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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

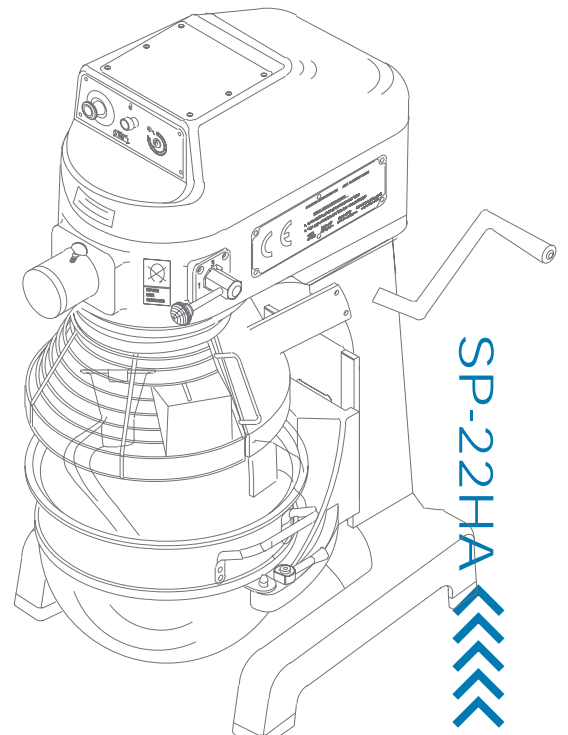


- Powerful 3/4 HP custom built motor
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- NSF approved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

## 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** <<<<<<  
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.

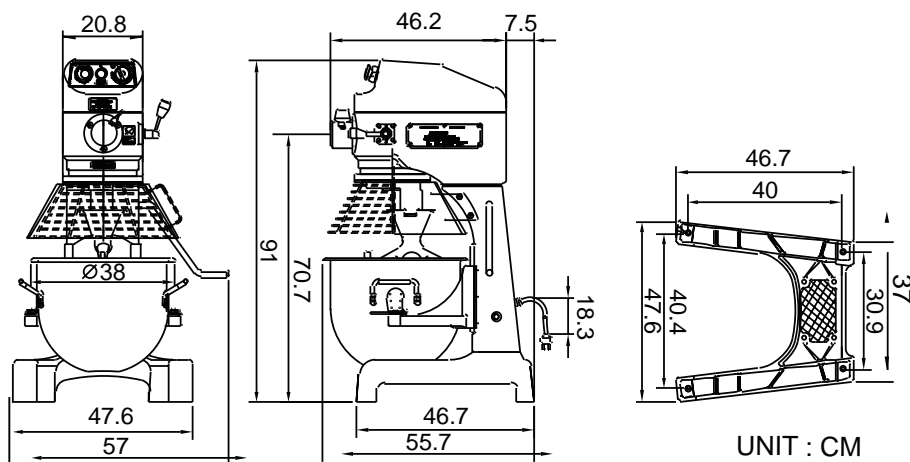
● **Attachments** <<<<<<  
 Vegetable Slicer for #12 hub  
 Meat grinder for #12 hub  
 10 quart adapter kit  
 Flat beater (Stainless Steel)  
 Spiral dough hook (Stainless Steel)

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

● **Shipping Information** <<<<<<  
N.W. 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.



SP-22HA <<<<<<