

PLANETARY MIXER SP-25MA-B



Sterling Solutions
Ecom

ITEM	PLANETARY MIXER WITH MECHANICAL TIMER
MODEL	SP-25MA-B
MAKE (BRAND)	SPAR
MOTOR	¾ H.P./0.5 KW, GREASE PACKED BALL BEARING, AIR COOLED, 220V/50Hz/1 PHASE
KNEADING CAPACITY	6.5 KG MAXIMUM
VOLUME (BOWL CAPACITY)	25 LITRES
WEIGHT	110 KG
SIZE:- (L X W XH)	508 X 545 X 872MM

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 clogged belt powered by the motor drive shaft. Clogged 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 RPM

Intermediate Speed 186RPM

High Speed 357RPM

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.

Finish

Top (transmission cover): metallic bronze epoxy enamel

Bottom : metallic gray epoxy enamel

Sterling Solutions
Ecom