Globe® 60 Quart Planetary Pizza Floor Mixer

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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

Robust size and power for handling pizza dough!

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

Approved by: ____________________________ Date: ____________
60 Quart Planetary Pizza Floor Mixer

**SP62P**

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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>SP62P</td>
<td>30.25” W x 41.6” D x 60” H</td>
<td>980 lbs (444 kg)</td>
<td>48” W x 48” D x 76” H</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 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.

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**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

**Sp62p**

**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.)

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**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

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