Proiect Name:

Model #:

SIS#:

Location:

AIA#:

Globe

™ 60 Quart Planetary Floor Mixer

Item #: Quantity:

# Globe 60 Quart Planetary Floor Mixer

## Value, Performance and **Durability!**

This award-winning mixer features 3 fixed speeds and front-mounted touch pad controls with a digital timer.





### Model

□ SP60

#### **Standard Features**

- Powerful 3 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Three fixed speeds
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in, fully welded ingredient chute
- Safety interlocked bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug

#### **Standard Accessories/Attachments**

- 60 qt (#304 series) stainless steel bowl
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet
- Bowl truck

#### Warrantv

Two years parts and one year labor

#### **Optional Accessories/Attachments**

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel dough hook
- Stainless steel whip
- Bowl scraper
- Additional bowl truck
- 30 gt adapter kit
- 40 qt adapter kit
- Extended warranty
- To select options see back

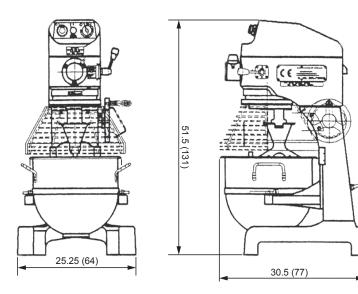
Date:

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Approved by:

# *flobe*) 60 Quart Planetary Floor Mixer



Drawings available through KCL at www.kclcad.com.

| SPECIFICATIONS |       |                        |         |                      |                  |   |                |                            |                     |                |                   |                      |
|----------------|-------|------------------------|---------|----------------------|------------------|---|----------------|----------------------------|---------------------|----------------|-------------------|----------------------|
| Model          | Motor | Volts                  | Amps    | Transmission<br>Type | Capacity         | Controls                                  | Agitato<br>1st | or Speeds (I<br><b>2nd</b> | RPMs)<br><b>3rd</b> | Attachm<br>1st | ent Speeds<br>2nd | (RPMs)<br><b>3rd</b> |
| SP60           | 3 HP  | 220/60/1*<br>208/60/3* | 23<br>9 | Gear                 | 60 qt / 57 liter | Front-mounted digital<br>controls & timer | 73             | 120                        | 267                 | 49             | 82                | 181                  |

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. Single phase NEMA L6-30P () Three phase NEMA L15-20P ()
\*Specify voltage when ordering.

#### DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. *This product ships on a pallet. Freight class 85.* 

| Model | <b>Overall Dimensions</b>    | Net Weight | Shipping Dimensions        | Shipping Weight |
|-------|------------------------------|------------|----------------------------|-----------------|
| SP60  | 25.25" w x 30.5" d x 51.5" h | 572 lbs    | 46" w x 48" d x 65" h      | 690 lbs         |
|       | (64 cm x 77 cm x 131 cm)     | (260 kg)   | (122 cm x 122 cm x 165 cm) | (313 kg)        |

Mixer is constructed of a rigid cast iron body with front-mounted touch pad controls and 60-minute digital timer with last-batch recall. Mixer has 3 HP custom built motor with overload protection and gear-driven, high-torque, permanently lubricated transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes standard with 60 qt. stainless steel bowl, aluminum flat beater, stainless steel bowl truck and wire whip, aluminum dough hook and non-slip rubber feet. Interlocked with removable stainless steel bowl guard with fully welded ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two year parts and one-year labor warranty.

#### **OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS**

| MIXER:<br>XXBOWL-60 60 qt stainless steel bowl<br>XXBEAT-60 Alum. flat beater<br>XXBEAT-60SS S/S flat beater<br>XXHOOK-60 Alum. dough hook<br>XXHIP-60 S/S wire whip<br>XXHDWHIP60-4 Heavy-duty 4 mm<br>S/S wire whip<br>XXHDWHIP60-5 Heavy-duty 5 mm<br>S/S wire whip<br>XXSCRP-60 scraper with mounting kit<br>XXACC30-60 Adapter kit - 30 qt<br>bowl, hook, beater and whip<br>XXACC40-60 Adapter kit - 40 qt<br>bowl, hook, beater and whip<br>XXACC40-60 60 qt heavy-duty<br>bowl truck | housing only (no plates included-must<br>select from plates listed on this sheet)<br>XASP Adjustable slicing plate (veg. only)<br>XPH Plate holder<br>Shredding Plates:<br>XSP332* 3/32" (2.3 mm)<br>XSP316* 3/16" (4.7 mm)<br>XSP14* 1/4" (6.3 mm)<br>XSP14* 1/4" (6.3 mm)<br>XSP12* 1/2" (12.7 mm)<br>XGP* Grating plate<br>*Only 1 plate holder required<br>XMCA-SS Meat grinder sssembly<br>(Polished stainless steel cylinder, worm<br>gear, ring, and s/s pan. Includes knife, | <ul> <li>XXCK Chopper knife for XMCA-SS</li> <li>Chopper Plate Sizes Available:</li> <li>CP02-12 1/16" (2 mm)</li> <li>CP04-12 5/32" (4 mm)</li> <li>CP05-12 3/16" (5 mm)</li> <li>CP06-12 1/4" (6 mm)</li> <li>CP08-12 5/16" (8 mm)</li> <li>CP10-12 3/8" (10 mm)</li> <li>CP12-12 1/2" (12 mm)</li> <li>CP14-12 9/16" (14 mm)</li> <li>CP16-12 5/8" (16 mm)</li> <li>CP18-12 11/16" (18 mm)</li> <li>CP00-12 Stuffing plate</li> <li>XST12 1/2" Stuffing tube (mutton)</li> <li>XST34 3/4" Stuffing tube (pork)</li> </ul> | <ul> <li>FACTORY INSTALLED OPTION:<br/>XXCORR-60 Correctional package,<br/>includes tamper resistant external<br/>fasteners.</li> <li>EXTENDED WARRANTY<br/>SP-XD4060 Extended warranty for<br/>SP60 mixer, extends factory warranty<br/>to 2 years. Available only at time<br/>of purchase.</li> </ul> |
|--|--|--|---|
|  | 3/16" plate, and pusher)   |  |   |

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