20 Quart Planetary Bench Mixer

The Perfect Mix of Value, Performance & Durability

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

Model

- SP20

Standard Features

- Powerful 1/2 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/Attachments

- 20 qt. stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty

- Two years parts and labor

Optional Accessories/Attachments

- Seismic flange kit
- Polycarbonate splash shield insert
- Mixer sanitation cover
- 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 spiral dough hook
- 10 qt. adapter kit
- 12 qt. adapter kit
- Mixer table with undershelf
- Extended warranty

To select options, see complete list on back
20 Quart Planetary Bench Mixer

**SP20**

**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>SP20</td>
<td>1/2 HP</td>
<td>115/60/1</td>
<td>6</td>
<td>Gear</td>
<td>20 qt</td>
<td>Front-mounted digital controls &amp; timer</td>
<td>104 194 353</td>
<td>59 110 201</td>
</tr>
</tbody>
</table>

**DIMENSIONS | SHIPING 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>SP20</td>
<td>16” W x 17” D</td>
<td>18.25” W x 19.5” D x 34.5” H</td>
<td>199 lbs</td>
<td>32” W x 40” D x 48” H</td>
<td>270 lbs</td>
</tr>
</tbody>
</table>

**OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS**

**MIXER:**
- XXSEISMIC KIT-SM Seismic kit
- XXBGSHIELD-20 Bowl guard shield
- MC-SP20 Mixer sanitation cover
- XXBOWL-20 20 qt. stainless steel (S/S)bowl
- XXBEAT-20 Alum. flat beater
- XXBEAT-20SS S/S flat beater
- XXHOOK-20 Alum. dough hook
- XXHOOK-20SS S/S dough hook
- XXWHIP-20 S/S wire whip
- XXWDWHIP20-4 Heavy-duty 2.8 mm S/S wire whip
- XXAWHIP-20 S/S Aileron (wing) whip
- XXSCRAP-20 scraper with mounting kit
- XXACC10-20 Adapter kit - 10 qt bowl, hook, beater and whip

**HUB:**
- XXACC12-20 Adapter kit - 12 qt bowl, hook, beater and whip
- XXPASTRY-20 Alum. pastry knife
- XXTable S/S countertop mixer table with under shelf (30” W x 24” D x 24” H)

**OPTIONS:**
- 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
- 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)
- XST04 3/4” Stuffing tube (pork)

**FACTORY INSTALLED OPTION:**
- XXCORR-20 Correctional package, includes tamper resistant external fasteners.

**EXTENDED WARRANTY**
- SP-XD1020 Extended warranty for SP20 mixer, extends factory warranty to 3 years. **Available only at time of purchase.**