



**INSTRUCTION MANUAL**

**SP-60PZ**

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

FACTORY: NO.147, 11th INDUSTRY RD.TA-LI CITY,  
TAICHUNG HSIEN, TAIWAN, R.O.C.

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SPAR



**CERTIFICATE**  
of Conformity  
EC Council Directive 89/336/EEC  
as last amended by EC Directive 93/68/EEC  
Electromagnetic Compatibility

Registration No.: AE 9853928 01

Report No.: P 9863961 E 01

Holder: **Spar Food Machinery Mfg. Co., Ltd.**  
No. 321, Peng-Yi Rd.  
Taiping Hsiang  
Taichung Hsien 411  
TAIWAN

Product: MIXER  
(Mixer)

Identification: Type Designation : SP-100  
SP-200  
SP-22HI  
SP-30HI  
SP-40HI  
SP-50HI  
SP-60HI

Tested acc. to: EN 50081-2:1993  
EN 50082-2:1995



This certificate of conformity is based on an evaluation of a sample of the above mentioned product. Technical Report and documentation are at the Licence Holder's disposal. This is to certify that the tested sample is in conformity with all provisions of Annex III of Council Directive 89/336/EEC, in its latest amended version, referred to as the EMC Directive. This certificate does not imply assessment of the production of the product and does not permit the use of a TÜV Rheinland mark of conformity. The holder of the certificate is authorized to use this certificate in connection with the EC declaration of conformity according to Article 10.1 of the Directive.

Certification Body

Cologne, 22.07.98

Dipl.-Ing. A. Klinker

**TÜV Rheinland Product Safety GmbH - Am Grauen Stein - D-51105 Köln**

Ⓒ The CE marking may only be used if all relevant and effective EC Directives are complied with. Ⓒ



# CERTIFICATE

## of Conformity EC Council Directive 98/37/EC Machinery

Registration No.: AM 9956067 01

Report No.: E 9864284 E 01

**Holder:** Spar Food Machinery Mfg. Co., Ltd.  
No. 321, Peng-Yi Rd.  
Taiping Hsiang  
Taichung Hsien 411  
TAIWAN

**Product:** MIXER  
(Electric Mixer)

**Identification:** SP-100, SP-200, SP-22HI, SP-30HI  
SP-40HI, SP-50HI, SP-60HI

This certificate of conformity is based on an evaluation of a sample of the above mentioned product. This is to certify that the tested sample is in conformity with all provisions of Annex I of Council Directive 98/37/EC, referred to as the Machinery Directive. This certificate does not imply assessment of the production of the product and does not permit the use of a TÜV Rheinland mark of conformity. The holder of the certificate is authorized to use this certificate in connection with the EC declaration of conformity according to Annex II of the Directive.

Certification Body

Cologne, 24.02.99



*R. Kazmierczak*  
Dipl.-Ing. R. Kazmierczak

TÜV Rheinland Product Safety GmbH - Am Grauen Stein - D-51105 Köln

CE The CE marking may be used if all relevant and effective EC Directives are complied with. CE



# CERTIFICATE

## of Conformity

Low Voltage Directive 73/23/EEC  
as last amended by EEC Directive 93/68/EEC

Registration No.: AN 9956068 01

Report No.: E 9864284 Z 02

**Holder:** Spar Food Machinery Mfg. Co., Ltd.  
No. 321, Peng-Yi Rd.  
Taiping Hsiang  
Taichung Hsien 411  
TAIWAN

**Product:** MIXER  
(Electric Mixer)

**Identification:** SP-100, SP-200, SP-22HI, SP-30HI  
SP-40HI, SP-50HI, SP-60HI

This certificate of conformity is based on an evaluation of a sample of the above mentioned product. Technical Report and documentation are at the Licence Holder's disposal. This is to certify that the tested sample is in conformity with all provisions of Annex I of Council Directive 73/23/EEC, in its latest amended version, referred to as the Low Voltage Directive. This certificate does not imply assessment of the series-production of the product and does not permit the use of a TÜV Rheinland mark of conformity. The holder of the certificate is authorized to use this certificate in connection with the EC declaration of conformity according to Annex III of the Directive.

Certification Body

Cologne, 24.02.99



*R. Kazmierczak*  
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CE The CE marking may only be used if all relevant and effective EC Directives are complied with: CE

## Certificate of TCF Adequacy

Nº 2195/0190

CIAT, Centro de Inspección y Asistencia Técnica

Notified Body, Number 0092, for issue of certificates of Technical Construction File (TCF) adequacy to the *EC Directive for Machinery 89/392/EEC and its amendments 91/368/EEC, 93/44/EEC and 93/68/EEC.*

CERTIFY that the TCF of the product

Description of machinery: MIXER

Trade Mark: SPAR

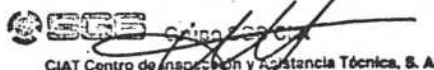
Model: SP-22HI

is in conformity with the established in the *EC Directive for Machinery 89/392/EEC and its amendments 91/368/EEC, 93/44/EEC and 93/68/EEC.*

*This product is NOT INCLUDED in ANNEX IV of EC Directive for Machinery.*

The manufacturer representative in the European Union shall keep the TCF, for possible checking of the competents national authorities, during, at least, ten years since the manufacturing of the last unit of the product.

Madrid, 31 July 1995

  
CIAT Centro de Inspección y Asistencia Técnica, S. A.

Fdo.: FERNANDO MONTES CLAVER

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This Certificate applies only to the checking of TCF and the verifying of correct application of harmonized standards.

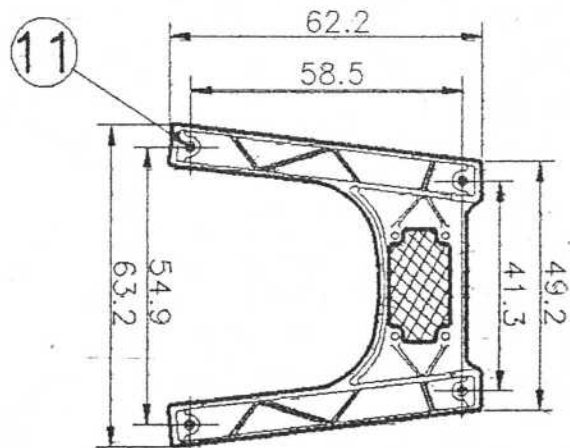
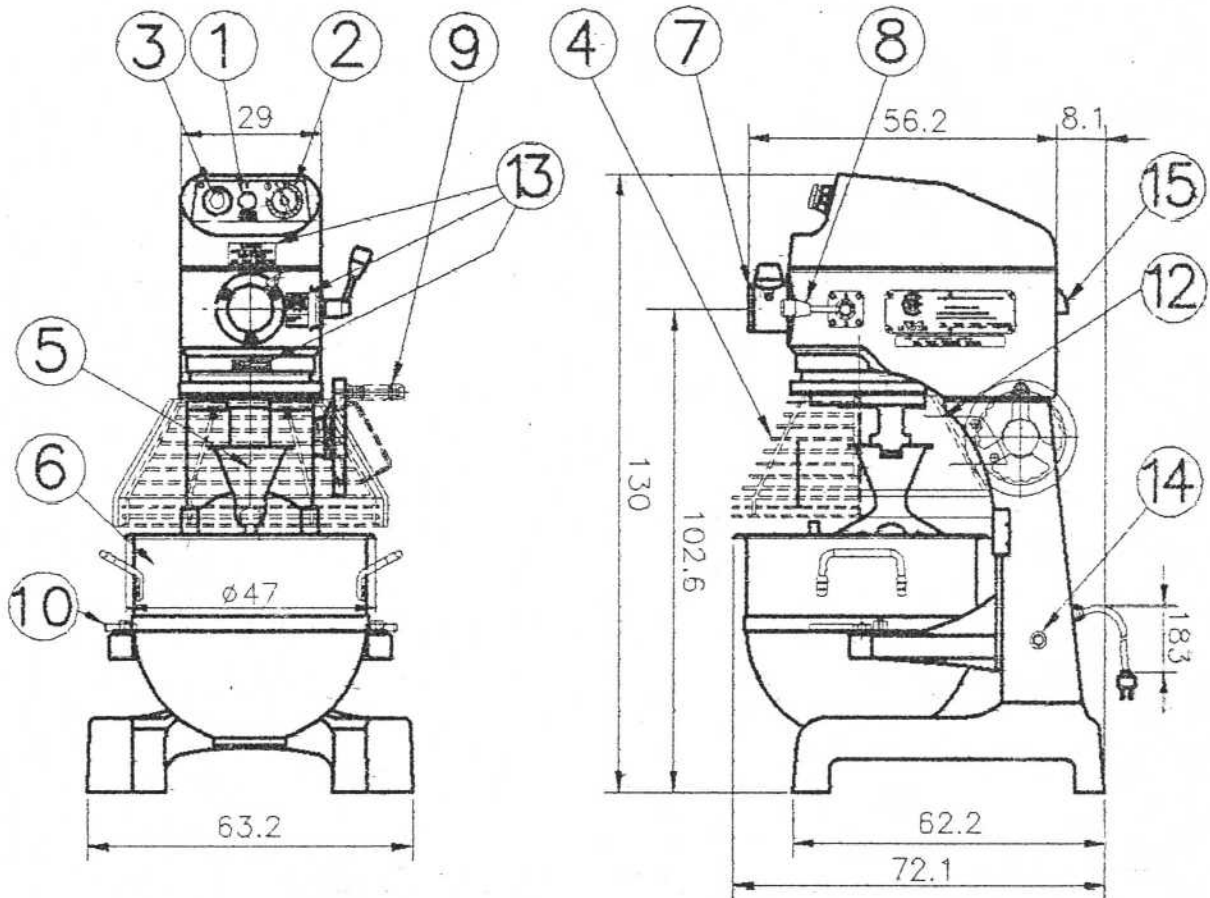
This Certificate does not indicate any measure of Approval, Testing, Certification, Supervision, Control or Surveillance by CIAT to this or any related product.

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A. ASSEMBLY DIAGRAM:

APPROPRIATE OPERATION AND MAINTENANCE WILL PROLONG MACHINE'S LIFE, SO PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE OPERATION.



1. START BUTTON.
2. TIMER.
3. EMERGENCY STOP BUTTON.
4. FRONT INTERLOCK GUARDING.
5. AGITATOR.
6. BOWL.
7. OUTLET (MEAT SHREDDER,SLICER)
8. GEAR CHANGE LEVER.
9. HEIGHT ADJUSTER.
10. STEADY HOOK.
11. BASE HOLES.
12. BEHIND INTERLOCK GUARING.
13. VISUAL MARKS.
14. CIRCUIT BREAKER.
15. VENTILATION PLATE.

UNIT: cm



## B. SPECIFICATION:

MOTOR: Three phase auto-cooling motor

ELECTRICAL: 220V-60HZ

SPEED(R.P.M): First-87      Second-160      Third-291

BOWL: 60-Quart capacity of Stainless steel bowls are sanitary open rim design to meet today's exact requirement.

FINISH: The pigment enamel is NON TOXIC ANTI-CORROSIVE and be approved with G.P.CE-33/1 and 29/4T and PG SS-107.

MODEL NO: SP-60PZ

MIXING CAPACITY:

BREAD DOUGH-20kgs

PIE PASTRY & PIZZA DOUGH-14kgs

MACHINE SIZE(LxWxH):      73cm x    64cm x    130cm

POCKING SIZE(LxWxH):    100cm x    92cm x    146cm

N . W:    270 kgs

G . W:    310 kgs

MOTOR:    3      HP

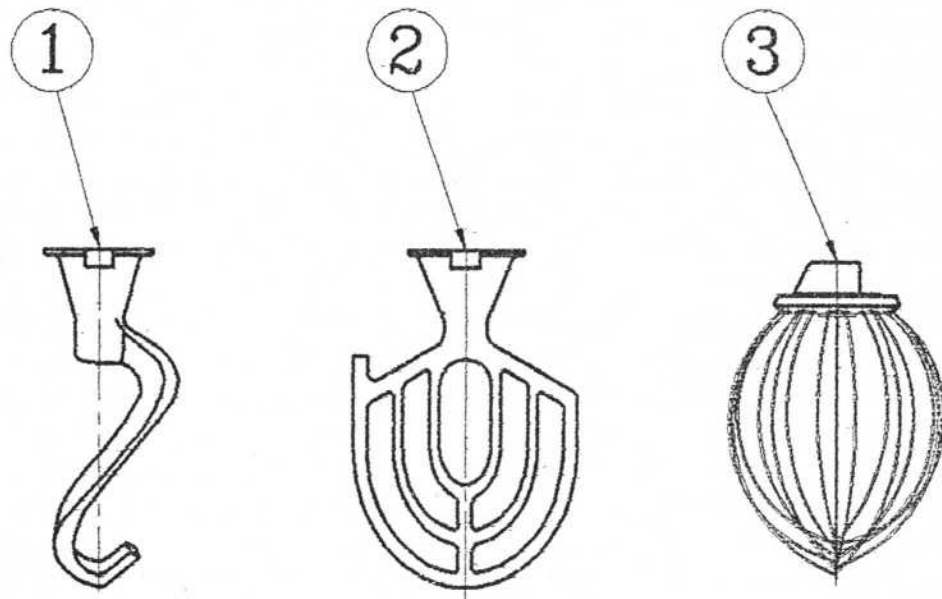
STAINLESS STEEL BOWL:     $\phi$ 46 cm x H 46 cm

STANDARD ACCESSORIES:

1. KNEADER x 1 piece
2. PADDLE(leaf-type) x 1 piece
3. WHISK x 1 piece
4. BOWL x 1 piece



C. USE OF ATTACHMENTS:

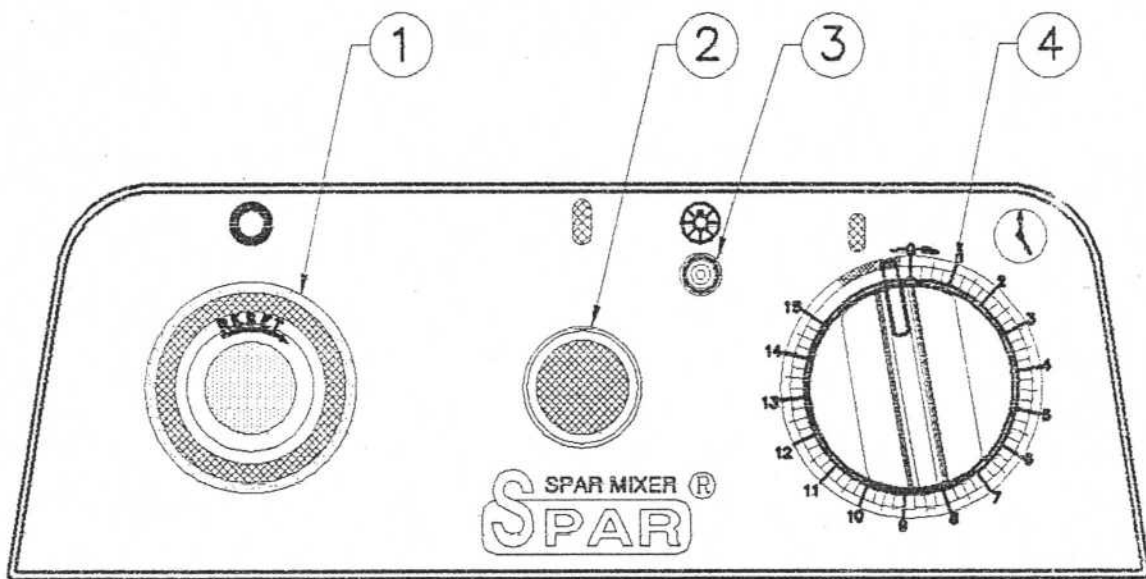


1. KNEADER: Doughs, all lining pastries, shortbreads (pizza), brioches, biscuits, gingerbreads, dumplings, stuffings and meat pates, sausage etc.
2. PADDLE (leaf-type): Semi-hard materials, short pastry, chow pastry, cake mixes, madeleines, frangipane, royal icing, petits fours etc., mixing of meats etc., mashed potatoes etc.
3. WHISK: All emulsions, meringues, genoise pastry, butter cream, whipped cream, ice-cream, fontainebleau (mixture of cottage cheese and cream), pastry for bombes, pancakes, mayonnaise, omelettes, souffles and also for finely mashed potatoes using whole potatoes.

**D. FUNCTIONS:**

SP-60PZ a safe & efficient mixer, is specially designed as a best bakery helper for making various dough. equipped with safety cover and input container interlock device, SP-60PZ prevents any accidental start because the machine will not start when interlocking guard is open or height adjuster is not on the setting position in addition, SP-60PZ is guaranteed for a much longer life than any other models owing to its motor cooling system, super speed-variation gears structure and simple operation pannel.

**E. OPERATION PANNEL ILLUSTRATION:**

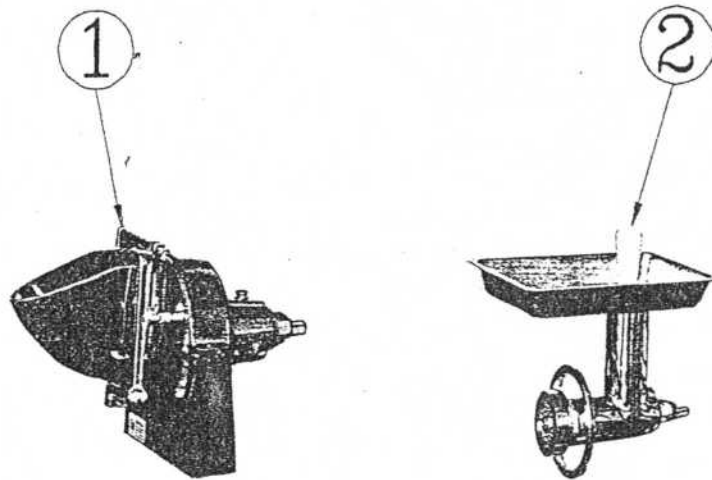


1. EMERGENCY STOP BUTTON. 2. START BUTTON. 3. POWER LIGHT. 4. TIMER.

**F. STANDARD ACCESSORIES:**

ITEM	DESCRIPTION	FUNCTIONS	Q'TY
1.	KNEADER	For high elasticity of flour	1
2.	PADDLE (leaf-type)	For middle elasticity of flour	1
3.	WHISK	For low elasticity of flour	1
4.	BOWL	For flour	1

G. OPTIONAL ACCESSORIES:



1. VEGETABLE SLICER

This versatile attachment slices all types of vegetables and fruits from potatoes to bananas. Shreds or grates nuts, cabbage, carrots and cheese.

2. MEAT AND FOOD CHOPPER

Works wonders with meat, fish and other foods, Its large capacity chopper makes feeding quick and clean. It is supplied with cutters for fine or coarse mincing:

H. INSTALLATION:

1. LOCATION

1.1 Place the mixer in a convenient location, and allow working space on the height adjuster, all maintenance can be handle from this side, the top and the front.

1.2 Set the mixer level and use shim if the floor is uneven, make the machine edge on the top of the transmission case on excellent surface for leveling.

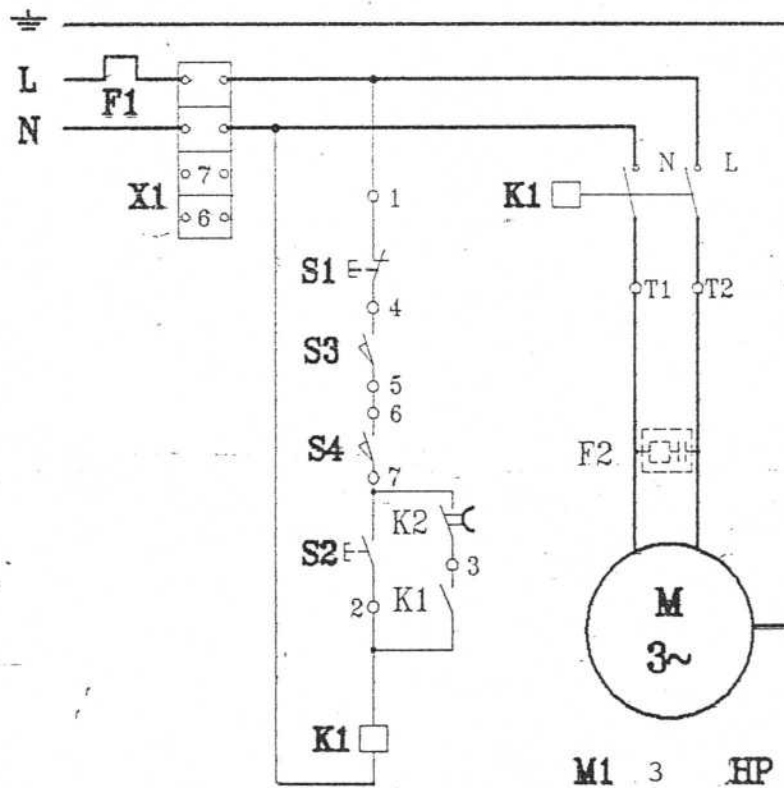
1.3 Also use M10 x 45mm(L) four piece screws to fix through the four fixing holes of base on the working bench.(The value of forcès at fixing point is 0.5~0.6 N.)

**G. INSTALLATION:**

**1. LOCATION**

- 1.1 Place the mixer in a convenient location, and allow working space on the height adjuster, all maintenance can be handle from this side, the top and the front.
- 1.2 Set the mixer level and use shim if the floor is uneven, make the machine edge on the top of the transmission case on excellent surface for leveling.
- 1.3 Also use M10 x 70mm(L) four piece screws to fix through the four fixing holes of base on the working bench.(The value of forces at fixing point is 0.5~0.6 N.)

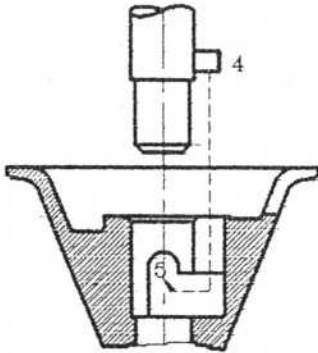
**2. CIRCUIT DIAGRAM**



**3. LUBRICATION**

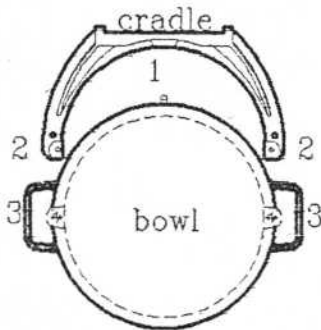
To fill high temperature grease in the transmission, not add grease be in ordinary. If change transmission inside parts after, Essential add to lose grease.

- H. INSERTING THE ATTACHMENTS: Place the attachment in the bowl, the cradle being in the low position. Fit the attachment onto the attachment-holder spindle, of which locating pin 4 must slide to the bottom of groove 5.



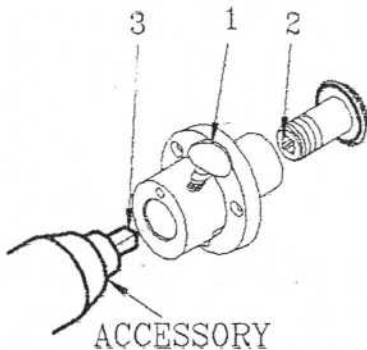
IMPORTANT - To prevent deformation of the whisk, place it in the bowl before rotating the height adjuster to the top.

- I. INSERTING THE BOWL:



- The cradle is in the low position.
- First, fit stud 1 in the recess of the cradle.
- Lower the bowl onto the cradle. The locating pins 2 will fit into the locations in the handles 3.
- Before removing the bowl, always put the cradle in the low position.

- J. USE OF ACCESSORY CONNECTION POINT AND INSERTION:



- Stop the motor before connecting an accessory.
- Unscrew handwheel 1 and insert the accessory so that the drive square hole 2 engages in the notch 3.
- Fit the accessory required for the work to be carried out (see the instructions for each accessory).
- Revolve handwheel 1 to the tighten.

- K. OPERATION: PROCEDURE FOR BREAD PROCESSING

1. HYDRATION STAGE

- 1.1 Slightly push up the agitator, support the agitator with hand, then hoist and turn it contrary clockwise to the top. The agitator will be loosened and apart easily.
- 1.2 Pour all material and half water into the bowl. Next, settle the bowl on the shelf, and lock the steady hook.
- 1.3 Slide the kneader into the slot and turn clockwise to the top, and then it be blocked on the spindle.
- 1.4 Push up height adjuster until the bowl reaches the very top and positioning sound is heard. Then, put down the interlock-guarding.



- 1.5 Select change lever for "1-slow". Then, push starter.
- 1.6 Open the interlock guarding (machine auto stops) to add remaining water when the flour seems dry. You can re-start the unit when the interlock guarding is put down again.
- 1.7 Push emergency stop switch to interrupt. To re-start, turn the mushroom head as the arrow shows. The unit will start again after it bounces back.
- 1.8 Hydration stage takes 1 minute to mix the material thoroughly.

## 2. INITIAL MIXING STAGE

- 2.1 Interrupt by pushing emergency stop switch, and adjust speed to "2-medium". re-start to mix for another 2 minutes and the raw material becomes sticky dough.
- 2.2 Stop by opening interlock guarding. Add in cream and set speed back to "1-slow". Put down interlock guarding and re-start to mix for 1 minute until all cream is blended well with dough.

## 3. DOUGH EXPANSION STAGE

Push emergency stop switch to interrupt and set speed at "2-medium" release emergency stop switch and push starter to mix for another 5 minutes.

## 4. FINAL MIXING STAGE

- 4.1 Stop operation by pushing emergency stop switch. Set speed at "3-high", and then release emergency stop switch to re-start mixing for about 1 minute, after which, the dough is finished. Shut off the unit and lift interlock guarding to pull up the dough, which is very elastic and expansive, then.
- 4.2 Release steady hook push down the height adjuster to lower down the bowl. Turn the kneader contrary clockwise to the most, and the agitator will be disassembled from the spindle and fall in the input container. Remove the agitator and bowl altogether. Finally, the process of mixing is completed.

## L. MAINTENANCE

1. Clean bowl and agitator with water. And use after they are dry out.
2. **DO NOT EVER WIPE** the machine surface with any **ORGANIC SOLVENT**. only clean with water.
3. The machine must be closely examined after 3,000 working hours (about 1 year) to ensure the top cover, shaft driven, interlock guarding, and other main components are fixing firmly. If not, please fasten the spindle or unknown failure, To prevent accidents and damage, and to prolong machine life, **PLEASE LEAVE IT TO YOUR LOCAL AGENT FOR MAINTENANCE AND REPAIR.**



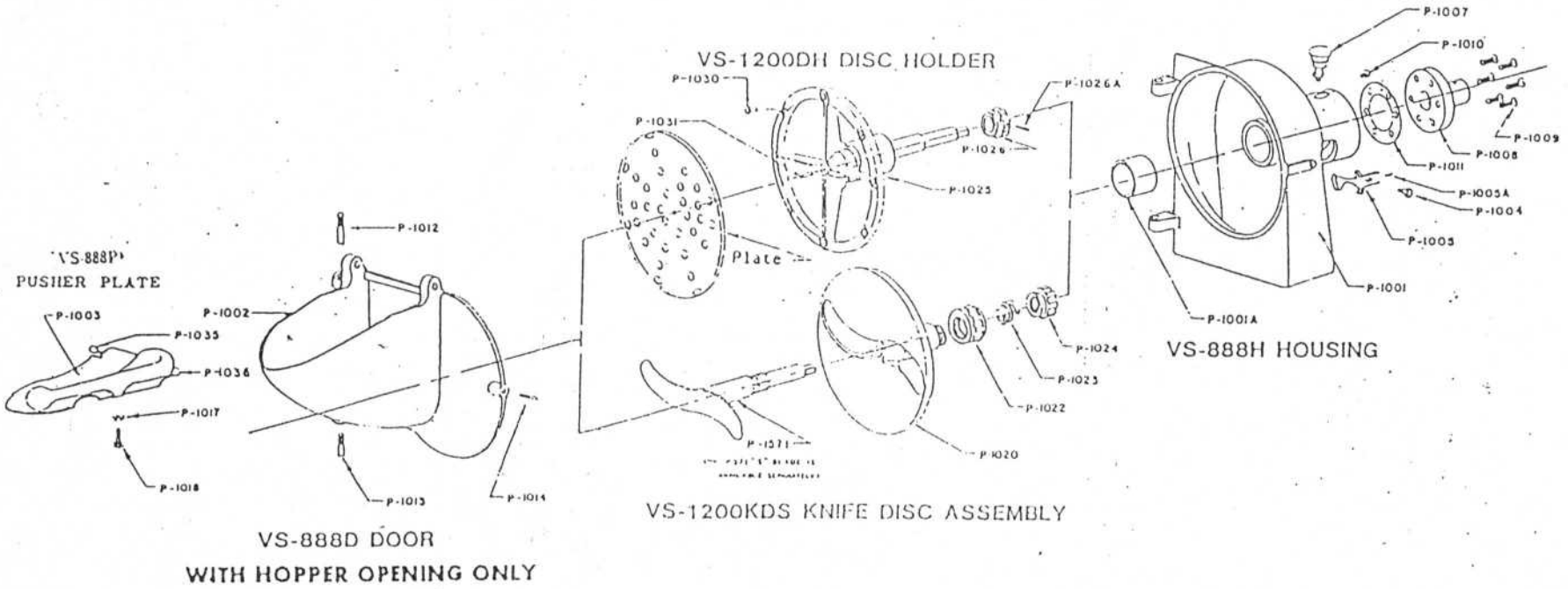
N. OPTIONAL ACCESSORIES: Assembly drawings

### WARNING



KEEP FINGERS AND HANDS AWAY FROM MOVING PARTS

## OPERATING INSTRUCTIONS AND PARTS LIST FOR VS-888S VEGETABLE SLICER ATTACHMENT



OPERATING INSTRUCTIONS

**NOTE:** Switch in off position, or/and pull out plug.

TO INSTALL ATTACHMENT TO POWER UNIT:

Insert hub into power unit until hub and square of the shaft are snug, then secure by tightening the thumbscrew on the power unit. The point of the thumbscrew must enter the hole on the attachment hub.

Proper seation of the shaft square may require manual rotation for correct alignment of square into drive square.

TO REMOVE ATTACHMENT: Loosen thumbscrew on power unit until hub is free for removal from unit.

TO REMOVE VS-1200KDS KNIFE DISC ASSEMBLY: Open door, all the way, raise locking pin #P-1007 (On top in rear of housing) and the assembly is free for removal by pulling outward.

Replace by reversing procedure.

TO INSTALL VS-1200DH DISC HOLDER ASSEMBLY: After removal of the VS-1200KDS, with door open, insert VS-1200DH and locking pin #P-1007 up until shaft and square of the disc holder fits snugly into the power unit. Release locking pin to hold VS-1200DH in proper position.

TO INSTALL SHREDDER OR GRATER DISCS: Place larger portion of holes (cutting edges facing you) over the pegs on the disc, and when completely flush, turn clockwise so that the pegs lock into the smaller portion of the holes in the disc. Check to make certain that all holes are properly secured. A safe method is to use gloves with the palm pressed against the disc.

TO REMOVE DISCS: Press and turn counter clockwise so that the pegs are positioned in the larger holes.

**NOTE:** The discs are slightly bent to provide holding pressure when in position.

TO ADJUST THICKNESS OF SLICES: With Knife Disc Assembly in position turn the Adjusting Knob #P-1022, located above the opening in the rear of the housing. An easier method is to remove the Knife Disc Assembly and turn the Adjusting Knob while holding the disc.

NSF PUSHER PLATE REMOVAL: Open the door all the way, raise Pusher Plate and slide out of Slot.

MAINTENANCE INSTRUCTIONSWASHING & CLEANING:

The door is removed by simply opening all the way, and lifting.

After washing all components, dry thoroughly and spray inside of housing, knife disc assembly, and inside of hopper and door, then cover shaft with a light film of vegetable oil.

CAUTION

Do not permit water or moisture to remain on or in the hub, shaft, or the rear opening in the housing. This condition will result in rusting which will eventually destroy the rear end components and shaft.

KNIFE SHARPENING:

Occasional touching up along the edges of the knife with a honing stick will keep cutting operations at a high performance.

NOTE:

As a word of caution, please do not tamper with the adjustment of the Pusher Plate Stop P-1018 which is set correctly at the factory to prevent the Pusher Plate P-1003, from touching the internal moving parts.

With proper care and maintenance, your Vegetable Slicer attachment, made with care and experience, will provide you with highly satisfactory results for many years.

PART NUMBER LISTINGVS-888H HOUSING

P-1001 Housing  
P-1001A Oilite Bushing for Housing  
P-1004 Latch Screw  
P-1005 Latch (includes set screw)  
P-1005A Latch Screw  
P-1007 Knife Disc Lock  
P-1008 Hose Piece or Housing Hub (includes locating pin)  
P-1009 Flat Head Machine Screw (6 screws)  
P-1010 Knife Lock Screw  
P-1011 Fiber Spacer

VS-1200KDS KNIFE DISC

P-571 "S" Knife  
P-1032 Pin  
P-1021 Shaft  
P-1021A Key  
P-1020 Gauge Plate Assembly (Plate and bushing)  
P-1022 Knife Adjusting Nut  
P-1023 Tension Spring  
P-1024 Lock Nut or Thrust Bearing  
P-1571 Knife & Shaft Assembly (includes key)

VS-1200DH DISC HOLDER

P-1025 Disc Holder Assembly (holder, studs, shaft)  
P-1026 collar or Thrust Bearing for Disc Holder & Straight Knife Disc (includes set screw)  
P-1026A Set Screw  
P-1030 Disc Holder Studs for P-1025  
P-1031 Center Pin for P-1025  
P-1110 S/S Shredder Plate - 1/2  
P-1120 S/S Shredder Plate - 5/16  
P-1130 S/S Shredder Plate - 1/4  
P-1140 S/S Shredder Plate - 3/16  
P-1150 S/S Shredder Plate - 3/32  
P-1160 S/S Shredder Plate - 5/64  
P-1170 S/S Grater Plate

VS-888D DOOR

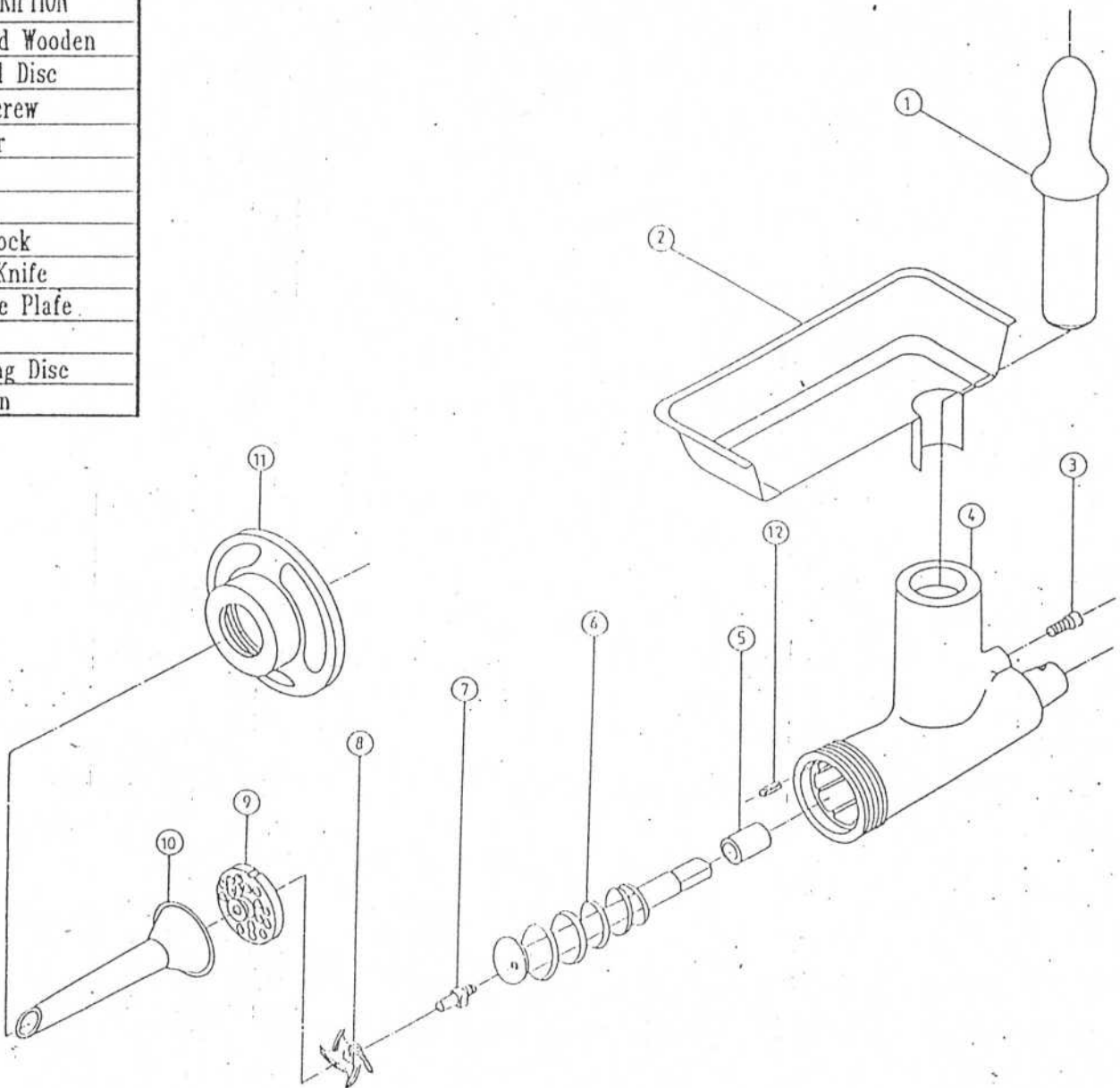
P-1002 Door opening  
P-1012 Upper Hinge Pin (long)  
P-1013 Lower Hinge Pin (short)  
P-1014 Latch Pin

VS-888P PUSHER PLATE

P-1003 Pusher Plate  
P-1017 Jam Nut (received assembled)  
P-1018 Cap Screw together  
P-1035 Round Pin  
P-1036 Bullet Pin



P. OPTIONAL ACCESSORIES: Assembly drawings



NO.	ITEM NO.	QTY.	DESCRIPTION
1.	VS-1201	1	Antisand Wooden
2.	VS-1202	1	Material Disc
3.	VS-1203	1	Lock Screw
4.	VS-1204	1	Cylinder
5.	VS-1205	1	Bush
6.	VS-1206	1	Screw
7.	VS-1207	1	Knife Lock
8.	VS-1208	1	Knock Knife
9.	VS-1209	1	Pressure Plafe
10.	VS-1210	1	Hopper
11.	VS-1211	1	Adjusting Disc
12.	VS-1212	1	Lock Pin

