



**BLAKESLEE**

*Planetary Mixers*

***The Ultimate Mixing Machines!***



*20-Quart (Bench, Floor & Cart-Mounted) Mixers*

*30 Quart Floor Mixers*

*40 Quart Floor Mixers*

*60-Quart Floor Mixers*

*80 Quart Floor Mixers*



*20 Quart*



*30 Quart*



*80 Quart*

Blakeslee planetary mixers are legendary for their simplicity, durability, long life and superior mixing performance. They are designed to be safe, easy to use and capable of a broad range of bakery and food mixing applications, and even more, when equipped with any of the available attachments and mixer options. Put a Blakeslee mixer to work in YOUR kitchen!

### Blakeslee's Legendary Durability

Each Blakeslee mixer is hand crafted, assembled, painted or polished and tested to ensure out-of-the-box performance and a lifetime of hard work.

- Automotive-type wide-face gear drive ensures long life
- Heavy-duty ball bearings and clutch for years of trouble-free operation
- Transmission and all gears are life-time protected with synthetic lubricant
- Powerful ventilated induction motor mounted in drip-proof housing
- Heavy duty stainless steel mixing bowl resists hard use and abuse
- ON-OFF buttons are NEMA 4 rated

### Blakeslee Mixer Performance...

Blakeslee planetary mixing action assures faster, more uniform mixing and blending.

- Two-, three- or four-speed transmission, depending on model and mixing applications
- Mixer RPM speeds are preset for optimum mixing action and product results
- Front mounted power takeoff is easy to use and provides additional food prep versatility
- Electromechanical interlock prevents shifting gears/speed while mixer is operating

### Blakeslee Mixers Are Easy To Use

Easy to use and easy to clean, Blakeslee mixers are easy to LOVE!

- Start-Stop buttons, timer & transmission shift lever standard
- Adjustable 15-minute timer automatically shuts off the mixer
- Mixing bowl is raised by spring assisted handle [20 & 30 Quart] or a smooth action crank, on the 40-80 models.
- Mixing bowl automatically locks in the UP or DOWN position



*Model U-20 Mobile 20-Quart Cart-Mounted Mixer Shown*



*Model F-30 30 Quart Floor Mixer*

- Hard enamel painted and polished aluminum finishes are easy to clean
- Solid stainless steel bowl safety guards double as splash shields
- 20 quart cart-mounted model lets you take mixer where it is needed

### Blakeslee Mixers Are Safe To Use

Employee safety is a top priority and Blakeslee mixers are provided with:

- Solid, full parameter bowl guards that are standard on all models

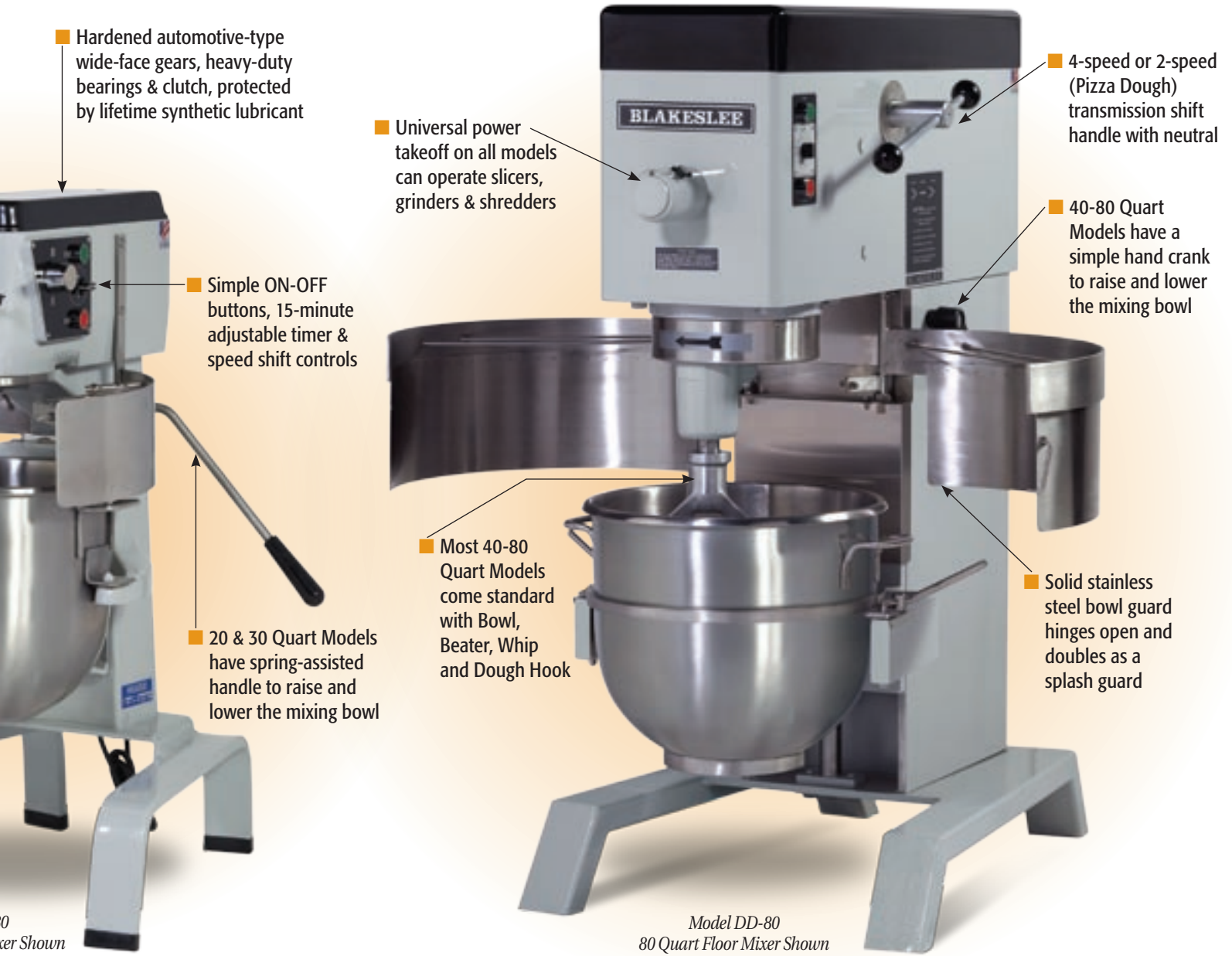
- Motor can not be started when speed selector is in neutral
- Safety interlock stops mixer if the speed selector lever is moved

### Blakeslee = More Mixers Choices

Get the mixer that is perfect for your applications, with choice of:

- Size: 20, 30, 40, 60, or 80 quart mixers;
- Configuration: Bench Mounted, Floor or Mobile Cart Mounted [20 Quart Models];

# Durability • Efficiency • Performance • Ease-of-Use • Flexibility!



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ker Shown

Model DD-80  
80 Quart Floor Mixer Shown

- Transmission Speeds: 2, 3 or 4-speed, depending on size and model;
- Finish: Painted, Polished Aluminum or Stainless Steel [Depending on size]
- Motor Horsepower: on 60 & 80 Quart Models (See Performance Guide)
- Pizza Dough Models: 60 & 80 Quart Models (See Performance Guide)
- Attachments: Vegetable slicers, meat choppers, cheese shredders (See Accessory Ordering Guide)

## Power Take-Off Driven Accessories Expand Blakeslee Mixer Capabilities

Every Blakeslee Planetary Mixer comes standard with a front mounted No. 12 power takeoff (PTO) that can be used with an auxiliary:

- 9" Vegetable Slicer with hopper front
- 9" Cheese Shredder Attachment
- Food & Meat Grinder/Chopper
- Choice of grater, shredder & chopper plates



Every Blakeslee Mixer comes with a No. 12 PTO that can power accessories including the 9" vegetable slicer shown



## Mixer Models & Performance Guide:

Model Number	Description/Type	Bowl Capacity	Transmission	Motor Horsepower
B-20-CS/CA/D	20 Quart - Bench Mounted	12 & 20*	3-speed	1/2 HP
F-20-CS/CA/D	20 Quart – Floor Model	12 & 20*	3-speed	1/2 HP
U-20-CA/D	20 Quart – Cart Mounted	12 & 20*	3-speed	1/2 HP
F-30-CS/CA/D	30 Quart – Floor Model	20 & 30*	3-speed	3/4 HP
DD-40 (D)	40 Quart – Floor Model	20, 30 & 40*	2 or 4-speed	1-1/2 HP
DD-60 (D)	60 Quart – Floor Model	30, 40 & 60*	4-speed	2 HP
DD-60-PM [Pizza]	60 Quart – Floor Model	30, 40 & 60*	2-speed	3 HP
DD-60-XT-300 (D)	60 Quart – Floor Model	30, 40 & 60*	4-speed	3 HP
DD-80 (D)	80 Quart – Floor Model	30, 40, 60 & 80*	4-speed	2 HP
DD-80-PM [Pizza]	80 Quart – Floor Model	30, 40, 60 & 80*	2-speed	3 HP
DD-80-XT-500 (D)	80 Quart – Floor Model	30, 40, 60 & 80*	4-speed	5 HP

**Model Suffix:** CS = Painted Carbon Steel; CA = Painted Cast Aluminum; D = Deluxe Polished Aluminum (20-30 quart) or Deluxe Polished Stainless Steel (40-80 quart)

\*Standard Bowl shipped with unit.

## Accessories Make Blakeslee Mixers Even More Versatile & Easy To Use!

Accessory/Model	20 Quart	30 Quart	40 Quart	60 Quart	80 Quart
Smaller Bowls	12 Qt.	20 Quart	20 & 30 Quart	30 & 40 Quart	30, 40 & 60 Qt.
Smaller Bowl Adapter?	Not Req.	Not Req.	Not Req.	Required	Required
Batter Beater	Std	Std	Std	Std	Std
Stainless Batter Beater	Option	Option	Option	Option	Option
Wire Whip	Std	Std	Std	Std [Except PM]	Std [Except PM]
Dough Hook (H)	Option	Option	Std	Option	Option
Spiral Dough Hook	NA	NA	NA	Std	Std
Sweet Dough Beater	Option	Option	Option	Option	Option
Pastry Knife	Option	Option	NA	NA	NA
Stainless Pastry Knife	Option	Option	Option	Option	Option
Stainless Wing Whip	Option	Option	Option	Option	Option
Bowl Truck	NA	Option	Option	Option	Option
Bowl Extension Ring	Option	Option	Option	Option	Option
Power Bowl Lift	NA	NA	NA	Option	Option
Stainless Splash Cover	Option	Option	Option	Option	Option
Strainer & Colander	Option	Option	NA	NA	NA
Bowl Scraper	Option	Option	Option	Option	Option

\*Contact Factory for additional options and custom order models.



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