60 Quart Planetary Floor Mixer

The Perfect Mix of Value, Performance & Durability

This award-winning mixer features 3 fixed speeds and front-mounted touch pad controls with a digital timer.

Model

- SPC60

Standard Features

- Powerful 3 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
- Safety 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

- 60-qt. stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet
- Bowl truck

Warranty

- Two years parts and labor

Optional Accessories/Attachments

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel dough hook
- Stainless steel whip
- Bowl scraper
- Additional bowl truck
- 30-qt. adapter kit
- 40-qt. adapter kit

To select options see back

Approved by: ____________________________ Date: ____________________________

NSF
Intertek
AutoQuotes

GLOBE FOOD EQUIPMENT COMPANY

Globe® 60 Quart Planetary Floor Mixer

SPC60

Specifications are subject to change without notice.
60 Quart Planetary Floor Mixer

SPC60

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.

Model | Overall Dimensions | Net Weight | Shipping Dimensions | Shipping Weight
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SPC60 | 25.25" w x 30.5" d x 51.5" h (64 cm x 77 cm x 131 cm) | 572 lbs (260 kg) | 46" w x 48" d x 65" h (122 cm x 122 cm x 165 cm) | 690 lbs (313 kg)

Mixer is constructed of a rigid cast iron body with front-mounted touch pad controls and 60-minute digital timer with last-batch recall. Mixer has 3 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 standard with 60-qt. stainless steel bowl, aluminum flat beater, stainless steel bowl truck and wire whip, aluminum 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

HUB:
- XVSGH 9” Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)
- XASP Adjustable slicing plate (veg. only)
- XPH Plate holder

Shredding Plates:
- XSP32* 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 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-60 Correctional package, includes tamper resistant external fasteners.