Globe® 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

- SP62P — 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
- Extended warranty

To select options see back

Approved by: ______________________________ Date: ______________

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

SP62P

**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>Power</th>
<th>Agitator Speeds (RPMs)</th>
<th>Attachment Speeds (RPMs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP62P (1 Phase)</td>
<td>3 HP</td>
<td>220/60/1</td>
<td>18</td>
<td>Gear</td>
<td>60 qt / 57 liter</td>
<td>Digital, front mounted timer and controls</td>
<td>1/8 HP Motor</td>
<td>56</td>
<td>64</td>
</tr>
<tr>
<td>SP62P (3 Phase)</td>
<td>3 HP</td>
<td>208/60/3</td>
<td>12</td>
<td>Gear</td>
<td>60 qt / 57 liter</td>
<td></td>
<td></td>
<td>98</td>
<td>110</td>
</tr>
</tbody>
</table>

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.

**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>SP62P</td>
<td>30.25” w x 41.6” d x 60” h (76.83 cm x 105.66 cm x 152.4 cm)</td>
<td>980 lbs (444 kg)</td>
<td>48” w x 48” d x 76” h (122 cm x 122 cm x 193 cm)</td>
<td>1,228 lbs (556 kg)</td>
</tr>
</tbody>
</table>

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer. Mixer 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. Mixer comes standard 60 qt. stainless steel bowl, stainless steel bowl truck, aluminum dough hook and non-slip rubber feet. Interlocked with 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:**
- XXBOWL-62 60 qt. stainless steel (S/S) bowl
- XXBEAT-62 Alum. flat beater
- XXHOOK-62 Alum. dough hook
- XXWHIP-62 S/S wire whip
- XBTRUCK-62 Heavy-duty bowl truck

**Hub:**
- XXVSGH 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
- Shredding Plates:
  - XSP332 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 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)
- CP00-12 Stuffing plate

**XST12 1/2” Stuffing tube (mutton)**
**XST34 3/4” Stuffing tube (pork)**

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

**Extended Warranty**
- SP-XDSPL Extended warranty for SP62P mixer, extends factory warranty to 3 years. Available only at time of purchase.


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