

SP-7MX Mixer



SPECIFICATION

Motor :

1/2 HP grease packed ball bearing, air-cooled, 110/60/1 (50Hz available)

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 direct linkage to the motor drive shaft. This design yields high-torque mixing power.

Speed :

Speed	Agitator rpm	Hub rpm's
Low Speed	106	59
Intermediate Speed	196	110
High Speed	358	201

Bowls and Agitators :

Standard equipment includes a 20Qt. 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 80kgs
 G.W 100kgs

Carton Size :

Depth x Width x Height
 60cm x 58cm x 96cm

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.

