



Project _____

Item # _____

Quantity _____



SP80PL

SP80PL 80 Quart Mixer

NOW with electronic timer

Built into each mixer is the quality of design and workmanship synonymous with Globe.

Model

SP80PL- 80 Quart Mixer



GLOBE FOOD EQUIPMENT COMPANY

80 Quart Mixer

Quality Construction

- Rigid cast iron body
- High torque direct gear drive transmission
- Oil bath transmission
- Heat-treated hardened steel alloy gears and shafts
- Stainless steel bowl guard with built in ingredient chute
- Industry standard #12 attachment hub
- Non-slip rubber feet
- NSF approved enamel gray paint

Standard Features

- Powerful 3 HP custom built motor
- Four fixed speeds
- Front mounted digital timer and controls
- Safety interlocked bowl guard and bowl lift
- Thermal overload protection
- Power bowl lift
- Automatic safety shut off provides superior motor and transmission protection

Standard Accessories

- 80 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)
- Bowl truck

Optional Attachments/Accessories

- Vegetable slicer for #12 hub
- Shredder/grater for #12 hub
- Meat grinder for #12 hub
- Aileron (Wing) Whip
- 40 quart adapter kit
- Bowl scraper
- Correctional Package

Warranty

- Two-years parts and one-year labor

Approved By: _____

Date: _____

SP80PL



GLOBE FOOD EQUIPMENT COMPANY

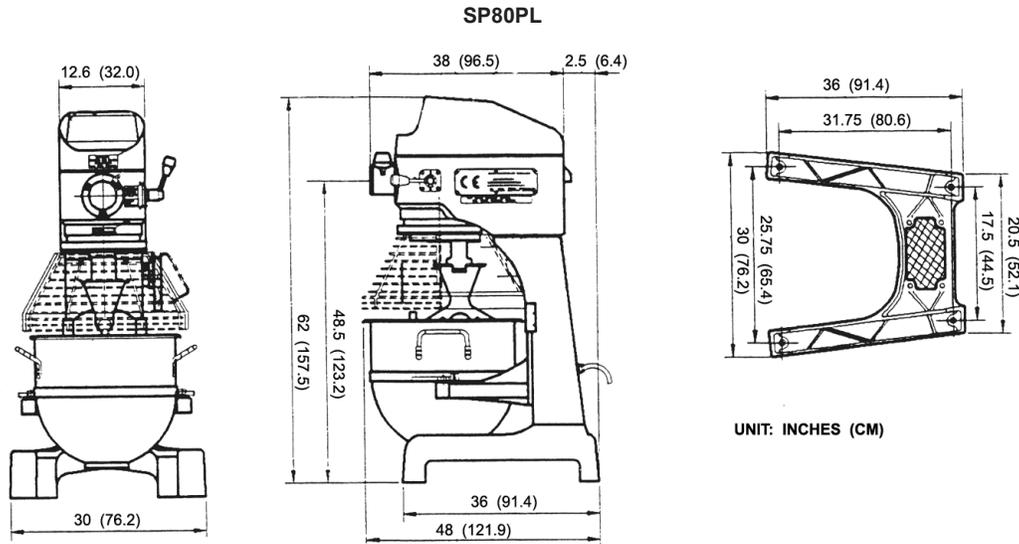
www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147



80 Quart Mixer

SP80PL



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

STANDARD FEATURES & ACCESSORIES:

- 80 Quart #304 series stainless steel bowl
- Aluminum spiral dough hook and flat beater
- Stainless steel wire whip
- Stainless steel bowl guard with built in ingredient chute
- Digital, front mounted timer and controls
- Heavy duty bowl truck
- #12 attachment hub
- Direct drive, fixed speed transmission provides high torque mixing power
- Thermal overload protection (automatic reset)
- NSF approved enamel gray paint
- 6 foot cable, hard wired

OPTIONAL ATTACHMENTS:

- Chopper Plate Sizes Available:
 - CP02-12 1/16" (2mm)
 - CP04-12 5/32" (4mm)
 - CP05-12 3/16" (5mm)
 - CP06-12 1/4" (6mm)
 - CP08-12 5/16" (8mm)
 - CP10-12 3/8" (10mm)
 - CP12-12 1/2" (12mm)
 - CP14-12 9/16" (14mm)
 - CP16-12 5/8" (16mm)
 - CP18-12 11/16" (18mm)
 - CP00-12 Stuffing Plate
- XST12 1/2" stuffing tube (sheep)
- XST34 3/4" stuffing tube (hog)
- XXHDWHIP80-4, 4mm reinforced stainless steel, heavy duty wire whip
- XXHDWHIP80-5, 5mm stainless steel, heavy duty wire whip
- XXAWHIP-20 Aileron (Wing) Whip
- XMCA-SS Meat Grinder Assembly (Polished stainless steel cylinder, worm gear, ring, and pan. Includes knife, 3/16" plate, stainless steel pan, and pusher.)
- XXCORR80 Correctional package includes tamper resistant external fasteners.
- XVSGH 9" Slicer/Shredder/ Grater Housing Only (no plates included-must select from plates below)
- XASP Adjustable slicing plate
- Shredding/Grating Plates:
 - XSP332* 3/32" (2.3mm)
 - XSP316* 3/16" (4.7mm)
 - XSP14* 1/4" (6.3mm)
 - XSP516* 5/16" (7.9mm)
 - XSP12* 1/2" (12.7mm)
 - XGP* Grating plate
- XPH Plate holder -*only 1 required

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.**

Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
SP80PL	30" D x 36" W (76.2 cm x 91.4 cm)	48" L x 30" W x 62" H (122 cm x 76 cm x 158 cm)	1,003 lbs. (455 kg)	48" W x 48" D x 76" H (122 cm x 122 cm x 193 cm)	1,270 lbs. (575 kg)

Freight Class 85



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