

SP502

AROX Bakery Mixer

Electric

Features

- Mixer controls are top-mounted to give easy access in cramped kitchen environments.
- The unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.
- Speeds: 10 Variable speed control (40-260 rpm).
- Heavy-duty & High Torque Planetary Mixing Action.
- Overload Reset Button for Motor Protection.
- Standard equipment includes a 5 litre high quality stainless steel bowl, dough hook, flat beater and whisk.
- 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.
- Ideal for Bakery School and Individual Bakery Wrokroom.



Specifications

Dimensions	Millimeters (mm)
Width	310
Depth	400
Height	455
Capacity	5 Quarts
10 Variable Speeds	180 – 640 rpm
Bowl size	dia202 x h193 mm
Rating	750 w
Voltage	(on request) 110V / 1ø / 60Hz 220-240V / 1ø / 50-60Hz
Net / Gross Wt	15 / 16 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.