Globe® 20 Quart Planetary Bench Mixer

The Perfect Mix of Value, Performance & Durability

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

Model
- SPC20

Standard Features
- Powerful 1/2 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
- 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
- 20-qt. 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
- Mixer sanitation cover
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 10-qt. adapter kit
- 12-qt. adapter kit
- Mixer table with undershelf

To select options, see complete list on back
20 Quart Planetary Bench Mixer

SPC20

SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model</th>
<th>Motor</th>
<th>Volts</th>
<th>Amps</th>
<th>Transmission Type</th>
<th>Capacity</th>
<th>Controls</th>
<th>Agitator Speeds (RPMs)</th>
<th>Attachment Speeds (RPMs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPC20</td>
<td>1/2 HP</td>
<td>115/60/1</td>
<td>6</td>
<td>Gear</td>
<td>20 qt</td>
<td>Front-mounted digital controls &amp; timer</td>
<td>1st: 104</td>
<td>1st: 59</td>
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</tbody>
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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 Wt | Shipping Dimensions | Shipping Wt |
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<tr>
<td>SPC20</td>
<td>16&quot; W x 17&quot; D</td>
<td>18.25&quot; W x 19.5&quot; D x 34.5&quot; H</td>
<td>199 lbs.</td>
<td>32&quot; W x 40&quot; D x 48&quot; H</td>
<td>270 lbs.</td>
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Mixer is constructed of a rigid cast iron body with front-mounted controls and a digital 60-minute timer with last-batch recall. Mixer has a 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 20 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked, removable stainless steel bowl guard with fully welded on ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two-year parts labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

MIXER:
- XXSEISMIC KIT-SM Seismic kit
- XXBGSHIELD-20 Bowl guard shield
- MC-SP20 Mixer sanitation cover
- XXBOWL-20 20 qt. stainless steel (S/S)bowl
- XXBEAT-20 Alum. flat beater
- XXBEAT-20SS S/S flat beater
- XXHOOK-20 Alum. dough hook
- XXHOOK-20SS S/S dough hook
- XXWHIP-20 S/S wire whip
- XXWHIP-20-20 2.8 mm S/S wire whip
- XXSCRP-20 scraper with mounting kit
- XXACC10-20 Adapter kit - 10 qt bowl, hook, beater and whip
- XXACC12-20 Adapter kit - 12 qt bowl, hook, beater and whip
- XXPASTRY-20 Alum. pastry knife
- XTable S/S countertop mixer table with under shelf (30”W x 24”D x 24”H)

HUB:
- XXVSGH 9” Slicer/Shredder/Grater housing only (no plates included—must select from plates listed on this sheet)
- XXASSEMBLY Slicer/Shredder/Grater housing only (no plates included—must select from plates listed on this sheet)
- XXSP20 Adapter kit - 20 qt bowl, hook, beater and whip
- XXSP316* 3/16” (4.7 mm)
- XXSP314* 1/4” (6.3 mm)
- XXSP516* 5/16” (7.9 mm)
- XXSP12* 1/2” (12.7 mm)
- XGP* Grating plate
- XMCA-SS Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s part. Includes knife, 3/16” plate, and pusher.)
- XXCK Chopper knife for XMCA-SS
- 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)
- CP06-12 Stuffing plate
- XST12 1/2” Stuffing tube (mutton)
- XST34 3/4” Stuffing tube (pork)

FACTORY INSTALLED OPTION:
- XXCORR-20 Correctional package, includes tamper resistant external fasteners.

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P