

SP-30MA SPAR Universal Mixer

Automatic Control



Features




- High efficiency SPAR Mixers offer convenient, trouble-free operation during demanding work conditions in any establishment.
- Noiseless operation simple maintenance and high torsion motors – contain hardened alloy gears, a 3-speed transmission, with all gears 25% larger than usual to ensure greater strength.
- All machines are coated with long-lasting enamel, which is easy to clean and which is toxin free.
- MA series is multi-functional with optional vegetable and meat mincer attachments.

Specifications

Dimensions	Millimeters (mm)
Width	568
Depth	655
Height	1100

Capacity	30 Qts
Speed	3-speed
Rating	745 w (1 HP)
Voltage	220V / 1ø / 50-60Hz
Net Weight	180 kg

Accessories:

	Wire Whip: The style "D" whip is best for whipping cream and beating eggs.
	Dough Arm: The style "E" dough arm for heavy bread dough.
	Flat Beater: The style "B" beater is commonly used for thin batters, cakes and mashing potatoes.

Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice.
Images for reference only; actual products may vary.

AROX Singapore Pte Ltd
25 Kaki Bukit View, Singapore 415961

Tel: (65) 6741 0600
Fax: (65) 6846 7177

Email: enquiries@arox.com.sg
Website: www.arox.com.sg