

SP-34MA

AROX Planetary Mixer


Electric



Features

- AROX mixers are durable, reliable, fast, powerful and safe. High efficiency offer convenient, trouble-free operation during demanding work conditions in any establishment.
- Overload protection relays prevent the motor and transmission from being damaged during an overload situation.
- High torque, permanently lubricated gear transmission can easily handle peak operation demands while providing quiet operation.
- AROX mixers are designed to be multi-functional with optional vegetable Slicer and Meat Mincer attachments. By utilizing the attachment hub, the 10 to 80 quart mixers become versatile food processors.
- 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.
- All machines are coated with a long-lasting enamel, which is easy to clean and toxin free.
- Ingress Protection Code: IP54.

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.

Specifications

Dimensions	Millimeters (mm)
Width	550
Depth	670
Height	1070
Capacity	40 Quarts
Speed	3-speed
RPM	99, 176 & 320
Electrical Motor	1.25 HP
Voltage (Options)	110V / 1Ø / 60Hz 220V / 1Ø / 50-60Hz 380-415V / 3Ø / 50Hz 440V / 3Ø / 60Hz
Net Weight	190 kg



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

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