



### **TABLE TOP** MIXER



OPTION







Pasta Kit

Stainless Steel Flat Beater



Stainless Steel

TIMER 15-minute



Stainless Steel





Aluminum Dough Hook



Prove and Dust Cover

Aluminum Flat Beater



Stainless Steel







Stainless Steel Stainless Steel Flat Beater Bowl



Pastry Spatula

Pink Icing





Safty Guard

**Tiffany Blue** 

**STANDARD** 

OPTION

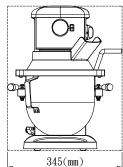
CE NSE

#### Pastry Spatula

Bowl

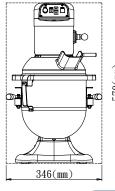


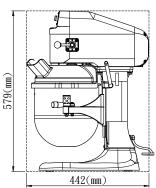
Safty Guard



434(mm)389(mm)







# SP-502A 5QT





Variable Speeds ⊕ Convenient for Whipping Small Mixing Requirements of Egg Whites (2 Eggs)

→ Heat Hardening Steel Gear Driven Transmission for 10

- ⊕ #10 Hub is Suitable for Optional Accessories:Dough Sheeter, Meat Mincer
- 🕯 Light and Handy, Compact Size Design for Kitchen Space
- ⊕ 1 HP DC Carbon Brush Motor
- @ Overload Reset Button for Motor Protection

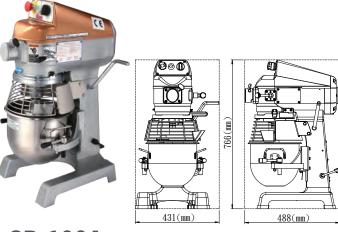
### SP-800A 8QT

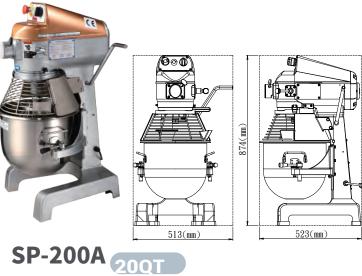
- Digital 15-minute timer

- Meset Button for Motor Protection
- ⊗ 8 Quart Stainless Steel Bowl with Handle
- Maximum 1kg Flour Capacity









SP-100A

#### **STANDARD**













**Aluminum Dough Hook** 

Aluminum Flat Beater Stainless Steel Whip

Stainless Steel Bowl Removable Safety Guard

**Machanical Timer** 

#### **OPTION**





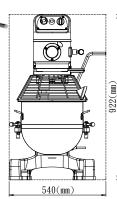
SPAR mixers are durable, reliable, fast, powerful and safe. High efficiency SPAR mixers offer convenient, trouble-free operation during demanding work conditions in any establishment.

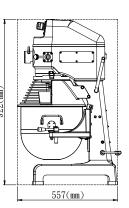
Equipped with Interlocked Safety Guard. Separate Start / Emergency Stop Buttons, a 15-minute timer, and Attachment Hub are front mounted for easy access, efficiency, and safety.

SPAR Mixers' powerful gear-driven motors, durable construction and dependable operation, provide you years of value at a fraction of the cost of competitive mixers.

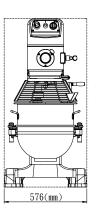
# **HA series**

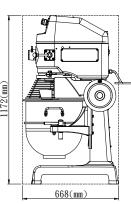












SP-22HA <sub>25QT</sub>

SP-30HA/34HA 30QT/40QT

### **STANDARD**







Aluminum Flat Beater Stainless Steel Whip







Stainless Steel Bowl Removable Safety Guard



**Machanical Timer** 

#### **OPTION**



**Digital Timer** 



**Heavy Duty Whip** 



**Bowl Scraper** 



Stainless Steel Flat Beater



**Digital Timer** 

J Dough Hook



**Heavy Duty Whip** 



**Bowl Scraper** (SP-30HA only)



Stainless Steel Dough Hook



J Dough Hook





10 Liter Reduction Accessory



Stainless Steel Flat Beater



**Bowl Truck** 



V99S Vegetable Slicer VH-12 Meat Mincer





V99S Vegetable Slicer



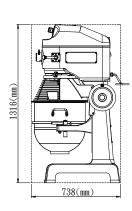
VH-12 Meat Mincer



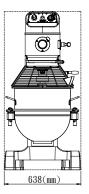
20 Liter Reduction Accessory

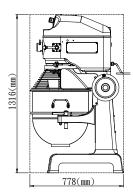












SP-40HA/<sub>50HA</sub> 40QT/50QT

SP-60HA 600T

#### **STANDARD**













Aluminum Dough Hook

Aluminum Flat Beater Stainless Steel Whip

Stainless Steel Bowl Removable Safety Guard

**Machanical Timer** 

#### **OPTION**



**Digital Timer** 



**Heavy Duty Whip** 



**Bowl Scraper** (SP-40HA only)



J Dough Hook



Stainless Steel Flat Beater



**Bowl Truck** 



V99S Vegetable Slicer



VH-12 Meat Mincer



20 Liter Reduction Accessory



**Digital Timer** 



**Heavy Duty Whip** 



**Bowl Scraper** 



J Dough Hook



Stainless Steel Flat Beater



**Bowl Truck** 



30 or 40 Liter **Reduction Accessory** 



V99S Vegetable Slicer VH-12 Meat Mincer







SP-62P (pizza mixer) A80HI 60QT/80QT (power bowl lift)





Panel for Power Bowl Lift



**Aluminum Dough Hook** 



Aluminum Flat Beater (SP-A80HI only)



Stainless Steel Whip (SP-A80HI only)



Stainless Steel Bowl



Safety Guard



**Bowl Truck** 

**OPTION** 



Stainless Steel Flat Beater



**Bowl Scraper** 



VH-12 Meat Mincer



V99S Vegetable Slicer





40 Liter Reduction Accessory



C-Wing Whip Heavy Duty Whip (SP-A80HI only)

SP-B62P/B80HI G0QT/80QT (manual bowl lift)

#### STANDARD



Panel for Manual Bowl Lift



**Aluminum Dough Hook** 



Aluminum Flat Beater (SP-B80HI only)



Stainless Steel Whip (SP-A80HI only)



Stainless Steel Bowl



Safety Guard



**Bowl Truck** 

#### OPTION



Stainless Steel Flat Beater



**Bowl Scraper** 



VH-12 Meat Mincer



V99S Vegetable Slicer



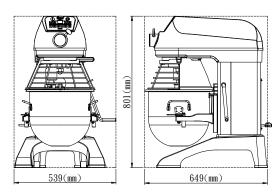


40 Liter Reduction Accessory



C-Wing Whip Heavy Duty Whip (SP-B80HI only)





- Electronic speed control shift while mixing
- Mew stir speed and slow speed acceleration minimizes splash out and cleanup

**OPTION** 

- Mean Front mounted Digital Control Panel with 30 minutes timer
- Removable bowl quard is easily for quick cleanup
- ⊕ Chip resistant epoxy paint for easy cleaning

### **STANDARD**







Aluminum Flat Beater



Stainless Steel Whip





Stainless Steel Bowl Removable Safety Guard



Stainless Steel Dough Hook

J Dough Hook



Stainless Steel Flat Beater



**Heavy Duty** Whip



**Bowl Scraper** 





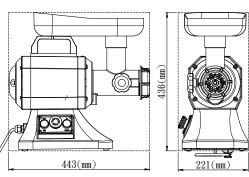
10 Liter Reduction

V99S Vegetable Slicer

VH-12 Meat Mincer

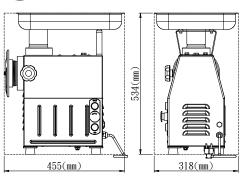
The UH-12MEC and UH-22MEC are professional meat mincers designed for mincing all types of lean meat (without bone or fat) to obtain mincemeat, hamburger, meatballs and sausages. The intended use of mincer is the food processing industry, which not including the pharmaceutical industry, chemical industry, printing, etc.







**MINCER** 



## SPAR FOOD MACHINERY MFG. CO., LTD.

NO.145, 11th Industry Rd. Da Li Dist., Taichung City, 412 TAIWAN

Tel: (886)4-2491-7585 Fax: (886)4-2491-7565 http://www.sparmixers.com e-mail: spar@tcts.seed.net.tw

## **SPECIFICATION**

MODEL	Capacity	Motor Power	Voltage 60HZ/50HZ	Weight (N. W.)	Package L x W x H (mm)	Agitator R.P.M	Reduction Accessories	Mincer Attachment	Veget Attachment
SP-502A	5 quarts	750W	110V/220V	15KGS	470 x 370 x 520	70~490			
SP-800A	8 quarts	1/3 HP	110V/220V	25KGS	500 x 350 x 650	132/224/421			
SP-100A	10 quarts	1/3 HP	110V/220V	80KGS	580 x 460 x 940	105/195/354		VH-12	V99S
SP-200A	20 quarts	1/2 HP	110V/220V	90KGS	600 x 560 x 1070	105/195/354	10 QT	VH-12	V99S
SP-22HA	25 quarts	3/4 HP	110V/220V	120KGS	640 x 560 x 1120	98/177/341	10 QT	VH-12	V99S
SP-30HA	30 quarts	1.0 HP	220V/380V	200KGS	730 x 670 x 1370	93/165/319	20 QT	VH-12	V99S
SP-34HA	40 quarts	1.25 HP	220V/380V	220KGS	730 x 670 x 1370	93/165/319	20 QT	VH-12	V99S
SP-40HA	40 quarts	1.5 HP	220V/380V	260KGS	820 x 700 x 1500	90/161/291	20 QT	VH-12	V99S
SP-50HA	50 quarts	2 HP	220V/380V	270KGS	820 x 700 x 1500	90/161/291	20 QT	VH-12	V99S
SP-60HA	60 quarts	3 HP	220V/380V	285KGS	850 x 710 x 1500	83/149/267	30 QT & 40QT	VH-12	V99S
SP-B80HI	80 quarts	3 HP	220V/380V/415V 50/60HZ 3PH	455KGS	1220 x 880 x 1770	62/108/182/320	40 QT & 60QT	VH-12	V99S



Note: 60Hz and other voltages are available, please specify voltage and phase when ordering.

### **CAPACITY**

Ingredients	Speed	SP-502A	SP-800A	SP-100A	SP-200A	SP-22HA	SP-30HA	SP-34HA	SP-40HA	SP-50HA	SP-60HA	SP-B80HI
Kitchen Single Batches												
Waffle/Hot Cake Batter		2Qts/1.9L	3Qts/2.8L	5Qts/4.7L	8Qts/7.8L	10Qts/9.5L	12Qts/11.6L	16Qts/15.2L	16Qts/15.2L	20Qts/19L	24Qts/22.8L	30Qts/28.4L
Whipped Cream		3Pts/32.4L	4Pts/43.2L	2Qts/1.9L	4Qts/3.8L	5Qts/4.7L	6Qts/5.7L	9Qts/8.6L	9Qts/8.6L	11Qts/10.5L	12Qts/11.6L	16Qts/15.1L
Mashed Potatoes		3lbs/1.4Kg	4lbs/1.8Kg	8lbs/6Kg	15lbs/6.8Kg	18lbs/8.2Kg	23lbs/10.4Kg	30lbs/13.6Kg	30lbs/13.6Kg	35lbs/16Kg	40lbs/18.2Kg	50lbs/22.7Kg
Egg White		0.5Pt/2.7L	0.75Pt/3.5L	1Pt/10.8L	1Qt/0.9L	1.25Qt/1.2L	1.5Qt/1.4L	1.75Qt/1.6L	1.75Qt/1.6L	2Qt/1.9L	2.25Qt/2.1L	2Qt/1.9L
Meringue (Qty of water)		0.25Pts/1.35L	0.5Pts/2.7L	0.75Pts/3.5L	1.5Pts/7L	1.75Pts/14.3L	1Qt/0.9L	1.25Qt/1.2L	1.25Qt/1.2L	1.5Qt/1.2L	1.75Qt/1.7L	3Qt/2.8L
Bakery Single Batches												
Raised Donut Dough,65%AR	1st & 2nd	1.7lbs/750g	2lbs/1Kg	4.5lbs/2.05Kg	9lbs/4.1Kg	12lbs/5.4Kg	15lbs/6.8Kg	20lbs/9Kg	25lbs/11.4Kg	40lbs/18.2Kg	60lbs/27.2Kg	80lbs/36.2Kg
Heavy Bread Dough,55%AR	1st only	2.4lbs/1.1Kg	3lbs/1.4Kg	7.5lbs/3.4Kg	15lbs/6.8Kg	20lbs/9.1Kg	30lbs/13.6Kg	35lbs/15.9Kg	40lbs/18.1Kg	50lbs/22.7Kg	70lbs/31.8Kg	80lbs/36.2Kg
Bread and Roll Dough,60%AR	1st only	3.7lbs/1.7Kg	5lbs/2.3Kg	12.5lbs/5.7Kg	25lbs/11.4Kg	25lbs/11.4Kg	45lbs/20.4Kg	45lbs/20.4Kg	60lbs/27.3Kg	70lbs/31.8Kg	80lbs/36.3Kg	90lbs/40.8Kg
Pizza Dough, Thin,40%AR	1st only	1.7lbs/750g	2lbs/1Kg	5lbs/2.26Kg	9lbs/4.1Kg	12lbs/5.4Kg	16lbs/7.3Kg	25lbs/11.5Kg	30lbs/13.6Kg	35lbs/16Kg	50lbs/22.6Kg	50lbs/22.6Kg
Pizza Dough, Medium,50%AR	1st only	3lbs/1.4Kg	4lbs/1.8Kg	5lbs/2.25Kg	10lbs/4.5Kg	15lbs/6.8Kg	25lbs/11.4Kg	32lbs/14.5Kg	40lbs/18.1Kg	50lbs/22.7Kg	80lbs/36.3Kg	90lbs/40.8Kg
Pizza Dough, Thick,60%AR	1st only	3.7lbs/1.7Kg	5lbs/2.3Kg	10lbs/4.55Kg	20lbs/9.1Kg	25lbs/11.4Kg	40lbs/18.2Kg	45lbs/20.4Kg	50lbs/22.7Kg	60lbs/27.3Kg	70lbs/31.8Kg	100lbs/45.3Kg
Fondant Icing		2lbs/1Kg	3lbs/1.4Kg	6lbs/2.7Kg	12lbs/5.4Kg	15lbs/6.8Kg	18lbs/8.5Kg	22lbs/10Kg	25lbs/11.4Kg	30lbs/13.6Kg	36lbs/13.6Kg	60lbs/27.2Kg
Cake		4lbs/1.8Kg	6lbs/2.7Kg	10.5lbs/4.8Kg	20lbs/9.1Kg	25lbs/11.4Kg	30lbs/13.6Kg	40lbs/10.2Kg	40lbs/10.2Kg	47lbs/21.4Kg	60lbs/27.2Kg	90lbs/40.8Kg
Pie Dough		3lbs/1.4Kg	4lbs/1.8Kg	10lbs/4.55Kg	18lbs/8.5Kg	22lbs/10Kg	27lbs/12.3Kg	30lbs/13.6Kg	35lbs/15.9Kg	42lbs/19Kg	50lbs/22.7Kg	70lbs/31.7Kg
Pasta, Basic Egg Noodle		1lbs/0.45Kg	2lbs/0.9Kg	3lbs/1.4Kg	5lbs/2.3Kg	6lbs/2.7Kg	8lbs/3.6Kg	15lbs/6.8Kg	17lbs/7.7Kg	22lbs/10Kg	35lbs/15.9Kg	50lbs/22.6Kg