Project	Name:		AIA#:
Model #:	Location:		
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Globe 80 Quart Planetary Floor **Mixer**

The Perfect Mix of Value. Performance & Durability

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









Approved by:

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

Warrantv

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

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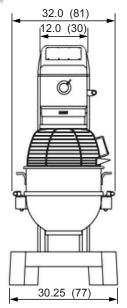
Extended warranty

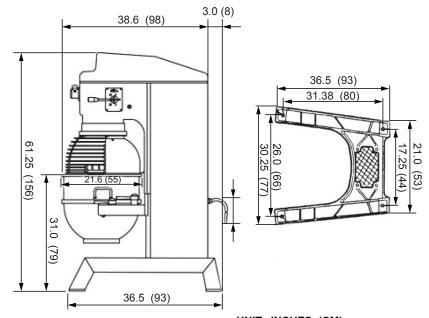
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(1000) 80 Quart Planetary Floor Mixer





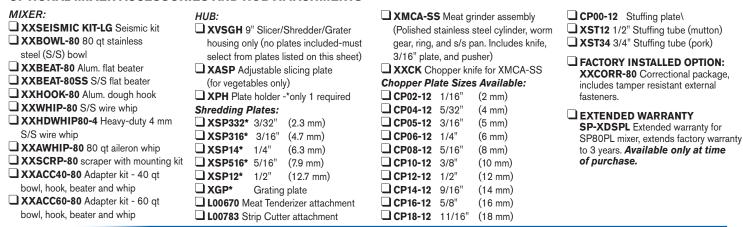
UNIT: INCHES (CM) Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS											
Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Power Bowl Lift	Agitator S _i	Second	Attachment First	Speeds (RPMs) Second
SP80PL (3 Phase)	3 HP	208/60/3	12	Gear	80 qt 75.7 liter	Digital, front mounted timer &	1/8 HP Motor	60 Third	105 Fourth	67 Third	118 Fourth
						controls		176	310	198	349

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. **Net Weight** Model **Base Foot Print Overall Dimensions Shipping Dimensions Shipping Weight** 30.25" W x 36.5 D 30.25" W x 38.6" D x 62" H 1,003 lbs 48" W x 48" D x 76" H 1,270 lbs SP80PL (77 cm x 93 cm) (77 cm x 98 cm x 156 cm) (455 kg) (122 cm x 122 cm x 193 cm) (575 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 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



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