



30 Quart Planetary Floor Mixers

*The Perfect Mix of Value,
Performance & Durability*

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



Model

- SP30
- SP30P - Pizza Mixer

Standard Features

- Powerful custom built motors
1HP Model SP30
1-1/2HP Model SP30P
- 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 60-minute 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

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

Warranty

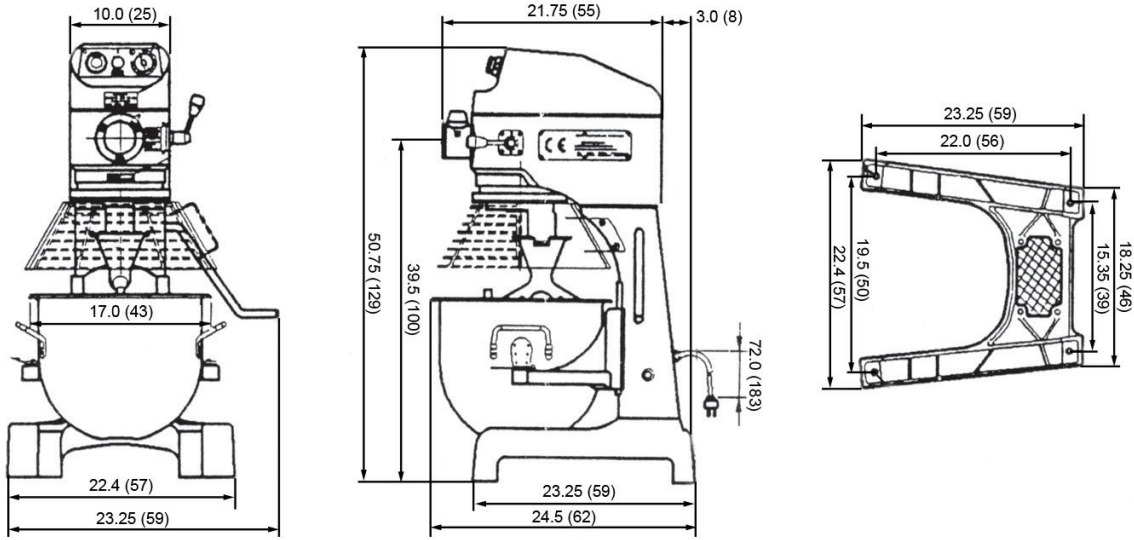
- *Two year parts and labor*

Optional Accessories/Attachments

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20 qt adapter kit
- Extended warranty

To select options, see complete list on back

Approved by: _____ Date: _____



UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS												
Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs)			Attachment Speeds (RPMs)		
							1st	2nd	3rd	1st	2nd	3rd
SP30	1 HP	115/60/1	16	Gear	31.7 qt 30 liter	Front-mounted digital controls & timer	92	164	317	62	111	215
SP30P	1-1/2 HP	220/60/1	12				92	164	317	62	111	215

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. SP30 NEMA 5-20P (Ⓢ) & SP30P NEMA 6-20P (Ⓢ).

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
SP30/ SP30P	22.4" w x 23.25" d (57 cm x 59 cm)	23.25" w x 24.5" d x 50.75" h (59 cm x 63 cm x 129 cm)	396 lbs (180 kg)	46" w x 48" d x 64" h (122 cm x 122 cm x 163 cm)	565 lbs (256 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has either 1 or 1-1/2 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 30 qt stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook and non-slip rubber feet. Interlocked with removable stainless steel bowl guard with fully welded ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two year parts and labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

- MIXER:**
- XXBOWL-30** 30 qt stainless steel (S/S) bowl
 - XXBEAT-30** Alum. flat beater
 - XXBEAT-30SS** S/S flat beater
 - XXHOOK-30** Alum. spiral dough hook
 - XXWHIP-30** S/S wire whip
 - XXHDWHIP30-4** Heavy-duty 4 mm S/S wire whip
 - XXSCR-30** scraper with mounting kit
 - XXACC20-30** Adapter kit - 30 qt bowl, hook, beater and whip
- HUB:**
- XVSGH 9"** Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)
 - XASP** Adjustable slicing plate (for vegetables only)
 - XPH** Plate holder - *only 1 required
- Shredding Plates:**
- XSP332*** 3/32" (2.3 mm)
 - XSP316*** 3/16" (4.7 mm)
 - XSP14*** 1/4" (6.3 mm)
 - XSP516*** 5/16" (7.9 mm)
 - XSP12*** 1/2" (12.7 mm)
 - XGP*** Grating plate
 - XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher)
 - XXCK** Chopper knife for XMCA-SS
- Chopper Plate Sizes Available:**
- CP02-12** 1/16" (2 mm)
 - CP04-12** 5/32" (4 mm)
 - CP05-12** 3/16" (5 mm)
 - CP06-12** 1/4" (6 mm)
 - CP08-12** 5/16" (8 mm)
 - CP10-12** 3/8" (10 mm)
 - CP12-12** 1/2" (12 mm)
 - CP14-12** 9/16" (14 mm)
 - CP16-12** 5/8" (16 mm)
 - CP18-12** 11/16" (18 mm)
 - CP00-12** Stuffing plate
 - XST12** 1/2" Stuffing tube (mutton)
 - XST34** 3/4" Stuffing tube (pork)
- FACTORY INSTALLED OPTION: XXCORR-30** Correctional package for SP30. Includes tamper resistant external fasteners.
 - XXCORR-30P** Correctional package for SP30P. Includes tamper resistant external fasteners.
 - EXTENDED WARRANTY SP-XD2530** Extended warranty for SP30/SP30P mixers, extends factory warranty to 3 years. **Available only at time of purchase.**