

SP-30MA Mixer



SPECIFICATION

Motor :

1 HP (750W), grease packed ball bearing, air-cooled, 220/380V/3 (50Hz available)

Optional :

1 1/2 h.p. heavy duty compact pizza special 220/60/1

Controls :

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 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.

Speed :

Speed	Agitator rpm	Hub rpm's
Low Speed	99	69
Intermediate Speed	176	123
High Speed	320	224

Bowls and Agitators :

Standard equipment includes a 30Qt. (30L) 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

Shipping Information :

N.W 180kgs
G.W 210kgs

Carton Size :

Depth x Width x Height
73cm x 63cm x 130cm

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

