

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



30 Quart Planetary Floor Mixers

*The Perfect Mix of Value,
Performance & Durability*

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



AutoQuotes

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 years parts and labor

Optional Accessories/Attachments

- Seismic flange kit
- Polycarbonate splash shield insert
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter for #12
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20 qt. adapter kit
- Extended warranty

To select options, see complete list on back

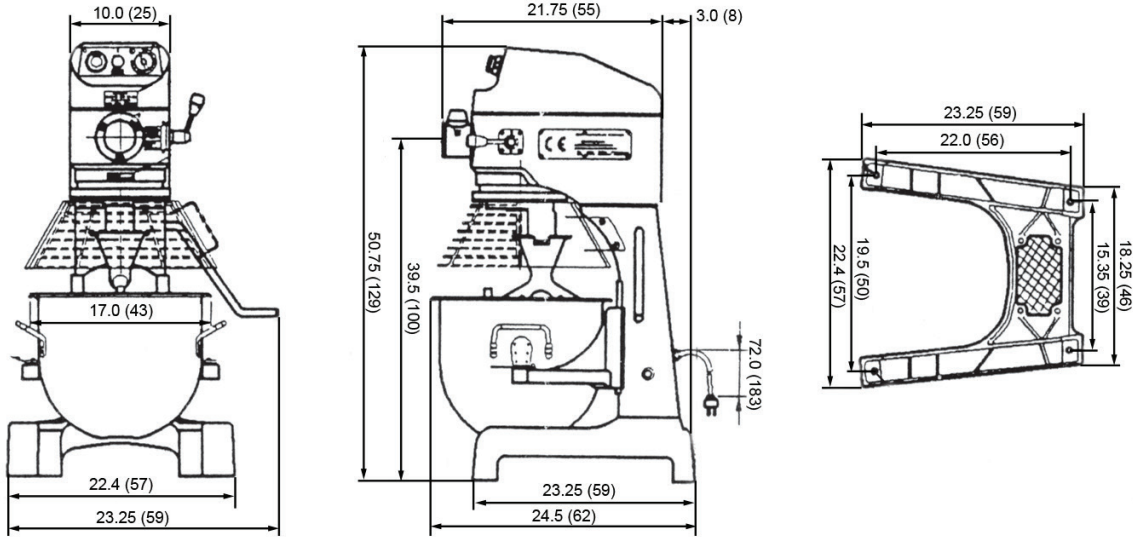
Approved by: _____ Date: _____

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30 Quart Planetary Floor Mixers

SP30 / SP30P



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									

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:

- XXSEISMIC KIT-MD** Seismic kit
- XXBGSHIELD-30** Bowl guard shield
- 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
- XXSCRIP-30** scraper with mounting kit
- XXACC20-30** Adapter kit - 20 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
- L00670** Meat Tenderizer attachment
- L00783** Strip Cutter attachment

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.**