	Project Name: _			AIA#:	
Model #:		Location:			
-		 · 	_		



Globe 20 Quart Planetary Bench Mixer

The Perfect Mix of Value. Performance & Durability

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









Model

☐ SP20

Standard Features

- Powerful 1/2 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Three fixed speeds
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- Interlocked bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug

Standard Accessories/Attachments

- 20 at. stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty

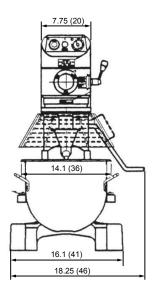
Two years parts and labor

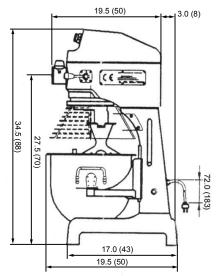
Optional Accessories/Attachments

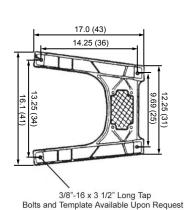
- Seismic flange kit
- Polycarbonate splash shield insert
- Mixer sanitation cover
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 10 qt. adapter kit
- 12 qt. adapter kit
- Mixer table with undershelf
- Extended warranty

To select options, see complete list on back

Approved by:	Date:
11 - 7	







UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS												
Model	Model Motor V	Volte	Volts Amps	Transmission Type Capacity	Controls	Agitator Speeds (RPMs)			Attachment Speeds (RPMs)			
Model					Capacity	Controls	1st	2nd	3rd	1st	2nd	3rd
SP20	1/2 HP	115/60/1	6	Gear	20 qt 19 liter	Front-mounted digital controls & timer	104	194	353	59	110	201

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P

DIMENSIO	DIMENSIONS SHIPPING INFORMATION								
	Carton 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.								
Model	Base Foot Print	Overall Dimensions	Net Wt	Shipping Dimensions	Shippping Wt				
SP20	16" W x 17" D (41 cm x 43 cm)	18.25" W x 19.5" D x 34.5" H (46 cm x 50 cm x 88 cm)	199 lbs (80 kg)	32" W x 40" D x 48" H (81 cm x 102 cm x 122 cm)	270 lbs (122 kg)				

Mixer is constructed of a rigid cast iron body with front-mounted controls and a digital 60-minute timer with last-batch recall. Mixer has a 1/2 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 20 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked, removable stainless steel bowl guard with fully welded on 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

■ XXBEAT-20 Alum. flat beater
☐ XXBEAT-20SS S/S flat beater
☐ XXHOOK-20 Alum. dough hook
☐ XXHOOK-20SS S/S dough hook
☐ XXJHOOK-20 Alum. J dough hook
☐ XXWHIP-20 S/S wire whip
☐ XXHDWHIP20-4 Heavy-duty 2.8 mm
S/S wire whip
☐ XXAWHIP-20 S/S Aileron (wing) whip
☐ XXSCRP-20 scraper with mounting kit
☐ XXACC10-20 Adapter kit - 10 qt bowl,
hook, beater and whip

☐ XXSEISMIC KIT-SM Seismic kit

☐ MC-SP20 Mixer sanitation cover

(S/S)bowl

☐ XXBOWL-20 20 qt. stainless steel

☐ XXBGSHIELD-20 Bowl guard shield

□ XXPASTRY-20 Alum. pastry knife □ XTable S/S countertop mixer table with under shelf (30" W x 24" D x 24" H
HUB:
☐ XVSGH 9" Slicer/Shredder/Grater
housing only (no plates included-mus
select from plates listed on this sheet
☐ XASP Adjustable slicing plate
(for vegetables only)
☐ XPH Plate holder -*only 1 required
☐ L00670 Meat Tenderizer attachment
☐ L00783 Strip Cutter attachment
Shredding Plates:

☐ XSP332* 3/32" (2.3 mm)

☐ XXACC12-20 Adapter kit - 12 qt bowl,

hook, beater and whip

☐ XSP14*	1/4"	(6.3 mm)					
■ XSP516*	5/16"	(7.9 mm)					
☐ XSP12*	1/2"	(12.7 mm)					
☐ XGP*	Grating	plate					
☐ XMCA-SS	Meat g	rinder assembly					
(Polished s	stainless	steel cylinder, worm					
gear, ring,	gear, ring, and s/s pan. Includes knife,						
3/16" plate	3/16" plate, and pusher.)						
☐ XXCK Ch	opper kr	nife for XMCA-SS					
Chopper Pla	ate Size	s 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)					

☐ 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-20 Correctional package, includes tamper resistant external fasteners.						
■ EXTENDED WARRANTY SP-XD1020 Extended warranty for SP20 mixer, extends factory warranty to 3 years. Available only at time						

2153 Dryden Rd., Dayton, OH 45439

☐ CP10-12 3/8"

☐ XSP316* 3/16"

(10 mm)

937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

of purchase.