Globe Food Equipment Co.

MIXERS

www.globefoodequip.com ▪ 800-347-5423

A Mixer for Every Kitchen

Globe has a mixer for any size job, for any kitchen. Whether it's mixing salad dressing in a 5 qt., cake batter in a 20 qt. or pizza dough in a 175 lb. spiral mixer, we've got you covered. Heavy-duty construction and reliable performance are the hallmarks of all Globe mixers, and we stand by them with a 2-year warranty on parts and labor.

13 models from 5 quarts to 175 pounds, backed by a 2 year parts and labor warranty

COUNTERTOP **MIXERS**

Globe's countertop mixers use the same planetary action as our larger mixers. With versatility and a compact design, these mixers make great additions to any kitchen!

SP05

SP08

SP05

- 5-qt. stainless steel bowl
- Powerful 800 watt motor
- 10 speeds
- #10 attachment hub
- Rigid, cast aluminum body
- Stainless steel attachments

SP08

- 8-qt. stainless steel bowl
- Powerful 3 speed, 1/4 HP motor
- Gear-driven, high torque transmission
- Front-mounted digital controls with 15-minute timer
- Rigid, cast aluminum body
- Aluminum flat beater and dough hook

Both models come with a polycarbonate splash cover, stainless steel bowl, flat beater, dough hook and stainless steel wire whip.

BENCH **MIXERS**

Perfect for general purpose, mid-volume operations, Globe Bench Mixers power through a wide variety of products like bread dough, pastry, mashed potatoes and more!

SP10, SP20 & SP25

- Powerful, custom built, heavy-duty motors – **1/3 HP** SP10, **1/2 HP** SP20, **3/4 HP** SP25
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted touch pad control panel and 60-minute digital timer, with easy-to-read LED display
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- Three fixed speeds
- Industry standard #12 attachment hub
- Thermal overload protection

Bench models come with a stainless steel bowl, aluminum flat beater, aluminum dough hook and stainless steel wire whip.

FLOOR **MIXERS**

SIZE MATTERS — *kitchen real estate is important, and why our mixers incorporate space saving design with footprints requiring significantly less floor space than competitive brands. Larger capacity mixers with lower working height allow for ease of operation and preserved kitchen space.*

SP30, SP40, SP60, SP62P-4 & SP80PL

- Powerful, custom built, heavy-duty motors
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted touch pad control panel and 60-minute digital timer, with easy-to-read LED display
- Removable stainless steel bowl guard with welded ingredient chute
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- Three fixed speeds (SP62P-4 four fixed speeds)
- Industry standard #12 attachment hub
- Thermal overload protection

SP30
1 HP

SP40
2 HP

SP60
3 HP

SP62P-4
3 HP

SP80PL
3 HP

SP30P
1.5 HP

SP62P
3 HP

SP30P, SP62P Pizza Mixers

While all Globe mixers can handle dough, the SP30P and SP62P are specifically built for tough dough applications. The SP62P 60-quart mixer is perfect for high-volume pizza operations, with a capacity of 50 lbs. of flour and three gallons of water.

- High-torque, direct gear drive transmission built to handle the most demanding mixing applications
- 1.5 HP SP30P, 3 HP SP62P
- Digital controls, timer and bowl lift (power bowl lift on SP62P)
- Heat-treated steel alloy gears and shafts
- Removable bowl guard with welded ingredient chute
- Comes with a stainless steel bowl and spiral dough hook
- Bowl truck included with SP62P

Electronic Control Panel with 60-Minute Digital Timer

- *Touch pad controls for 10 quart and above mixers provide **more reliability and accuracy** than dial timers.*
- *Recipes are more **accurate and precise***
- ***Last batch recall** remembers the last programmed time when preparing multiple batches to ensure mixing consistency*
- *LED timer allows viewing of remaining time from across the room for **increased operator productivity***
- ***For improved product consistency,** the timer pauses when the mixer is stopped*

SPIRAL **MIXERS**

GO SPIRAL, MAKE MORE DOUGH

Unlike planetary mixers, spiral mixers specialize in dough. What they lack in versatility they more than make up for in quality and quantity. Globe's spiral mixers allow you to make high-quality bread and pizza dough in large batches, kneading smaller portions at a time and improving the formation of the gluten structure. With higher quality dough in larger quantities, Globe spiral mixers prove you can't have too much of a good thing.

Model	Capacity	1st Speed	2nd Speed
GSM130	*130 lbs.*	*2 HP*	*4 HP*
GSM175	*175 lbs.*	*3.25 HP*	*6 HP*

GSM130

GSM130 & GSM175

- 2 fixed speeds, manual and automatic controls with dual 20-minute electronic timer for automatic shifting from 1st to 2nd speed
- Mixer has dual motors, ¾ HP bowl/35 RPMs, dough hook is two speed
- Motors are high torque, ball bearing, totally enclosed and fan cooled
- Mixer comes standard with steel wire interlocked bowl guard, stainless steel bowl and spiral dough hook
- All metal construction with FDA approved white powder coat
- Includes mounted ball bearing front and back casters for mobility

Quality ▪ Performance ▪ Value

When you Knead It!

ENDLESS **POSSIBILITIES**

	SP05	SP08	SP10	SP20	SP25	SP30	SP30P	SP40	SP60	SP62P	SP62P-4	SP80PL
Bowls	■	■	■	■	■	■	■	■	■	■	■	■
Flat Beaters	■	◆	◆	◆	◆	◆	◆	◆	◆	●	●	◆
Spiral Dough Hooks	■	◆	◆	◆	◆	●	●	●	●	●	●	◆
J Hook				●								
Wire Whips	■	■	■	■	■	■	■	■	■	■	■	■
Heavy-Duty Wire Whips			■	■	■	■	■	■	■	■	■	■
Aileron Whips				■								■
Pastry Knife				●		●	●	●	●			
Bowl Scrapers				x		x	x	x	x		x	x
Ergonomic Bowl Truck								x	x	x	x	x
Adapter Kits				x	x	x		x	x			x
Slicer/Shredder Grater Housing for #12 HUB			x	x	x	x	x	x	x	x	x	x
Meat Grinder for #12 HUB			x	x	x	x	x	x	x	x	x	x
Meat Tenderizer			x	x	x	x	x	x	x	x	x	x
CORR			x	x	x	x	x	x	x	x	x	x

- *30" W x 24" D x 24" H mixer table - holds up to a 25 quart mixer.*
- *Different size slicing, shredding and grating plates, as well as meat grinder plates, are available. Contact Globe for available sizes.*

■ *Stainless Steel Only* ● *Aluminum Only* ◆ *Stainless Steel or Aluminum* **x** *Available*

MIX, BEAT, **KNEAD**

		PLANETARY											SPIRAL	
Product	**Agitator and Speed**	**SP05**	**SP08**	**SP10**	**SP20**	**SP25**	**SP30/ SP30P**	**SP40**	**SP60**	**SP62P**	**SP62P-4**	**SP80PL**	**GSM130**	**GSM175**
Waffle or Hotcake Batter	Flat Beater	2 qts.	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 qts.	24 qts.	----	24 qts.	30 qts.	----	----
Whipped Cream	Wire Whip	2 qts.	2 qts.	2 qts.	4 qts.	5 qts.	6 qts.	9 qts.	12 qts.	----	12 qts.	16 qts.	----	----
Mashed Potatoes	Flat Beater	4 lbs.	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.	----	40 lbs.	50 lbs.	----	----
Egg Whites	Wire Whip	¾ pt.	¾ pt.	1 pt.	1 qt.	1¼ qts.	1½ qts.	1¾ qts.	2 qts.	----	2 qts.	2 qts.	----	----
Meringue (Qty. of Water)	Wire Whip	¼ pt.	½ pt.	¾ pt.	1½ pts.	1¾ pts.	1 qt.	1¼ qts.	1¾ qts.	----	1¾ qts.	3 qts.	----	----
Raised Donut Dough (65% AR) *◆	Dough Hook 1st and 2nd	2 lbs.	2 lbs.	4½ lbs.	9 lbs.	12 lbs.	15 lbs./ 20 lbs.	25 lbs.	60 lbs.	75 lbs.	75 lbs.	80 lbs.	130 lbs.	175 lbs.
Heavy Bread Dough (55% AR) *▪◆	Dough Hook 1st only	4 lbs.	3 lbs.	7½ lbs.	15 lbs.	20 lbs.	30 lbs./ 35 lbs.	40 lbs.	70 lbs.	75 lbs.	75 lbs.	80 lbs.	120 lbs.	165 lbs.
Bread and Roll Dough (60% AR) *▪◆	Dough Hook 1st only	5 lbs.	5 lbs.	12½ lbs.	25 lbs.	25 lbs.	45 lbs.	60 lbs.	80 lbs.	90 lbs.	90 lbs.	90 lbs.	130 lbs.	175 lbs.
Pizza Dough, Thin (40% AR) *✖▪◆□	Dough Hook 1st only	3 lbs.	2 lbs.	5 lbs.	9 lbs.	12 lbs.	16 lbs./ 25 lbs.	30 lbs.	40 lbs. (1st)	50 lbs. 35 lbs. (2nd)	50 lbs. 40 lbs. (2nd)	50 lbs.	60 lbs.	80 lbs.
Pizza Dough, Medium (50% AR) *▪◆□	Dough Hook 1st only	4 lbs.	4 lbs.	5 lbs	10 lbs.	15 lbs.	25 lbs./ 36 lbs.	40 lbs.	70 lbs. (1st) 35 lbs. (2nd)	80 lbs. (1st) 60 lbs. (2nd)	80 lbs. (1st) 70 lbs. (2nd)	90 lbs.	115 lbs.	155 lbs.
Pizza Dough, Thick (60% AR) *▪◆	Dough Hook 1st only	5 lbs.	5 lbs.	10 lbs	20 lbs.	25 lbs.	40 lbs./ 45 lbs.	50 lbs.	70 lbs.	90 lbs.	90 lbs	100 lbs.	130 lbs.	175 lbs.
Fondant Icing	Flat Beater	4 lbs.	3 lbs.	6 lbs	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.	----	36 lbs.	60 lbs.	----	----
Cake	Flat Beater	5 lbs.	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 lbs.	60 lbs.	----	60 lbs.	90 lbs.	----	----
Pie Dough	Flat Beater	5 lbs.	4 lbs.	10 lbs.	18 lbs.	22 lbs.	27 lbs.	35 lbs.	50 lbs.	60 lbs.	50 lbs.	70 lbs.	----	----
Pasta, Basic Egg Noodle	Dough Hook	1 lb.	2 lbs.	3 lbs.	5 lbs.	6 lbs.	8 lbs./ 15 lbs.	17 lbs.	35 lbs.	40 lbs.	35 lbs.	50 lbs.	----	----

Globe's capacity chart can also be found online at www.globefoodequip.com

* *NOTE:* The maximum capacities indicated in our *Mixer Capacity Chart* are intended as a guideline only. Varying factors such as the type of flour, water temperature, and other conditions may require the batch to be reduced.

The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your Absorption Ratio percentage (AR%)! Absorption Ratio % (AR%) = water weight divided by flour weight. The capacities listed below are based on flour at room temperature and 70°F water temperature. (1 gallon of water weighs 8.33 lbs.)

Key Symbols

✖ *Maximum mixing time - 7 minutes.*

▪ *If high gluten flour is used, reduce the batch size by 10%.*

◆ *If using chilled flour, water below 70°F, or ice, reduce batch size by 10%.*

□ *2nd speed should never be used on 50% AR or lower with the exception of the SP60. The SP60 requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs.*

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