

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-B80HI Mixer

Project \_\_\_\_\_ Item # \_\_\_\_\_ Quantity \_\_\_\_\_



# Model SP-B80HI 80 Quart Mixer

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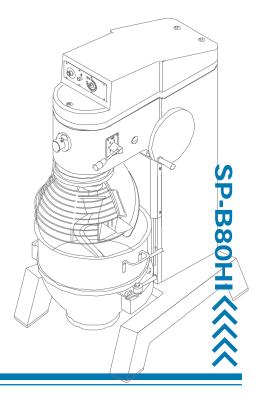


#### Standard Features

- CE approved by TUV
- 3 HP custom built motor
- Four fixed speeds
- High torque direct drive transmission
- Oil bath transmission
- Heat-treated hardened steel alloy gears and shafts
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built iningredient chute
- Front mounted controls
- 15 minute timer
- Industry standard #12 attachment hub
- Safety interlocked bowl guard and bowl lift
- Non-slip rubber feet

## Standard Accessories <<<<<

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





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### **Specifications**

• Motor

3 HP, grease packed ball bearing, aircooled, 220/380/415V/60HZ,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

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 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.

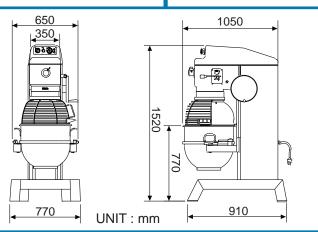
• Speeds \tag{\text{\ti}\text{\ti}\titt{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\ti}\titt{\text{\text{\text{\text{\text{\text{\text{\text{\te}\titt{\text{\text{\text{\titt}\\titt}\\titt}\\titt}\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\texi}\tittitt{\text{\text{\text{\text{\text{\text{\titt}\xi}}\\titt{\text{\text{\text{\text{\text{\text{\text{\text{\texitile}}\titt{\text{\text{\text{\text{\text{\text{\titt}\tittt{\tittt}\tittt{\text{\texi}\text{\texi}\tittt{\text{\texi}\tittt{\text{\texi}\t

Speed	Agitator rpm	Hub rpm's
1st gear	69	67
2nd gear	121	118
3rd gear	204	198
4th gear	356	349

- Optional Accessories
   Vegetable slicer for #12 hub
   Meat grinder for #12 hub
   40 quart adapter kit
- □ Bowl scraper
- Bowls and Agitators 
  Standard equipment includes a 80 Qt. (I.D.50 x H46.8 x TH2 cm) 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 
  Top (transmission cover): metallic bronze epoxy enamel 
  Bottom: metallic gray epoxy enamel
- Shipping Information 
  Gross 455 kg

  Net 550 kg

Carton Size: Depth x Width x Height 108cm x 79cm x 156cm



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