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SP-40MA Mixer

Specifications

● Motor ★★★★

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

● 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.

● Speeds ★★★★

(Agitator rpm)

1. Low Speed 99
2. Intermediate Speed 176
3. High Speed 320

● 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 ★★★★

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. 250kgs

G.W. 290kgs

Carton Size:

Depth x Width x Height

73cm x 92cm x 146cm

Cartons are affixed to an under-sized skid (pallet), the weight and dimensions of this skid are not included above and may vary from shipment to shipment.

SP-40MA ★★★★