This award-winning mixer features 3 fixed speeds and front-mounted touch pad controls with a digital timer.

Model
- SP60

Standard Features
- Powerful 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
- Safety 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
- 60 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet
- Bowl truck

Warranty
- Two years parts and labor

Optional Accessories/Attachments
- Seismic flange kit
- Polycarbonate splash shield insert
- 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 dough hook
- Stainless steel whip
- Bowl scraper
- Additional bowl truck
- 30 qt. adapter kit
- 40 qt. adapter kit
- Extended warranty

To select options see back
60 Quart Planetary Floor Mixers

**SP60**

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**DIMENSIONS | SHIPPING INFORMATION**

Reinforced carton 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>Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP60</td>
<td>25.25” W x 30.5” D x 51.5” H (64 cm x 77 cm x 131 cm)</td>
<td>572 lbs (260 kg)</td>
<td>46” W x 48” D x 65” H (122 cm x 122 cm x 165 cm)</td>
<td>700 lbs (317.5 kg)</td>
</tr>
</tbody>
</table>

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

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**OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS**

**MIXER:**
- XXSEISMIC KIT-MD Seismic kit
- XXBGSHIELD-60 Bowl guard shield
- XXBOWL-60 60 qt stainless steel bowl
- XXBEAT-60 Alum. flat beater
- XXBEAT-60SS S/S flat beater
- XXHOOK-60 Alum. dough hook
- XXWHIP-60 S/S wire whip
- XXDWHIP60-4 Heavy-duty 4 mm S/S wire whip
- XXDWHIP60-5 Heavy-duty 5 mm S/S wire whip
- XXSCRPR-60 scraper with mounting kit
- XXACC30-60 Adapter kit - 30 qt bowl, hook, beater and whip
- XXACC40-60 Adapter kit - 40 qt bowl, hook, beater and whip
- XBTRUCK-60 60 qt heavy-duty bowl truck

**HUB:**
- XVSGH 9” Slicer/Shredder/Grater housing only (no plates included—must select from plates listed on this sheet)
- XASP Adjustable slicing plate (veg. only)
- XPH Plate holder
- L00670 Meat Tenderizer attachment
- L00783 Strip Cutter attachment

**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)
- XXP* Grating plate

*Only 1 plate holder required

**XXMA-SA 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 XXMA-SA**

**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)

**FACTORY INSTALLED OPTION:**
- XXCORR-60 Correctional package, includes tamper resistant external fasteners.

**EXTENDED WARRANTY**
- SP-XD4060 Extended warranty for SP60 mixer, extends factory warranty to 3 years. *Available only at time of purchase.*

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*Specifications are subject to change without notice.