GLOBE FOOD EQUIPMENT COMPANY

Project Name: __________________________ AIA#: ______
Model #: __________________________ Location: __________________________
SIS#: __________________________ Item #: __________________________ Quantity: ______

30 Quart Planetary Floor Mixer

The Perfect Mix of Value, Performance & Durability

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

Model
☐ SPC30  ☐ SPC30P - Pizza Mixer

Standard Features
- Powerful custom built motors
  1HP   Model SPC30
  1-1/2HP   Model SPC30P
- 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
- 30-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 year 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 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20-qt. adapter kit

To select options, see complete list on back

Approved by: __________________________ Date: ______


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30 Quart Planetary Floor Mixer  

**SPC30 / SPC30P**

**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>SPC30</td>
<td>1 HP</td>
<td>115/60/1</td>
<td>16</td>
<td>Gear</td>
<td>31.7 qt</td>
<td>Front-mounted digital</td>
<td>92</td>
<td>62</td>
</tr>
<tr>
<td>SPC30P</td>
<td>1-1/2 HP</td>
<td>220/60/1</td>
<td>12</td>
<td>Gear</td>
<td>30 liter</td>
<td>controls &amp; timer</td>
<td>164</td>
<td>215</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Model</th>
<th>Base Foot Print</th>
<th>Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPC30</td>
<td>22.4” W x 23.25” D (57 cm x 59 cm)</td>
<td>23.25” W x 24.5” D x 50.75” H (59 cm x 63 cm x 129 cm)</td>
<td>396 lbs (180 kg)</td>
<td>46” W x 48” D x 64” H (122 cm x 122 cm x 163 cm)</td>
<td>565 lbs (256 kg)</td>
</tr>
<tr>
<td>SPC30P</td>
<td>22.4” W x 23.25” D (57 cm x 59 cm)</td>
<td>23.25” W x 24.5” D x 50.75” H (59 cm x 63 cm x 129 cm)</td>
<td>396 lbs (180 kg)</td>
<td>46” W x 48” D x 64” H (122 cm x 122 cm x 163 cm)</td>
<td>565 lbs (256 kg)</td>
</tr>
</tbody>
</table>

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, and 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
  - XXBEAT-30 Alum. flat beater
  - XXBEAT-30S S/S flat beater
  - XXHOOK-30 Alum. spiral dough hook
  - XXWHIP-30 S/S wire whip
  - XXHDWHIP30-4 Heavy-duty 4 mm wire whip
  - XXSCRP-30 scraper with mounting kit
  - XXACC20-30 Adapter kit - 30 qt bowl, hook, beater and whip

- **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
  - L00670 Meat Tenderizer attachment
  - L00783 Strip Cutter attachment

- **Shredding Plates:**
  - XSP322* 3/32” (2.3 mm)
  - XSP316* 3/16” (4.7 mm)
  - XSP14* 1/4” (6.3 mm)
  - XSPS16* 5/16” (7.9 mm)
  - XSP12* 1/2” (12.7 mm)

- **Grating Plate:**
  - XGP

- **Meat Grinder Assembly:**
  - XMCA-SS Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16” plate, and pusher)

- **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)

- **Factory Installed Option:**
  - XXCORR-30P Correctional package for SPC30P. Includes tamper resistant external fasteners.