10 Quart Planetary Bench Mixer

The Perfect Mix of Value, Performance & Durability

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

Globe® 10 Quart Planetary Bench Mixer

Model
☐ SP10

Standard Features
- Powerful 1/3 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
- 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
- 10 qt. (#304 series) stainless steel bowl
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty
- Two years parts and labor

Optional Accessories
- Seismic flange kit
- Polycarbonate splash shield insert
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer attachment for #12 hub
- Strip cutter attachment for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- Mixer table with undershelf
- Extended warranty

To select options, see complete list on back

Approved by: ____________________________ Date: ________________
10 Quart Planetary Bench Mixer

**SP10**

**DIMENSIONS & SHIPPING INFORMATION**

Carton 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 Wt</th>
<th>Shipping Dimensions</th>
<th>Shipping Wt</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP10</td>
<td>15” W x 15.5” D</td>
<td>16.3&quot; W x 17.7&quot; D x 31” H</td>
<td>135 lbs</td>
<td>32” W x 40” D x 42” H</td>
<td>245 lbs</td>
</tr>
</tbody>
</table>

**Cord & Plug:** Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P

**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>SP10</td>
<td>1/3 HP</td>
<td>115/60/1</td>
<td>5</td>
<td>Gear</td>
<td>10 qt</td>
<td>Front-mounted digital controls &amp; timer</td>
<td>104 194 353</td>
<td>59 110 201</td>
</tr>
</tbody>
</table>

**Mixer**

Mixed is constructed of a rigid cast iron body with front-mounted controls and a digital 60-minute timer with last-batch recall. Mixer has a 1/3 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 with 10 qt stainless steel bowl, aluminum flat beater, stainless steel wire whip, and aluminum dough hook and non-slip rubber feet. Interlocked with removable stainless steel bowl guard with fully welded on 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-SM Seismic kit
  - XXBGSHIELD-10 Bowl guard shield
  - XXBOWL-10 Stainless steel (S/S) bowl
  - XXBEAT-10 Aluminum flat beater
  - XXBEAT-10SS S/S flat beater
  - XXHOOK-10 Alum. spiral dough hook
  - XXHOOK-10SS S/S spiral dough hook
  - XXWHIP-10 S/S wire whip
  - XXWHIP-10-4 Heavy-duty 2 mm S/S wire whip
  - XXTable S/S countertop mixer with under shelf (30” W x 24” D x 24” H)

- **HUB:**
  - XVSGH 9" Slicer/Shredder/Grater housing only (no plates included—must select from plates listed on this sheet)
  - XSGCH Adjustable slicing plate (for vegetables only)
  - XPH Plate holder *only 1 required
  - L00670 Meat Tenderizer attachment
  - L00783 Strip Cutter attachment

- **Shredding Plates:**
  - XSP32" 3/32" (2.3 mm)
  - XSP36" 3/16" (4.7 mm)
  - XSP14" 1/4" (6.3 mm)
  - XSP16" 5/16" (7.9 mm)
  - XSP12" 1/2" (12.7 mm)

- **Grating Plate:**
  - XGP

- **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 3/32" (4 mm)
  - CP05-12 3/16" (5 mm)
  - CP06-12 1/4" (6 mm)
  - CP08-12 5/32" (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-10 Correctional package, includes tamper resistant external fasteners.

- **Extended Warranty**
  - SP-XD1020 Extended warranty for SP10 mixer, extends factory warranty to 3-years. Available only at time of purchase.