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

Quantity:



2014 FE&S Overall Best In Class - Floor Mixers



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







30 Quart

Planetary Floor Mixer

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

Warranty

Two-year parts and one-year labor

Optional Accessories/Attachments

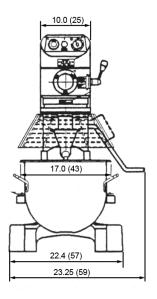
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater

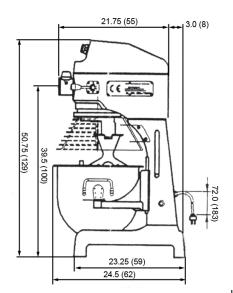
- Stainless steel spiral dough hook
- 20 qt adapter kit
- Extended warranty

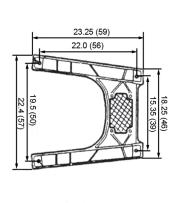
To select options, see complete list on back

| Approved by: | Date: |
|--------------|-------|
| | |

05-2015







UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

| SPECIFICATIONS | | | | | | | | | | | | |
|----------------|------------------|----------------------|----------|----------------------|---------------------|--|--------------|-------------------|---------------|----------------|-------------|-----------------|
| Model | Motor | Volts | Amps | Transmission Type | Capacity | Controls | Agita 1st | tor Speeds 2nd | (RPMs) 3rd | Attachm 1st | nent Speed: | s (RPMs) 3rd |
| SP30 SP30P | 1 HP 1-1/2 HP | 115/60/1 220/60/1 | 16 12 | Gear | 31.7 qt 30 liter | Front-mounted digital controls & timer | 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 (1.7) & SP30P NEMA 6-20P (7.7)

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. Freight class 85.

| Model | Base Foot Print | Overall Dimensions | Net Weight | Shipping Dimensions | Shipping Weight |
|-------|------------------------------------|-------------------------------|------------|----------------------------|-----------------|
| SP30/ | 22.4" w x 23.25" d (57 cm x 59 cm) | 23.25" w x 24.5" d x 50.75" h | 396 lbs | 46" w x 48" d x 64" h | 565 lbs |
| SP30P | | (59 cm x 63 cm x 129 cm) | (180 kg) | (122 cm x 122 cm x 163 cm) | (256 kg) |

Mixer is constructed of a rigid cast iron body with front-mounted touch pad 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 standard 30 gt stainless steel bowl, aluminum flat beater, stainless steel wire whip, and 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 one year labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

| □ XXBOWL-30 30 qt stainless steel (S/S) bowl □ XXBEAT-30 Alum. flat beater □ XXBEAT-30SS S/S flat beater |
|--|
| ☐ XXBEAT-30 Alum. flat beater |
| |
| VVDEAT 2000 C/C flat baseless |
| |
| ☐ XXHOOK-30 Alum. spiral dough hook |
| ☐ XXWHIP-30 S/S wire whip |
| ☐ XXHDWHIP30-4 Heavy-duty 4 mm |
| S/S wire whip |
| ☐ XXSCRP-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 |
| riodaling only the plates included-must |

| select from plates listed on this sheet) XASP Adjustable slicing plate (for vegetables only) | | | | | | |
|---|----------------------|------------------|--|--|--|--|
| | | | | | | |
| | | *only 1 required | | | | |
| Shredding I | 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* | ☐ XGP* Grating plate | | | | | |
| ☐ XMCA-SS Meat grinder sssembly | | | | | | |
| (Polished stainless steel cylinder, worm | | | | | | |
| gear, ring, and s/s pan. Includes knife, | | | | | | |
| 0 , 0, | | , | | | | |
| 3/16" plate, a | and pushe | er) | | | | |

| ☐ 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 2 years. Available only at time of purchase.