Globe® 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
- 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 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: __________

**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.

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPC60</td>
<td>25.25&quot; W x 30.5&quot; D x 51.5&quot; H (64 cm x 77 cm x 131 cm)</td>
<td>572 lbs (260 kg)</td>
<td>46&quot; W x 48&quot; D x 65&quot; H (122 cm x 122 cm x 165 cm)</td>
<td>690 lbs (313 kg)</td>
</tr>
</tbody>
</table>

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 oil overhung 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:**
- **XSP322** 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

**FACTORY INSTALLED OPTION:**
- **XXCORR-60** Correctional package, includes tamper resistant external fasteners.

**Cord & Plug:** Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. Single phase NEMA L6-30P ✳ Three phase NEMA L15-20P ✳ *Specify voltage when ordering.

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Motor 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>SPC60</td>
<td>220/60/1*</td>
<td>23</td>
<td>Gear</td>
<td>60 qt / 57 liter</td>
<td>Front-mounted digital controls &amp; timer</td>
<td>73, 120, 267</td>
<td>49, 82, 181</td>
</tr>
</tbody>
</table>

572 lbs (260 kg)

690 lbs (313 kg)

Specifications are subject to change without notice.