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

- Seismic flange kit
- Vegetable slicer for #12 hub
- Shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter 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

Approved by: ___________________________ Date: ___________________________
**80 Quart Planetary Floor Mixer**  
**SP80PL**

**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>SP80PL (3 Phase)</td>
<td>3 HP</td>
<td>208/60/3</td>
<td>12</td>
<td>Gear</td>
<td>80 qt 75.7 liter</td>
<td>Digital, front mounted timer &amp; controls</td>
<td>1/8 HP Motor</td>
<td>60 105</td>
<td>67 118</td>
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<td>176 310</td>
<td>198 349</td>
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**DIMENSIONS**

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&quot; W x 36.5 D (77 cm x 93 cm)</td>
<td>30.25&quot; W x 38.6&quot; D x 62&quot; H (77 cm x 98 cm x 156 cm)</td>
<td>1,003 lbs (455 kg)</td>
<td>48&quot; W x 48&quot; D x 76&quot; H (122 cm x 122 cm x 193 cm)</td>
<td>1,270 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**

- **HUB:**
  - XVSCH 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:
    - XSP32" S/S 3/32” (2.3 mm)
    - XSP316° 3/16” (4.7 mm)
    - XSP14° 1/4” (6.3 mm)
    - XSP16° 5/16” (7.9 mm)
    - XSP12° 1/2” (12.7 mm)
  - XGP* Grating plate
  - L00670 Meat Tenderizer attachment
  - L00783 Strip Cutter attachment

- **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-80 Correctional package, includes tamper resistant external fasteners.

- **EXTENDED WARRANTY**
  - SP-XDSPL Extended warranty for SP80PL mixer, extends factory warranty to 3 years. Available only at time of purchase.