



No.147, 11th Industry Rd. Ta-Li City,  
Taichung Hsien 412 Taiwan  
Phone:886-4-2491-7585  
E-Mail:spar@tcts.seed.net.tw

# SP-100 Mixer

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



SP-100 Mixer

Model  
**SP-100 10 Quart Mixer**



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

## Standard Features

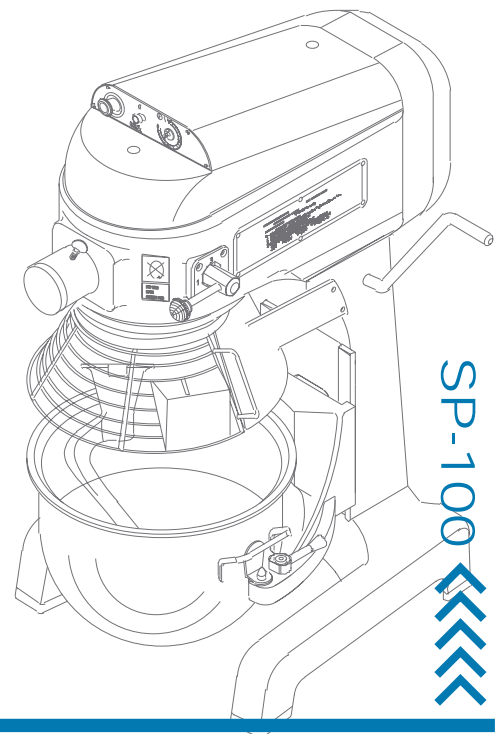


- Powerful 1/3 HP custom built motor
- Three fixed speeds
- Gear driven, high torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- 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-100



No.147, 11th Industry Rd. Ta-Li City,  
Taichung Hsien 412 Taiwan  
Phone:886-4-2491-7585  
E-Mail:spar@tcts.seed.net.tw

# SP-100 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.

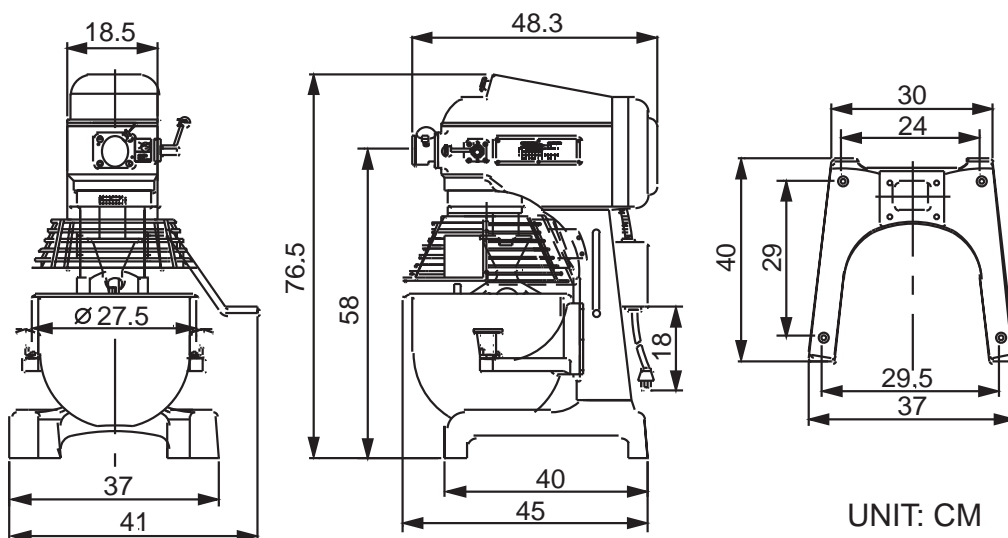
● **Attachments** ★★★★  
 Vegetable Slicer for #12 hub  
 Meat grinder for #12 hub  
 Flat beater (stainless steel)  
 Spiral dough hook (stainless steel)

● **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 diminsions of this skid are not included above and may vary from shipment to shipment.



SP-100