

SP-34HI AROX Planetary Mixer

With Removable Guard

Features

- AROX mixers are durable, reliable, fast, powerful and safe. High efficiency offer convenient, troublefree operation during demanding work conditions in any establishment.
- Equipped with Interlocked Safety Guard. Separate Start/Emergency Stop Buttons, a 15-minute timer and attachment hub are front mounted for easy access, efficiency and safety.
- AROX Mixers powerful gear-driven motors, rugged construction and dependable operation provide you years of value at a fraction of the cost of competitive mixers.

Specification	S	
Dimensions		Millimeters (mm)
Width		550
Depth		670
Height		1170
Capacity		40 Quarts
Speed		3-speed
RPM		99, 176 & 320
Electrical Motor		1.25 HP
Voltage	(Options)	220V / 1ø / 50-60Hz
Ū		380-415V / 3ø / 50Hz
		440V / 3ø / 60Hz
Net Weight		250 kg

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Accessories

E.	Wire Whip: The style "D" whip is best for whipping cream and beating eggs.	
Ţ	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.	

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Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice.

MARINE | LAUNDRY | CULINARY SOLUTIONS