

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



# 40 Quart Planetary Floor Mixers

*The Perfect Mix of Value,  
Performance & Durability*

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



## Model

SP40

## Standard Features

- Powerful custom built 2 HP 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 60-minute 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

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

## Warranty

- *Two year parts and labor*

## Optional Accessories/Attachments

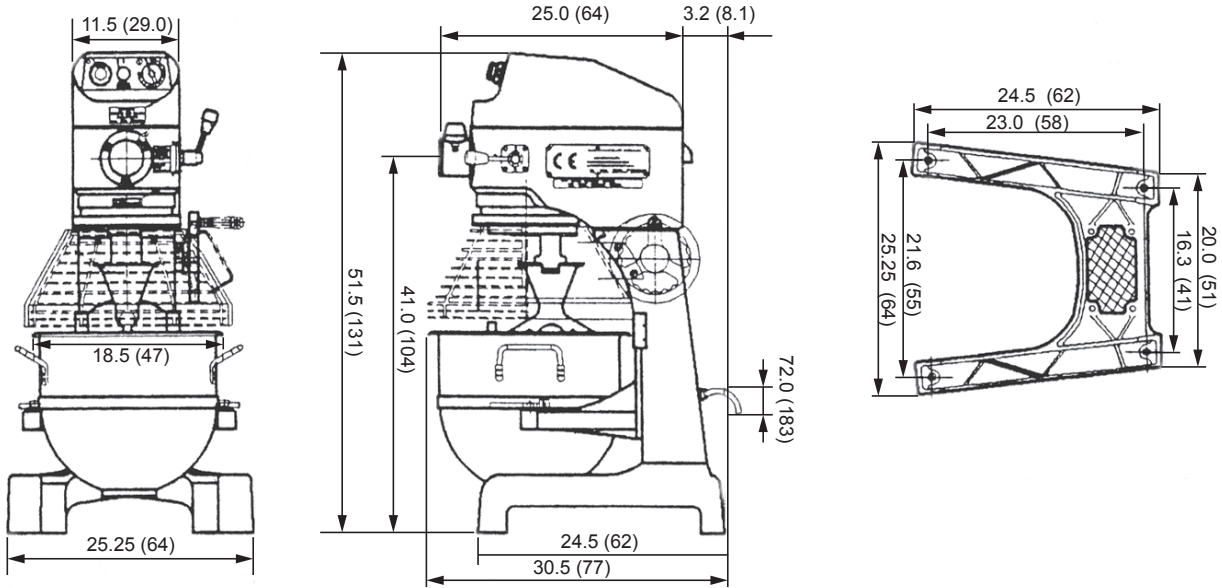
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20 qt adapter kit
- Extended warranty

*To select options, see complete list on back ck*



Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

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UNIT: INCHES (CM)

Drawings available through KCL at [www.kclcad.com](http://www.kclcad.com).

## SPECIFICATIONS

| Model | Motor | Volts                  | Amps    | Transmission Type | Capacity          | Controls                               | Agitator Speeds (RPMs) |     |     | Attachment Speeds (RPMs) |     |     |
|-------|-------|------------------------|---------|-------------------|-------------------|--|------------------------|-----|-----|--------------------------|-----|-----|
|       |       |                        |         |                   |                   |  | 1st                    | 2nd | 3rd | 1st                      | 2nd | 3rd |
| SP40  | 2 HP  | 220/60/1*<br>208/60/3* | 12<br>7 | Gear              | 42 qt<br>40 liter | Front-mounted digital controls & timer | 74                     | 132 | 272 | 52                       | 92  | 190 |

**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 (Ⓢ)

**\*Specify voltage when ordering**

## 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 Weight          | Shipping Dimensions                                 | Shipping Weight     |
|-------|---------------------------------------|--|---------------------|---|---------------------|
| SP40  | 25.25" w x 24.5" d<br>(64 cm x 62 cm) | 25.25" w x 30.5" d x 51.5" h<br>(64 cm x 77 cm x 131 cm) | 550 lbs<br>(250 kg) | 46" w x 48" d x 65" h<br>(122 cm x 122 cm x 165 cm) | 750 lbs<br>(339 kg) |

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has 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 40 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked with removable 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-40** 40qt stainless steel (S/S) bowl
- XXBEAT-40** Alum. flat beater
- XXBEAT-40SS** S/S flat beater
- XXHOOK-40** Alum. dough hook
- XXWHIP-40** S/S wire whip
- XXHDWHIP40-4** Heavy-duty 4 mm S/S wire whip
- XXHDWHIP40-5** Heavy-duty 5 mm S/S wire whip
- XXSCRIP-40** Scraper with mounting kit
- XXACC20-40** Adapter kit - 20 qt bowl, hook, beater and whip
- XBTRUCK-40** 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 -\*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" (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 (pork)
- XST34** 3/4" Stuffing tube (hog)
- FACTORY INSTALLED OPTION:**
  - XXCORR-40** Correctional package, includes tamper resistant external fasteners.
- EXTENDED WARRANTY**
  - SP-XD4060** Extended warranty for SP40 mixer, extends factory warranty to 3 years. **Available only at time of purchase.**