



Model

□ SP40P - 40 Quart Planetary Mixer





Standard Features

Motor and Transmission

- 2 HP custom built motor
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection

Other

- Rigid cast steel base and column
- Stainless steel bowl guard with built in ingredient chute
- NSF approved enamel gray paint
- · Front mounted controls
 - 15 minute timer
 - Separate start and emergency stop buttons
- #12 attachment hub
- Safety interlock microswitches
 - · Bowl guard
 - Bowl lift
- 6 foot cord, no plug

Standard Accessories

- 40 quart stainless steel bowl
- Flat beater
- · Stainless steel wire whip
- Spiral dough hook

Optional Accessories

- □ Vegetable slicer for #12 hub
- ☐ Shredder/grater for #12 hub
- ☐ Heavy duty meat grinder for #12 hub
- ☐ Economy meat grinder for #12 hub
- 20 quart adapter kit

Standard Warranty

• 2 year parts and one year labor

Approved By:	
Dato:	



GLOBE FOOD EQUIPMENT COMPANY

2268 N. Moraine Dr. Dayton, OH 45439 Phone: 937-299-5493 Phone: 800-347-5423 Fax: 937-299-4147



40 Quart Planetary Mixer

SP40P

Motor: 2 HP, grease packed ball bearing, air cooled, 220/60/1, 15 amps or 208/60/3, 6.2 amps. Thermal overload protection (automatic reset).

Finish: NSF approved enamel gray paint.

Capacity: 42 quart (40 liter) bowl.

Transmission: Our fixed speed transmission is made of heat treated, hardened alloy, precision milled gears that operate the planetary action and provide high torque mixing power. The gears are packed in a long lasting grease, and all shafts are mounted in ball bearings.

Safety Features: Separate start and emergency stop buttons so operators can shut down the mixer in an emergency situation, and mircoswitches that automatically shut the mixer down when the guard is opened or the bowl is lowered.

Specifications

Agitator Speeds (RPMs):

Low 90 Intermediate 160 High 291

Attachment Speeds (RPMs):

Low 60 Intermediate 108 High 197

Standard Equipment: Standard equipment includes a 40 quart #304 series stainless steel bowl, spiral dough hook, stainless steel wire whip, flat beater, stainless steel bowl guard with built in ingredient chute, 15 minute timer, and #12 attachment hub. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

Cord and Plug: Both single and three phase are hard wired.

Dimensions:

Foot Print = 25.0" x 24.5"

(63.5 cm x 62.2 cm)

Overall Length = 28.4" (72.1 cm) Overall Width = 25.0" (63.5 cm) Overall Height = 51.0" (129.5 cm)

Shipping Information:

Freight Class: 77.5

Net Weight: 550 lbs. (250 kgs.) Shipping Weight: 720 lbs.(325.8 kgs.) Shipping Dimensions:

36"W x 48"D x 65"H

(91.4cm W x 121.9cm D x 165.1cm H) Cartons are affixed to a skid (pallet). The weight and dimensions of this skid are included above and may vary from shipment to shipment.

Optional Accessories:

XXACC20-40 Adapter Kit includes a 20 quart bowl, wire whip, dough hook, and flat beater to adapt 40 quart mixer to a 20 quart capacity.

XMCA-SS Heavy Duty Meat Grinder (includes knife, 3/16" plate, stainless steel pan, and plunger)

XXCP332 3/32" Chopper Plate
XXCP18 1/8" Chopper Plate
XXCP732 7/32" Chopper Plate
XXCP14 1/4" Chopper Plate
XXCP516 5/16" Chopper Plate
XXCP38 3/8" Chopper Plate
XXCP716 7/16" Chopper Plate
XXCP12 1/2" Chopper Plate

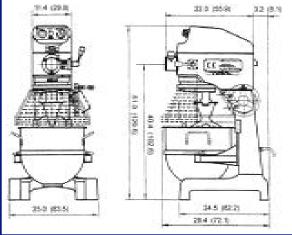
XMCA Economy Meat Grinder (includes knife, 3/16" plate, stainless steel pan, and plunger)

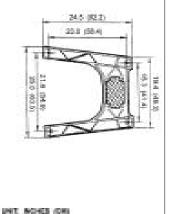
XCP18 1/8" Chopper Plate XCP14 1/4" Chopper Plate XCP38 3/8" Chopper Plate XCP12 1/2" Chopper Plate

XVSA 9" Vegetable Slicer Assembly (includes an adjustable slicer plate)

XVGA 9" Shredder/Grater Assembly (includes a plate holder and 1 shredder/grater plate)

XSP332 3/32" Shredder Plate XSP316 3/16" Shredder Plate XSP14 1/4" Shredder Plate XSP516 5/16" Shredder Plate XSP12 1/2" Shredder Plate XGP Grater Plate





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