

MIXERS

PERFORMANCE WHEN YOU KNEAD IT

Speed, power, consistency and quality!

What makes Globe different? Design and manufacturing. Gear transmissions that use premium alloy steel and overbuilt shafts that outlast and outperform belt drive systems.

Easier to use front-mounted controls, accessories included at no extra cost, lower price and better warranty. Globe mixers, simply put, give you more! **Globe spiral mixers** are dough "specialists". Perfect for pizzerias, bakeries, any operation where producing large batches of dough are needed.



Countertop MIXERS

Globe® SP05 Planetary Countertop Mixer

- 5 qt. Power Mixer
- Powerful 800 watt motor
- 5 lbs. at 60% absorption ratio
- 10 Speeds
- #10 hub
- **Includes:** stainless steel bowl, stainless steel beater, stainless steel whip, stainless steel dough hook and polycarbonate splash cover.

SP05 >
5-qt.



Globe® SP08 Planetary Countertop Mixer

- 8 qt. planetary countertop power mixer
- Powerful custom built 1/4 HP motor
- Gear driven, high torque transmission
- Front-mounted controls with 15-minute digital timer
- **Includes:** stainless steel bowl, stainless steel beater, stainless steel whip, stainless steel dough hook and polycarbonate splash cover.



< SP08
8-qt.



Two-year parts & labor warranty on all mixers!

Extended warranty option see page 18

Planetary **BENCH MIXERS**

Key Features Planetary Bench Mixers

- Powerful custom-built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted touch pad control panel and 60-minute digital timer, with easier to read LED display
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- High torque, gear driven, permanently lubricated transmission
- Three fixed speeds
- Industry standard #12 attachment hub
- Thermal overload protection
- **Includes:** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook.

Specifications may vary from model to model.

Additional mixer accessories sold separately. Special SPC mixers available for Québec ONLY. SPC mixers are NF 454-00, CSA Z432-04, and CSA, C22.2 compliant.

Mixer capacity chart located on page 18



Take a Closer Look

A. Mixer Correctional Package for bench and floor mixers SP10, SP20, SP25, SP30, SP30P, SP40, SP60, SP62P, SP62P-4 and SP80PL is available for correctional institutions.

The Correctional Package offers tamper resistant external fasteners. All external fasteners are Torx pin head screws, which can only be removed with the appropriate tool included in the package.

B. Spring Tensioned Bowl Clamps securely hold bowl in place, reducing rocking while enabling quiet operation.

C. Permanently lubricated, Gear-Driven Transmission provides long-lasting power while the grease pack prevents gears from rusting and degrading over time.

D. Removable bowl guard with fully-welded ingredient chute. Standard with models SP10-SP60.

Two-year parts & labor warranty on all mixers!
Extended warranty options see page 18

Planetary FLOOR MIXERS

Key Features Planetary Floor Mixers

- Powerful custom built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted controls with 60 minute LED digital timer for increased visibility
- High torque, gear driven, permanently lubricated transmission
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- Fixed speed gear transmission
- Industry standard #12 attachment hub
- Thermal overload protection
- Power bowl lift on SP62P and SP80PL
- **Includes:** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook. (Bowl truck included with the SP60, SP62P, SP62P-4 and SP80PL).

Specifications may vary from model to model.

Additional mixer accessories sold separately. Special SPC mixers available for Québec ONLY. SPC mixers are NF 454-00, CSA Z432-04, and CSA, C22.2 compliant.



Front-Mounted Control Panel with 60-Minute Digital Timer

Globe 10-qt. and larger mixers feature touch pad electronic controls — more reliable, accurate & easier to use than dial timers.

Last batch recall — remembers last programmed time when preparing multiple batches to ensure mix consistency and increase productivity.

Easy to see LED timer. Timer pauses when mixer stops for improved consistency.

Two-year parts & labor warranty on all mixers!

Extended warranty options see page 18

Mixer capacity chart located on page 18



Specifications subject to change without notice



SP62P △
60-qt.

Mixer capacity chart
located on page 18

Globe® SP30P, SP62P Pizza Mixers

While all Globe mixers can mix pizza dough, the SP30P (pictured pg. 15) and the SP62P (left) are specifically built for tough dough applications.

The 60 quart SP62P is perfect for high-volume pizza operations. With the capacity to handle up to 50 lbs. of flour and three gallons of water, this powerful, reliable product will minimize mix time and maximize dough output.

- High torque, direct-gear drive transmission can 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
- Comes with a stainless steel bowl and spiral dough hook
- Bowl truck included with SP62P

Two-year parts & labor warranty on all mixers!

Extended warranty options see page 18

Spiral MIXERS

Quality, power and endurance, everything you've come to expect in Globe planetary mixers can now be found in **Globe Spiral Mixers**.

Two models, based on dough output weight — 130 & 175 pounds — will certainly mix it up and produce the best quality dough. Put an end to ingredient waste and dough that is too dry or too moist. Maximize output and effort. **Go Spiral — make more dough!**

Key Features Spiral Mixers

Models: GSM130 & GSM175

- Powerful dual high torque motors — bowl and dough hook
- Manual and automatic control functions
- Two fixed speeds
- Dual 20 minute electronic digital timers for automatic shift from 1st to 2nd speed
- All metal construction with a cast aluminum top cover
- Polished diamond finish stainless steel bowl
- Reversible bowl drive for mixing smaller batches (1st speed only)
- Bowl jog control for easy dough removal and bowl cleaning
- Stainless steel ball bearing bowl drive for extra durability
- Sturdy reinforced dough hook easily handles large, heavy batches
- Front and rear casters for mobility
- Includes: stainless steel bowl, spiral dough hook, wire bowl guard, leveling feet and 10.5' power cord



GSM130 △

Now available in Canada.



SPIRAL VS PLANETARY..

Spiral mixers have a spiral arm that rotates on a fixed vertical axis, while the bowl spins in a counter-clockwise direction.

Planetary mixers use an agitator with an attachment that moves in circular orbits along the inside wall of a stationary bowl.



Globe Planetary Mixer **ACCESSORY GUIDE**

	■ Stainless Steel Only ● Aluminum Only ◆ Stainless Steel or Aluminum x Available											
	SP05	SP08	SP10	SP20	SP25	SP30	SP30P	SP40	SP60	SP62P	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
Bowl Truck								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
Meat Grinder for #12 HUB			x	x	x	x	x	x	x	x		x
Correctional			x	x	x	x	x	x	x	x		x
Table			x	x	x							
Sanitation Cover	x	x		x								

- 30"W x 24"D x 24"H Mixer Table - holds up to a 25 Qt. Mixer.
- Different size slicing, shredding & grating plates, as well as a meat grinder assembly, are available. Contact Globe for available sizes.

DO NOT USE HUB ATTACHMENTS WHILE MIXING!

Globe Mixer **CAPACITY CHART**

Globe's Capacity Chart is available online at www.globefoodequip.com.

The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour, water temperature, and other conditions may require batch to be reduced.

Product	Agitator and Speed	PLANETARY											SPIRAL	
		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.	----	----

* NOTE: 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 here 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 batch size by 10%.

◆ If using chilled flour, water below 70°F, or ice, reduce batch 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.

GLOBE MIXERS — EXTENDED WARRANTY OPTION

Globe offers an exclusive extended warranty on all Globe mixers. When purchased, the extended warranty will go into effect the first day the standard warranty terms have been met. Warranty extension is only available for purchase at the time of equipment sale. Each mixer comes with a standard 2-year parts and labor warranty at no cost to you.