

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



The Perfect Mix of Performance and Value!

Spiral Floor Mixers

GO SPIRAL — make more dough!

Spiral mixing action keeps amount of heat and air in the dough to a minimum. Get larger yields and a superior quality dough. Perfect for bakeries, pizzerias, commissaries and more!



GSM130

Models

☐ GSM130 (Pictured) ☐ GSM175

Standard Features

- Powerful dual high torque motors - for bowl and dough hook
- Manual and automatic control functions
- Two fixed speeds
- Dual 20 minute electronic digital timers allow automatic shift from 1st to 2nd speed
- Sturdy stainless steel bowl guard allows easy addition of ingredients and observation of mixing progress
- All metal construction with cast aluminum top cover
- Polished diamond finish stainless steel bowl
- Heavy-duty steel support bar
- Reversible bowl drive for mixing smaller batches (1st speed only)
- Bowl jog control allows easy removal of dough and bowl cleaning for a quicker batch turnaround
- Stainless steel ball bearing bowl drive for extra durability
- Reinforced dough hook easily handles large, heavy batches
- Front and rear casters for mobility
- Includes 10.5-foot power cord

Standard Accessories

- Stainless steel bowl
- Heavy-duty spiral dough hook

Warranty

- Two year parts and labor

Capacity Chart on Reverse



Intertek
Conforms to NSF/ANSI STD. 4



Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

05-12-2025

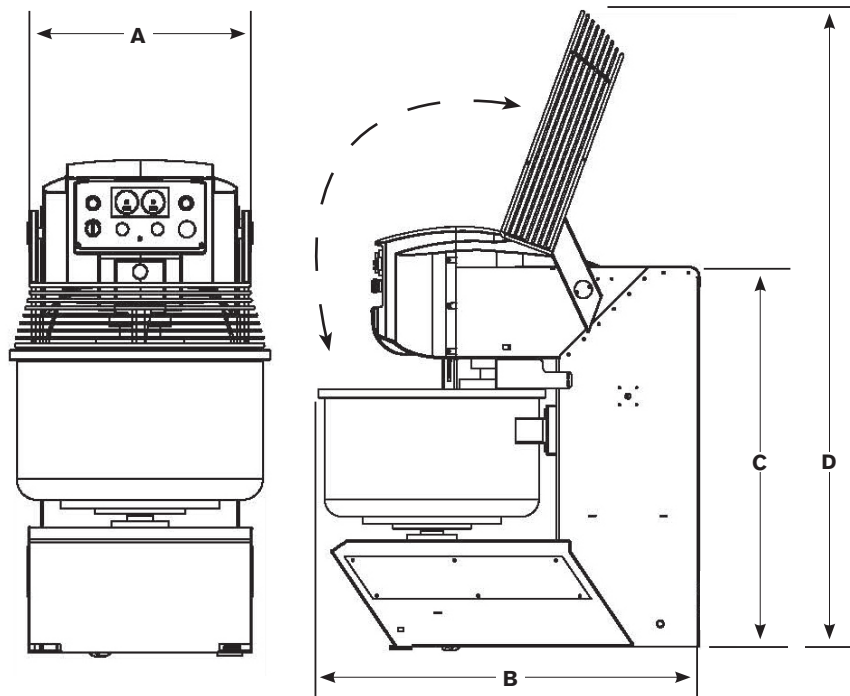
Printed in the U.S. © Globe Food Equipment Company

Specifications are subject to change without notice.

GLOBE FOOD EQUIPMENT COMPANY

Globe™ Spiral Floor Mixers

GSM130 / GSM175



Front view

Side view - bowl guard fully open

CAPACITY CHART

Product	GSM130	GSM175
Raised Donut Dough (65% AR)	130 lbs (59 kg)	175 lbs (79.4 kg)
Bread and Roll Dough (60% AR)	130 lbs (59 kg)	175 lbs (79.4 kg)
Heavy Bread Dough (55% AR)	120 lbs (54 kg)	165 lbs (75 kg)
Pizza Dough, Thin (40% AR)	60 lbs (27 kg)	80 lbs (36 kg)
Pizza Dough, Medium (50% AR)	115 lbs (52 kg)	155 lbs (70 kg)
Pizza Dough, Thick (60% AR)	130 lbs (59 kg)	175 lbs (79.4 kg)

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton 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	Dimensions			Net Wt	Shipping Dimensions	Ship Wt
	A - width	B - depth	C - height With bowl guard fully open			
GSM130	25.08" (63.7 cm)	43.7" (111 cm)	46.85" (119 cm)	683.43 lbs (310 kg)	47.64" x 28.35" x 54.33" (121 cm x 72 cm x 138 cm)	933 lbs (423.2 kg)
GSM175	28" (72 cm)	46" (117.6 cm)	48.6" (125 cm)	771.62 lbs (350 kg)	50.79" x 31.89" x 55.12" (129 cm x 81 cm x 140 cm)	1061 lbs (481.26 kg)

Attached 10.5-foot flexible power cord. Requires a 3 phase NEMA L15-20P plug (not included).

SPECIFICATIONS

Model	Motor Power / RPMs Dough Hook	Motor Power / RPMs Bowl	Volts	Amps	Controls
GSM130	2 HP / 100 - 1st speed	3/4 HP / 27 RPMs	208/60/3	23A	Digital Timer Control
	4 HP / 200 - 2nd speed				
GSM175	3.25 HP / 115- 1st speed	3/4 HP / 27 RPMs	208/60/3	30A	Digital Timer Control
	6 HP / 230 - 2nd speed				

Spiral Mixer is all metal construction with FDA approved white powder coat. Unit has 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, 3/4 HP bowl, dough hook is two speed (GSM130 - 2 HP/4 HP and GSM175 - 3.25 HP/6 HP). Motors are high torque, ball bearing, totally enclosed and fan cooled. Mixer comes standard with steel wire form interlocked bowl guard, stainless steel bowl and spiral dough hook. Unit includes ball bearing mounted front and back casters for mobility. Two year parts and labor warranty.