Globe®

10 Quart Planetary Bench Mixer

The Perfect Mix of Value, Performance & Durability

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

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 year parts and labor

Optional Accessories
- Slicer/shredder/grater for #12 hub
- Meat grinder 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

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.

<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'' w x 177'' 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 9 liter</td>
<td>Front-mounted digital controls &amp; timer</td>
<td>104 194 353</td>
<td>59 110 201</td>
</tr>
</tbody>
</table>

Mixer 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:
- Adjustable slicing plate
- Plate holder (for vegetables only)
- Plate holder (only 1 required)
- Shredding Plates:
  - XSP332* 3/32" (2.3 mm)
  - XSP316* 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
- XMCA-SS Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher.)
- Chopper knife for the XMCA-SS

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 2-years. Available only at time of purchase.