

Planetary Mixer - Atlas SH303E

Description



As one of the larger models in our range of planetary mixers the Atlas SH30E is capable of mixing both dense and lighter mixtures on a bigger scale. The powerful 2hp, three-phase 415V motor makes short work of combining dry ingredients such as flour, salt, and cocoa powder through to liquids such as eggs, water and milk while the robust mixing attachments means that it does so with ease. Along with the 60 litre stainless steel bowl capacity, customers can also purchase an optional reduction kit which reduces the load capacity down to 30 litres making this a truly versatile machine.

A cake mixer that won't let you down

The handling capacity of the Atlas SH303E is nothing short of spectacular and is certainly one of the leaders in its class. With an 18kg dry flour capacity and a 27kg wet mix capacity (minimum 55% liquid) it's easy to see how this floor standing mixer becomes a real asset to any busy bakery, confectioners, pizzeria, or restaurant. What's more, the robust nature of the cast metal body and heavy duty equipment means that it won't let you down.

As opposed to a winding wheel or arm, this particular model has electric push button 'up/down' controls in order to raise and lower the 60 litre bowl and when it's fully raised, the 3-speed, belt driven transmission ensures consistent mixing time after time. All attachments including the dough hook, beater, and whisk are made with the same high quality, so not only are they robust, they're also easy to clean. Speaking of cleaning, any liquid splashes or dry-mix dust can easily be wiped away from the die-cast metal body using a damp cloth. A bowl truck is also standard.

To sum up, the Atlas SH303E planetary cake mixer is easy to use, easy to maintain, and easy to clean. Moreover, its versatility means that it can handle a wide range of mix loads and its durability means that it's built to last. Therefore if you're looking for a tough planetary cake mixer that can handle pretty much anything you throw at it, then this is the mixer for you.

To find out more about the SH303E or indeed any other mixer in our range, then please feel free to contact us. Our experienced team are standing by to answer your questions.



Planetary Mixer - Atlas SH303E

Planetary Mixer – Atlas SH303E Specifications

Feature	Specification
Stainless Steel Bowl	60 Litre capacity.
Flour Capacity	18 kg (dry flour)
Dough Capacity	27 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)	(W) 660 x (D) 860 x (H) 1330
Weight (Kg)	300
Power	2 HP 3 Phase 10amp 415V
Reduction Kit	Optional, 30 litre
Planetary Mixer is Belt Driven	