30 Quart Planetary Floor Mixers

The Perfect Mix of Value, Performance & Durability

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

Model
- SP30
- SP30P - Pizza Mixer

Standard Features
- Powerful custom built motors
  - 1HP Model SP30
  - 1-1/2HP Model SP30P
- 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
- 30 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty
- Two year parts and labor

Optional Accessories/Attachments
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20 qt adapter kit
- Extended warranty

To select options, see complete list on back

Approved by: ________________________ Date: __________
30 Quart Planetary Floor Mixers

**SP30 / SP30P**

**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>SP30</td>
<td>1 HP</td>
<td>115/60/1</td>
<td>16</td>
<td>Gear</td>
<td>31.7 qt</td>
<td>Front-mounted digital controls &amp; timer</td>
<td>92</td>
<td>164</td>
</tr>
<tr>
<td>SP30P</td>
<td>1-1/2 HP</td>
<td>220/60/1</td>
<td>12</td>
<td>Gear</td>
<td>30 liter</td>
<td>Front-mounted digital controls &amp; timer</td>
<td>62</td>
<td>111</td>
</tr>
</tbody>
</table>

**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 Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP30</td>
<td>22.4&quot; w x 23.25&quot; d (57 cm x 59 cm)</td>
<td>23.25&quot; w x 24.5&quot; d x 50.75&quot; h (59 cm x 63 cm x 129 cm)</td>
<td>396 lbs (180 kg)</td>
<td>46&quot; w x 48&quot; d x 64&quot; h (122 cm x 122 cm x 163 cm)</td>
<td>565 lbs (256 kg)</td>
</tr>
<tr>
<td>SP30P</td>
<td>22.4&quot; w x 23.25&quot; d (57 cm x 59 cm)</td>
<td>23.25&quot; w x 24.5&quot; d x 50.75&quot; h (59 cm x 63 cm x 129 cm)</td>
<td>396 lbs (180 kg)</td>
<td>46&quot; w x 48&quot; d x 64&quot; h (122 cm x 122 cm x 163 cm)</td>
<td>565 lbs (256 kg)</td>
</tr>
</tbody>
</table>

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has either 1 or 1-1/2 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 30 qt stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook and non-slip rubber feet. Interlocked with removable 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**

- **XXBOWL-30**: 30 qt stainless steel (S/S) bowl
- **XXBEAT-30**: Alum. flat beater
- **XXBEAT-30SS**: S/S flat beater
- **XXHOOK-30**: Alum. spiral dough hook
- **XXWHIP-30**: Aluminum flat beater
- **XXBEAT-30SS**: Stainless steel wire whip
- **XXHOOK-30**: Aluminum spiral dough hook
- **XXWHIP-30**: Stainless steel wire whip
- **XXHOOK-30**: Alum. spiral dough hook
- **XXWHIP-30**: Stainless steel wire whip
- **XXSCRP-30**: Scraper with mounting kit
- **XXACC20-30**: Adapter kit - 30 qt bowl, hook, beater and whip

**HUB:**

- **XXVSGH**: 9" Slicer/Shredder/Grater housing only (no plates included—must select from plates listed on this sheet)
- **XXCHP**: Adjustable slicing plate for vegetables only
- **XXPH**: Plate holder *only 1 required*
- **Shredding Plates:**
  - **XXSPL332**: 3/32" (2.3 mm)
  - **XXSPL36**: 3/16" (4.7 mm)
  - **XXSPL14**: 1/4" (6.3 mm)
  - **XXSPL16**: 5/16" (7.9 mm)
  - **XXSPL12**: 1/2" (12.7 mm)
- **XXXP**: Grating plate
- **XXMCA-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-30**: Correctional package for SP30. Includes tamper resistant external fasteners.
- **XXCORR-30P**: Correctional package for SP30P. Includes tamper resistant external fasteners.

**EXTENDED WARRANTY**

- **SP-XD2530**: Extended warranty for SP30/SP30P mixers, extends factory warranty to 3 years. **Available only at time of purchase.**