

# **SPAR-MIXER TERMÉKKATALÓGUS**

**HÁROMFUNKCIÓS  
HABVERŐ-DAGASZTÓ-KRÉMKEVERŐ  
GÉPEK**

**Forgalmazó:**



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## ◆ 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
<b>SP-500A</b> <b>SP-502A</b>	5 quarts	750W	110V/220V	15KGS	40 x 31 x 45.5	40~260			
<b>SP-800A</b>	8 quarts	1/4 HP	110V/220V	25KGS	47 x 28 x 58	132.234.421			
<b>SP-100A</b>	10 quarts	1/3 HP	110V/220V	65KGS	46 x 45 x 76	106.196.358		VH-12	V99S
<b>SP-200A</b>	20 quarts	1/2 HP	110V/220V	80KGS	53 x 52 x 87	106.196.358	10 QT	VH-12	V99S
<b>SP-22HA</b>	24 quarts	3/4 HP	110V/220V	110KGS	56 x 55 x 91	108.183.352	10 QT	VH-12	V99S
<b>SP-30HA</b>	30 quarts	1.0 HP	220V/380V	180KGS	67 x 55 x 117	99.176.320	20 QT	VH-12	V99S
<b>SP-34HA</b>	40 quarts	1.25 HP	220V/380V	190KGS	67 x 55 x 117	99.176.320	20 QT	VH-12	V99S
<b>SP-40HA</b>	40 quarts	1.5 HP	220V/380V	250KGS	75 x 65 x 131	99.176.320	20 QT	VH-12	V99S
<b>SP-50HA</b>	50 quarts	2.0 HP	220V/380V	270KGS	75 x 65 x 131	99.176.320	20 QT	VH-12	V99S
<b>SP-60HA</b>	60 quarts	3 HP	220V/380V	270KGS	78 x 65 x 131	99.176.320	30 QT	VH-12	V99S
<b>SP-B80HI</b>	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.

No.145, 11th Industry Rd. Ta-Li City, Taichung Hsien 412 Taiwan

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## SP-800A Mixer

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



### Model SP-800A 8 Quart Mixer



#### Standard Features

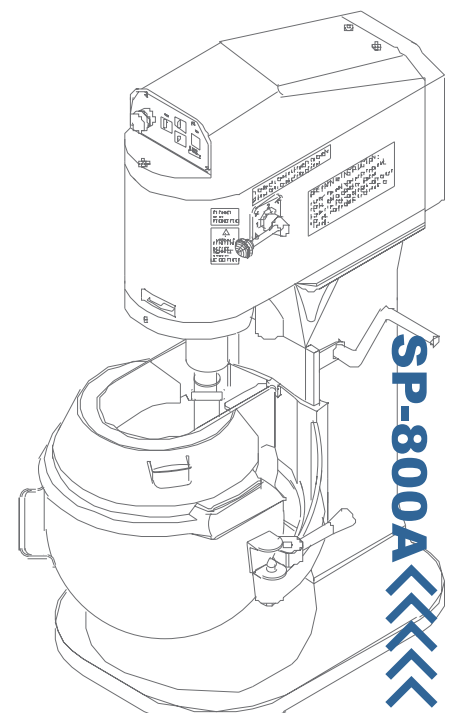


- Gear driven, high torque transmission
- Three fixed speeds
- 1/4 HP custom built motor
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast aluminum body
- Polycarbonate bowl guard
- Safety interlocked bowl lift
- Front mounted controls
- 15 minute digital timer
- 6 foot cord and plug

#### Standard Accessories



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



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## SP-800A Mixer

### Specifications

#### • Motor <<<<<

1/4 h.p. (0.20kw), grease packed ball bearing, air-cooled, 110/60Hz, 220/50Hz, Single phase

#### • 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 <<<<<

Single phase are hard wired

#### • 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: <<<<<

1. 1st gear 132 rpm
2. 2nd gear 234 rpm
3. 3rd gear 421 rpm

#### • Bowls and Agitators <<<<<

Standard equipment includes a 8 Qt. (7.6Litres) 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 <<<<<

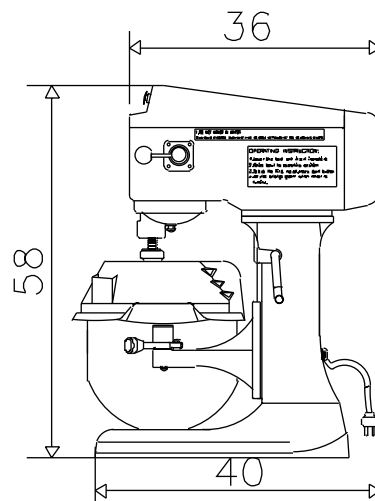
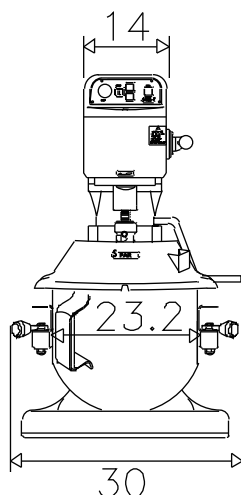
White epoxy enamel

#### • Shipping Information <<<<<

N.W. 25 kgs  
G.W. 27 kgs

Carton Size: (L x W x H)  
47cm x 28cm x 58cm

Cartons are affixed to an under-sized skid (pallet), the weight and dimensions of this skid are not included above and may vary from shipment to shipment.



SP-800A<<<<<

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## SP-100A Mixer

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



SP-100A Mixer

### Model SP-100A 10 Quart Mixer



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

#### Standard Features

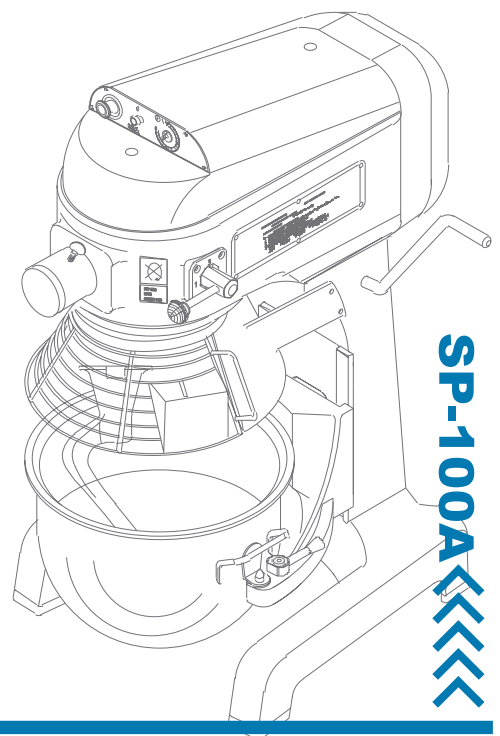


- Powerful 1/3 HP custom built motor
- Three fixed speeds
- Gear driven, high torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- 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



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



SP-100A

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## SP-100A Mixer

### Specifications

#### • Motor

1/3 HP (250W) 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, 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 direct linkage to the motor drive shaft. This design yields high-torque mixing power.

#### • Speeds

Speed	Agitator rpm	Hub rpm's
Low Speed	106	59
Intermediate Speed	196	110
High Speed	358	201

#### • Bowls and Agitators

Standard equipment includes a 10Qt. (9.5Litres) 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
- ☐ Flat beater (stainless steel)
- ☐ Spiral dough hook (stainless steel)

#### • Finish

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

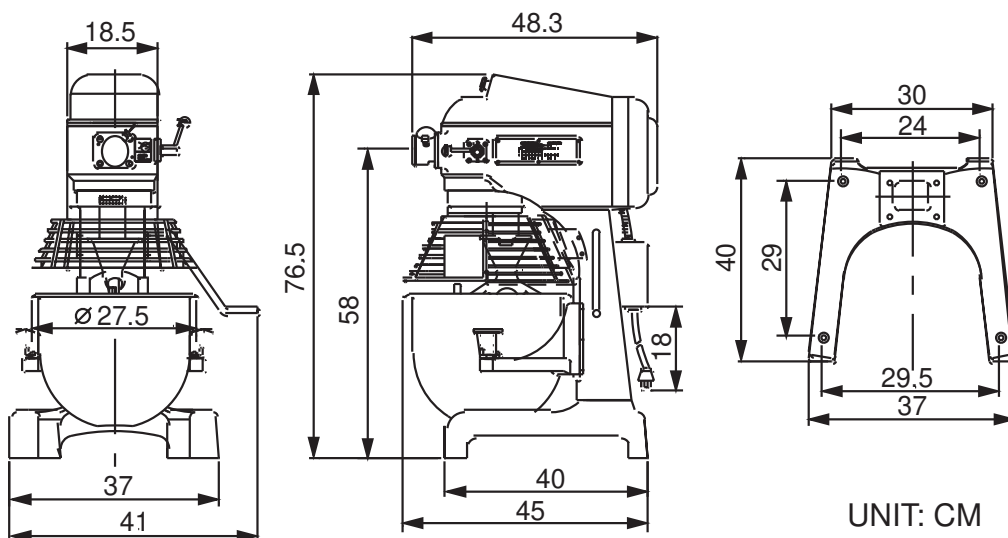
#### • Shipping Information

N.W. 65kgs  
G.W. 80kgs

#### Carton Size:

Depth x Width x Height  
46cm x 45cm x 76cm

Cartons are affixed to an undersized skid (pallet), the weight and dimensions of this skid are not included above and may vary from shipment to shipment.



UNIT: CM

SP-100A

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## SP-200A Mixer

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



**SP-200A Mixer**

### Model **SP-200A 20 Quart Mixer**



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

#### Standard Features

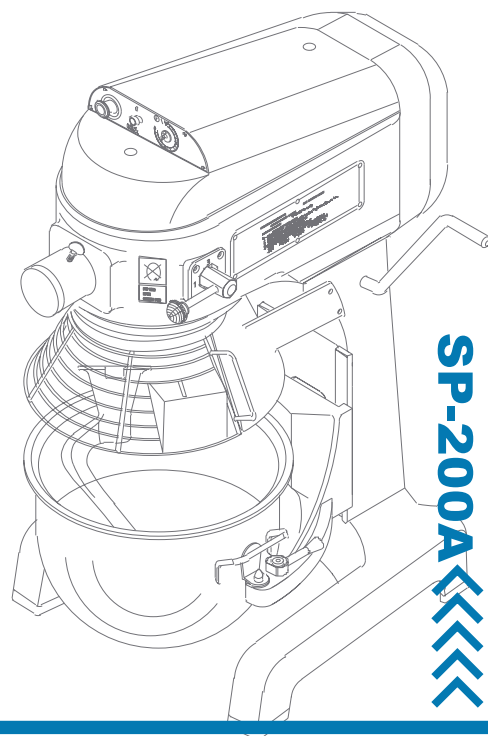


- Powerful 1/2 HP custom built motor
- Three fixed speeds
- Gear driven, high torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- 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



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



**SP-200A** <<<<<<

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## SP-200A Mixer

### Specifications

● **Motor** <<<<<<  
1/2 HP (370W) 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 follow-  
ing 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, 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 direct linkage to the motor drive shaft.  
This design yields high-torque mixing power.

● **Speeds** <<<<<<

Speed	Agitator rpm	Hub rpm's
Low Speed	106	59
Intermediate Speed	196	110
High Speed	358	201

● **Bowls and Agitators** <<<<<<

Standard equipment includes a 20Qt.  
(19Litres) 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
- ☐ 10 quart adapter kit
- ☐ Flat beater (stainless steel)
- ☐ Spiral dough hook (stainless steel)

● **Finish** <<<<<<

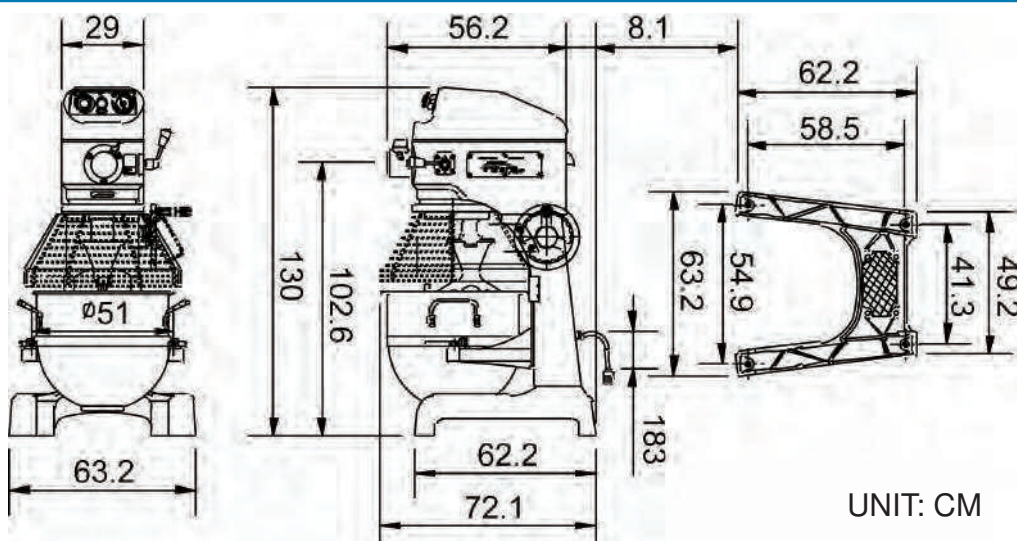
Top (transmission cover): metallic bronze  
epoxy enamel  
Bottom: metallic gray epoxy enamel

● **Shipping Information** <<<<<<

N.W. 80kgs  
G.W. 100kgs

Carton Size:  
Depth x Width x Height  
53cm x 52cm x 87cm

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.shipment to  
shipment.



UNIT: CM

SP-200A<<<<<<

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## SP-22HA Mixer

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



**SP-22HA Mixer**

### Model **SP-22HA 24 Quart Mixer**



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

#### Standard Features

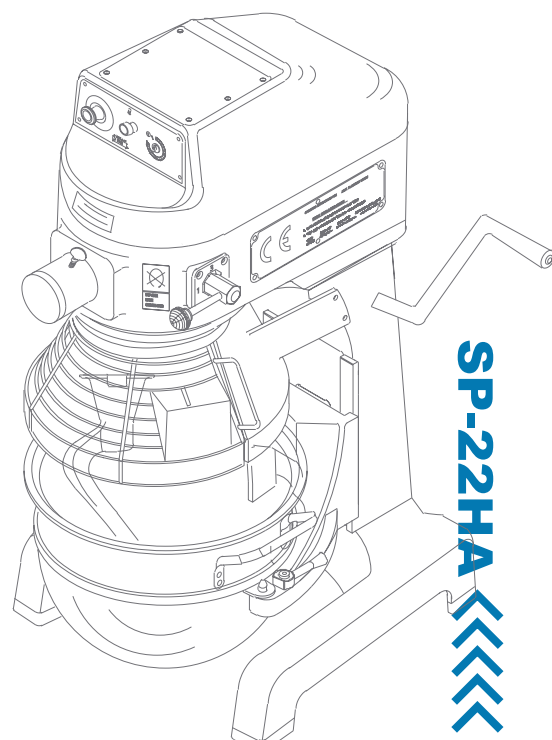


- Powerful 3/4 HP custom built motor
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- NSF approved 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



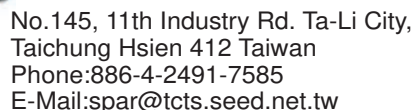
- 24 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)



**SP-22HA** >>>>

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SP-22HA <<<<<



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## SP-30HA Mixer

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



**SP-30HA Mixer**

### Model **SP-30HA 30 Quart Mixer**



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

#### Standard Features

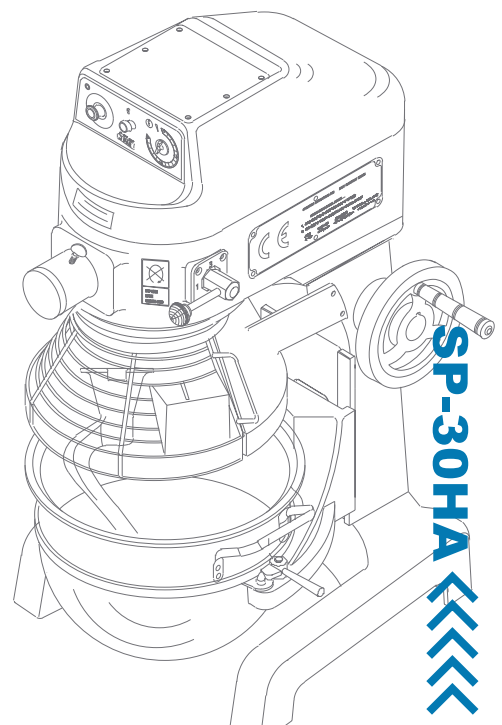


- Powerful custom built motor - 1 HP
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- NSF approved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



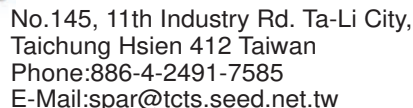
- 30 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)



**SP-30HA**

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## SP-40HA Mixer

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



**SP-40HA Mixer**

### Model **SP-40HA 40 Quart Mixer**



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

#### Standard Features

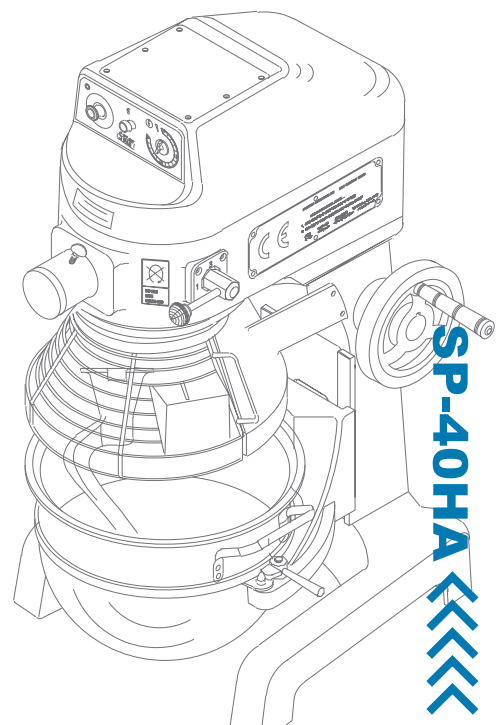


- Powerful 1.5 HP custom built motor
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- NSF approved 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 (single phase only)

#### Standard Accessories



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



**SP-40HA** <<<<

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## SP-40HA Mixer

### Specifications

#### ● Motor <<<<<

1.5 HP (1200W), grease packed ball bearing,  
air-cooled, 230V/50Hz/1Ph, 220V/380V/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 <<<<<

Both single phase and three phase are hard wired

#### ● 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	99	41
Intermediate Speed	176	73
High Speed	320	133

#### ● Bowls and Agitators <<<<<

Standard equipment includes a 40Qt. (40L) 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. 250kgs

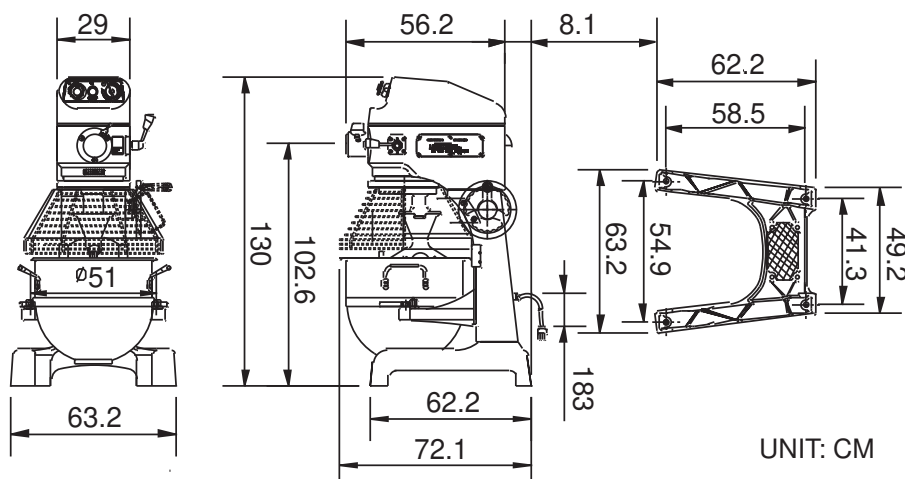
G.W. 290kgs

Carton Size:

Depth x Width x Height

75cm x 65cm x 131cm

Cartons are affixed to an undersized skid (pallet), the weight and dimensions of this skid are not included above and may vary from shipment to shipment.



UNIT: CM

SP-40HA <<<<<

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## SP-50HA Mixer

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



**SP-50HA Mixer**

### Model **SP-50HA 50 Quart Mixer**



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

#### Standard Features

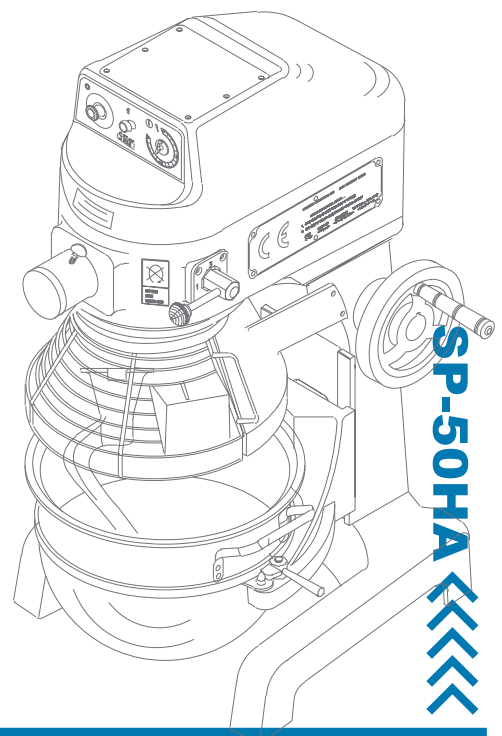


- Powerful 2 HP custom built motor
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- NSF approved 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 (single phase only)

#### Standard Accessories



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



**SP-50HA**

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## SP-50HA Mixer

### Specifications

● **Motor** <<<<<<  
2 HP (1500W), grease packed ball bearing, air-cooled,  
230V/50Hz/1Ph, 220V/380V/3Ph

● **Controls** <<<<<<  
Spar Mixer controls are front-mounted to give easy  
access in cramped kitchen environments. The follow-  
ing 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** <<<<<<  
Both single phase and three phase are hard wired

● **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	99	41
Intermediate Speed	176	73
High Speed	320	133

● **Bowls and Agitators** <<<<<<  
Standard equipment includes a 50Qt. (50L)  
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.

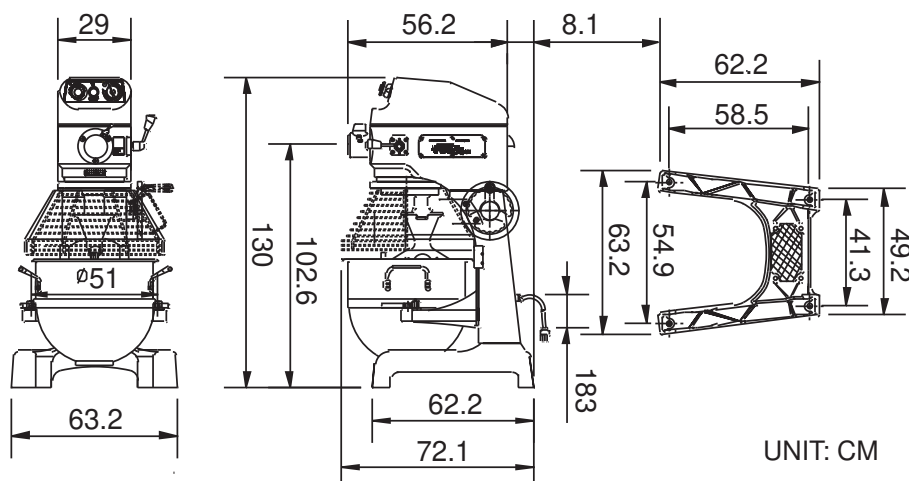
● **Attachments** <<<<<<  
☐ Vegetable Slicer for #12 hub  
☐ Meat grinder for #12 hub  
☐ 20 quart adapter kit

● **Finish** <<<<<<  
Top (transmission cover): metallic bronze  
epoxy enamel  
Bottom:metallic gray epoxy enamel

● **Shipping Information** <<<<<<  
N.W. 270kgs  
G.W. 310kgs

Carton Size:  
Depth x Width x Height  
75cm x 65cm x 131cm

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.



SP-50HA <<<<<<



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E-Mail:spar@tcts.seed.net.tw

## SP-60HA Mixer

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



**SP-60HA Mixer**

### Model **SP-60HA 60 Quart Mixer**



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

#### Standard Features

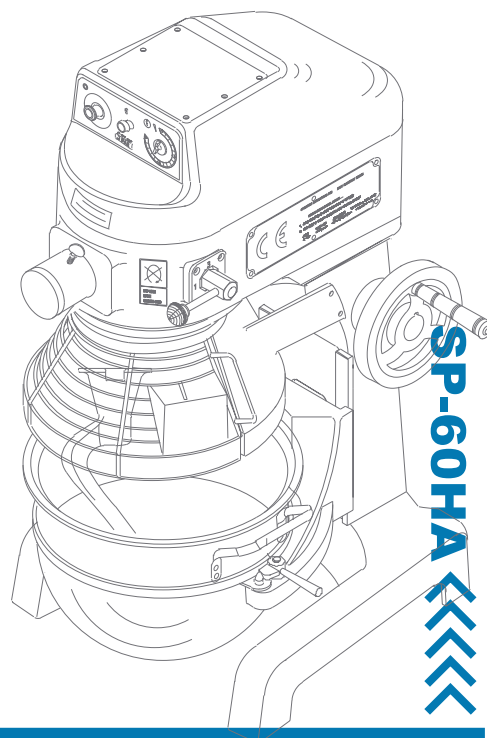


- Powerful 3 HP custom built motor
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- NSF approved 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, no plug

#### Standard Accessories



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



**SP-60HA**

**SPAR FOOD MACHINERY MFG.CO.,LTD.**

[www.sparmixers.com](http://www.sparmixers.com)





No.145, 11th Industry Rd. Ta-Li City,  
Taichung Hsien 412 Taiwan  
Phone:886-4-2491-7585  
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## SP-60HA Mixer

### Specifications

#### ● Motor <<<<<

3 HP (1500W), grease packed ball bearing, air-cooled,  
230V/50Hz/1Ph, 220V/380V/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 <<<<<

Both single phase and three phase are hard wired

#### ● 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	60
Intermediate Speed	176	108
High Speed	320	197

#### ● Bowls and Agitators <<<<<

Standard equipment includes a 60Qt. (60L) 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
- ☐ 30 quart adapter kit
- ☐ Flat Beater (Stainless Steel)
- ☐ Bowl Scraper

#### ● Finish <<<<<

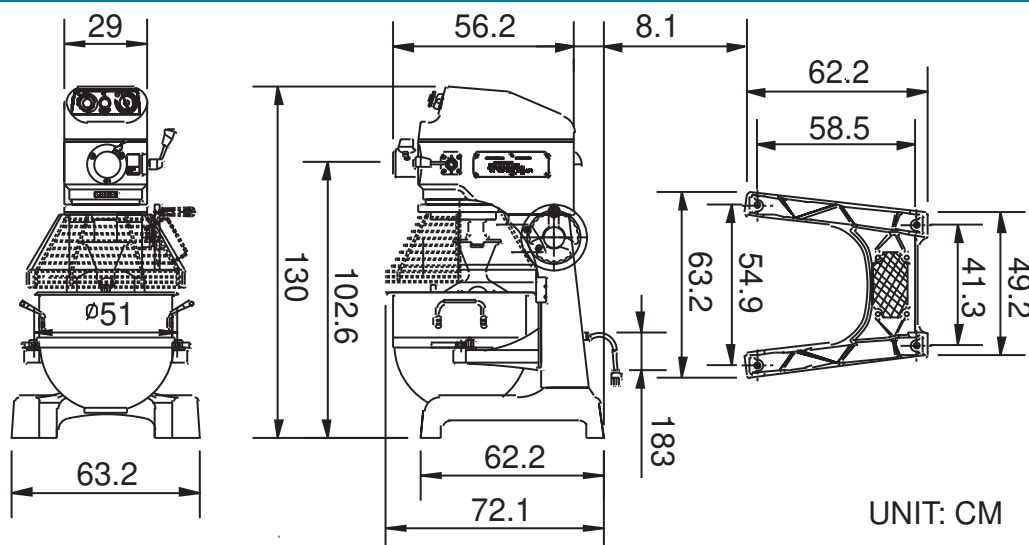
Top (transmission cover): metallic bronze epoxy enamel  
Bottom: metallic gray epoxy enamel

#### ● Shipping Information <<<<<

N.W. 270kgs  
G.W. 310kgs

Carton Size:  
Depth x Width x Height  
78cm x 65cm x 131cm

Cartons are affixed to an undersized skid (pallet), the weight and dimensions of this skid are not included above and may vary from shipment to shipment.



SP-60HA <<<<<

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## SP-B80HI Mixer

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



### Model SP-B80HI 80 Quart Mixer



#### Standard Features

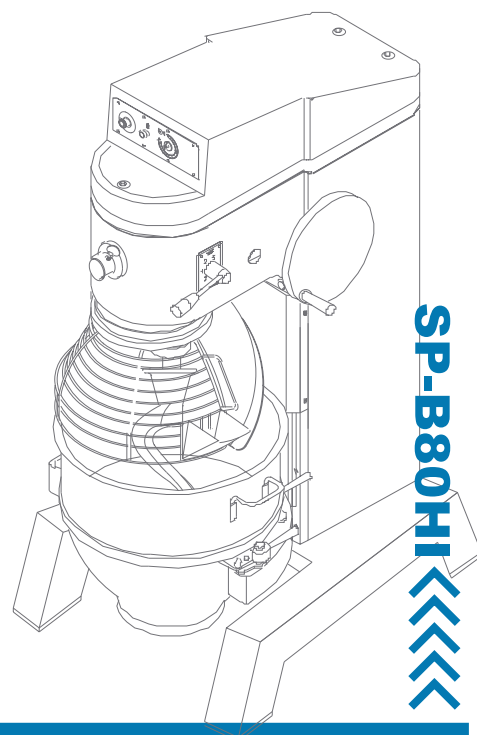


- CE approved by TUV
- 3 HP custom built motor
- Four fixed speeds
- High torque direct drive transmission
- Oil bath transmission
- Heat-treated hardened steel alloy gears and shafts
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built ingredient chute
- Front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

#### Standard Accessories



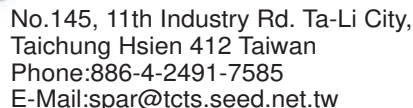
- 80 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)
- Bowl truck



SP-B80HI<<<<<

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[www.sparmixers.com](http://www.sparmixers.com)



SP-B80HI <<<<