**60 Quart Planetary Floor Mixer with Power Bowl Lift**

**Enhanced to handle a variety of mixes!**

Utilizing 4 speeds, operator-friendly power bowl lift and front-mounted touch pad control panel with digital timer and heavy duty transmission.

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**Model**

- SP62P-4

**Standard Features**

- Powerful 3 HP fixed speed custom built motor
- Direct gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Four fixed speeds
- Handles up to 50 lbs. of flour (80 lb. batch size)
- Safety interlocked power bowl lift
- Permanently lubricated oil bath transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Stainless steel, interlocking bowl guard with built-in, fully welded ingredient chute
- Heavy duty bowl truck (pictured)
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug
- Auto shut off, for improved protection of motor and transmission protection

**Standard Accessories/Attachments**

- 60 qt stainless steel bowl (#304 series)
- Aluminum spiral dough hook, flat beater and stainless steel whip
- Non-slip rubber feet
- Bowl truck

**Warranty**

- Two years parts and labor

**Optional Attachments/Accessories**

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Bowl Scraper
- Additional bowl truck
- Correctional package
- Extended warranty

*To select options see back*
### 60 Quart Planetary Floor Mixer

**SP62P-4**

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#### 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>Power Bowl Lift</th>
<th>Agitator Speeds (RPMs)</th>
<th>Attachment Speeds (RPMs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP62P-4 (1 Phase)</td>
<td>3 HP</td>
<td>220/60/1</td>
<td>18</td>
<td>Gear</td>
<td>60 qt / 57 liter</td>
<td>Digital, front mounted timer and controls</td>
<td>1/8 HP Motor</td>
<td>First</td>
<td>Second</td>
</tr>
<tr>
<td>SP62P-4 (3 Phase)</td>
<td>3 HP</td>
<td>208/60/3</td>
<td>12</td>
<td>Gear</td>
<td>60 qt / 57 liter</td>
<td>First</td>
<td>60</td>
<td>105</td>
<td>67</td>
</tr>
<tr>
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<td>Third</td>
<td>Third</td>
<td>Fourth</td>
<td>Fourth</td>
</tr>
</tbody>
</table>

#### 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>SP62P-4</td>
<td>30.25” w x 41.6” d x 60” h (76.83 cm x 105.66 cm x 152.4 cm)</td>
<td>980 lbs (444 kg)</td>
<td>48” w x 48” d x 76” h (122 cm x 122 cm x 193 cm)</td>
<td>1,228 lbs (556 kg)</td>
</tr>
</tbody>
</table>

Mixer is constructed of a rigid cast iron body with front-mounted controls, and 60-minute digital timer. Mixer has 3 HP custom built motor with overload protection and direct gear-driven, high torque permanently lubricated 4 speed transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes with 60 qt. stainless steel bowl, aluminum bowl truck and stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked with stainless steel bowl guard with fully welded ingredient chute. Mixer has #12 attachment hub and interlocked power 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:**
- XXBOWL-62 60 qt. stainless steel (S/S) bowl
- XXBEAT-62 Alum. flat beater
- XXHOOK-62 Alum. dough hook
- XXWHIP-62 S/S wire whip
- XBTRUCK-62 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 (for vegetables only)
- XPH Plate holder

**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
  
  *Only 1 plate holder required

**Grinding Plates:**
- 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:**
- XCHP Chopper knife for XMCA-SS

**Chopper Plate Sizes Available:**
- CP02-12 1/16” (2 mm)
- CP04-12 3/32” (4 mm)
- CP05-12 5/64” (5 mm)
- CP06-12 1/8” (6 mm)
- CP08-12 5/32” (8 mm)
- CP10-12 3/16” (10 mm)
- CP12-12 1/4” (12 mm)
- CP14-12 9/32” (14 mm)
- CP16-12 5/16” (16 mm)
- CP18-12 3/8” (18 mm)
- CP00-12 Stuffing plate

**Factory Installed Option:**
- XXCORR-62 Correctional package, includes tamper resistant external fasteners.

**Extended Warranty:**
- SP-XDSPL Extended warranty for SP62P mixer, extends factory warranty to 3 years. Available only at time of purchase.