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

To select options see back
**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&quot; w x 41.6&quot; d x 60&quot; h (76.83 cm x 105.66 cm x 152.4 cm)</td>
<td>980 lbs (444 kg)</td>
<td>48&quot; w x 48&quot; d x 76&quot; h (122 cm x 122 cm x 193 cm)</td>
<td>1,228 lbs (556 kg)</td>
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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 and 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 bowl lift. Mixer is NSF and ETL listed. Two year parts and labor warranty.

### 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
  - **XXWHP-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**
  - **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.

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*Specify voltage when ordering.*