

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-22HA Mixer

Project _____ Item # _____ Quantity _____



Model SP-22HA 24 Quart Mixer



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
- 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 <

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

Bowls and Agitators

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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 place at the top and bottom positions.

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

• Finish <<<<<<> TTop (transmission cover): metallic bronze

epoxy enamel

Bottom:metallic gray epoxy enamel

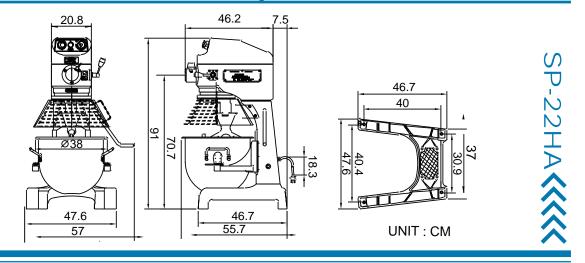
• Shipping Information \

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.





♦ HI Series

| MODEL | Capacity | Hores Power | Voltage 60HZ/50HZ | Weight (N. W.) | L x W x H (cm) | 3-Speeds R.P.M | Extra Accessories | Mincer | Veget |
|--------------------|-----------|-------------|-------------------------------|-------------------|-------------------|-------------------|----------------------|--------|-------|
| SP-500A 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 50/60HZ 3PH | 455KGS | 108 x 79 x 156 | 69.121.204.356 | 40 QT | VH-12 | V99S |

Spar Food Machinery Mfg. CO., Ltd.

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TEL: 886-4-2491-7585
FAX: 886-4-2491-7565
E-MAIL: spar@tcts.seed.net.tw
http://www.sparmixers.com