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SP-100 Mixer

Specifications

• Motor

1/3 h.p., (250W) grease packed ball bearing, aircooled. 230V/50Hz/1Ph

• Controls \

Spar Mixer controls are front-mounted to give easy access in cramped kitchen environments. The following controls are standard on all Spar Mixers: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation, and thermal overload protection

Cord and Plug

6 ft. flexible three wire cord and ground prong.

• Transmission \

Heat-treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by direct linkage to the motor drive shaft. This design yields high-torque mixing power.

• Speeds \\\\\\

(Agitator rpm), (Hub rpm's)

- 1. Low Speed 106, 59
- 2. Intermediate Speed 196, 110
- 3. High Speed 358, 201

Standard equipment includes a 10Qt. (9.5Litres) high quality stainless steel bowl, dough hook, flat beater, and whip. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

Attachments

Standard is the No. 12 hub for powering a standard size vegetable slicer/cheese shredder and a standard size meat mincer/grinder.



• Finish
Top (transmission cover): metallic bronze epoxy enamel

Bottom: metallic gray epoxy enamel

N.W. 65kgs G.W. 80kgs

Carton Size:
Depth x Width x Height
46cm x 45cm x 76cm

Cartons are affixed to an undersized skid (pallet), the weight and diminsions of this skid are not included above and may vary from shipment to shipment.



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