

MIXERS

PERFORMANCE WHEN YOU KNEAD IT

Speed, power, consistency and quality!

What makes Globe different? Design and manufacturing. Gear transmissions that use premium alloy steel and overbuilt shafts that outlast and outperform belt drive systems.

Easier to use front-mounted controls, accessories included at no extra cost, lower price and better warranty. Globe mixers, simply put, give you more! **Globe spiral mixers** are dough "specialists". Perfect for pizzerias, bakeries, any operation where producing large batches of dough are needed.



Countertop MIXERS

Globe® SP05 Planetary Countertop Mixer

- 5 qt. Power Mixer
- Powerful 800 watt motor
- 5 lbs. at 60% absorption ratio
- 10 Speeds
- #10 hub
- **Includes:** stainless steel bowl, stainless steel beater, stainless steel whip, stainless steel dough hook and polycarbonate splash cover.

Globe® SP08 Planetary Countertop Mixer

- 8 qt. planetary countertop power mixer
- Powerful custom built 1/4 HP motor
- Gear driven, high torque transmission
- Front-mounted controls with 15-minute digital timer
- **Includes:** stainless steel bowl, stainless steel beater, stainless steel whip, stainless steel dough hook and polycarbonate splash cover.

SP05 ▷
5-qt.



◁ SP08
8-qt.



Two-year parts & labor warranty on all mixers!
Extended warranty option see page 18

Planetary **BENCH MIXERS**

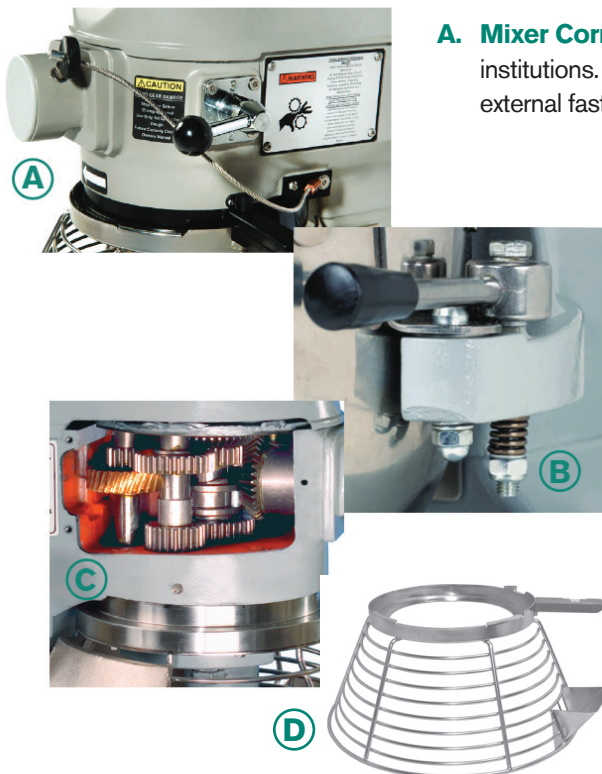
Key Features Planetary Bench Mixers

- Powerful custom-built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted touch pad control panel and 60-minute digital timer, with easier to read LED display
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- High torque, gear driven, permanently lubricated transmission
- Three fixed speeds
- Industry standard #12 attachment hub
- Thermal overload protection
- **Includes:** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook.

Specifications may vary from model to model.

Additional mixer accessories sold separately. Special SPC mixers available for Québec ONLY. SPC mixers are NF 454-00, CSA Z432-04, and CSA, C22.2 compliant.

Mixer capacity chart located on page 18



A. Mixer Correctional Package for bench and floor mixers is available for correctional institutions. The Correctional Package offers tamper resistant external fasteners. All external fasteners are Torx pin head screws, which can only be removed with the appropriate tool included in the package.

B. Spring Tensioned Bowl Clamps securely hold bowl in place, reducing rocking while enabling quiet operation.

C. Permanently lubricated, Gear-Driven Transmission provides long-lasting power while the grease pack prevents gears from rusting and degrading over time.

D. Removable bowl guard with fully-welded ingredient chute. Standard with models SP10-SP60.

Correctional Package Options

Part No.	Description
XXCORR-10	Correctional Option for SP10 Mixer
XXCORR-20	Correctional Option for SP20 Mixer
XXCORR-25	Correctional Option for SP25 Mixer
XXCORR-30	Correctional Option for SP30 Mixer
XXCORR-30P	Correctional Option for SP30P Mixer
XXCORR-40	Correctional Option for SP40 Mixer
XXCORR-60	Correctional Option for SP60 Mixer
XXCORR-62	Correctional Option for SP62P/SP62P-4
XXCORR-80	Correctional Option for SP80PL Mixer

Planetary **FLOOR MIXERS**

Key Features Planetary Floor Mixers

- Powerful custom built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted controls with 60 minute LED digital timer for increased visibility
- High torque, gear driven, permanently lubricated transmission
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- Fixed speed gear transmission
- Industry standard #12 attachment hub
- Thermal overload protection
- Power bowl lift on SP62P and SP80PL
- **Includes:** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook. (Bowl truck included with the SP60, SP62P, SP62P-4 and SP80PL).

Specifications may vary from model to model.

Additional mixer accessories sold separately. Special SPC mixers available for Québec ONLY. SPC mixers are NF 454-00, CSA Z432-04, and CSA, C22.2 compliant.



Easily View Front-Mounted Control Panel with 60-Minute Digital Timer

Globe 10-qt. and larger mixers feature touch pad electronic controls — more reliable, accurate & easier to use than dial timers.

Last batch recall — remembers last programmed time when preparing multiple batches to ensure mix consistency and increase productivity.

Easy to see LED timer. Timer pauses when mixer stops for improved consistency.

Two-year parts & labor warranty on all mixers!

Extended warranty options see page 18

Mixer capacity chart located on page 18



Specifications subject to change without notice

SP30P, SP62P PIZZA MIXERS



SP62P Δ
60-qt.

While all Globe mixers can mix pizza dough, the SP30P (pictured pg. 15) and the SP62P (left) are specifically built for tough dough applications.

The 60 quart SP62P is perfect for high-volume pizza operations. With the capacity to handle up to 50 lbs. of flour and three gallons of water, this powerful, reliable product will minimize mix time and maximize dough output.

- High torque, direct-gear drive transmission can handle the most demanding mixing applications: **1.5 HP SP30P, 3 HP SP62P**
- Digital controls, timer, and bowl lift (power bowl lift on SP62P)
- Heat-treated steel alloy gears and shafts
- Comes with a stainless steel bowl and spiral dough hook
- Bowl truck included with SP62P

Two-year parts & labor warranty on all mixers!
Extended warranty options see page 18

Planetary Mixers

Model	Capacity	HP	Motor Voltage/Amps	NEMA Plug Type	Ship Weight
SP05	5 qts.	800 watts	115/60/1, 4 amps	5-15P	40 lbs.
SP08	8 qts.	1/4	115/60/1, 5 amps	5-15P	62 lbs.
SP10	10 qts.	1/3	115/60/1, 5 amps	5-15P	245 lbs.
SP20	20 qts.	1/2	115/60/1, 6 amps	5-15P	270 lbs.
SP25	25 qts.	3/4	115/60/1, 11 amps	5-15P	325 lbs.
SP30	30 qts.	1	115/60/1, 16 amps	5-20P	565 lbs.
SP30P	30 qts.	1 1/2	220/60/1, 12 amps	6-20P	565 lbs.
SP40-1 SP40-3	40 qts.	2	220/60/1, 12 amps or 208/60/3, 7 amps	L6-30P L15-20P	750 lbs.
SP60-1 SP60-3	60 qts.	3	220/60/1, 23 amps or 208/60/3, 9 amps	L6-30P L15-20P	690 lbs.
SP62P-1 SP62P-3	60 qts.	3	220/60/1, 18 amps or 208/60/3, 12 amps	L6-30P L15-20P	1,023 lbs.
NOTE: Comes with a heavy-duty bowl truck, stainless steel bowl, and dough hook only					
SP62P-41 SP62P-43	60 qts.	3	220/60/1, 18 amps or 208/60/3, 12 amps	L6-30P L15-20P	1,023 lbs.
SP80PL	80 qts.	3	208/60/3, 10 amps	L15-20P	1,270 lbs.

Spiral MIXERS

Quality, power and endurance, everything you've come to expect in Globe planetary mixers can now be found in **Globe Spiral Mixers**.

Two models, based on dough output weight — 130 & 175 pounds — will certainly mix it up and produce the best quality dough. Put an end to ingredient waste and dough that is too dry or too moist. Maximize output and effort. **Go Spiral — make more dough!**

Key Features Spiral Mixers

Models: GSM130 & GSM175

- Powerful dual high torque motors — bowl and dough hook
- Manual and automatic control functions
- Two fixed speeds
- Dual 20 minute electronic digital timers for automatic shift from 1st to 2nd speed
- All metal construction with a cast aluminum top cover
- Polished diamond finish stainless steel bowl
- Reversible bowl drive for mixing smaller batches (1st speed only)
- Bowl jog control for easy dough removal and bowl cleaning
- Stainless steel ball bearing bowl drive for extra durability
- Sturdy reinforced dough hook easily handles large, heavy batches
- Front and rear casters for mobility
- Includes: stainless steel bowl, spiral dough hook, wire bowl guard, leveling feet and 10.5' power cord



GSM130 △

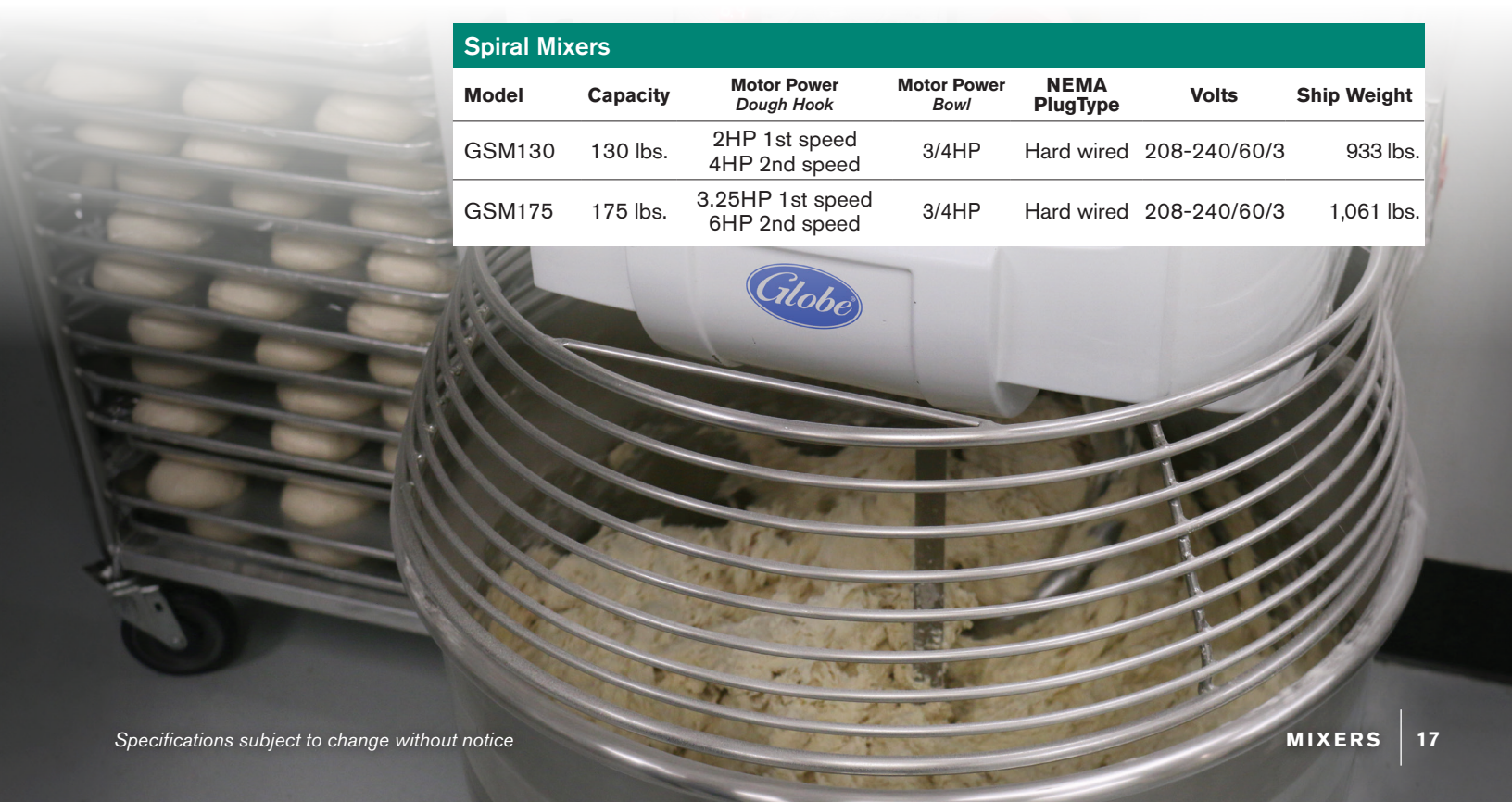
SPIRAL VS PLANETARY...

Spiral mixers have a spiral arm that rotates on a fixed vertical axis, while the bowl spins in a counter-clockwise direction.

Planetary mixers use an agitator with an attachment that moves in circular orbits along the inside wall of a stationary bowl.

Mixer capacity chart located on page 18

Spiral Mixers						
Model	Capacity	Motor Power Dough Hook	Motor Power Bowl	NEMA Plug Type	Volts	Ship Weight
GSM130	130 lbs.	2HP 1st speed 4HP 2nd speed	3/4HP	Hard wired	208-240/60/3	933 lbs.
GSM175	175 lbs.	3.25HP 1st speed 6HP 2nd speed	3/4HP	Hard wired	208-240/60/3	1,061 lbs.



Globe Mixer **CAPACITY CHART**

Globe's Capacity Chart is available online at www.globefoodequip.com.

The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour, water temperature, and other conditions may require batch to be reduced.

Product	Agitator and Speed	PLANETARY											SPIRAL	
		SP05	SP08	SP10	SP20	SP25	SP30/ SP30P	SP40	SP60	SP62P	SP62P-4	SP80PL	GSM130	GSM175
Waffle or Hotcake Batter	Flat Beater	2 qts.	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 qts.	24 qts.	----	24 qts.	30 qts.	----	----
Whipped Cream	Wire Whip	2 qts.	2 qts.	2 qts.	4 qts.	5 qts.	6 qts.	9 qts.	12 qts.	----	12 qts.	16 qts.	----	----
Mashed Potatoes	Flat Beater	4 lbs.	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.	----	40 lbs.	50 lbs.	----	----
Egg Whites	Wire Whip	¾ pt.	¾ pt.	1 pt.	1 qt.	1¼ qts.	1½ qts.	1¾ qts.	2 qts.	----	2 qts.	2 qts.	----	----
Meringue (Qty. of Water)	Wire Whip	¼ pt.	½ pt.	¾ pt.	1½ pts.	1¾ pts.	1 qt.	1¼ qts.	1¾ qts.	----	1¾ qts.	3 qts.	----	----
Raised Donut Dough (65% AR) *◆	Dough Hook 1st and 2nd	2 lbs.	2 lbs.	4½ lbs.	9 lbs.	12 lbs.	15 lbs./ 20 lbs.	25 lbs.	60 lbs.	75 lbs.	75 lbs.	80 lbs.	130 lbs.	175 lbs.
Heavy Bread Dough (55% AR) **◆	Dough Hook 1st only	4 lbs.	3 lbs.	7½ lbs.	15 lbs.	20 lbs.	30 lbs./ 35 lbs.	40 lbs.	70 lbs.	75 lbs.	75 lbs.	80 lbs.	120 lbs.	165 lbs.
Bread and Roll Dough (60% AR) **◆	Dough Hook 1st only	5 lbs.	5 lbs.	12½ lbs.	25 lbs.	25 lbs.	45 lbs.	60 lbs.	80 lbs.	90 lbs.	90 lbs.	90 lbs.	130 lbs.	175 lbs.
Pizza Dough, Thin (40% AR) *◆□	Dough Hook 1st only	3 lbs.	2 lbs.	5 lbs.	9 lbs.	12 lbs.	16 lbs./ 25 lbs.	30 lbs.	40 lbs. (1st)	50 lbs. 35 lbs. (2nd)	50 lbs. 40 lbs. (2nd)	50 lbs.	60 lbs.	80 lbs.
Pizza Dough, Medium (50% AR) **◆□	Dough Hook 1st only	4 lbs.	4 lbs.	5 lbs.	10 lbs.	15 lbs.	25 lbs./ 36 lbs.	40 lbs.	70 lbs. (1st) 35 lbs. (2nd)	80 lbs. (1st) 60 lbs. (2nd)	80 lbs. (1st) 70 lbs. (2nd)	90 lbs.	115 lbs.	155 lbs.
Pizza Dough, Thick (60% AR) **◆	Dough Hook 1st only	5 lbs.	5 lbs.	10 lbs.	20 lbs.	25 lbs.	40 lbs./ 45 lbs.	50 lbs.	70 lbs.	90 lbs.	90 lbs.	100 lbs.	130 lbs.	175 lbs.
Fondant Icing	Flat Beater	4 lbs.	3 lbs.	6 lbs.	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.	----	36 lbs.	60 lbs.	----	----
Cake	Flat Beater	5 lbs.	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 lbs.	60 lbs.	----	60 lbs.	90 lbs.	----	----
Pie Dough	Flat Beater	5 lbs.	4 lbs.	10 lbs.	18 lbs.	22 lbs.	27 lbs.	35 lbs.	50 lbs.	60 lbs.	50 lbs.	70 lbs.	----	----
Pasta, Basic Egg Noodle	Dough Hook	1 lb.	2 lbs.	3 lbs.	5 lbs.	6 lbs.	8 lbs./ 15 lbs.	17 lbs.	35 lbs.	40 lbs.	35 lbs.	50 lbs.	----	----

* NOTE: The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your Absorption Ratio percentage (AR%)! **Absorption Ratio % (AR%) = Water Weight divided by Flour Weight.** The capacities listed here are based on flour at room temperature and 70°F water temperature. (1 gallon of water weighs 8.33 lbs.)

Key Symbols ✕ • ◆ □

✕ Maximum Mixing Time - 7 Minutes

• If high gluten flour is used, reduce batch size by 10%.

◆ If using chilled flour, water below 70°F, or ice, reduce batch by 10%.

□ 2nd speed should never be used on 50% AR or lower with the exception of the SP60. The SP60 requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs.

GLOBE MIXERS — EXTENDED WARRANTY OPTION

Globe offers an exclusive extended warranty on all Globe mixers. When purchased, the extended warranty will go into effect the first day the standard warranty terms have been met. Warranty extension is only available for purchase at the time of equipment sale. Each mixer comes with a standard 2-year parts and labor warranty at no cost to you.



Globe Planetary Mixer **ACCESSORY GUIDE**

	■ Stainless Steel Only ● Aluminum Only ◆ Stainless Steel or Aluminum x Available											
	SP05	SP08	SP10	SP20	SP25	SP30	SP30P	SP40	SP60	SP62P	SP80PL	
Bowls	■	■	■	■	■	■	■	■	■	■	■	■
Flat Beaters	■	◆	◆	◆	◆	◆	◆	◆	◆	◆	●	◆
Spiral Dough Hooks	■	◆	◆	◆	◆	●	●	●	●	●	●	◆
J Hook				●								
Wire Whips	■	■	■	■	■	■	■	■	■	■	■	■
Heavy-duty Wire Whips			■	■	■	■	■	■	■	■	■	■
Aileron Whips				■								■
Pastry Knife				●								
Bowl Scrapers				x		x	x	x	x			x
Bowl Truck								x	x	x		x
Adapter Kits				x	x	x		x	x			x
Slicer/Shredder Grater Housing for #12 HUB			x	x	x	x	x	x	x	x		x
Meat Grinder for #12 HUB			x	x	x	x	x	x	x	x		x
Correctional			x	x	x	x	x	x	x	x		x
Table			x	x	x							
Sanitation Cover	x	x		x								

- 30"W x 24"D x 24"H Mixer Table - holds up to a 25 Qt. Mixer.
- Different size slicing, shredding & grating plates, as well as a meat grinder assembly, are available. Contact Globe for available sizes.

DO NOT USE HUB ATTACHMENTS WHILE MIXING!

Planetary Mixer **ACCESSORIES**

Part No.	Description	Ship Weight
Bowls		
XXBOWL-05	5 Quart Bowl - Stainless Steel	3 lbs.
XXBOWL-08	8 Quart Bowl - Stainless Steel	4 lbs.
XXBOWL-10	10 Quart Bowl - Stainless Steel	5 lbs.
XXBOWL-20	20 Quart Bowl - Stainless Steel	10 lbs.
XXBOWL-25	25 Quart Bowl - Stainless Steel	10 lbs.
XXBOWL-30	30 Quart Bowl - Stainless Steel	17 lbs.
XXBOWL-40	40 Quart Bowl - Stainless Steel	21 lbs.
XXBOWL-60	60 Quart Bowl - Stainless Steel	26 lbs.
XXBOWL-62	60 Quart Bowl - Stainless Steel (SP62P, SP62P-4)	34 lbs.
XXBOWL-80	80 Quart Bowl - Stainless Steel	38 lbs.
Flat Beaters		
XXBEAT-05	5 Quart Flat Beater - Stainless Steel	1 lb.
XXBEAT-08	8 Quart Flat Beater - Aluminum	1 lb.
XXBEAT-08SS	8 Quart Flat Beater - Stainless Steel	2 lbs.
XXBEAT-10	10 Quart Flat Beater - Aluminum	2 lbs.
XXBEAT-10SS	10 Quart Flat Beater - Stainless Steel	3 lbs.
XXBEAT-20	20 Quart Flat Beater - Aluminum	4 lbs.
XXBEAT-20SS	20 Quart Flat Beater - Stainless Steel	5 lbs.
XXBEAT-25	25 Quart Flat Beater - Aluminum	3 lbs.
XXBEAT-25SS	25 Quart Flat Beater - Stainless Steel	6 lbs.
XXBEAT-30	30 Quart Flat Beater - Aluminum	5 lbs.
XXBEAT-30SS	30 Quart Flat Beater - Stainless Steel	7 lbs.
XXBEAT-40	40 Quart Flat Beater - Aluminum	7 lbs.
XXBEAT-40SS	40 Quart Flat Beater - Stainless Steel	7 lbs.
XXBEAT-60	60 Quart Flat Beater - Aluminum	7 lbs.
XXBEAT-60SS	60 Quart Flat Beater - Stainless Steel	20 lbs.
XXBEAT-62	60 Quart Flat Beater - Aluminum (SP62P, SP62P-4)	7 lbs.
XXBEAT-80	80 Quart Flat Beater - Aluminum	9 lbs.
Spiral Dough Hooks		
XXHOOK-05	5 Quart Spiral Dough Hook - Stainless Steel	1.0 lb.
XXHOOK-08	8 Quart Spiral Dough Hook - Aluminum	1.0 lb.
XXHOOK-08SS	8 Quart Spiral Dough Hook - Stainless Steel	2 lbs.
XXHOOK-10	10 Quart Spiral Dough Hook - Aluminum	2 lbs.
XXHOOK-10SS	10 Quart Spiral Dough Hook - Stainless Steel	3 lbs.
XXHOOK-20	20 Quart Spiral Dough Hook - Aluminum	3 lbs.
XXHOOK-20SS	20 Quart Spiral Dough Hook - Stainless Steel	4 lbs.
XXHOOK-25	25 Quart Spiral Dough Hook - Aluminum	4 lbs.
XXHOOK-25SS	25 Quart Spiral Dough Hook - Stainless Steel	6 lbs.
XXHOOK-30	30 Quart Spiral Dough Hook - Aluminum	7 lbs.
XXHOOK-40	40 Quart Spiral Dough Hook - Aluminum	9 lbs.
XXHOOK-60	60 Quart Spiral Dough Hook - Aluminum	12 lbs.
XXHOOK-62	60 Quart Spiral Dough Hook - Aluminum (SP62P, SP62P-4)	9 lbs.
XXHOOK-80	80 Quart Spiral Dough Hook - Aluminum	16 lbs.
J Hook		
XXJHOOK-20	20 Quart J Dough Hook - Aluminum	3 lbs.
XXJHOOK-60	60 Quart J Dough Hook - Aluminum	9 lbs.



BOWL



BEATER



HOOK

Planetary Mixer **ACCESSORIES**

Part No.	Description	Ship Weight
Wire Whips		
XXWHIP-05	5 Quart Wire Whip - Stainless Steel	1 lb.
XXWHIP-08	8 Quart Wire Whip - Stainless Steel	1 lb.
XXWHIP-10	10 Quart Wire Whip - Stainless Steel	2 lbs.
XXWHIP-20	20 Quart Wire Whip - Stainless Steel	3 lbs.
XXWHIP-25	25 Quart Wire Whip - Stainless Steel	4 lbs.
XXWHIP-30	30 Quart Wire Whip - Stainless Steel	5 lbs.
XXWHIP-40	40 Quart Wire Whip - Stainless Steel	6 lbs.
XXWHIP-60	60 Quart Wire Whip - Stainless Steel	8 lbs.
XXWHIP-62	60 Quart Wire Whip - Stainless Steel	9 lbs.
XXWHIP-80	80 Quart Wire Whip - Stainless Steel	9 lbs.
Heavy-Duty Wire Whips		
XXHDWHIP-10-4	10 Quart Heavy-duty Wire Whip - 2 mm Stainless Steel	2 lbs.
XXHDWHIP-20-4	20 Quart Heavy-duty Wire Whip - 2.8 mm Stainless Steel	2 lbs.
XXHDWHIP-25-4	25 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	3 lbs.
XXHDWHIP-30-4	30 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs.
XXHDWHIP-40-4	40 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs.
XXHDWHIP-40-5	40 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	6 lbs.
XXHDWHIP-60-4	60 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel*	7 lbs.
XXHDWHIP-60-5	60 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel*	7 lbs.
XXHDWHIP-80-4	80 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	9 lbs.
XXHDWHIP-80-5	80 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	8 lbs.
Aileron Whips (A-Whip) — for use with heavy products like potatoes, batter, mayonnaise and icing		
XXAWHIP-20	20 Quart Aileron Whip - Stainless Steel	5 lbs.
XXAWHIP-80	80 Quart Aileron Whip - Stainless Steel	18 lbs.
Adapter Kits		
XXACC10-20	10 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs.
XXACC12-20	12 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs.
XXACC10-25	10 Qt Bowl, Hook, Beater, Whip for 25 Qt Unit	13 lbs.
XXACC20-30	20 Qt Bowl, Hook, Beater, Whip for 30 Qt Unit	22 lbs.
XXACC20-40	20 Qt Bowl, Hook, Beater, Whip for 40 Qt Unit	26 lbs.
XXACC30-60	30 Qt Bowl, Hook, Beater, Whip, for 60 Qt Unit (for SP60 only)	33 lbs.
XXACC40-60	40 Qt Bowl, Hook, Beater, Whip, for 60 Qt Unit (for SP60 only)	40 lbs.
XXACC40-80	40 Qt Bowl, Hook, Beater, Whip, for 80 Qt Unit	45 lbs.
XXACC60-80	60 Qt Bowl, Hook, Beater, Whip, for 80 Qt Unit	47 lbs.
Bowl Scrapers		
XXSCRP-20	20 Qt. Bowl Scraper (incl. mounting kit)	3 lbs.
XXSCRP-25	25 Qt. Bowl Scraper (incl. mounting kit)	3 lbs.
XXSCRP-30	30 Qt. Bowl Scraper (incl. mounting kit) (SP30 & SP30P)	6 lbs.
XXSCRP-40	40 Qt. Bowl Scraper (incl. mounting kit)	6 lbs.
XXSCRP-60	60 Qt. Bowl Scraper (incl. mounting kit) (SP60 only)	12 lbs.
XXSCRP-624	60 Qt. Bowl Scraper (incl. mounting kit) (SP62P, SP62P-4 only)	12 lbs.
XXSCRP-80	80 Qt. Bowl Scraper (incl. mounting kit)	13 lbs.



WHIP

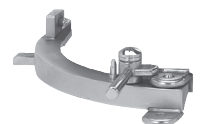


XXHDWHIP
4MMHD wire whips are reinforced with ring around the whip.

*Note: XXHDWHIP-60-4 and XXHDWHIP-60-5 are not compatible with the SP62P mixers



XXAWHIP-80



XXACC20-40



XXSCRP-80

Planetary Mixer **ACCESSORIES**

NOTE: Accessories will work for most discontinued Globe mixer models.



XBTRUCK



MC-SP20

Part No.	Description	Ship Weight
Pastry Knives		
XXPASTRY-10	10 Quart Pastry Knife - Aluminum	1 lbs.
XXPASTRY-20	20 Quart Pastry Knife - Aluminum	2 lbs.
XXPASTRY-30	30 Quart Pastry Knife - Aluminum	5 lbs.
XXPASTRY-40	40 Quart Pastry Knife - Aluminum	7 lbs.
XXPASTRY-60	60 Quart Pastry Knife - Aluminum	7 lbs.
Miscellaneous		
XXSEISMIC KIT-SM	Seismic Kit for SP10-SP25	8 lbs.
XXSEISMIC KIT-MD	Seismic Kit for SP30-SP60	11 lbs.
XXSEISMIC KIT-LG	Seismic Kit for SP62P-SP80PL	16 lbs.
XBTRUCK-40	Heavy-duty bowl truck with handle for SP40	10 lbs.
XBTRUCK-60	Heavy-duty bowl truck with handle for SP60	10 lbs.
XBTRUCK-62	Heavy-duty bowl truck with handle for SP62P, SP62P-4	12 lbs.
XBTRUCK-80	Heavy-duty bowl truck with handle for SP80PL	17 lbs.
XTABLE	Mixer Table with undershelf (30" W x 24" D x 24" H) stainless steel top, galvanized steel undershelf & legs (<i>SP05 - SP25 mixers</i>)	40 lbs.
XXBGSHIELD-10	Polycarbonate shield insert for 10 qt. mixer bowl guard	1 lb.
XXBGSHIELD-20	Polycarbonate shield insert for 20 qt. mixer bowl guard	1 lb.
XXBGSHIELD-25	Polycarbonate shield insert for 25 qt. mixer bowl guard	1 lb.
XXBGSHIELD-30	Polycarbonate shield insert for 30 qt. mixer bowl guard	1 lb.
XXBGSHIELD-40	Polycarbonate shield insert for 40 qt. mixer bowl guard	1 lb.
XXBGSHIELD-60	Polycarbonate shield insert for 60 qt. mixer bowl guard	1 lb.
MC-SP5	Mixer sanitation cover for 5 qt. mixer	1 lb.
MC-SP8	Mixer sanitation cover for 8 qt. mixer	1 lb.
MC-SP20	Mixer sanitation cover for 20 qt. mixer	1 lb.



#12 Hub ACCESSORIES

Part No.	Description	Ship Weight
Mixer and Power Drive Unit #12 Hub Attachments		
L00783	Strip Cutter Attachment, cuts 1/4" strips	14 lbs.
L00670	Meat Tenderizer Attachment	14 lbs.
XVSGH	9" Slicer/Shredder/Grater Housing Only <i>(Requires slicing/shredding plate & XPH)</i>	17 lbs.
XASP	Adjustable Slicing Plate <i>(1/2" max slice thickness, vegetables only)</i>	7 lbs.
XPH	Plate Holder — <i>requires plate(s) listed below</i>	5 lbs.
XSP332	3/32" (2.3 mm) Shredding Plate* for XPH	1 lb.
XSP316	3/16" (4.7 mm) Shredding Plate* for XPH	1 lb.
XSP14	1/4" (6.3 mm) Shredding Plate* for XPH	1 lb.
XSP516	5/16" (7.9 mm) Shredding Plate* for XPH	1 lb.
XSP12	1/2" (12.7 mm) Shredding Plate* for XPH	1 lb.
XGP	Grating Plate* for XPH	1 lb.
XMCA-SS	Meat Grinder Assembly: SST cylinder, worm gear, ring, pan, knife, 3/16" plate, polycarbonate pusher	12 lbs.
CP00-12	Stuffing Plate** for XMCA-SS	1 lb.
CP02-12	Chopper Plate, 1/16" (2 mm) for XMCA-SS	1 lb.
CP04-12	Chopper Plate, 5/32" (4 mm) for XMCA-SS	1 lb.
CP05-12	Chopper Plate, 3/16" (5 mm) for XMCA-SS	1 lb.
CP06-12	Chopper Plate, 1/4" (6 mm) for XMCA-SS	1 lb.
CP08-12	Chopper Plate, 5/16" (8 mm) for XMCA-SS	1 lb.
CP10-12	Chopper Plate, 3/8" (10 mm) for XMCA-SS	1 lb.
CP12-12	Chopper Plate, 1/2" (12 mm) for XMCA-SS	1 lb.
CP14-12	Chopper Plate, 9/16" (14 mm) for XMCA-SS	1 lb.
CP16-12	Chopper Plate, 5/8" (16 mm) for XMCA-SS	1 lb.
CP18-12	Chopper Plate, 11/16" (18 mm) for XMCA-SS	1 lb.
XST12	1/2" Aluminum Stuffing Tube (Mutton) for XMCA-SS	1 lb.
XST34	3/4" Aluminum Stuffing Tube (Pork) for XMCA-SS	1 lb.
XXCK	Chopper Knife for the XMCA-SS	1 lb.
Heavy-Duty Mixer and Power Drive Unit Accessory Kits		
XVG	Housing and slicing plate	17 lbs.
XVS	Housing, plate holder & 3/16" shredding plate	18 lbs.
XGS	Housing, slicing plate, plate holder & 3/16" shredding plate	20 lbs.



XMCA-SS
NOTE: The XMCA-SS cannot be used on the meat choppers.

IMPORTANT!
XMCA-SS intended for beef, pork & venison only! NO poultry, cheese or vegetables!



L00783
Strip Cutter Attachment



L00670
Meat Tenderizer Attachment



XPH
Plate holder



XVSGH
Housing Unit



XASP
Slicing Plate