80 Quart Planetary Floor Mixer

The Perfect Mix of Value, Performance & Durability

Features front mounted touch pad control panel with 60-minute digital timer!

Model

- SP80PL

Standard Features

- Powerful 3 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Four fixed speeds
- 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)
- Power bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug
- Automatic safety shut off, provides superior motor and transmission protection

Standard Accessories/Attachments

- 80 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 year parts and labor

Optional Attachments/Accessories

- Vegetable slicer for #12 hub
- Shredder/grater for #12 hub
- Meat grinder for #12 hub
- Aileron (wing) whip
- 40 qt adapter kit
- 60 qt adapter kit
- Bowl scraper
- Correctional package
- Extended warranty

To select options, see complete list on back
80 Quart Planetary Floor Mixer

SP80PL

**DIMENSIONS | SHIPPING INFORMATION**

Cartons are reinforced 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>Base Foot Print</th>
<th>Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP80PL</td>
<td>30.25” w x 36.5 d (77 cm x 93 cm)</td>
<td>30.25” w x 38.6” d x 62” h (77 cm x 98 cm x 156 cm)</td>
<td>1,003 lbs (455 kg)</td>
<td>48” w x 48” d x 76” h (122 cm x 122 cm x 193 cm)</td>
<td>1,270 lbs (575 kg)</td>
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Mixer is constructed of a rigid cast iron body with front-mounted 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 80 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, bowl truck, aluminum spiral 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**

- **XXBOWL-80** 80 qt stainless steel (S/S) bowl
- **XXBEAT-80** Alum. flat beater
- **XXBEAT-80SS** S/S flat beater
- **XXHOOK-80** Alum. dough hook
- **XXWHIP-80** S/S wire whip
- **XXHDWHIP80-4** Heavy-duty 4 mm S/S wire whip
- **XXAWHIP-80** 80 qt aileron whip
- **XXSCRP-80** scraper with mounting kit
- **XXACC40-80** Adapter kit - 40 qt bowl, hook, beater and whip
- **XXACC60-80** Adapter kit - 60 qt bowl, hook, beater and whip
- **XXVSGH** 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 -only 1 required
- **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
- **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 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-80 Correctional package, includes tamper resistant external fasteners.
- **EXTENDED WARRANTY**
  - SP-XXDSPL Extended warranty for SP80PL mixer, extends factory warranty to 3 years. **Available only at time of purchase.**