

Description		Heavy Duty				Extra Heavy Duty			
Model		SP-50	SP-80	SP-100	SP-200	SP-30Hi	SP-40Hi	SP-60Hi	SP-80Hi
Specification	Bowl Capacity (Ltr)	5	8	9.5 (10qt)	20 (21qt)	30 (31qt)	40 (42qt)	60 (63qt)	80 (84qt)
	Speed (RPM)	40, 70, 90, 106, 140, 170, 190, 210, 230, 260	132, 235, 421	106, 196, 358	106, 196, 358	99, 176, 320	99, 176, 320	99, 176, 320	69, 121, 204, 356
	Attachment Hub	No	No	Yes	Yes	Yes	Yes	Yes	Yes
	Hub Speed (RPM)	n/a	n/a	59, 110, 201	59, 110, 201	69, 123, 224	56, 100, 181	60, 108, 197	67, 118, 198, 349
	Phase	Single	Single	Single	Single	Single   Three	Single   Three	Single   Three	Three
	Optional Phase	-	Three	Three	Three	n/a	n/a	n/a	n/a
	Voltage (V)	230	230	230	230	230   400	230   400	230   400	400
	Frequency (Hz)	50	50	50	50	50   50	50   50	50   50	50
	Current (Amp)	3,5	3,0	4,8	6,0	8,0   2,0	10,0   3,0	20,0   6,0	9,0
	Power (kW)	0,75	0,2 (1/4 HP)	0,25 (1/3 HP)	0,37 (1/2 HP)	0,75 (1 HP)   -	1,1 (1.5 HP)   1,2	1,5 (3 HP)   2,2	2,2
	Items Included	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook	Bowl, Beater, Whisk & Dough Hook
	Optional Attachments	No	No	VH12 Mincer, V99S Veg Prep	VH12 Mincer, V99S Veg Prep	VH12 Mincer, V99S Veg Prep	VH12 Mincer, V99S Veg Prep	VH12 Mincer, V99S Veg Prep	VH12 Mincer, V99S Veg Prep
	Optional Stand / Trolley	No	No	Yes	Yes	No	No	No	No
	Power Connection	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)	Hardwired	Hardwired	Hardwired	Hardwired
Dimensions (H x W x D)	452 x 330 x 384	580 x 414 x 397	765 x 434 x 498	890 x 500 x 520	1156 x 568 x 665	1300 x 630 x 720	1130 x 630 x 720	1520 x 770 x 1050	
Net Weight (Kg)	16	25.5	78	92	195	260	285	400	
Product Capacity	Waffle or Hot Cake Batter	1.9 ltr	2.8 ltr	4.7 ltr	7.6 ltr	11.4 ltr	15.1 ltr	22.7 ltr	28.4 ltr
	Whipped Cream	1.9 ltr	1.9 ltr	1.9 ltr	3.8 ltr	5.7 ltr	8.5 ltr	11.4 ltr	15.1 ltr
	Mashed Potato	1.8 kg	1.8 kg	3.6 kg	6.8 kg	10.4 kg	13.6 kg	18.1 kg	22.7 kg
	Egg Whites	0.35 ltr	0.35 ltr	0.47 ltr	0.95 ltr	1.2 ltr	1.7 ltr	1.9 ltr	1.9 ltr
	Meringue (qty of water)	0.19 ltr	0.24 ltr	0.35 ltr	0.71 ltr	0.95 ltr	1.2 ltr	1.7 ltr	2.8 ltr
	Raised Donut Dough * ♦	0.91 kg	0.91 kg	2 kg	4.1 kg	6.8 kg	11.3 kg	27.2 kg	32.3 kg
	Heavy Bread Dough * ♦	1.8 kg	1.4 kg	3.4 kg	6.8 kg	13.6 kg	18.1 kg	31.8 kg	32.3 kg
	Bread & Roll Dough * ♦	2.3 kg	2.3 kg	5.7 kg	11.3 kg	20.4 kg	27.2 kg	36.3 kg	40.8 kg
	Pizza Dough, Thin * ● ▲ ♦ □	1.4 kg	.91 kg	2.3 kg	4.1 kg	7.3 kg	13.6 kg	18.1 kg	22.7 kg
	Pizza Dough, Medium * ● ♦ □	1.8 kg	1.8 kg	2.3 kg	4.5 kg	11.3 kg	18.1 kg	31.8 kg	40.8 kg
	Pizza Dough, Thick * ● ♦	2.3 kg	2.3 kg	4.5 kg	9.1 kg	18.1 kg	22.7 kg	31.8 kg	45.4 kg
	Fondant Icing	1.8 kg	1.4 kg	2.7 kg	5.4 kg	8.2 kg	11.3 kg	16.3 kg	27.2 kg
	Cake	2.3 kg	2.7 kg	4.5 kg	9.1 kg	13.6 kg	18.1 kg	27.2 kg	40.8 kg
	Pie Dough	2.3 kg	1.8 kg	4.5 kg	8.2 kg	12.2 kg	15.9 kg	22.7 kg	31.8 kg
Pasta, Basic Egg Noodle	0.46 kg	0.91 kg	1.4 kg	2.3 kg	3.6 kg	7.7 kg	15.9 kg	22.7 kg	

*	<b>Note:</b> The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your AR%! %AR (% Absorption Ratio) = Water weight divided by flour weight. The capacities listed above are based on flour room temperature and 20°C water temperature. (1 litre water weight 3.77 kilo)
Δ	Maximum mixing time – 7 minutes
●	If high gluten flour is used, reduce the batch size by 10%
♦	If using chilled flour, water below 20°C, or ice, reduce batch size by 10%
□	2 <sup>nd</sup> speed should never be used on 50% AR or lower with the exception of Model SP-60Hi the SP-60Hi requires a 50% reduction in batch size to mix in speed 2 with 50% AR dough

- Metcalfe SP-50, SP-80, SP-100, SP-200, SP30-Hi, SP-40Hi, SP-60Hi & SP80-Hi are all covered by our 3-year warranty (1<sup>st</sup> year parts and labour, 2<sup>nd</sup> and 3<sup>rd</sup> years parts only.)