60 Quart Planetary Pizza Floor Mixer

Robust size and power for handling pizza dough!

Features two fixed speeds and operator-friendly power bowl lift.

Model
- SPC62P — Pizza Mixer

Standard Features
- Powerful 3 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Two fixed speeds
- Handles up to 50 lbs. of flour (80 lb. batch size)
- Permanently lubricated oil bath transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Stainless steel, interlocking bowl guard with built-in, fully welded ingredient chute
- Safety interlocked power bowl lift
- Heavy duty bowl truck (pictured)
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug
- Auto shut off, for operator safety plus motor and transmission protection

Standard Accessories/Attachments
- 60-qt. stainless steel bowl (#304 series)
- Aluminum spiral dough hook
- Non-slip rubber feet
- Bowl truck

Warranty
- Two years parts and labor

Optional Attachments/Accessories
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Aluminum flat beater
- Stainless steel wire whip
- Additional bowl truck
- Correctional package

To select options see back

Approved by: ___________________________ Date: ________________
60 Quart Planetary Pizza Floor Mixer

**SPC62P**

**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. *This product ships on a pallet. Freight class 85.*

<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>SPC62P</td>
<td>30.25&quot; w x 41.6&quot; d x 60&quot; h  (76.83 cm x 105.66 cm x 152.4 cm)</td>
<td>980 lbs  (444 kg)</td>
<td>48&quot; w x 48&quot; d x 76&quot; h  (122 cm x 122 cm x 193 cm)</td>
<td>1,228 lbs  (556 kg)</td>
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**Mixer:**
- Constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer.
- Has 3 HP custom built motor with overload protection and gear-driven, high torque permanently lubricated 2 speed transmission consisting of heat-treated hardened steel alloy gears and shafts.
- Comes with 60 qt. stainless steel bowl, stainless steel bowl truck and wire whip, aluminum dough hook and non-slip rubber feet.
- Interlocked with stainless steel bowl guard with fully welded ingredient chute.
- Has #12 attachment hub and interlocked bowl lift.
- NSF and ETL listed.
- Two year parts and labor warranty.

**OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS**

- **Shredding Plates:**
  - XSP32* 3/32" (2.3 mm)
  - XSP16* 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
  
- **Foundation Plate:**
  - 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)
  - CP16-12 5/8" (16 mm)
  - CP18-12 11/16" (18 mm)
  - CP00-12 Stuffing plate

- **Factory Installed Option:**
  - XXCORR-62 Correctional package, includes tamper resistant external fasteners.

- **Adjustable Plate Holder:**
  - XST12 1/2" Stuffing tube (mutton)
  - XST34 3/4" Stuffing tube (pork)

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

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*Specify voltage when ordering.*

**Specifications are subject to change without notice.**

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**Drawings available through KCL at [www.kclcad.com](http://www.kclcad.com).**