	Project Name: _			 AIA#:_	
Model #:		 Location:			



25 Quart Planetary Bench Mixer

The Perfect Mix of Value. Performance & Durability

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









Model

□ SP25

Standard Features

- Powerful 3/4 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Three fixed speeds
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- Interlocked bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug

Standard Accessories/Attachments

- 25 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty

Two year parts and labor

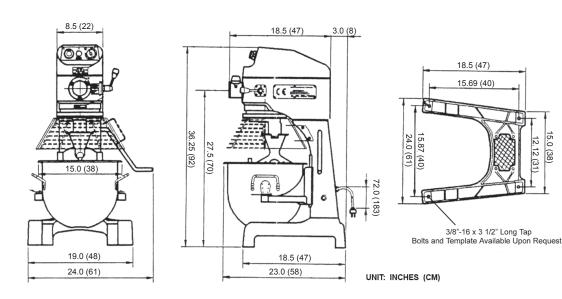
Optional Accessories

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 10 at adapter kit
- Mixer table with undershelf
- Extended warranty

To select options, see complete list on back

Approved by:	Date:
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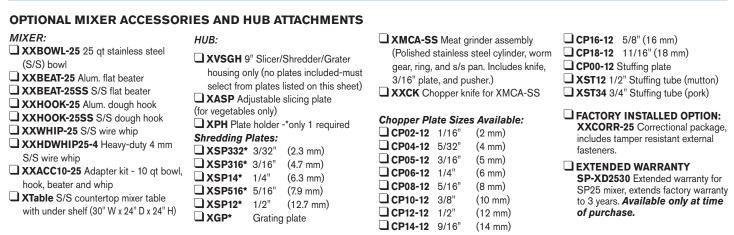
Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS												
Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs) 1st 2nd 3rd			Attachment Speeds (RPMs) 1st 2nd 3rd		
SP25	3/4 HP	115/60/1	11	Gear	25 qt 24 liter	Front-mounted digital controls & timer	101	185	355	57	105	202

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P (!,)

DIMENSIONS | SHIPPING INFORMATION Carton 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. Model **Base Foot Print Overall Dimensions Net Weight Shipping Dimensions Shipping Weight** 19" w x 18.45" d 24" w x 23" d x 36.25" h 264 lbs 32" w x 40" d x 49" h 325 lbs **SP25** (48 cm x 47 cm) (61 cm x 58 cm x 92 cm) (120 kg) (81 cm x 102 cm x 125 cm) (147 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and a digital 60-minute timer with last-batch recall. Mixer has a 3/4 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 25 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, and aluminum dough hook and non-slip rubber feet. Interlocked, removable stainless steel bowl guard with fully welded on ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two year parts and labor warranty.



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