

## SP-40MA Mixer



### SPECIFICATION

**Motor :**

1.5 HP (1200W), grease packed ball bearing, air-cooled, 230V/50Hz/1Ph, 220V/380V/3Ph

**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	41
Intermediate Speed	176	73
High Speed	320	133

**Bowls and Agitators :**

Standard equipment includes a 40Qt. (40L) 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 250kgs  
G.W 290kgs

**Carton Size :**

Depth x Width x Height  
73cm x 92cm x 146cm

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.

