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

- Seismic flange kit
- Polycarbonate splash shield insert
- 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

## 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>215</td>
</tr>
<tr>
<td>SP30P</td>
<td>1-1/2 HP</td>
<td>220/60/1</td>
<td>12</td>
<td></td>
<td>30 liter</td>
<td></td>
<td>164</td>
<td>317</td>
</tr>
</tbody>
</table>

**Cord & Plug:** Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. SP30 NEMA 5-20P & SP30P NEMA 6-20P

## 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</td>
<td>23.25&quot; W x 24.5&quot; D x 50.75&quot; H</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</td>
<td>23.25&quot; W x 24.5&quot; D x 50.75&quot; H</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>

Mixers are 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

- **Mixer:**
  - XXSEISMIC KIT-MD Seismic kit
  - XXBGSHIELD-30 Bowl guard shield
  - 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 S/S wire whip
  - XXWHIP30-4 Heavy-duty 4 mm S/S wire whip
  - XXSCRP-30 scraper with mounting kit
  - XXACC20-30 Adapter kit - 30 qt bowl, hook, beater and whip

- **HUB:**
  - XVSGH 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 - only 1 required

**Shredding Plates:**
- XSP3232* 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)

- 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)
- CP20-12 Stuffing plate
- XST12 1/2" Stuffing tube (mutton)
- XST34 3/4" Stuffing tube (pork)

**Factory Installed Option:**
- 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.

[Drawings available through KCL at www.kclcad.com.](http://www.kclcad.com)