

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



# 60 Quart Planetary Pizza Floor Mixer

**Robust size and power  
for handling pizza dough!**

*Features two fixed speeds and operator-friendly power bowl lift.*



## Model

☐ SP62P — Pizza Mixer

## Standard Features

- Powerful 3 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Two fixed speeds
- Handles up to 50 lbs. of flour (80 lb. batch size)
- Permanently lubricated oil bath transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Stainless steel, interlocking bowl guard with built-in, fully welded ingredient chute
- Safety interlocked power bowl lift
- Heavy duty bowl truck (pictured)
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug
- Auto shut off, for operator safety plus motor and transmission protection

## Standard Accessories/Attachments

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

## Warranty

- Two years parts and one year labor

## Optional Attachments/Accessories

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Aluminum flat beater
- Stainless steel wire whip
- Additional bowl truck
- Correctional package
- Extended warranty

*To select options see back*



AutoQuotes

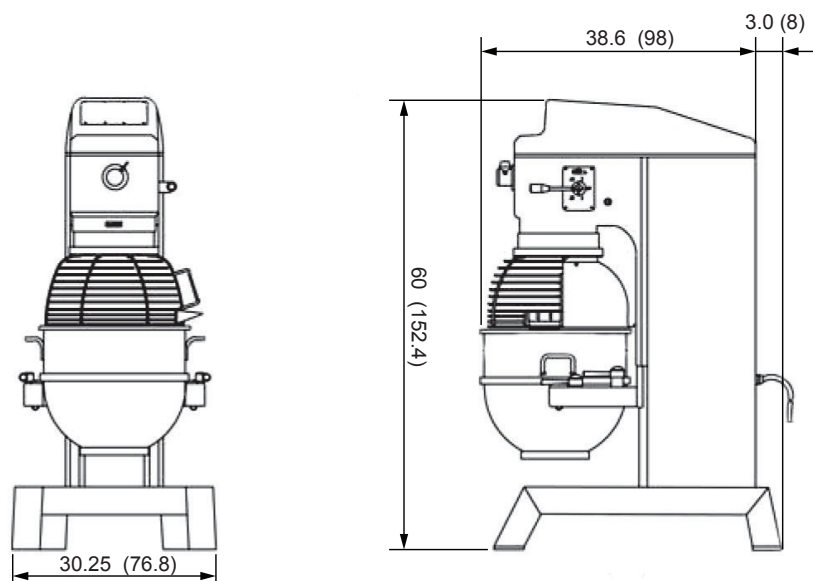
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

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# 60 Quart Planetary Pizza Floor Mixer

**SP62P**



Drawings available through KCL at [www.kclcad.com](http://www.kclcad.com).

## SPECIFICATIONS

| Model                     | Motor | Volts    | Amps | Transmission Type | Capacity         | Controls                                  | Power Bowl Lift | Agitator Speeds (RPMs) |        | Attachment Speeds (RPMs) |        |
|---------------------------|-------|----------|------|-------------------|------------------|---|-----------------|------------------------|--------|--------------------------|--------|
|                           |       |          |      |                   |                  |   |                 | First                  | Second | First                    | Second |
| <b>SP62P</b><br>(1 Phase) | 3 HP  | 220/60/1 | 18   | Gear              | 60 qt / 57 liter | Digital, front mounted timer and controls | 1/8 HP Motor    | 56                     | 98     | 64                       | 110    |
| <b>SP62P</b><br>(3 Phase) | 3 HP  | 208/60/3 | 12   | Gear              | 60 qt / 57 liter |   |                 |                        |        |                          |        |

**Cord & Plug:** Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. Single phase NEMA L6-20P (1) Three phase NEMA L15-20P (2)

*\*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        | Overall Dimensions  | Net Weight          | Shipping Dimensions                                 | Shipping Weight       |
|--------------|---|---------------------|---|-----------------------|
| <b>SP62P</b> | 30.25" w x 41.6" d x 60" h<br>(76.83 cm x 105.66 cm x 152.4 cm) | 980 lbs<br>(444 kg) | 48" w x 48" d x 76" h<br>(122 cm x 122 cm x 193 cm) | 1,228 lbs<br>(556 kg) |

Mixer is constructed of a rigid cast iron body with front-mounted touch pad controls and 60-minute digital timer. Mixer has 3 HP custom built motor with overload protection and gear-driven, high torque permanently lubricated 2 speed transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes standard 60 qt. stainless steel bowl, stainless steel bowl truck and wire whip, aluminum dough hook and non-slip rubber feet. Interlocked with 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:

- ☐ **XXBOWL-62** 60 qt. stainless steel (S/S) bowl
- ☐ **XXBEAT-62** Alum. flat beater
- ☐ **XXHOOK-62** Alum. dough hook
- ☐ **XXWHIP-62** S/S wire whip
- ☐ **XBTRUCK-62** Heavy-duty bowl truck

### HUB:

- ☐ **XVSGH 9"** Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)
- ☐ **XASP** Adjustable slicing plate (for vegetables only)

### ☐ XPH Plate holder

#### Shredding Plates:

- ☐ **XSP332\*** 3/32" (2.3 mm)
- ☐ **XSP316\*** 3/16" (4.7 mm)
- ☐ **XSP14\*** 1/4" (6.3 mm)
- ☐ **XSP516\*** 5/16" (7.9 mm)
- ☐ **XSP12\*** 1/2" (12.7 mm)
- ☐ **XGP\*** Grating plate
- \*Only 1 plate holder required*
- ☐ **XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher.)

### ☐ XXCK Chopper knife for XMCA-SS

#### Chopper Plate Sizes Available:

- ☐ **CP02-12** 1/16" (2 mm)
- ☐ **CP04-12** 5/32" (4 mm)
- ☐ **CP05-12** 3/16" (5 mm)
- ☐ **CP06-12** 1/4" (6 mm)
- ☐ **CP08-12** 5/16" (8 mm)
- ☐ **CP10-12** 3/8" (10 mm)
- ☐ **CP12-12** 1/2" (12 mm)
- ☐ **CP14-12** 9/16" (14 mm)
- ☐ **CP16-12** 5/8" (16 mm)
- ☐ **CP18-12** 11/16" (18 mm)
- ☐ **CP00-12** Stuffing plate

### ☐ XST12 1/2" Stuffing tube (mutton)

### ☐ XST34 3/4" Stuffing tube (pork)

☐ **FACTORY INSTALLED OPTION:**  
**XXCORR-62** Correctional package, includes tamper resistant external fasteners.

☐ **EXTENDED WARRANTY**  
**SP-XDSPL** Extended warranty for SP62P mixer, extends factory warranty to 2-years. **Available only at time of purchase.**