




Project	Item #	Quantity	
	<div data-bbox="779 199 1031 325"> </div> <div data-bbox="1088 220 1404 304"> <h1>SP8 Mixer</h1> </div> <div data-bbox="779 472 1282 567"> <p>Model <input type="checkbox"/> SP8 - 8 Quart Planetary Mixer</p> </div> <div data-bbox="885 724 1055 840"> </div> <div data-bbox="1112 724 1218 840"> </div>		GLOBE FOOD EQUIPMENT COMPANY
	<div data-bbox="138 934 414 976"> Standard Features </div> <div data-bbox="154 976 836 1753"> <ul style="list-style-type: none"> • Motor and Transmission <ul style="list-style-type: none"> • Gear driven, high torque transmission • Three fixed speeds • 1/4 HP custom built motor • Heat-treated hardened steel alloy gears and shafts • Permanently lubricated transmission • Thermal overload protection • Other <ul style="list-style-type: none"> • Rigid cast aluminum base and column • Polycarbonate bowl guard • Front mounted controls <ul style="list-style-type: none"> • 15 minute digital timer • Separate start and emergency stop buttons • Safety interlock microswitches <ul style="list-style-type: none"> • Bowl guard • Bowl lift • 6 foot cord and plug </div> <div data-bbox="893 976 1372 1407"> <ul style="list-style-type: none"> • Standard Accessories <ul style="list-style-type: none"> • 8 quart stainless steel bowl • Flat beater • Stainless steel wire whip • Spiral dough hook • Optional Accessories <ul style="list-style-type: none"> <input type="checkbox"/> Stainless steel mixer table • Standard Warranty <ul style="list-style-type: none"> • 2 year parts and one year labor </div> <div data-bbox="852 1711 1412 1753"> Approved By: _____ </div> <div data-bbox="958 1774 1412 1816"> Date: _____ </div>		8 Quart Planetary Mixer
 <p><i>precisely.</i></p>	GLOBE FOOD EQUIPMENT COMPANY		SP8



8 Quart Planetary Mixer

SP8

Specifications

Motor: 1/4 HP, grease packed ball bearing, air cooled, 110/60/1, 5 amps. Thermal overload protection (manual reset).

Finish: NSF approved enamel white paint.

Capacity: 8 quart (7.6 liter) bowl.

Transmission: Heat treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long lasting grease. All shafts are mounted in ball bearings. Transmission gears are driven by direct linkage to the motor drive shaft. This design yields high torque mixing power.

Agitator Speeds (RPMs):

Low	132
Intermediate	234
High	421

Standard Equipment: Standard equipment includes an 8 quart #304 series stainless steel bowl, spiral dough hook, stainless steel wire whip, flat beater, polycarbonate bowl guard, and a 15 minute digital timer. 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.

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

Cord and Plug: 6 ft. flexible three wire cord and ground plug.

Dimensions:

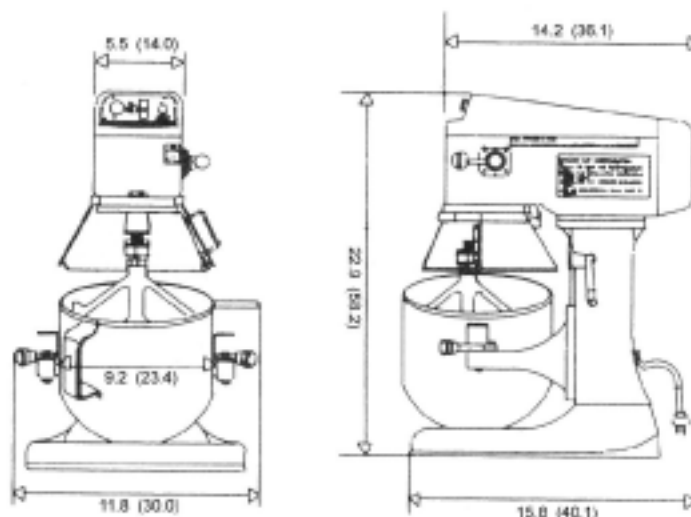
Foot Print = 11.8" x 15.8"
(30.0 cm x 40.1 cm)
Overall Length = 15.8" (40.1 cm)
Overall Width = 11.8" (30.0 cm)
Overall Height = 22.9" (58.2 cm)

Shipping Information:

Freight Class: 77.5
Net Weight: 55 lbs. (25 kgs.)
Shipping Weight: 62 lbs. (28.1 kgs.)
Shipping Dimensions:
20"W x 16"D x 26"H
(50.8cm W x 40.6cm D x 66.0cm H)
Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included above and may vary from shipment to shipment.

Optional Accessories:

XTABLE Stainless Steel Mixer Table with Undershelf
30"W x 24"D x 24"H
(76.2cm W x 61.0cm D x 61.0cm H)



UNIT: INCHES (CM)



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Specifications are subject to change without notice.