

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



60 Quart Planetary Pizza Floor Mixer

**Robust size and power
for handling pizza dough!**

Features two fixed speeds and operator-friendly power bowl lift.



Model

SP62P — Pizza Mixer

Standard Features

- Powerful 3 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Two fixed speeds
- Handles up to 50 lbs. of flour (80 lb. batch size)
- 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
- Safety interlocked power bowl lift
- 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 operator safety plus motor and transmission protection

Standard Accessories/Attachments

- 60 qt. stainless steel bowl (#304 series)
- Aluminum spiral dough hook
- Non-slip rubber feet
- Bowl truck

Warranty

- Two years parts and labor

Optional Attachments/Accessories

- Seismic flange kit
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter for #12 hub
- Aluminum flat beater
- Stainless steel wire whip
- Additional bowl truck
- Correctional package
- Extended warranty

To select options see back

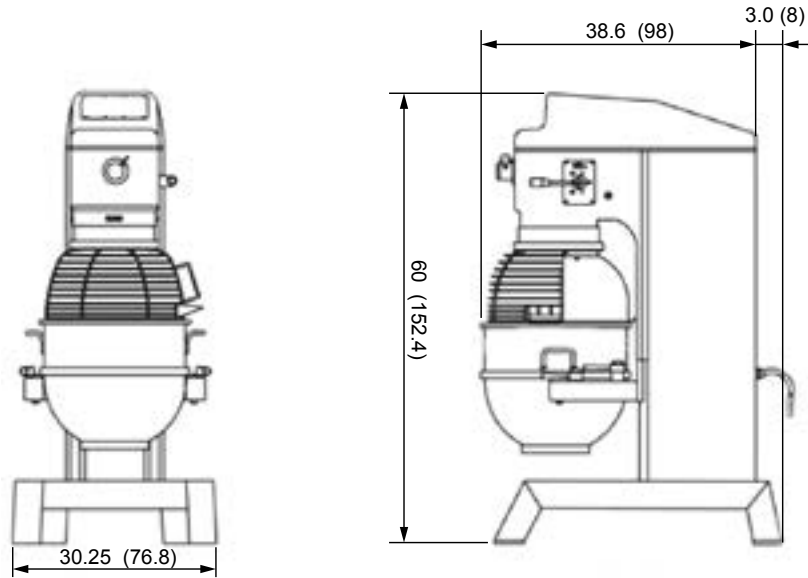


Approved by: _____ Date: _____



60 Quart Planetary Pizza Floor Mixer

SP62P



Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS

| Model | Motor | Volts | Amps | Transmission Type | Capacity | Controls | Power Bowl Lift | Agitator Speeds (RPMs) | | Attachment Speeds (RPMs) | |
|---------------------------|-------|----------|------|-------------------|------------------|---|-----------------|------------------------|--------|--------------------------|--------|
| | | | | | | | | First | Second | First | Second |
| SP62P (1 Phase) | 3 HP | 220/60/1 | 18 | Gear | 60 qt / 57 liter | Digital, front mounted timer and controls | 1/8 HP Motor | 56 | 98 | 64 | 110 |
| SP62P (3 Phase) | 3 HP | 208/60/3 | 12 | Gear | 60 qt / 57 liter | | | 56 | 98 | 64 | 110 |

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.*

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.**

| Model | Overall Dimensions | Net Weight | Shipping Dimensions | Shipping Weight |
|--------------|---|---------------------|---|-----------------------|
| SP62P | 30.25" W x 41.6" D x 60" H (76.83 cm x 105.66 cm x 152.4 cm) | 980 lbs (444 kg) | 48" W x 48" D x 76" H (122 cm x 122 cm x 193 cm) | 1,228 lbs (556 kg) |

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 gear-driven, high torque permanently lubricated 2 speed transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes standard 60 qt. stainless steel bowl, stainless steel bowl truck, 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 bowl lift. Mixer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

MIXER:

- XXSEISMIC KIT-LG** Seismic kit
- 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

- 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)

- 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" (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)
- CP00-12** Stuffing plate
- XST12** 1/2" Stuffing tube (mutton)

- XST34** 3/4" Stuffing tube (pork)

- 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.**