



Model SP8



Model #: _____

Serial #: _____



Instruction Manual for the Globe Mixer Model SP8

For Service on Your Mixer:

1. Visit our website at www.globeslicers.com
(select the Parts / Support drop down).
2. Or call the Globe service department at 937-299-8625 and ask for contact information for your local service company.

Visit our website for information on additional products available from Globe.

www.globeslicers.com

Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

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Attention Owners and Operators

Globe's equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, strictly following all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



or



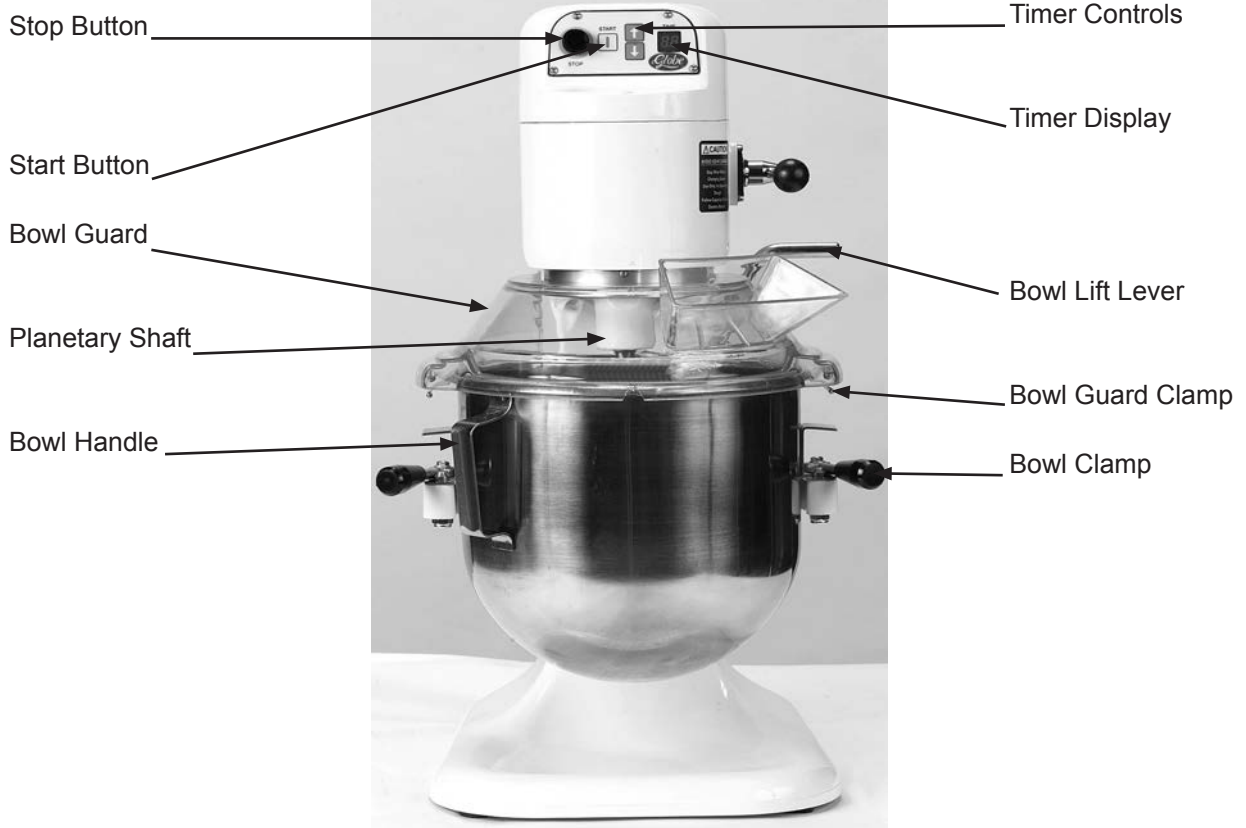
Warnings related to possible damage to the equipment are indicated by:



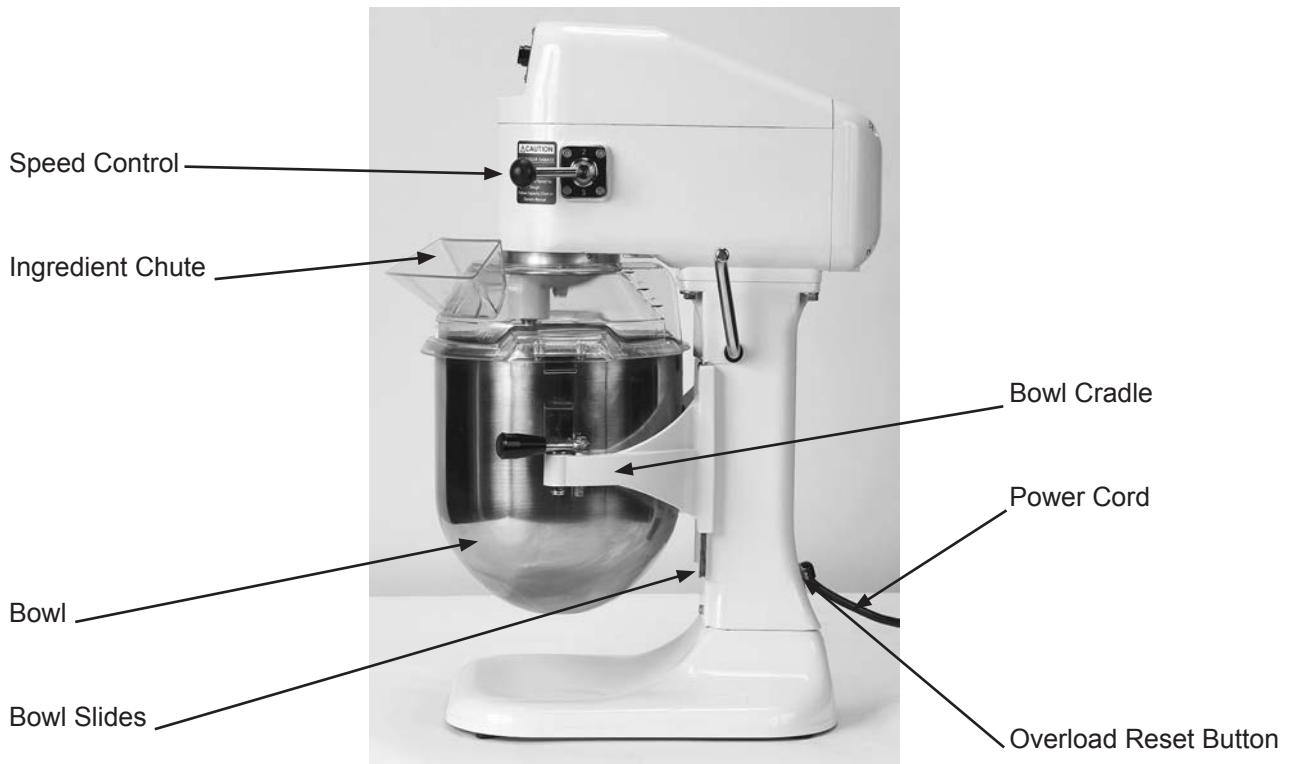
If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or Globe directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Key Components of the Mixer



FRONT VIEW



SIDE VIEW

Installation

UNPACKING

Unpack the mixer immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment. **You have no recourse of damage after fifteen (15) days of receipt.**

⚠️ WARNING

TO AVOID SERIOUS PERSONAL INJURY:

- **ALWAYS** install equipment in work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.
- **NEVER** operate the mixer without all warnings attached to it.

INSTALLATION

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your local representative or Globe first.
2. Remove the mixer from the box.
3. Select a location for the mixer that has a level, solid, nonskid surface that is nonflammable and is in a well-lighted work area away from children and visitors.
4. Inspect the mixer to ensure all parts have been provided (i.e., bowl, beater, whip, and hook).

⚠️ WARNING PROPER GROUNDING

THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 6-1 and Fig. 6-2).



Fig. 6-1 Correct



Fig. 6-2 Incorrect

5. Complete the warranty card and mail it to Globe or register online at www.globeslicers.com/warranty.asp.
6. Clean the mixer prior to using it. Follow the cleaning instructions on page 10. **NOTE:** It is normal for the factory to apply a generous amount of grease in and on the machine before initial use. Excess high pressured grease (brownish-black) may also be found on the planetary shaft and some drippings may be found in the bowl.

Operating Instructions

WARNING

TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate the mixer before reading the instruction manual first.
- **ALWAYS** disconnect or unplug electrical power before cleaning, servicing, or adjusting any parts or attachments.
- **ALWAYS** keep hands, hair, and clothing away from moving parts.

ATTACHING THE BOWL TO THE MIXER

NOTE: Install the bowl BEFORE attaching the agitators.

1. Lower the bowl by pushing the bowl lift lever backwards and down to its resting position.
2. Lift the bowl by the bowl handle and
 - a. slowly position the locking pin (located on the rear of the bowl) into the hole in the middle rear of the cradle (see fig 7-1).
 - b. lower the bowl onto the pins located on either side of the bowl cradle.
3. Once the bowl is positioned on the cradle, secure the bowl by pulling both bowl clamps forward until the bowl is locked tight (see fig 7-2).



Fig. 7-1



Fig. 7-2

ATTACHING THE AGITATOR TO THE MIXER (i.e., Beater, Hook, Whip)

NOTE: It is easier to install the agitator prior to adding the ingredients into the bowl.

1. The bowl should be in the lowered position and the bowl guard should be removed (see fig 7-3).
2. Slide the agitator slowly upwards onto the planetary shaft fitting the shaft pin through the slot in the agitator (see fig 7-4).
3. Rotate the agitator clockwise to secure it onto the planetary shaft (see fig 7-5).



Fig. 7-3



Fig. 7-4



Fig. 7-5

MIXING INGREDIENTS

Follow the capacity chart located on page 12 in this owners manual. Overloading or not following this chart will damage the mixer and void the warranty.

IMPORTANT: Make sure the speed control lever is on the first (1) speed.

1. Add the appropriate mixing ingredients into the bowl.

Operating Instructions

- Place the bowl guard on top of the bowl and align the arrow on the bowl guard with the notch on the rim of the bowl (see fig 8-1).
- Secure the bowl guard by squeezing both metal clamps while pressing down on the bowl guard (see fig 8-2).
- Lift completely up on the bowl lift lever until the bowl locks into position (see fig 8-3).



Fig. 8-1

NOTE: The mixer will not start if the bowl is in the lowered position.

NOTE: The time display should be illuminated. If it is not illuminated press the stop button.

- Set the timer for the appropriate mixing time by pressing the up arrow.
- Select the appropriate speed setting by lifting or lowering the speed control lever.



Fig. 8-2

Three fixed speeds are available for use: first (1), second (2), and third (3).

Recommended speeds while mixing:

Gear Speed	Product Type/Ingredient
1 (low)	Heavy: mixing pizza, bread, pasta and donut doughs, waffle/cake batter, mashing potatoes
2 (medium)	Medium: 2nd stage of mixing for donut dough, etc.
3 (high)	Light: whipping cream, egg whites, meringue

IMPORTANT: When mixing product always follow the recommended agitator and speed setting according to the capacity chart located on page 12 of this manual.

- Press the green start button located on the middle of the control panel.



Fig. 8-3

CAUTION Always STOP the mixer BEFORE changing speeds! Failure to do so may damage the gears or other parts and WILL void the warranty!

- To change the speed while mixing
 - press the red stop button twice
 - change the speed by raising or lowering the speed control lever
 - press the green start button to restart the mixer.

NOTE: If the mixer shuts off during operation reduce the batch size.

NOTE: The mixer is equipped with a motor overload protection. If the mixer shuts off during operation press the stop button and reduce the batch size, then press the overload reset button located on the back of the mixer base.

NOTE: Reduce batch size by 10% if chilled flour, water below 70°F, or ice is being used in the mix.

Operating Instructions

IMPORTANT: For heavier loads, the mixer should not run longer than fifteen minutes without pausing for a cool down period of at least fifteen minutes or more before resuming mixing. For lighter loads, the mixer should not run longer than thirty minutes without pausing for a cool down period of at least thirty minutes or more before resuming mixing.

9. When the ingredients have been thoroughly mixed, press the red stop button to stop the mixer.

NOTE: The mixer will automatically stop when the time on the timer has expired.

10. Lower the bowl by pushing the bowl lift lever backwards and down to its resting position.

11. Remove the bowl guard by pressing the bowl guard clips and raising it off of the bowl.

12. Remove the agitator from the planetary shaft by lifting it upwards then rotating it counterclockwise until it is unlocked. Lower the agitator and remove from planetary shaft.

13. Push each bowl clamp backwards to unlock the bowl from the bowl cradle.

14. Lift up slightly on the bowl so it clears the pins on the bowl cradle.

Cleaning Instructions

CAUTION

- Dilute detergent per supplier's instruction.
- **DO NOT** hose down or pressure wash any part of the mixer.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the mixer.
- **NEVER** use bleach (sodium hypochlorite) or bleach based cleaner.
- **ALWAYS** remove the agitator after each batch. If not, the agitator can become stuck on the shaft and be difficult to remove.



The entire mixer, including removable parts, must be thoroughly cleaned and sanitized using the procedures identified by your local health department and the ServSafe Essentials published by the National Restaurant Association Educational Foundation (NRAEF). Visit www.servsafe.com for more details.



It is extremely important to sanitize the mixer and to follow the instructions on the quaternary sanitizer container to ensure proper sanitation is achieved.



ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE MIXER BEFORE CLEANING.

RECOMMENDED CLEANING

PART	REQUIRED ACTION	FREQUENCY
Agitators	Hand-wash using mild soap and water, rinse, dry, and sanitize.	Clean after each use.
Bowl	Using a scrubber pad, mild soap and water, apply pressure to ensure the bowl is clean, rinse, dry, and sanitize. The bowl can also be placed in a dishwasher for cleaning.	Clean after each use.
Bowl Guard	Hand-wash using mild soap and water, rinse, dry, and sanitize.	Clean after each use.
Bowl Cradle	Hand-wash using mild soap and water, rinse, dry, and sanitize.	Daily
Planetary Shaft	Wipe with clean damp cloth, dry, and sanitize.	Clean after each use.
Exterior	Hand-wash using mild soap and water, rinse, dry, and sanitize. DO NOT use a water hose!	Daily

Important Points

Your new Globe mixer will provide years of uninterrupted service, but only if you do the following.

Installation

- Do not use an extension cord to connect electrical power.

Operation

- Turn off the mixer prior to changing speeds.
- Follow the capacity chart on page 12, especially for mixing dough.
- Use only first (1) speed for mixing dough.
- If the unit shuts off during mixing (overload protection trips), reduce the batch size.

Capacity Chart

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

Product	Agitator and Speed	SP5	SP8	SP10	SP20	SP25	SP30/ SP30P	SP40	SP60	SP62P	SP80PL
Waffle or Hotcake Batter	Flat Beater	2 qts.	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 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.	----	16 qts.
Mashed Potatoes	Flat Beater	4 lbs.	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.	----	50 lbs.
Egg Whites	Wire Whip	¾ pts.	¾ pts.	1 pt.	1 qt.	1¼ qts.	1½ qts.	1¾ qts.	2 qts.	----	2 qts.
Meringue (Qty. of Water)	Wire Whip	¼ pts.	½ pts.	¾ pts.	1½ pts.	1¾ pts.	1 qt.	1¼ 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.	80 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.	80 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.
Pizza Dough, Thin (40% AR) *x◆□	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.
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)	90 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.	100 lbs.
Fondant Icing	Flat Beater	4 lbs.	3 lbs.	6 lbs.	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.	----	60 lbs.
Cake	Flat Beater	5 lbs.	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 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.	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.	50 lbs.

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

- x 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.

Do not use attachments on hub while mixing!

Troubleshooting

Problem	Possible Causes	Action Required
Mixer will not run.	Timer is not engaged.	Turn timer on by pressing the up arrow to a set time.
	Bowl not raised into position.	Raise bowl and lock into position.
	Power not connected properly.	Check all power connections. Plug into a live socket. (<i>Do not use extension cord!</i>) Test socket with another item.
	Building circuit breaker is off.	Check breaker box.
	Internal overload tripped.	Press the stop button then press reset button.
	Gear not engaged.	Switch gear fully into position. (<i>Mixer will not operate if the speed control lever is positioned in between speeds</i>)
Mixer stops during mixing.	Internal overload tripped.	Press the stop button then press reset button.
Mixer is noisy.	Mixer is not installed on level surface.	Adjust surface or relocate mixer.
	Bowl not seated correctly or clamps not in place.	Ensure bowl is seated into bowl cradle correctly and bowl clamps locked into place.
	Agitator not fitted properly.	Remove and attach agitator into position properly.
	Overloading bowl.	Reduce batch size. (<i>See Capacity Chart</i>)
Mixing time is too long.	Batch size too small.	Increase batch size <u>or</u> use smaller bowl adapter kit. (<i>Contact dealer for purchase</i>)
	Incorrect recipe portions <u>or</u> temperatures.	Follow portions and temperatures per recipe instructions.
Bowl raise sticking or not operational	Lack of lubrication and/or cleaning of bowl slides	Hand wash using mild soap and water, dry, and lubricate bowl slides with mineral oil or food quality grease. If still sticking, a technician must clean bowl raise mechanism.
One or more gears not working.	Damaged or broken gear.	Technician to replace gear. <i>Always stop mixer before changing speeds!</i>

Troubleshooting

Problem	Possible Causes	Action Required
Agitators touching bottom or sides of bowl.	Defective or dented bowl.	Remove dents or replace bowl.
	Defective agitator.	Replace agitator.
Broken Whip Wires	Batch size too large for mixer. Items too firm, speed too high.	Reduce batch size. (<i>See Capacity Chart</i>) Adjust recipe. Reduce speed.
	Hand utensil dropped into bowl while mixing.	Stop mixer before working on mixture.
Broken Flat Beater	Ingredients too cold or too large (e.g. frozen butter, cream cheese cut in chunks).	Wait for ingredients to reach room temperature before mixing. Reduce chunk size.
Broken Dough Hook	Batch size too large for mixer.	Reduce batch size. (<i>See Capacity Chart</i>) Adjust recipe.
	Ingredients too cold or too large.	Wait for ingredients to reach room temperature before mixing. Reduce chunk size.
Discoloration of mixed product.	Bowl has not been thoroughly cleaned.	Clean the bowl again using a scrubber pad and applying pressure (refer to page 10).
Agitators won't go onto the planetary shaft easily.	Lack of lubrication and/or cleaning of planetary shaft.	Wipe planetary shaft with a clean damp cloth and lubricate the shaft with mineral oil or food quality grease.

Limited Mixer Warranty

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 2 years on parts (excludes wear/expendable parts). The labor warranty is 1 year on labor from original installation, or 18 months from actual shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This Warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This Warranty is not in force until such time as a properly completed and signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, vandalism, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts. (This includes the bowl, flat beater, wire whip, and spiral dough hook.)
8. Cleaning of equipment.
9. Misuse or abuse.

