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# SP-40HA Mixer

Project \_\_\_\_\_ Item # \_\_\_\_\_ Quantity \_\_\_\_\_



SP-40HA Mixer

Model  
**SP-40HA 40 Quart Mixer**



**Built into each mixer is the quality of workmanship and design synonymous with SPAR.**

## Standard Features

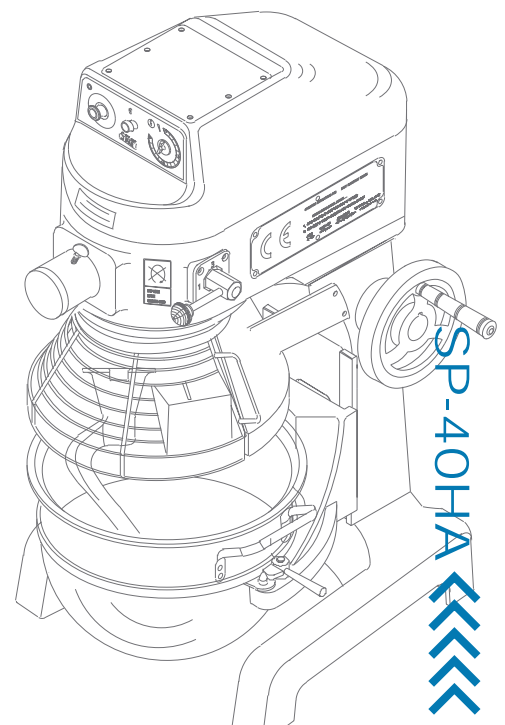


- Powerful 1.5 HP custom built motor
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- NSF approved enamel gray paint (optional)
- Front mounted controls
- 15 minute timer
- Industry standard #12 attachment hub
- Safety interlocked bowl guard and bowl lift
- Non-slip rubber feet
- 6 foot cord and ground plug (single phase only)

## Standard Accessories



- 40 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)





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## Specifications

### ● Motor <<<<<

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

### ● 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 <<<<<

Both single phase and three 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.

### ● Speeds <<<<<

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 <<<<<

- Vegetable Slicer for #12 hub
- Meat grinder for #12 hub
- 20 quart adapter kit
- Flat Beater (Stainless Steel)

### ● Finish <<<<<

Top (transmission cover): metallic bronze epoxy enamel

Bottom: metallic gray epoxy enamel

### ● Shipping Information <<<<<

N.W. 250kgs

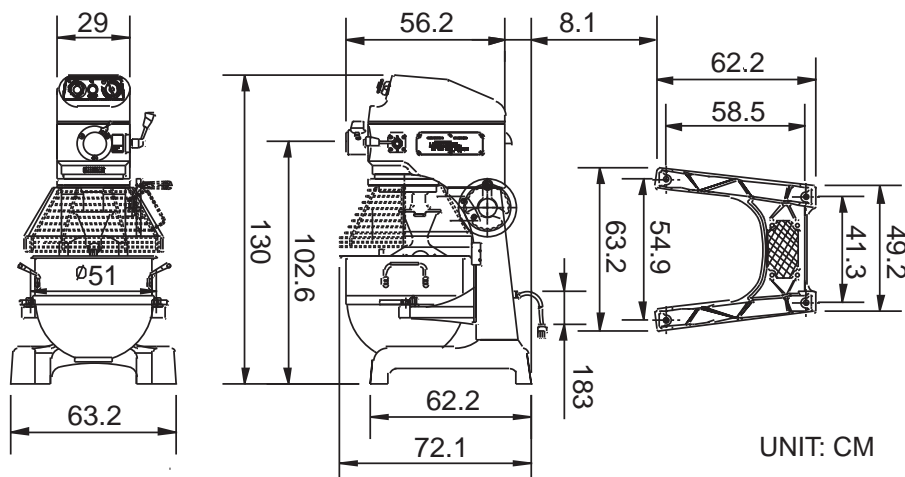
G.W. 290kgs

Carton Size:

Depth x Width x Height

75cm x 65cm x 131cm

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.



UNIT: CM

SP-40HA <<<<<

SPAR FOOD MACHINERY MFG.CO.,LTD.

[www.sparmixers.com](http://www.sparmixers.com)