



40 Quart Planetary Floor Mixers

*The Perfect Mix of Value,
Performance & Durability*

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



Model

□ SP40

Standard Features

- Powerful custom built 2 HP 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 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

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

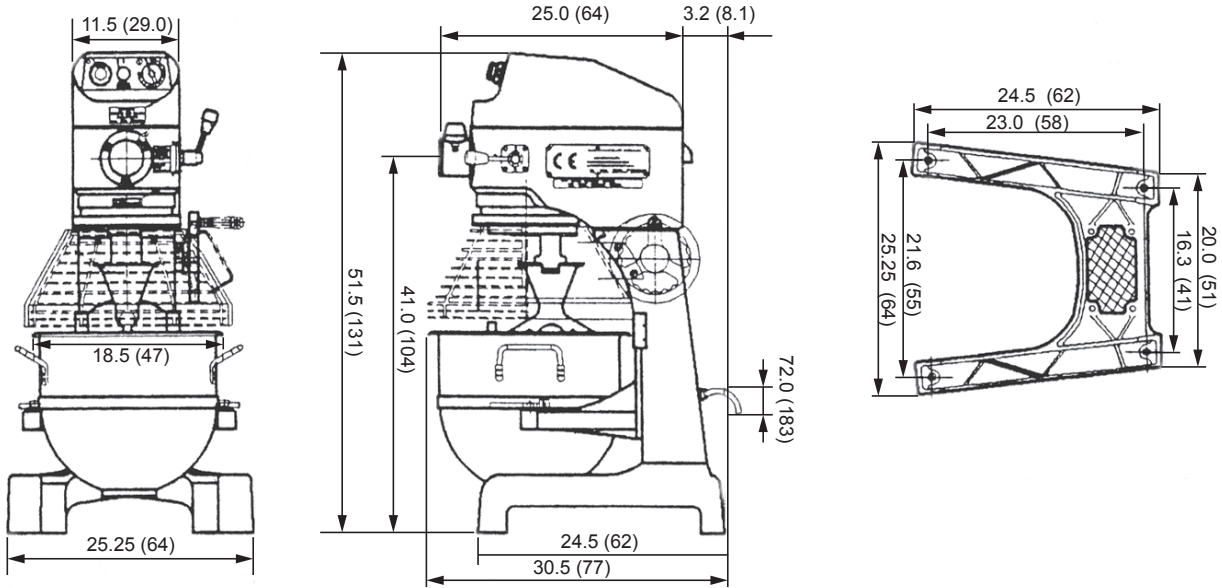
Warranty

- *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 ck



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
SP40	2 HP	220/60/1* 208/60/3*	12 7	Gear	42 qt 40 liter	Front-mounted digital controls & timer	74	132	272	52	92	190

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. Single phase NEMA L6-30P (Ⓢ) Three phase NEMA L15-20P (Ⓢ)

***Specify voltage when ordering**

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
SP40	25.25" w x 24.5" d (64 cm x 62 cm)	25.25" w x 30.5" d x 51.5" h (64 cm x 77 cm x 131 cm)	550 lbs (250 kg)	46" w x 48" d x 65" h (122 cm x 122 cm x 165 cm)	750 lbs (339 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 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 40 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum 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-40** 40qt stainless steel (S/S) bowl
- XXBEAT-40** Alum. flat beater
- XXBEAT-40SS** S/S flat beater
- XXHOOK-40** Alum. dough hook
- XXWHIP-40** S/S wire whip
- XXHDWHIP40-4** Heavy-duty 4 mm S/S wire whip
- XXHDWHIP40-5** Heavy-duty 5 mm S/S wire whip
- XXSCRIP-40** Scraper with mounting kit
- XXACC20-40** Adapter kit - 20 qt bowl, hook, beater and whip
- XBTRUCK-40** Heavy-duty bowl truck

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 (pork)
- XST34** 3/4" Stuffing tube (hog)
- FACTORY INSTALLED OPTION:**
 - XXCORR-40** Correctional package, includes tamper resistant external fasteners.
- EXTENDED WARRANTY**
 - SP-XD4060** Extended warranty for SP40 mixer, extends factory warranty to 3 years. **Available only at time of purchase.**