Globe 30 Quart Planetary Floor

Model #:

Mixers

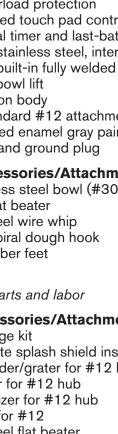
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Item #:

GLOBE FOOD EQUIPMENT COMPANY

Globe® 30 Quart Planetary Floor Mixers

SP30 / SP30P



The Perfect Mix of Value, **Performance & Durability**

Features front mounted touch pad control panel with 60-minute digital timer!



Model SP30

SP30P - Pizza Mixer

Quantity:

Standard Features

- Powerful custom built motors 1HP Model SP30 1-1/2HP Model SP30P
- 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 60minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- 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

- 30 at stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty

Two years parts and labor

Optional Accessories/Attachments

- Seismic flange kit
- Polycarbonate splash shield insert
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter for #12
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20 gt. adapter kit
- Extended warranty

To select options, see complete list on back

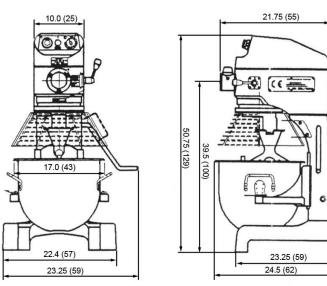
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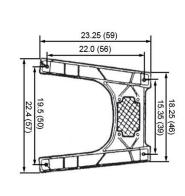
Date:

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

SP30 / SP30P

30 Quart Planetary Floor Mixers





UNIT: INCHES (CM)

3.0 (8)

72.0 (183)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS												
	Transmission			Agitator Speeds (RPMs)			Attachment Speeds (RPMs)					
Model	Model Motor	Volts Ar	Amps	nps Type	Capacity	Controls	1st	2nd	3rd	1st	2nd	3rd
SP30	1 HP	115/60/1	16	Gear	31.7 qt	Front-mounted digital controls & timer	92 164	164	317	62	111	215
SP30P	1-1/2 HP	220/60/1	12		30 liter			104				

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. SP30 NEMA 5-20P (...) & SP30P NEMA 6-20P (...)

DIMENSIONS SHIPPING INFORMATION							
Carton reinforced 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	Base Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight		
SP30/ SP30P	22.4" W x 23.25" D (57 cm x 59 cm)	23.25" W x 24.5" D x 50.75" H (59 cm x 63 cm x 129 cm)	396 lbs (180 kg)	46" W x 48" D x 64" H (122 cm x 122 cm x 163 cm)	565 lbs (256 kg)		

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has either 1 or 1-1/2 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 with 30 qt stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral 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 labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

MIXER: XXSEISMIC KIT-MD Seismic kit XXBGSHIELD-30 Bowl guard shield XXBOWL-30 30 qt stainless steel (S/S) bowl	HUB: XVSGH 9" Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet) XASP Adjustable slicing plate	Collished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher)	CP18-12 11/16" (18 mm) CP00-12 Stuffing plate XST12 1/2" Stuffing tube (mutton) XST34 3/4" Stuffing tube (pork)		
 XXBEAT-30 Alum. flat beater XXBEAT-30SS S/S flat beater XXHOOK-30 Alum. spiral dough hook XXHIP-30 S/S wire whip XXHDWHIP30-4 Heavy-duty 4 mm S/S wire whip XXSCRP-30 scraper with mounting kit XXACC20-30 Adapter kit - 30 qt bowl, hook, beater and whip 	<pre>(for vegetables only) XPH Plate holder - *only 1 required L00670 Meat Tenderizer attachment L00783 Strip Cutter attachment 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</pre>	→ 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)	 FACTORY INSTALLED OPTION: XXCORR-30 Correctional package for SP30. Includes tamper resistant external fasteners. XXCORR-30P Correctional package for SP30P. Includes tamper resistant external fasteners. EXTENDED WARRANTY SP-XD2530 Extended warranty for SP30/SP30P mixers, extends factory warranty to 3 years. Available only at time of purchase. 		

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