

**ATTIAS MIXERS
MADE IN THE USA**

**New Price
New Look**



Attias Corp. is proud to introduce the most efficient, versatile and cost-effective mixer in the food equipment industry. Not only does the Attias Mixer perform with power and precision, it has the appearance which celebrates our transition into the new millennium.

Burgundy

Silver

Midnight Blue



Model #USA 60

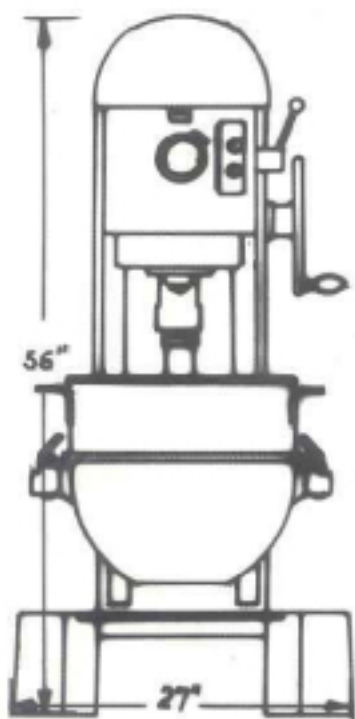


Model #USA 60 HD

The Attias Mixer is contemporary with an old-fashioned touch. We, at Attias Corp., believe in perfection. Therefore, each and every mixer is hand-made, tested and then approved by its main craftsman and guaranteed to perform with precision. A qualified controller with measuring equipment inspects the parts carefully during and after assembly and test runs the mixers in order to guarantee the customer consistent high performance, precision and reliability of Attias products. There is no gear-driven mixer in the food industry that is affordable with quality to match. The value is unprecedented.

The consumer no longer has to conceal their mixer in the back room. Our mixers come in many beautiful colors to complement the setting of any restaurant or food enterprise. Attias Corp. feels that if you have to spend money on high-end equipment, why shouldn't it be eye-catching as well?

SPECIFICATIONS



The brilliant finish on our mixers is easy to maintain. A quick wipe with a cloth restores the original luster. Atlas Mixers will always retain an appearance of being new. The distinct design and sturdy construction add to the overall presentation of our equipment.

Finish

Automotive-resin acrylic enamel.

Motor

Model #USA 60

60-quart, four-speed transmission, 2-HP built and designed for all-purpose pizza, bagel, bakery and institutional operations.

Model #USA 60HD

60-quart, heavy-duty, two-speed transmission with 3 HP-motor specially designed for heavy pizza and bagel dough with lower gear ratios for more torque.

2 hp (USA 60) and 3 hp (USA 60 HD), high-torque, ball bearing, ventilated with mixer enclosure. Single-phase is designed with two capacitors starts. Available in standard electrical specification of 208-60-1, 230-60-1, 208-60-3, 220-50-1.

Switch

Magnetic type, with low-voltage and automatic resetting bimetallic thermal overload protection internally mounted. Start-stop push buttons which prevent accidental startup in the event of a power failure.

Transmission

All Atlas Mixer shafts and gears on the two and four speed transmissions are manufactured for durability and quiet, dependable service. All of the gears are made from low carbon AISI grade 8620 steel. This steel is carburized and hardened to produce a wear resistant surface that is 60 to 62 Rockwell "C" in hardness. This process yields superior wear resistance while maintaining a softer inner core to prevent breakage under high torque mixing applications.

To maintain quiet operation, the gears have been designed with angled, or helical teeth. This design keeps more teeth in mesh on any two mating gears during operation. This increases the load carrying capability and allows smoother, quieter operation.

In many mixer gear trains, the idler gears (which simply rotate in a steel shaft) are made with no inner diameter bushings. All Atlas idler gears are bushed to 1/16th thick Oilite bronze bushings. These bushings are made from a special bronze material that is impregnated with oil. This design allows smoother quieter operation with less wear and longer life.

Lubrication

Circulating oil lubrication furnished to all gears. Visual type transmission oil level gauge.

Speeds

Two positive speeds (Model #USA 60HD).

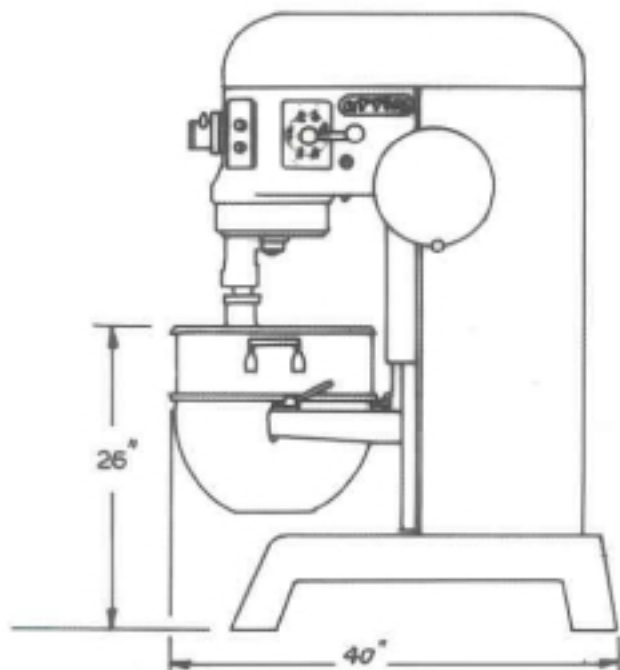
Four Positive Speeds (Model #USA 60).

Operating speed can be selected or changed only while machine is in stopped position.

Warranty

2-Year's Parts and Labor

Manufactured by Atlas Corp.



Atlas Oven Corp. reserves the right to make changes without notice to assure quality and customer satisfaction.

Catalog Reference Number
0898



Quality You Can Trust