

Planetary Mixer - Atlas TS201

Description

Sitting directly on the floor or positioned on a large counter-top area the Planetary Atlas TS201 is designed to combine creamy mixtures such as cake mix as well as more dense mixtures like pizza or cookie dough. Believe it or not, it's even been used for more unusual tasks such as mixing inks in the printing industry and mixing creams and lotions in the medical industry. Rugged and versatile, this mixer delivers just the right balance of precision and power so that fats, yeasts, salt, flour, and liquid are perfectly mixed every time.

Product Specifics

The Atlas TS201 is fitted with a single phase motor that delivers 0.5hp. The belt driven, multi-speed gearbox and 20 litre capacity is sufficient enough to handle up to 6kgs of dry mix and 10kgs of dough with a minimum of 55% liquid content. The winding handle not only raises and lowers the bowl for easy attachment/detachment, but also ensures that the mix inside the bowl is always at the perfect height to maintain optimum mix consistency. The TS201 comes with a dough hook, a paddle beater for lighter mixtures, and a wire whisk for meringues, as standard. Finally a 20 litre heavy-duty stainless steel bowl and a safety guard completes the package. All the attachments are manufactured specifically to be easily removed for cleaning and because there's no electrical circuit boards or LCD displays to worry about, a simple wipe down with a damp cloth is all it takes to keep this mixer looking like new.

Reliable and long lasting

Perfect for pizza parlours, confectioners, restaurants or café's the Atlas TS201 is one reliable piece of kit! In fact since 1988 when the company first introduced it, thousands have been sold, many of which are still going strong today.

If you need further information about this or any other mixers in our range then please don't hesitate to contact us. Our experienced and friendly team are standing by to assist.



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Planetary Mixer – Atlas TS201 Specifications

Feature	Specification
Stainless Steel Bowl	20 Litre capacity with lever operated mechanism to assist in changing the bowl and access.
Flour Capacity	6 kg (dry flour)
Dough Capacity	10 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)	520 (w) x 550 (D)x 820 (H)
Weight (Kg)	95
Power	1/2 HP 240V 10amp
Planetary Mixer is Belt Driven	