No.147, 11th Industry Rd. Ta-Li City, Taichung Hsien 412 Taiwan Phone:886-4-2491-7585 E-Mail:spar@tcts.seed.net.tw

SP-800 Mixer

Specifications

• Motor

1/4 h.p. (0.20kw), grease packed ball bearing, aircooled, 110/60Hz, 220/50Hz, Single phase

• 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, a 15-minute timer which shuts off the machine after set time has elapsed, and thermal overload protection

● Cord and Plug
Single phase are hard wired

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 an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

- 1. 1st gear 132 rpm
- 2. 2nd gear 284 rpm
- 3. 3rd gear 590 rpm

Bowls and Agitators

Standard equipment includes a 8 Qt. (7.6Litres) 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.



• Finish <!!!!
White epoxy enamel

• Shipping Information <<<<<

N.W. 25 kgs G.W. 27 kgs

Carton Size: (L x W x H) 40cm x 30cm x 58cm

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.

