

Project

Item #

Quantity



GLOBE FOOD EQUIPMENT COMPANY

25 Quart Planetary Mixer

SP25



SP25 Mixer

Model

- SP25 - 25 Quart Planetary Mixer



Standard Features

- **Motor and Transmission**
 - 3/4 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 and plug

Standard Accessories

- 25 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
- Stainless steel meat grinder for #12 hub
- 10 quart adapter kit
- Stainless steel mixer table

Standard Warranty

- 2 year parts and one year labor

Approved By: _____

Date: _____



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

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



25 Quart Planetary Mixer

SP25

Motor: 3/4 HP, grease packed ball bearing, air cooled, 120/60/1, 11 amps. Thermal overload protection (automatic reset).

Finish: NSF approved enamel gray paint.

Capacity: 25 quart (24 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.

Standard Equipment: Standard equipment includes a 25 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.

Specifications

Agitator Speeds (RPMs):

Low 102
Intermediate 183
High 352

Attachment Speeds (RPMs):

Low 69
Intermediate 123
High 224

Safety Features: Separate start and emergency stop buttons 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 = 18.8" x 18.4"
(476 mm x 467 mm)
Overall Length = 21.9" (557 mm)
Overall Width = 22.5" (570 mm)
Overall Height = 35.9" (910 mm)

Shipping Information:

Freight Class: 77.5
Net Weight: 264 lbs. (120 kgs.)
Shipping Weight: 308 lbs. (140 kgs.)
Box Dimensions:
26.4"W x 24.0"D x 40.2"H
(670mm W x 610mm D x 1021mm H)
Cartons are affixed to a skid (pallet).
The weight and dimensions of this skid are not included above and may vary from shipment to shipment.

Optional Accessories:

XXACC10-25 Adapter Kit includes a 10 quart bowl, wire whip, dough hook, and flat beater to adapt 25 quart mixer to a 10 quart capacity.

XMCA-SS Stainless Steel Meat Grinder (includes S/S cylinder, S/S end ring, S/S worm, S/S pan, stomper, 3/16" plate, and knock knife)

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

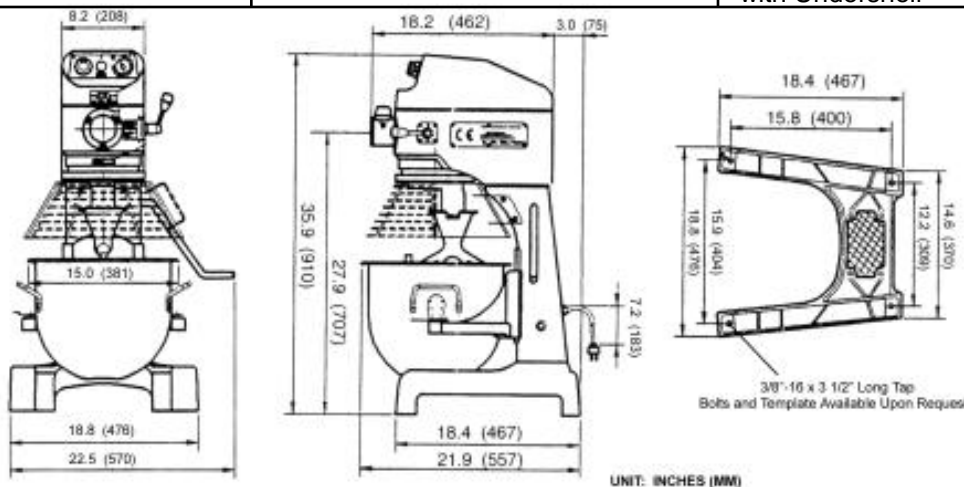
XSP316 3/16" Shredder Plate

XSP516 5/16" Shredder Plate

XSP12 1/2" Shredder Plate

XGP Grater Plate

XTABLE Stainless Steel Mixer Table with Undershelf



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Specifications are subject to change without notice.