

SP-500A 5 Quart Mixer



Standard Feature

- CE approved by TUV
- 1HP DC Carbon Brush Motor
- Direct Gear Driven Transmission
- 10 Variable Speeds Control ranges from a very fast whip to a very slow stir
- Heavy-Duty & High Torque all-steel gear transmission delivers high-performance mixing action.
- Mixing Bowl Capacity 5 Lifer (5.2 Quart)
- Maximum Batches 750g Flour (with 60% moisture)
- Overload Reset Button for Motor Protection
- Commercial-style motor protection ensure motor longevity
- Light & handy, Compact Size Design for Kitchen Space

Standard Accessories

- 5.2 Quart Stainless Steel Bowl
- Beater (stainless steel)
- Whisk (stainless steel)
- Spiral Hook (stainless steel)
- Pastry Knife

SPECIFICATION

Motor :

750W, grease packed ball bearing, air-cooled, 110/60Hz, 220/50Hz, Single phase

Controls :

Spar Mixer controls are fop-mounted to give easy access in cramped kitchen environments.

Cord and Plug :

Single phase are hard wired

Transmission :

The unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

Speed :

1. 1st gear 40 rpm
2. 2nd gear 70 rpm
3. 3rd gear 90 rpm
4. 4rd gear 106 rpm
5. 5rd gear 140 rpm
6. 6rd gear 170 rpm
7. 7rd gear 190 rpm
8. 8rd gear 2 10 rpm
9. 9rd gear 230 rpm
10. Wrd gear 260 rpm

Bowls and Agitators :

Standard equipment includes a 5 Litres 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

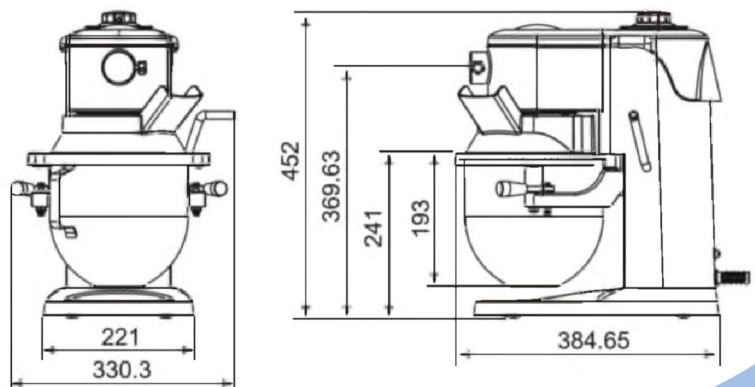
Shipping Information :

N.W. 15 kgs
G.W. 16 kgs

Carton Size :

40cm x31cm x 45.5cm

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.



UNIT : mm

