

# Планетарные миксеры SP-MA

## Технические характеристики

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# MAseries/SP-30MA

## Motor

1 h.p. (.75kW), grease packed ball bearing, air-cooled, 220/380V/3 (50Hz available). Powerful 1.5HP Heavy Duty Motor for Pizza Dough is available.

## Controls

Control Panel at side. Equipped with ON / OFF Switch is as standard.

## Cord and Plug

6 ft. flexible three wire cord and ground prong.



## Transmission

Heat-treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

## Speeds(Agitator rpm)

Low Speed 93

Intermediate Speed 165

High Speed 319

## Bowls and Agitators

Standard equipment includes a 30Qt. (30L) high quality stainless steel bowl, dough hook, flat beater, and whip. A sturdy Wheel on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

## Attachments

Standard is the No. 12 hub for powering a standard size vegetable slicer/cheese shredder and a standard size meat mincer/grinder.

## Finish

Top (transmission cover): metallic bronze epoxy enamel

Bottom : metallic gray epoxy enamel

## Shipping Information

N.W. 185kgs

G.W. 205kgs

## Size: (L x W x H)

576mm x 668mm x 1,076mm

# MAseries/SP-40MA

## Motor

1.5 h.p. (1200W), grease packed ball bearing, air-cooled, 230V/50Hz/1Ph, 220V/380V/3Ph. Powerful 1.5HP Heavy Duty Motor for Pizza Dough is available.

## Controls

Control Panel at side. Equipped with ON / OFF Switch is as standard.

## Cord and Plug

6 ft. flexible three wire cord and ground prong.

## Transmission

Heat-treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

## Speeds(Agitator rpm)

Low Speed 90

Intermediate Speed 161

High Speed 291

## Bowls and Agitators

Standard equipment includes a 40Qt. (40L) high quality stainless steel bowl, dough hook, flat beater, and whip. A sturdy Wheel on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

## Attachments

Standard is the No. 12 hub for powering a standard size vegetable slicer/cheese shredder and a standard size meat mincer/grinder.

## Finish

Top (transmission cover): metallic bronze epoxy enamel

Bottom : metallic gray epoxy enamel

## Shipping Information

N.W. 245kgs

G.W. 265kgs

## Size: (L x W x H)

638mm x 738mm x 1,232mm



# MAseries/SP-50MA

## Motor

2 h.p. (1.5kW), grease packed ball bearing, air-cooled, 220/380V/3  
(50Hz available)

## Controls

Control Panel at side. Equipped with ON / OFF Switch is as standard.

## Cord and Plug

6 ft. flexible three wire cord and ground prong.



## Transmission

Heat-treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

## Speeds(Agitator rpm)

Low Speed 90

Intermediate Speed 161

High Speed 291

## Bowls and Agitators

Standard equipment includes a 50Qt. (50L) high quality stainless steel bowl, dough hook, flat beater, and whip. A sturdy Wheel on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

## Attachments

Standard is the No. 12 hub for powering a standard size vegetable slicer/cheese shredder and a standard size meat mincer/grinder.

## Finish

Top (transmission cover): metallic bronze epoxy enamel

Bottom : metallic gray epoxy enamel

## Shipping Information

N.W. 260kgs

G.W. 280kgs

## Size: (L x W x H)

638mm x 738mm x 1,232mm

# MAseries/SP-60MA

## Motor

3 h.p. (2,250W), grease packed ball bearing, air-cooled, 220/380V/3 (50Hz available)

## Controls

Control Panel at side. Equipped with ON / OFF Switch is as standard.

## Cord and Plug

6 ft. flexible three wire cord and ground prong.



## Transmission

Heat-treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

## Speeds(Agitator rpm)

Low Speed 73

Intermediate Speed 120

High Speed 267

## Bowls and Agitators

Standard equipment includes a 60Qt. (60L) high quality stainless steel bowl, dough hook, flat beater, and whip. A sturdy Wheel on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

## Attachments

Standard is the No. 12 hub for powering a standard size vegetable slicer/cheese shredder and a standard size meat mincer/grinder.

## Finish

Top (transmission cover): metallic bronze epoxy enamel

Bottom : metallic gray epoxy enamel

## Shipping Information

N.W. 270kgs

G.W. 293kgs

## Size: (L x W x H)

638mm x 738mm x 1,232mm

# MAseries/SP-25MA

## Motor

3/4 h.p. (.5KW), grease packed ball bearing, air-cooled, 110/220V/1 (50Hz available)

## Controls

Control Panel at side. Equipped with ON / OFF Switch is as standard. Timer is optional.

## Cord and Plug

6 ft. flexible three wire cord and ground prong.



## Transmission

Heat-treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

## Speeds(Agitator rpm)

Low Speed 103

Intermediate Speed 186

High Speed 357

## Bowls and Agitators

Standard equipment includes a 24Qt. (23L) high quality stainless steel bowl, dough hook, flat beater, and whip. 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.

## Attachments

Standard is the No. 12 hub for powering a standard size vegetable slicer/cheese shredder and a standard size meat mincer/grinder.

## Finish

Top (transmission cover): metallic bronze epoxy enamel

Bottom : metallic gray epoxy enamel

## Shipping Information

N.W. 92kgs

G.W. 104kgs

## Size: (L x W x H)

508mm x 545mm x 872mm

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