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JET 20-E Mixer

Specifications

● Motor ★★★★
380W (0.5HP), grease packed ball bearing, air-cooled,
220V/50/1 (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.

● 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
Low Speed	130
Intermediate Speed	250
High Speed	420

● Bowls and Agitators ★★★★

Complete with stainless steel bowl, stainless steel whip, aluminum dough hook and aluminum flat beater

● Attachments ★★★★

Standard is the No. 12 hub for powering a standard size vegetable slicer/cheese shredder and a standard size meat mincer/grinder.



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● Finish Top (transmission cover):
metallic bronze epoxy enamel
Bottom: metallic gray epoxy enamel

● Carton Size: Depth x Width x
Height 508mm x 545mm x
872mm
Cartons are affixed to an under-

● The bowl capacity of the Spar
Food Mixer JET-20 E is 20
liters.

JET 20-E