




Project	Item #	Quantity	
			 <p>SP8 8 Quart Mixer</p> <p>Model <input type="checkbox"/> SP8 - 8 Quart Mixer</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div>
<p>Standard Features</p> <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 • Rigid cast aluminum body • Polycarbonate bowl guard • Safety interlocked bowl lift • Front mounted controls • 15 minute digital timer • 6 foot cord and plug 			<p>Standard Accessories</p> <ul style="list-style-type: none"> • 8 quart stainless steel bowl • Flat beater (aluminum) • Stainless steel wire whip • Spiral dough hook (aluminum) <p>Optional Accessories</p> <ul style="list-style-type: none"> <input type="checkbox"/> Flat beater (stainless steel) <input type="checkbox"/> Spiral dough hook (stainless steel) <input type="checkbox"/> Mixer table with undershelf <p>Standard Warranty</p> <ul style="list-style-type: none"> • 2 years parts and one year labor <p>Approved By: _____</p> <p>Date: _____</p>
		<p>GLOBE FOOD EQUIPMENT COMPANY</p> <p>www.globeslicers.com</p>	
		<p>2153 Dryden Rd. Dayton, OH 45439 Phone: 937-299-5493 Phone: 800-347-5423 Fax: 937-299-4147</p>	
			<p>SP8</p>



8 Quart Mixer

SP8

Specifications

Motor: 1/4 HP, grease packed ball bearing, air cooled, 115/60/1, 5 amps. Thermal overload protection (manual reset).

Finish: NSF approved enamel white paint.

Capacity: 8 quart (7.6 liter) bowl.

Transmission: 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 Interlock: The bowl lift lever is interlocked. The mixer will automatically shut down when the bowl is lowered.

Standard Equipment: Standard equipment includes an 8 quart #304 series stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip, aluminum 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.

Agitator Speeds (RPMs):

Low	132
Intermediate	234
High	421

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

Dimensions:

Foot Print = 11.8" x 15.8"
(30cm x 40.1cm)
Overall Length = 15.8" (40.1cm)
Overall Width = 11.8" (30cm)
Overall Height = 22.9" (58.2cm)

Shipping Information:

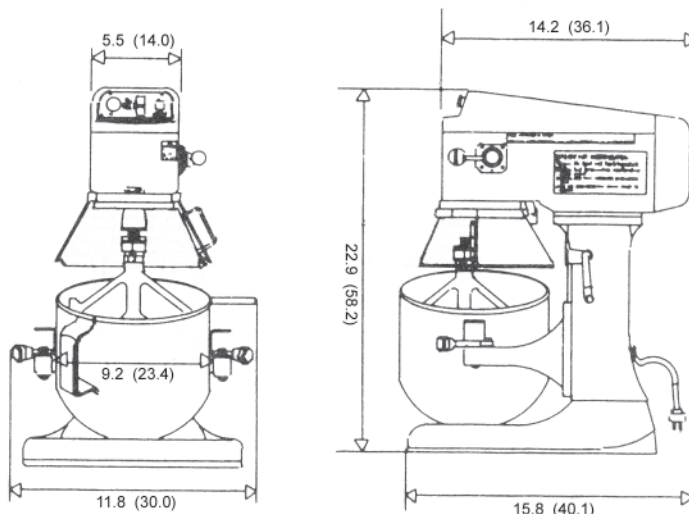
Freight Class: 85
Net Weight: 55 lbs. (25 kgs.)
Shipping Weight: 62 lbs. (28.1 kgs.)
Shipping Dimensions:
16"W x 20"D x 26"H
(40.6cm x 50.8cm x 66cm)
Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included above and may vary from shipment to shipment.

Optional Accessories:

XXBEAT-08SS Stainless Steel Flat Beater

XXHOOK-08SS Stainless Steel Spiral Dough Hook

XTABLE Mixer Table with Undershelf (Stainless steel top with galvanized steel undershelf and legs.)
30"W x 24"D x 24"H
(76.2cm x 61cm x 61cm)



UNIT: INCHES (CM)



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Specifications are subject to change without notice.