25 Quart Planetary Bench Mixer

The Perfect Mix of Value, Performance & Durability

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

Model:
- SPC25

Standard Features:
- Powerful 3/4 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:
- 25-qt. stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty:
- Two year parts and labor

Optional Accessories:
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 10-qt. adapter kit
- Mixer table with undershelf

To select options, see complete list on back

Approved by: ____________________________ Date: ________________
25 Quart Planetary Bench Mixer

SPC25

DIMENSIONS | SHIPPING INFORMATION

Cartons are 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
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SPC25 | 19” w x 18.45” d (48 cm x 47 cm) | 24” w x 23’” d x 36.25” h (61 cm x 58 cm x 92 cm) | 264 lbs (120 kg) | 32” w x 40” d x 49” h (81 cm x 102 cm x 125 cm) | 325 lbs (147 kg)

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 3/4 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 25 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, and 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 and labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

Mixer:
- XXBOWL-25 25 qt stainless steel (S/S) bowl
- XXBEAT-25 Alum. flat beater
- XXBEAT-25SS S/S flat beater
- XXHOOK-25 Aluminum dough hook
- XXHOOK-25SS S/S dough hook
- XXWHIP-25 S/S wire whip
- XXWHIPS4-25 Heavy-duty 4 mm S/S wire whip
- XXACC10-25 Adapter kit - 10 qt bowl, hook, beater and whip
- XTable S/S countertop mixer table with under shelf (30” W x 24” D x 24” H)
- XXSCRAP-25 Bowl scraper (incl. mounting kit)

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 “only 1 required”

Shredding Plates:
- XSP332 3/32” (2.3 mm)
- XSP316 3/16” (4.7 mm)
- XSP14 1/4” (6.3 mm)
- XSP16 5/16” (7.9 mm)
- XSP12 1/2” (12.7 mm)
- XGP Grating plate

- 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)
- CP20-12 Stuffing plate
- XST12 1/2” Stuffing tube (mutton)
- XST34 3/4” Stuffing tube (pork)

FACTORY INSTALLED OPTION: XCORR-25 Correctional package, includes tamper resistant external fasteners.