

No.145, 11th Industry Rd. Ta-Li City, Taichung Hsien 412 Taiwan Phone:886-4-2491-7585 E-Mail:spar@tcts.seed.net.tw

SP-50HA Mixer



SP-50HA 50 Quart Mixer





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

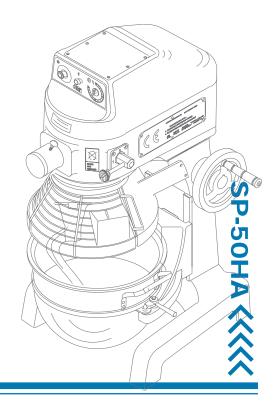
Standard Features

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- Powerful 2 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 **/////**

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





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Specifications

● Motor

2 HP (1500W), 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

Soft 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 50Qt. (50L) 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

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- ☐ Vegetable Slicer for #12 hub
- ☐ Meat grinder for #12 hub
- ☐ 20 quart adapter kit

Finish

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Top (transmission cover): metallic bronze epoxy enamel

Bottom:metallic gray epoxy enamel

Shipping Information

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N.W. 270kgs G.W. 310kgs

Carton Size:

Depth x Width x Height 75cm x 65cm x 131cm

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.

