



SP-30HA Mixer

Project _____ Item # _____ Quantity _____



Model SP-30HA 30 Quart Mixer



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

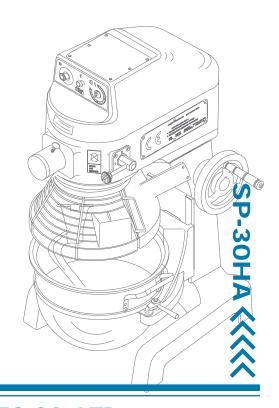
Standard Features

/////

- 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
- 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)





SP-30HA Mixer

Specifications

• Motor KKKK

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

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

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.

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.

