

SPECIFICATION FOR 60 QUART MIXER

Sixty quart mixer is to be model SP60 as manufactured by Globe. The mixer shall have all the following standard and accessory features:

Standard Features

- Powerful custom built motor -3 HP (SP30)
- Three fixed speeds
- 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
- Nonslip rubber feet
- 6 foot cord and no plug

Standard Accessories

- 60 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
- 30 quart adapter kit

Standard Warranty

2 years parts and one year labor

- ELIGIBLE BIDDER MUST VISIT JOB SITE.
- ALTERNATES NEED TO BE SUBMITTED FOR APPROVAL 10 DAYS PRIOR TO BID OPENING.
- SUCCESSFUL BIDDER TO DELIVER, UNCRATE, SET IN PLACE, LEVEL, AND REMOVE CRATING.
- FINAL CONNECTIONS BY OTHERS
- BIDDER WILL HONOR PRICES FOR A PERIOD OF ONE YEAR FROM THE BID DATE____yes____no.
- BIDDER WILL HONOR PRICING FOR COOPERATIVE PRICING____yes____no.
(Additional travel/mileage charges may apply to systems that are located outside the bidding system's area)