

SP20 20 Quart Mixer



Model

- SP20 - 20 Quart Mixer

Built into each mixer is the quality of workmanship and design synonymous with Globe.

Standard Features

- Powerful 1/2 HP custom built motor
- Three fixed speeds
- Gear driven, high torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard with built in ingredient chute
- NSF approved enamel gray paint
- Front mounted controls
- 15 minute timer
- Industry standard #12 attachment hub
- Safety interlocked bowl guard and bowl lift
- Non-slip rubber feet
- 6 foot cord and ground plug

Standard Accessories

- 20 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)

Optional Attachments/Accessories

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- 10 quart adapter kit
- Pastry knife
- Flat beater (stainless steel)
- Spiral dough hook (stainless steel)
- Mixer table with undershelf

Standard Warranty

- 2 years parts and one year labor

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