



Model SP5



Serial #: _____



Instruction Manual for the Globe Mixer Model SP5

For Service on Your Mixer:

1. Visit our website at www.globefoodequip.com
2. Or call the Globe service department at 937-299-8625 and ask for contact information for your local service company.

- IMPORTANT SAFETY NOTICE -

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

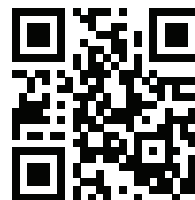
Visit our website for information on additional products available from Globe.

www.globefoodequip.com

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

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM



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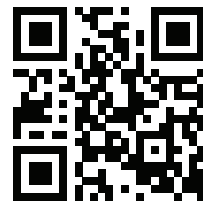
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Attention Owners and Operators

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 follow 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.



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).



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 registration online at www.globefoodequip.com/support/warranty-registration-form.
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.
- **NEVER** bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so may create hazards and will void warranty.
- **NEVER** operate mixer with a damaged power cord or plug.
- **ALWAYS** keep hands, hair and clothing away from moving parts.

NOTE: Wash all attachments and bowl prior to use.



Fig. 7-1

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. 7-2

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 must be installed, lowered into position and the splash cover 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

NOTE: After cleaning, make sure to wipe the shaft with Vaseline or vegetable oil for better lubrication and to prevent breakdown of shaft and its parts. DO NOT use any lubricant that can be harmful to humans to ingest as some lubricants may come in contact with some mixing processes.



Fig. 7-4



Fig. 7-5

Operating Instructions

MIXING INGREDIENTS

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

IMPORTANT: Make sure the speed control dial is in the off position.

1. Add the appropriate mixing ingredients into the bowl.
2. If desired, place the splash cover on top of the bowl and align the pins on the guard with the holes on the rim of the bowl (see Fig. 8-1 and 8-2).
Note: In order for the SP5-Q Mixer to operate, the splash cover must be in place and clicked into locked position.
3. Lift completely up on the bowl lift lever until the bowl locks into position (see Fig. 8-3).
4. Select the appropriate speed setting by rotating the speed selector knob clockwise starting from 0. To increase mixer speed, continue turning the selector button clockwise to desired speed.



Fig. 8-1



Fig. 8-2

Recommended speeds while mixing:

Position	Speed	Attachment	Product Type/Ingredient
1	(stir)	All	Start to incorporate ingredients
2	(low)	Spiral	Heavy: mixing pizza, bread, pasta, stuffing and donut doughs, waffle/cake batter, mashing potatoes, etc.
3-7	(medium)	Beater	Medium: 2nd stage of mixing for donut dough, etc.
8-10	(high)	Whip	Light: whipping cream, egg whites, meringue, mousse, pancake mix, sponge cakes, etc.



Fig. 8-3

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



Always STOP the mixer BEFORE changing or fitting accessories! Failure to do so may cause harm to the operator; it may also damage the gears or other parts and WILL void the warranty!

5. During the mixing process, additional ingredients can be added to the mixture using the food chute located on the splash cover.
6. To turn off the mixer, turn the variable speed control counterclockwise until the dial is aligned with the selector notch to the zero "0" position and the mixer turns off.

NOTE: If the mixer shuts off during operation, return the speed control dial back to the zero "0" position.

NOTE: The mixer is equipped with a manual motor reset on the back column. Reduce the batch size and wait approximately five minutes, press the reset button and then continue mixing.

Operating Instructions

IMPORTANT: Abrupt stops due to over batch size is detrimental to the quality and life of the mixer and may lead to future mechanical failures. Make sure liquid to solid ratios are properly followed during preparation of mixes.

Example:	Bread Dough	60% AR, Max speed of 2, Max Capacity of 5 lbs
		50% AR, Max speed of 2, Max Capacity of 4 lbs
		40% AR, Max speed of 2, Max Capacity of 3 lbs

(See chart on page 12 for a detailed measurement of ingredients.)
(For pizza dough with lower moisture content, please consult Globe.)
Higher gluten flour, batch should be reduced by 25%

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

IMPORTANT: It is recommended 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.

7. When the ingredients have been thoroughly mixed, rotate the speed selector knob and begin turning the speed control dial counterclockwise to the zero "0" position.

IMPORTANT: Do not attempt to remove the bowl or splash cover while the mixer is in motion.

8. Lower the bowl by pushing the bowl lift lever backwards and down to its resting position.
9. Remove the splash cover by lifting the cover off of the bowl.
10. 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.
11. Push each bowl clamp backwards to unlock the bowl from the bowl cradle.
12. Lift up slightly on the bowl so it clears the pins on the bowl cradle.

Cleaning Instructions



- **ALWAYS** unplug the mixer before cleaning.
- **FOLLOW** the supplier's instruction on all detergents. Clean mixer, attachments and parts thoroughly after use. Lubricate moving parts appropriately with Vaseline or vegetable oil, after wash-down, for better lubrication and to prevent breakdown of shaft and its parts.
- **DO NOT** use any lubricant that can be harmful to humans to ingest as some lubricants may come in contact with some mixing processes.
- **DO NOT** hose down, immerse 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. (Note: The hook and beater only are dishmachine safe for washing. If dishmachine washed, these items must still be properly sanitized before use.)	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.
Splash Cover	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 then lubricate.	Clean after each use.
Exterior	Hand-wash using mild soap and water, rinse, dry and sanitize. DO NOT use a water hose and NEVER immerse in water!	Daily

Important Points

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

Operation

- Turn off the mixer prior to changing or resetting attachments.
- Follow the capacity chart on page 12, especially for mixing dough.
- Use only speeds (1-2) 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 for the SP5 mixer only.

Varying factors such as the type of flour used, temperature of water used and other conditions may require the batch to be reduced.

<u>Product</u>	<u>Agitator and Speed</u>	<u>Max Speed</u>	<u>Max Capacity</u>	<u>All Purpose Flour</u>	<u>Butter</u>	<u>Liquids</u>	<u>Sugar</u>	<u>Eggs</u>
Egg Whites	Wire Whip	10	3/4 pts					100%
Whipped Cream	Wire Whip	10	2 qts			100%		
Batter	Flat Beater	8	2 qts	38%	5%	49%		8%
Mashed Potatoes	Flat Beater	8	4 lbs					
Fondant Icing	Flat Beater	8	4 lbs		5%	7%	88%	
Cookie Dough	Flat Beater	8	3 lbs	50%	23%		17%	10%
Cake Batter	Flat Beater	8	5 lbs	26%	34%		18%	22%
Pie Dough	Flat Beater	8	5 lbs	29%	61%	10%		
Dough 60% AR	Dough Hook	2	5 lbs	62.50%		37.50%		
Dough 50% AR	Dough Hook	2	4 lbs	66.66%		33.33%		
Dough 40% AR	Dough Hook	2	3 lbs	71.42%		28.50%		
Pasta, Egg noodles	Dough Hook	2	1 lbs	52%	1%	27%		20%

Troubleshooting

Problem	Possible Causes	Action Required
Mixer will not start / run.	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 motor overload tripped.	Press the motor reset button on back column.
	Mixer speed dial is not set to zero (0).	Move mixer speed dial back to zero (0) then speed can be moved up.
Mixer stops during mixing.	Internal motor overload tripped. Motor overheated.	Press the motor reset button on back column. Wait five (5) minutes before restarting.
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 are 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.
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.

Troubleshooting

Problem	Possible Causes	Action Required
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 EXPRESSED 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, digitally signed, and Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Complete warranty registration at:
www.globefoodequip.com/support/warranty-registration-form

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.

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