



**Model**

SP-50

**Product Description**

Mixer, 5 litre, Heavy Duty

**Product Code**

5M242



**Standard Features**

- Heavy duty 5.2 Quarts (5ltr) planetary mixer
- 10 Variable speeds: 40, 70, 90, 106, 140, 170, 190, 210, 230 and 260 rpm
- Interlocking bowl guard and bowl lift
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Overload protection (NVR device)
- Heat treated hardened steel alloy gears, 25% thicker than the industry leader
- Abrasion resistant transmission design
- Efficient, custom made, powerful motor
- High torque transmission for heavy loads
- Long lasting lubricant
- Quiet operation
- Plastic safety guard with ingredient chute

**Standard Accessories / Attachments**

- 1 x Whisk
- 1 x Beater
- 1 x Dough Hook
- 1 x 5 litre bowl

**Warranty**

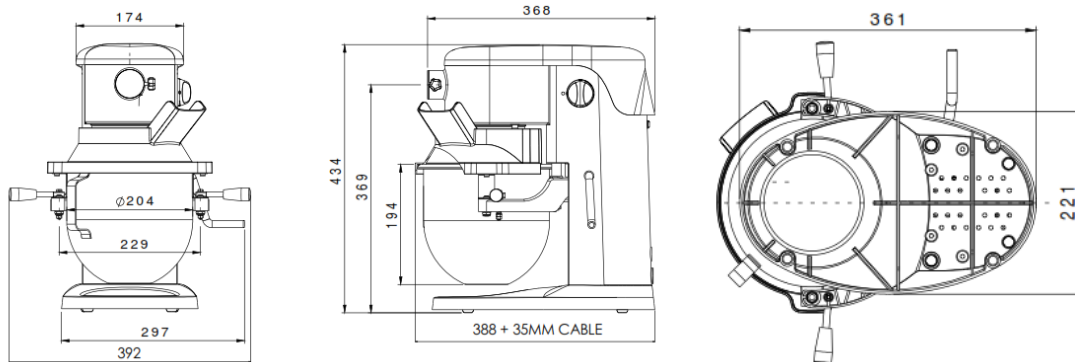
Covered by Metcalfe 3-year warranty (1<sup>st</sup> year parts and labour, 2<sup>nd</sup> & 3<sup>rd</sup> years parts only) and full after sales service.

**Optional Accessories / Attachments**

Item	Product Code
Spare Bowl	SP50B01
Beater	SP50B02

Item	Product Code
Whisk	SP50W01
Dough Hook	SP50D01

## Drawings




## Specifications

Model	Capacity (ltr)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Power (watt) / (hp)	Speed (rpm)
SP-50	5	1	230	50	750 / 1.0	40, 70, 90, 106, 140, 170, 190, 210, 230 and 260

## Dimensions | Shipping Information

Model	Overall Dimensions (D x W x H)	Net Weight (kg)	Packed Dimensions (D x W x H)	Packed Weight (kg)	Volume (m3)
SP-50	384 x 330 x 452	15.25	460 x 380 x 501	17.45	0.09

<p>Metcalfe Catering Equipment Ltd          Haygarth Park          Blaenau Ffestiniog          Gwynedd          LL41 3PF          Tel: 01766 830 456   Fax: 01766 831 170          E-mail: sales@metcalfecatering.com</p>		<p>View our current catalogue visit:  <a href="http://www.metcalfecatering.com/brochure">www.metcalfecatering.com/brochure</a></p> <p>Or scan the QR code</p> 
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