



Model SP8-RL



Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_



## Instruction Manual for the Globe Mixer Model SP8-RL

For Service on Your Mixer, call Globe Technical Support at 1-866-260-0522.

### - IMPORTANT SAFETY NOTICE -

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

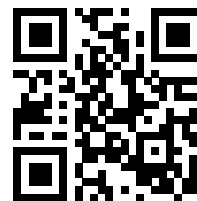
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*Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales*

WARRANTY REGISTRATION  
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO  
[WWW.GLOBEFOODEQUIP.COM](http://WWW.GLOBEFOODEQUIP.COM)  
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

[WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM](http://WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM)





# Index

ATTENTION OWNERS AND OPERATORS.....	4
KEY COMPONENTS OF THE MIXER.....	5
INSTALLATION .....	6
OPERATING INSTRUCTIONS.....	7-8
CLEANING INSTRUCTIONS .....	9
IMPORTANT POINTS .....	9
TROUBLESHOOTING .....	10
LIMITED MIXER WARRANTY.....	12



**GLOBE FOOD EQUIPMENT COMPANY**  
**2153 DRYDEN RD.**  
**DAYTON, OH 45439**  
**PHONE: 937-299-5493**  
**TOLL FREE: 800-347-5423**  
**FAX: 937-299-4147**  
**E-MAIL: [info@globefoodequip.com](mailto:info@globefoodequip.com)**  
**WEBSITE: [www.globefoodequip.com](http://www.globefoodequip.com)**

## 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 to damage after fifteen (15) days.**



### **TO AVOID SERIOUS PERSONAL INJURY:**

- **ALWAYS** install equipment in work area with adequate lighting 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 warning labels 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-lit work area away from children and visitors.
4. Inspect the mixer to ensure all parts have been provided (i.e., a bowl and two hooks).



### 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 online registration at: [www.globefoodequip.com/support/warranty-registration-form](http://www.globefoodequip.com/support/warranty-registration-form)
6. Clean the mixer prior to using it. Follow the cleaning instructions on page 9. **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



## 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, backward 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 (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 (Fig. 7-2).



Fig. 7-1



Fig. 7-2

## ATTACHING THE AGITATOR TO THE MIXER (i.e. the Hook)

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

1. Make sure the bowl is in the lowered position (Fig. 7-3).
2. Slide the agitator slowly upwards onto the planetary shaft, fitting the shaft pin through the slot in the agitator (Fig. 7-4).
3. Rotate the agitator clockwise to secure it onto the planetary shaft (Fig. 7-5).



Fig. 7-3

## MIXING INGREDIENTS

This mixer uses a precalculated mixing batch amount set by the purchasing establishment or the corporate owner(s)/operators. Overloading or not following this chart will damage the mixer and void the warranty.

**IMPORTANT:** Make sure the mixer is stopped in the off position and the timer reads ( -- ). (If needed, addition ingredients can be added slowly from the side of the bowl while the mixer is operating.)



Fig. 7-4



Fig. 7-5



**NEVER REACH INTO THE BOWL WHILE THE AGITATOR IS MOVING.**

# Operating Instructions

1. Add the appropriate pre set mixing ingredients into the bowl.
2. Lift completely up on the bowl lift lever until the bowl locks into position (Fig. 8-1).

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

**NOTE:** The time display should be illuminated ( -- ). Check to see if the unit is plugged in. If it is not illuminated press the stop button and refer to the troubleshooting section of this manual.



Fig. 8-1

This unit has one speed and two fixed times available for use: 1 Bag (40 second mix cycle) and 2Bags (55 second mix cycle).

***This mixer uses a precalculated mixing batch amount set by the purchasing establishment or the corporate owner(s)/operators.***

3. Select one of the “Bag” buttons to begin mixing.



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

To change the speed time after mixing has already begun:

- a. Press the red stop button once.
- b. Choose the appropriate “bag” button to restart the mixer.

**NOTE:** If the mixer shuts off during operation, verify the batch size and that ingredients or obstructions are not jamming the agitator. If there is a jam, press stop, unplug the mixer, and remove the obstruction.

If there is not obstruction to the unit or agitator:

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

4. Once the ingredients have been thoroughly mixed, the mixer will stop and beep indicating that the mixing cycle is complete.

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

5. Lower the bowl by pushing the bowl lift lever backwards and down to its resting position.
6. 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 the planetary shaft.
7. Push each bowl clamp backwards to unlock the bowl from the bowl cradle.
8. 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 removed, the agitator can become stuck on the shaft and may 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](http://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/Hooks	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 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 speed times.
- This mixer uses a precalculated mixing batch amount set by the purchasing establishment or their corporate owner(s)/operators.
- If the unit shuts off during mixing (overload protection trips) reduce the batch size.

# Troubleshooting

Problem	Possible Causes	Action Required
Mixer will not run.	Timer is not engaged.	Turn timer on by pressing 1Bag (40 seconds) or 2 Bags (55 seconds)
	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 the reset button.
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.
	Agitator not fitted properly.	Ensure bowl is seated into bowl cradle correctly and bowl clamps locked into place.
	Overloading bowl.	This mixer uses a precalculated mixing batch amount set by the purchasing establishment or the corporate owner(s)/operators. Reduce batch size.
Mixing time is too long.	Timer defective	Call for service.
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.
Agitators touching bottom or sides of bowl.	Defective or dented bowl.	Remove dents or replace bowl.
	Defective agitator.	Replace agitator.
Broken Dough Hook	Batch size too large for mixer.	Verify and reduce batch size. Replace dough hook.
	Ingredients too cold or too large.	Wait for ingredients to reach room temperature before mixing. Replace dough hook.
Discoloration of mixed product.	Bowl has not been thoroughly cleaned.	Clean the bowl again using a scrubber pad product and applying pressure (refer to page 9)
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.

If problems persist and the assigned solution does not remedy the issue, please call our Service Department at 866-260-0522.



## 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. Warranty begins on date of factory shipment to an end user, or up to 6 months after factory shipment to a dealer or distributor. Payment by GFE for service under this warranty requires that service be authorized in advance. Contact Globe Technical Support to arrange for service.

**NOTE:** Mixer agitators and hub attachments have a one year replacement warranty from factory shipment date. There is NO labor warranty for agitators and attachments.

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](http://www.globefoodequip.com/support/warranty-registration-form)

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. (Includes the bowl and spiral dough hook.)
8. Cleaning of equipment.
9. Misuse or abuse.

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.

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