for the busy pizza store or small bakery!

This is one of our best-selling dough mixers and is very popular with franchise pizza stores. The Atlas spiral mixers were first introduced into Australia in 1988, and can be found in pizzerias, restaurants, cafes and lots of catering businesses. This mixer is suitable for all types of dough for Italian and French breads, bread rolls and tin loaf bread, and Asian noodle dough.

These heavy duty mixers were built to last!

**A very versatile spiral dough mixer.**



Feature	Specification
Maximum Flour Capacity	25kg
Maximum Dough Capacity	40kg
Transmission	Multi-Belt
Speed Spiral	110/220 rpm
Speed Bowl	25 rpm
Reverse Feature	Yes
Power	415V 3 Phase
Motor Spiral	3.5 HP
Motor Bowl	0.75 HP
Auto / Manual Function	Yes
Height	113cm
Width	59cm
Length	101cm
Weight	370kg