



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-800A Mixer

Project _____ Item # _____ Quantity _____



Model SP-800A 8 Quart Mixer



Standard Features

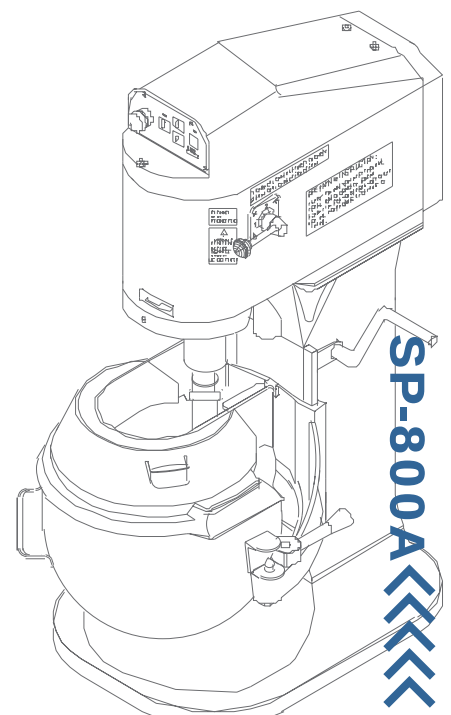


- Gear driven, high torque transmission
- Three fixed speeds
- 1/4 HP custom built motor
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast aluminum body
- Polycarbonate bowl guard
- Safety interlocked bowl lift
- Front mounted controls
- 15 minute digital timer
- 6 foot cord and plug

Standard Accessories



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





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Specifications

• Motor <<<<<

1/4 h.p. (0.20kw), grease packed ball bearing, air-cooled, 110/60Hz, 220/50Hz, Single phase

• 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 <<<<<

Single 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: <<<<<

1. 1st gear 132 rpm
2. 2nd gear 234 rpm
3. 3rd gear 421 rpm

• Bowls and Agitators <<<<<

Standard equipment includes a 8 Qt. (7.6Litres) 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.

• Finish <<<<<

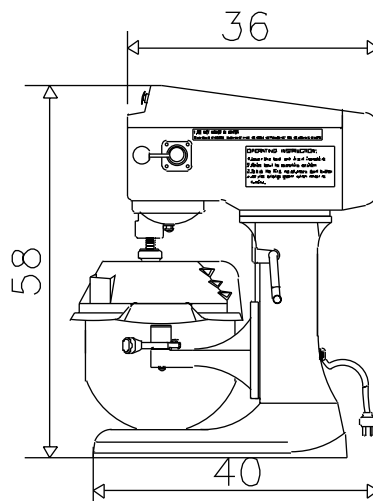
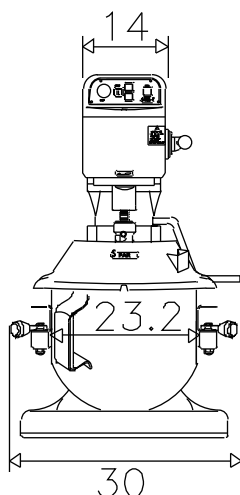
White epoxy enamel

• Shipping Information <<<<<

N.W. 25 kgs
G.W. 27 kgs

Carton Size: (L x W x H)
47cm x 28cm x 58cm

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-800A<<<<<

SPAR FOOD MACHINERY MFG.CO.,LTD.

www.sparmixers.com