



HIGHER PERFORMANCE LOWER COST

SP20 HEAVY-DUTY BENCH MIXER

Everyone knows you don't get something for nothing, but with Globe, you get more for less. Globe's SP20 20-quart mixers outperform the competition with better construction and a lower total lifecycle cost. Operator-friendly features like front-facing controls and a welded ingredient chute make mixing easier. Heavy-duty construction combined with gear-driven transmissions keep you mixing *all day, every day*.

Backed by a two-year parts & labor warranty



STANDARD ACCESSORIES

All Globe SP20 mixers include an aluminum wire whip, flat beater and dough hook. Visit our website to see more optional accessories!

Check out what makes the SP20 the best-selling mixer in North America!

FRONT-FACING CONTROLS
with 60-minute digital timer and last batch recall makes it easy to track the batch from across the kitchen, and saves space on the sides of the mixer

#12 ATTACHMENT HUB
provides food prep versatility with optional shredding, slicing, grating, tenderizing and grinding attachments

WELDED BOWL HANDLES
are heavy-duty and provide reliable, ergonomic bowl transportation

SPRING-LOADED BOWL CLAMPS
firmly hold the bowl in place while mixing to ensure a thorough mix and quieter operation

HARDENED STAINLESS STEEL GEARS
with direct gear-drive transmission for zero slippage and powerful, all-day mixing

INTERLOCKED REMOVABLE BOWL GUARD
with heavy-duty 5mm stainless steel wire for unbeatable durability and easily removes for cleaning

WELDED INGREDIENT CHUTE
allows the operator to add ingredients while mixing

RUBBER FEET
prevent the mixer from traveling and protect the table

