60 Quart Planetary Floor Mixers

The Perfect Mix of Value, Performance & Durability

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
- Slicer/shredder/grater for #12 hub
- Meat grinder 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
**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>SP60</td>
<td>3 HP</td>
<td>220/60/1* 208/60/3*</td>
<td>23</td>
<td>9</td>
<td>Gear</td>
<td>60 qt / 57 liter</td>
<td>Front-mounted digital controls &amp; timer</td>
<td>73 120 267</td>
</tr>
</tbody>
</table>

*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.*

**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&quot; w x 30.5&quot; d x 51.5&quot; h (64 cm x 77 cm x 131 cm)</td>
<td>572 lbs (260 kg)</td>
<td>46&quot; w x 48&quot; d x 65&quot; h (122 cm x 122 cm x 165 cm)</td>
<td>700 lbs (317.5 kg)</td>
</tr>
</tbody>
</table>

**Mixer**

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.

**Optional Mixer Accessories and Hub Attachments**

- **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
  - Shredding Plates:
    - XSP332 - 3/32" (2.3 mm)
    - XSP316 - 3/16" (4.7 mm)
    - XSP14 - 1/4" (6.3 mm)
    - XSP156 - 5/16" (7.9 mm)
    - XSP12 - 1/2" (12.7 mm)
  - XGP Grating plate
    - *Only 1 plate holder required*
  - 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" (4.7 mm)
    - CP06-12 1/4" (6 mm)
    - CP08-12 5/16" (7.9 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-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.*