

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



Project _____ Item # _____ Quantity _____

SP-22HA 24 Quart Mixer

Modele



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

Standard Features

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- Powerful 3/4 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

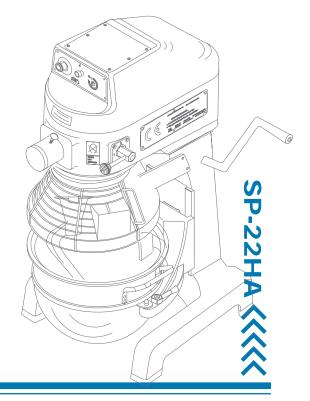
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SPAR FOOD MACHINERY MFG.CO., LTD. www.sparmixers.com

- 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

#### Standard Accessories

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





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### **Specifications**

#### Motor

///// 3/4 HP (550W), grease packed ball bearing, air-cooled, 230V/50Hz/1Ph

#### Controls

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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

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6 ft. flexible three wire cord and ground prong.

#### Transmission

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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

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| Speed              | Agitator rpm | Hub rpm's |
|--------------------|--------------|-----------|
| Low Speed          | 108          | 57        |
| Intermediate Speed | 183          | 105       |
| High Speed         | 352          | 202       |

# SP-22HA Mixer

#### Bowls and Agitators

Standard equipment includes a 24Qt. (23.75Litres) 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

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## • Attachments

- □ Vegetable Slicer for #12 hub
- □ Meat grinder for #12 hub
- □ 10 quart adapter kit
- □ Flat beater (Stainless Steel)
- □ Spiral dough hook (Stainless Steel)

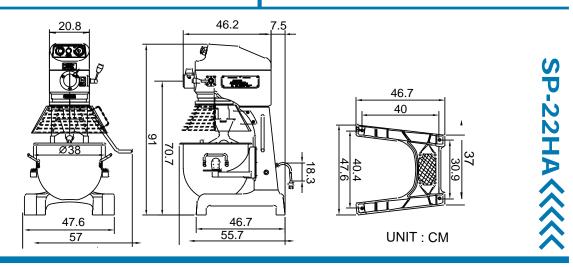
place at the top and bottom positions.

#### • Finish ~~~~~ TTop (transmission cover): metallic bronze epoxy enamel Bottom:metallic gray epoxy enamel

#### Shipping Information ///// N.W. 110kgs G.W. 140kgs

Carton Size: Depth x Width x Height 56cm x 55cm x 91cm

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.



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