40 Quart Planetary Floor Mixers

The Perfect Mix of Value, Performance & Durability

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

Model

- SP40

Standard Features

- Powerful custom built 2 HP 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

- 40 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 ck
**40 Quart Planetary Floor Mixers**

**SP40**

**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>
</table>
| SP40  | 25.25” W x 24.5” D  
(64 cm x 62 cm) | 25.25” W x 30.5” D x 51.5” H  
(64 cm x 77 cm x 131 cm) | 550 lbs  
(250 kg) | 46” W x 48” D x 65” H  
(122 cm x 122 cm x 165 cm) | 653 lbs  
(296 kg) |

**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>
</table>
| SP40  | 2 HP  | 220/60/1* | 208/60/3* | 12 | Gear | 42 qt  
40 liter | 74  
132  
272 | 52  
92  
190 |

**Cord & Plug:** Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. Single phase NEMA L6-30P* Three phase NEMA L15-20P

*Specify voltage when ordering

**OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS**

- **MIXER:**
  - XXSEISMIC KIT-MD Seismic kit
  - XXBGSHIELD-40 Bowl guard shield
  - XXBOWL-40 40qt stainless steel (S/S) bowl
  - XXBEAT-40 Alum. flat beater
  - XXBEAT-40SS S/S flat beater
  - XXHOOK-40 Alum. dough hook
  - XXWHIP-40 S/S wire whip
  - XXHDWHIP40-4 Heavy-duty 4 mm S/S wire whip
  - XXHDWHIP40-5 Heavy-duty 5 mm S/S wire whip
  - XXSCRUMP-40 Scraper with mounting kit
  - XXACC20-40 Adapter kit - 20 qt bowl, hook, beater and whip
  - XBTRUCK-40 Heavy-duty bowl truck HUB:
  - XVSGH 9” Slicer/Shredder/Grater housing only (no plates included—must select from plates listed on this sheet)
  - XAS Adjustable slicing plate (for vegetables only)
  - XPH 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)
    - 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)
  - **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)

- **XXCHOPPER** Chopper knife for XMCA-SS
  - **CP00-12** Stuffing plate
  - **XST12** 1/2” Stuffing tube (pork)
  - **XST34** 3/4” Stuffing tube (hog)

- **FACTORY INSTALLED OPTION:**
  - **XXCORR-40** Correctional package, includes tamper resistant external fasteners.

- **EXTENDED WARRANTY**
  - **SP-XD4060** Extended warranty for SP40 mixer, extends factory warranty to 3 years. *Available only at time of purchase.*

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has 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 40 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum 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.