

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

Mod

# **SP-30HA Mixer**

**IA** Mixe

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

SP-30HA 30 Quart Mixer 

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

# **Standard Features**

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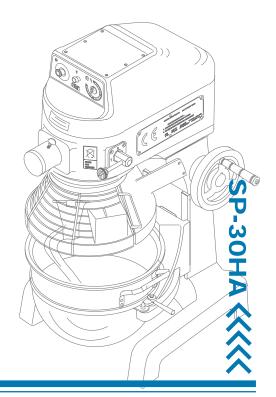
- Powerful custom built motor 1 HP
- Three fixed speeds
- High torque transmission
- · Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute

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- NSF approved enamel gray paint (optional)
- Front mounted controls
- 15 minute timer
- Industry standard #12 attachment hub
- · Safety interlocked bowl guard and bowl lift
- Nonslip rubber feet
- 6 foot cord and ground plug

### Standard Accessories

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



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



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## **Specifications**

#### Motor

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1 HP (750W), grease packed ball bearing, air-cooled, 230V/50Hz/1Ph, 220V/380V/50Hz/3Ph

#### 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

**/////** 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 Slicer/Grinder rpm |     |  |  |  |  |
| Low Speed          | 99                              | 69  |  |  |  |  |
| Intermediate Speed | 176                             | 123 |  |  |  |  |
| High Speed         | 320                             | 224 |  |  |  |  |

# SP-30HA Mixer

#### Bowls and Agitators

~~~~~ Standard equipment includes a 30Qt. (30L) 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.

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#### Attachments

- □ Vegetable Slicer for #12 hub
- □ Meat grinder for #12 hub
- □ 20 quart adapter kit
- □ Flat beater (Stainless Steel)

### Finish

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

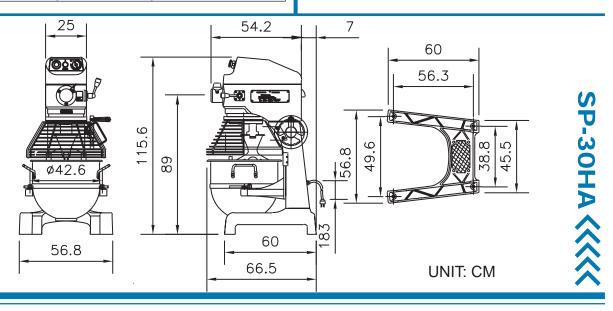
#### Shipping Information <<<<<

N.W. 180kgs

G.W. 210kgs

Carton Size: Depth x Width x Height 67cm x 55cm x 117cm

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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# **HI** Series

| MODEL              | Capacity  | Hores Power | Voltage<br>60HZ/50HZ          | Weight<br>(N. W.) | L x W x H<br>(cm) | 3-Speeds<br>R.P.M | Extra<br>Accessories | Mincer | Veget |
|--------------------|-----------|-------------|-------------------------------|-------------------|-------------------|-------------------|----------------------|--------|-------|
| SP-500A<br>SP-502A | 5 quarts  | 750W        | 110V/220V                     | 15KGS             | 40 x 31 x 45.5    | 40~260            |                      |        |       |
| SP-800A            | 8 quarts  | 1/4 HP      | 110V/220V                     | 25KGS             | 47 x 28 x 58      | 132.234.421       |                      |        |       |
| SP-100A            | 10 quarts | 1/3 HP      | 110V/220V                     | 65KGS             | 46 x 45 x 76      | 106.196.358       |                      | VH-12  | V99S  |
| SP-200A            | 20 quarts | 1/2 HP      | 110V/220V                     | 80KGS             | 53 x 52 x 87      | 106.196.358       | 10 QT                | VH-12  | V99S  |
| SP-22HA            | 24 quarts | 3/4 HP      | 110V/220V                     | 110KGS            | 56 x 55 x 91      | 108.183.352       | 10 QT                | VH-12  | V99S  |
| SP-30HA            | 30 quarts | 1.0 HP      | 220V/380V                     | 180KGS            | 67 x 55 x 117     | 99.176.320        | 20 QT                | VH-12  | V99S  |
| SP-34HA            | 40 quarts | 1.25 HP     | 220V/380V                     | 190KGS            | 67 x 55 x 117     | 99.176.320        | 20 QT                | VH-12  | V99S  |
| SP-40HA            | 40 quarts | 1.5 HP      | 220V/380V                     | 250KGS            | 75 x 65 x 131     | 99.176.320        | 20 QT                | VH-12  | V99S  |
| SP-50HA            | 50 quarts | 2.0 HP      | 220V/380V                     | 270KGS            | 75 x 65 x 131     | 99.176.320        | 20 QT                | VH-12  | V99S  |
| SP-60HA            | 60 quarts | 3 HP        | 220V/380V                     | 270KGS            | 78 x 65 x 131     | 99.176.320        | 30 QT                | VH-12  | V99S  |
| SP-B80HI           | 80 quarts | 3 HP        | 220V/380V/415V<br>50/60HZ 3PH | 455KGS            | 108 x 79 x 156    | 69.121.204.356    | 40 QT                | VH-12  | V99S  |

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