

# BLAKESLEE PLANETARY MIXERS

*140 years of evolution*



**BLAKESLEE**  
A division of the Legacy Companies

[www.blakesleeinc.com](http://www.blakesleeinc.com)



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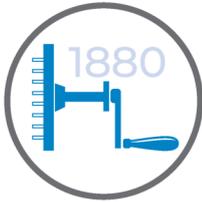
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## COMMERCIAL KITCHEN EQUIPMENT SINCE 1880



Hand dish and pot washing were the only options for the roadhouses, hotels and restaurants of the day. In 1880, George S. Blakeslee began to invent the first mechanical dish washing machine and became the founding father of the industry. George spent the next 15 years perfecting his first commercial machine and the sixth edition was successfully in production. Each machine was hand built by skilled craftsmen and were sold all over the U.S to larger restaurant operators.



Four generations of the Blakeslee family remained dedicated to the growth of their Chicago-based dishwasher manufacturing business, with knowledge and experience that was passed down from generation to generation. During this era, Blakeslee became known in the rapidly expanding foodservice industry as “The Experts” in dishwashing machine design and manufacturing.



In the 1950s and 1960s the Blakeslee product line was expanded to include motorized kitchen equipment, including: planetary mixers, vegetable peelers and food slicers. The same attention to detail, product testing and innovative manufacturing methods went into the development of this labor-saving food preparation equipment.

### TECHNICAL SUPPORT

Blakeslee's tech support team is here to handle any service needs or operation & maintenance questions you have and ensure that your Blakeslee product is operating at peak performance.

Phone: (630) 532-5021 • Fax: (630) 532-5020 • Email: [service@blakesleeinc.com](mailto:service@blakesleeinc.com)

### CUSTOMER SERVICE

Blakeslee's customer support team and Blakeslee area representatives help you evaluate your ware-washing and prep requirements. They will then recommend a Blakeslee dish machine or prep equipment that suits your operational needs and meets your budget.

Phone: (630) 532-5021 • Fax: (630) 532-5020 • Email: [sales@blakesleeinc.com](mailto:sales@blakesleeinc.com)





## DD SERIES



## F SERIES



## B SERIES



# BLAKESLEE PLANETARY MIXERS

Blakeslee Planetary Mixer are available in 20, 30, 40, 60 and 80 quarts that can be securely installed on a floor or placed on a bench, equipment stand or cart. These vertical mixers are engineered with an agitator the turns "ON" an offset shaft, while the mixing bowl remains stationary and available in stainless steel or cast aluminum. Interchangeable accessories/attachments such as Dough Hooks, Wire Whips and Batter Beaters allow the end user to consistently mix ingredients such as pizza and pie dough to cookie and cake batter. Depending on your ingredients and application, planetary mixers are available in 2, 3 and 4 speed transmissions and perform flawlessly. Operation is safe, mixers are designed with spring assisted handles, automatic timer and bowls that lock in. Maintaining and cleaning is easy with splash covers/guards, drip proof enclosures and meet UL and NSF standards.

# Blakeslee Planetary Mixers are versatile and easy to use!

## Legendary Engineering

Blakeslee Mixers are legendary and have a history of reliable performance since 1950's and are available in a full range of capacities and configurations to satisfy any foodservice application. Choose from the following:

- 20, 30, 40 60 and 80 quart mixer models
- Bench, floor mounted and mobile cart or stand configurations
- 2, 3 and 4 transmission speeds depending on application
- Painted, polished aluminum, stainless steel finishes
- Motor horsepower range from .05 HP up to 5 HP

## Durable Construction

Blakeslee mixers is handcrafted and assembled in the USA and tested to ensure out of the box performance for a lifetime! Construction includes the following features:

- Automotive, wide-face gear drive
- Heavy-duty ball bearings and clutch
- Gears and transmission are protected with synthetic lubricant
- Powerful ventilated induction motor mounted in drip-proof housing
- "ON and OFF" button are NEMA rated

## Consistent Performance

Blakeslee planetary mixer action delivers consistent performance for fast, uniform, smooth mixing and blending.

- 2, 3 and 4 transmission speeds to choose from
- RPM speeds are preset to give optimum results
- Front mounted power take-off is easy to use and provides additional food preparation space
- Electro-mechanical interlock prevents gears from shifting while in operation for added safety
- Optional accessories for versatility

## Safe to Operate

Blakeslee mixers are designed with features that enable the end user to operate safely. Operating Blakeslee planetary mixers is easy with adjustable automatic timers, locks and parameter bowl guards.

- Adjustable 15 minute timer automatically turn mixer "OFF"
- Supplied with solid full parameter bowl guards for enhanced safety
- Heavy-duty stainless steel mixer bowl with safety guards performs as a splash shield
- Mixer bowl automatically locks in "UP or DOWN" position
  - 20 and 30 quart models are raised by spring assisted handle
  - 40, 60 and 80 quart models are raised by smooth crank action
- Motor is not operational when speed selector is in neutral
- Safety interlock stops mixer if the speed selector is moved or bumped

## Accessories

Blakeslee mixers are more versatile and mixing capabilities are expanded when you add the use power take-off accessories. Every mixer is supplied with a front mounted NO. 12 power take-off that can be used with additional accessories such as:

- Shedder plates in four sizes
- Food and meat chopper
- 9" Vegetable slicer with hopper front
- Bowl extension ring, bowl adapter for smaller bowls and a power bowl lift
- Splash cover
- Dough hooks and beaters, wire & wing whip, pastry knife





# B SERIES



## B-20-CA / B-20-SS

- Available in cast aluminum or stainless steel
- Heavy-duty 3-speed transmission
- 0.5 HP motor
- Supplied with 20 qt (19 L) mixing bowl
- Spring-assisted handle for raising/lowering bowl
- Adjustable automatic 15 minute timer - turns off mixer at any pre-set time up to 15 minutes
- Front mounted No. 12 Power takeoff port
- Easy to use and clean
- Equipped with batter beater and wire whip attachments
- A full assortment of optional accessories available:
  - Dough Hook
  - Bowl Extension Ring
  - Splash Cover

Model	Electrical	Speed	Unit Dimensions	Shipping Specifications
B-20-CA	115V/60HZ/1PH 208-230V/60HZ/1PH 220-240V/60HZ/3PH	3-speed transmission 0.5 HP motor	18.5" W x 20" D x 32" H (470mm x 508mm x 813mm) Unit Weight: 160lbs (72.6kg)	32.5"W x 37.5" D x 52" H (826mm x 953mm x 1321mm) Shipping Weight: 190lbs (86.3kg)
B-20-SS	115V/60HZ/1PH 208-230V/60HZ/1PH 220-240V/60HZ/3PH	3-speed transmission 0.5 HP motor	18.5" W x 20" D x 32" H (470mm x 508mm x 813mm) Unit Weight: 160lbs (72.6kg)	32.5"W x 37.5" D x 52" H (826mm x 953mm x 1321mm) Shipping Weight: 190lbs (86.3kg)

# F SERIES



## F-20-CA / F-20-SS

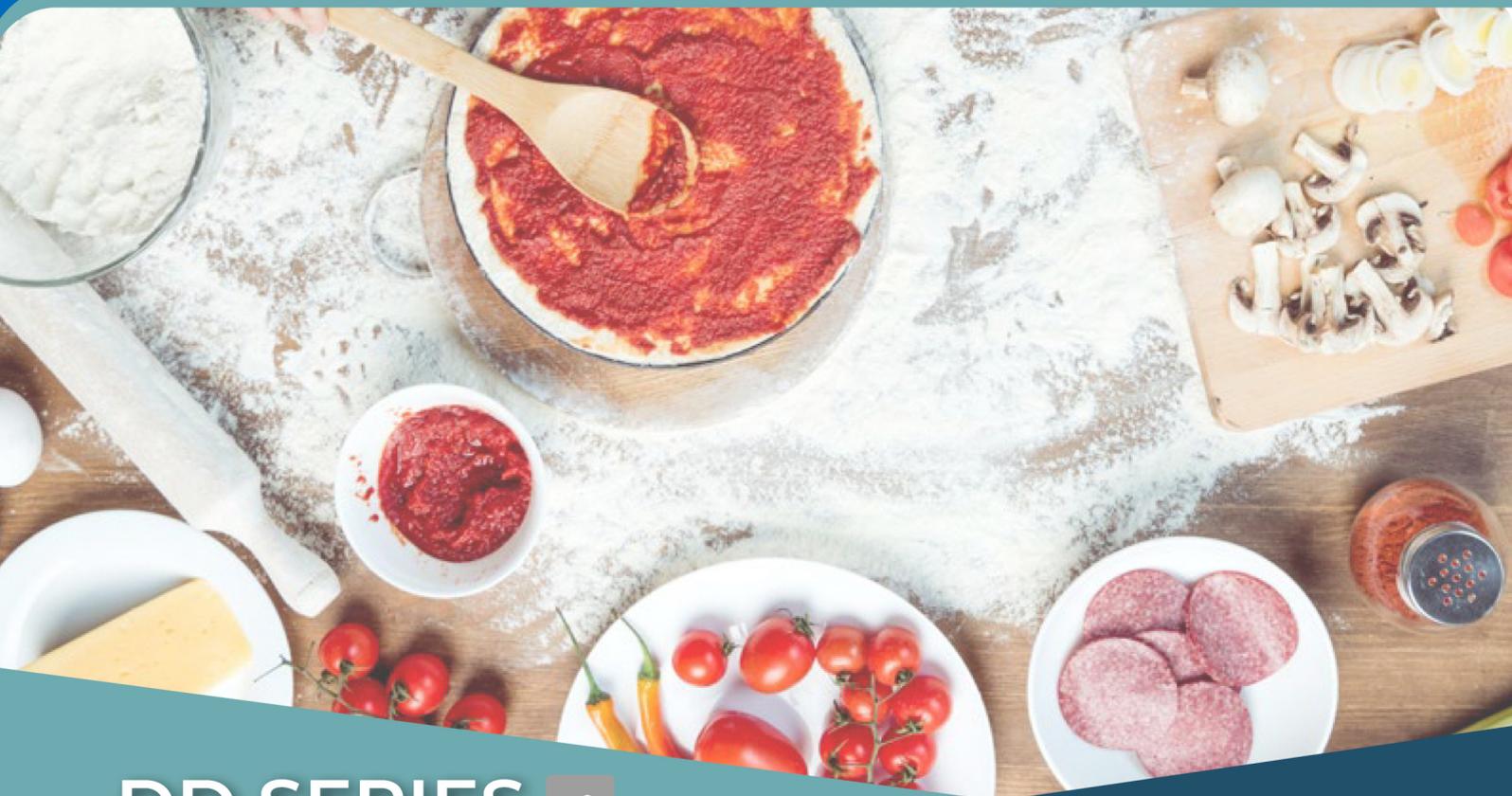
- Heavy-duty 3-speed transmission
- Available in cast aluminum or stainless steel
- 0.5 HP motor
- 20 qt (19 L) mixing bowl comes standard
- Spring-assisted handle for raising/lowering bowl
- Adjustable Automatic 15 minute timer - turns off mixer at any pre-set time up to 15 minutes
- Front mounted No. 12 Power takeoff port
- Easy to use and clean
- Equipped with batter beater and wire whip attachments
- A full assortment of optional accessories available:
  - Dough Hook
  - Bowl Extension Ring
  - Splash Cover



## F-30-CA / F-30-SS

- Heavy-duty 3-speed transmission
- Available in cast aluminum or stainless steel
- 0.75 HP motor
- Supplied with 30 qt (28 L) mixing bowl
- Spring-assisted handle for raising/lowering bowl
- Adjustable automatic 15 minute timer - turns off mixer at any pre-set time up to 15 minutes
- Front mounted No. 12 Power takeoff port
- Easy to use and clean
- Equipped with batter beater and wire whip attachments
- A full assortment of optional accessories available:
  - Dough Hook
  - Bowl Truck
  - Bowl Extension Ring
  - Splash Cover

Model	Electrical	Speed	Unit Dimensions	Shipping Specifications
F-20-CA	115V/60HZ/1PH 208-230V/60HZ/1PH 220-240V/60HZ/3PH	3-speed transmission 0.5 HP motor	18.5" W x 20" D x 40.75" H (470mm x 508mm x 1035mm) Unit Weight: 180lbs (81.7kg)	32.5"W x 37.5" D x 52" H (826mm x 953mm x 1321mm) Shipping Weight: 210lbs (95.3kg)
F-20-SS	115V/60HZ/1PH 208-230V/60HZ/1PH 220-240V/60HZ/3PH	3-speed transmission 0.5 HP motor	18.5" W x 20" D x 40.75" H (470mm x 508mm x 1035mm) Unit Weight: 180lbs (81.7kg)	32.5"W x 37.5" D x 52" H (826mm x 953mm x 1321mm) Shipping Weight: 210lbs (95.3kg)
F-30-CA	115V/60HZ/1PH 208-230V/60HZ/1PH 220-240V/60HZ/3PH	3-speed transmission 0.75 HP motor	18.5" W x 20" D x 45" H (470mm x 508mm x 1143mm) Unit Weight: 245lbs (111.2kg)	32.5"W x 37.5" D x 52" H (826mm x 953mm x 1321mm) Shipping Weight: 275lbs (124.9kg)
F-30-SS	115V/60HZ/1PH 208-230V/60HZ/1PH 220-240V/60HZ/3PH	3-speed transmission 0.75 HP motor	18.5" W x 20" D x 45" H (470mm x 508mm x 1143mm) Unit Weight: 245lbs (111.2kg)	32.5"W x 37.5" D x 52" H (826mm x 953mm x 1321mm) Shipping Weight: 275lbs (124.9kg)



# DD SERIES



## DD-40 / DD-40-SS

- Available in coated enamel or stainless steel
- 1.5 HP motor
- Supplied with 40 qt (38 L) mixing bowl
- Stainless steel bowl guard
- Adjustable automatic 15 minute timer - turns off mixer at any pre-set time up to 15 minutes
- Front mounted No. 12 Power takeoff port
- Easy to use and clean
- Equipped with batter beater, dough hook and wire whip attachments
- A full assortment of optional accessories available:
  - Bowl Truck
  - Bowl Extension
  - Splash Cover

Model	Electrical	Speed	Unit Dimensions	Shipping Specifications
DD-40	220-240V/60HZ/3PH 480V/60HZ/3PH	4-speed transmission 1.5 HP motor	28.5" W x 46" D x 56.5" H (724mm x 1168mm x 1435mm) Unit Weight: 900lbs (408.6kg)	40"W x 60" D x 69" H (1016mm x 1524mm x 1753mm) Shipping Weight: 1050lbs (476.7kg)
DD-40-SS	220-240V/60HZ/3PH 480V/60HZ/3PH	4-speed transmission 1.5 HP motor	28.5" W x 46" D x 56.5" H (724mm x 1168mm x 1435mm) Unit Weight: 900lbs (408.6kg)	40"W x 60" D x 69" H (1016mm x 1524mm x 1753mm) Shipping Weight: 1050lbs (476.7kg)

# DD SERIES



## DD-60 / DD-60-SS

- Heavy-duty 2-speed (PM - Pizza Mixer) or 4-speed transmission
- Available in coated enamel or stainless steel
- 3 HP motor
- Supplied with 60 qt (57 L) mixing bowl
- Stainless steel bowl guard
- Adjustable Automatic 15 minute timer - turns off mixer at any pre-set time up to 15 minutes
- Front mounted No. 12 Power takeoff port
- Easy to use and clean
- Equipped with batter beater\*, wire whip\*, and spiral dough hook attachments (\*except PM model)
- A full assortment of optional accessories available:
  - Bowl Truck
  - Bowl Extension Ring
  - Splash Cover
  - Power Bowl Lift



## DD-80 / DD-80-SS

- Heavy-duty 2-speed (PM - Pizza Mixer) or 4-speed transmission
- Available in coated enamel or stainless steel
- 3 HP motor
- Supplied with 80 qt (76 L) mixing bowl
- Stainless steel bowl guard
- Adjustable Automatic 15 minute timer - turns off mixer at any pre-set time up to 15 minutes
- Front mounted No. 12 Power takeoff port
- Easy to use and clean
- Equipped with batter beater\*, wire whip\*, and spiral dough hook attachments (\*except PM model)
- A full assortment of optional accessories available:
  - Bowl Truck
  - Bowl Extension Ring
  - Splash Cover
  - Power Bowl Lift

Model	Electrical	Speed	Unit Dimensions	Shipping Specifications
DD-60	208-230V/60HZ/1PH 220-240V/60HZ/3PH 480V/60HZ/3PH	2-speed or 4-speed Pizza Mixer (PM) transmission 3 HP motor	28.5" W x 46" D x 56.5" H (724mm x 1168mm x 1435mm) Unit Weight: 950lbs (431.3kg)	40"W x 60" D x 69" H (1016mm x 1524mm x 1753mm) Shipping Weight: 1100lbs (499.4kg)
DD-60-SS	208-230V/60HZ/1PH 220-240V/60HZ/3PH 480V/60HZ/3PH	2-speed or 4-speed Pizza Mixer (PM) transmission 3 HP motor	28.5" W x 46" D x 56.5" H (724mm x 1168mm x 1435mm) Unit Weight: 950lbs (431.3kg)	40"W x 60" D x 69" H (1016mm x 1524mm x 1753mm) Shipping Weight: 1100lbs (499.4kg)
DD-80	208-230V/60HZ/1PH 220-240V/60HZ/3PH 480V/60HZ/3PH	2-speed or 4-speed Pizza Mixer (PM) transmission 3 HP motor	28.5" W x 46" D x 56.5" H (724mm x 1168mm x 1435mm) Unit Weight: 950lbs (431.3kg)	40"W x 60" D x 69" H (1016mm x 1524mm x 1753mm) Shipping Weight: 1100lbs (499.4kg)
DD-80SS	208-230V/60HZ/1PH 220-240V/60HZ/3PH 480V/60HZ/3PH	2-speed or 4-speed Pizza Mixer (PM) transmission 3 HP motor	28.5" W x 46" D x 56.5" H (724mm x 1168mm x 1435mm) Unit Weight: 950lbs (431.3kg)	40"W x 60" D x 69" H (1016mm x 1524mm x 1753mm) Shipping Weight: 1100lbs (499.4kg)

# PLANETARY MIXER ACCESSORIES

Accessory	20 Quart	30 Quart	40 Quart	60 Quart	80 Quart
 Smaller Bowls	N/A	N/A	N/A	30 & 40 Quart	30, 40, & 60 Quart
 Bowl Adapter for Smaller Bowls	N/A	N/A	N/A	Available Bowl Adapter	Available Bowl Adapter
 Batter Beater	Supplied	Supplied	Supplied	Supplied (except PM models)	Supplied (except PM models)
 Wire Whip	Supplied	Supplied	Supplied	Supplied (except PM models)	Supplied (except PM models)
 Dough Hook (H)	Optional	Optional	Supplied	N/A	N/A
 Spiral Dough Hook	N/A	N/A	N/A	Supplied	Supplied
 Bowl Truck	N/A	Optional	Optional	Optional	Optional
 Bowl Extension Ring	Optional	Optional	Optional	Optional	Optional
 Splash Cover	Optional	Optional	Optional	Optional	Optional
Power Bowl Lift	N/A	N/A	N/A	Optional	Optional

# PERFORMANCE GUIDE

Model Number	Description/Type	Bowl Capacity	Transmission	Motor Horsepower
B-20-CA	20 Quart Cast Aluminum, Bench Mounted	20*	3-speed	1/2 HP
B-20-SS	20 Quart Stainless Steel, Bench Mounted	20*	3-speed	1/2 HP
F-20-CA	20 Quart Cast Aluminum, Floor Model	20*	3-speed	1/2 HP
F-20-SS	20 Quart Stainless Steel, Floor Model	20*	3-speed	1/2 HP
F-30-CA	30 Quart Cast Aluminum, Floor Model	30*	3-speed	3/4 HP
F-30-SS	30 Quart Stainless Steel, Floor Model	30*	3-speed	3/4 HP
DD-40	40 Quart Coated Enamel, Floor Model	40*	4-speed	1 1/2 HP
DD-40-SS	40 Quart Stainless Steel, Floor Model	40*	4-speed	1 1/2 HP
DD-60	60 Quart Coated Enamel, Floor Model	30, 40 60*	2 or 4-speed	3 HP
DD-60-SS	60 Quart Stainless Steel, Floor Model	30, 40, 60*	2 or 4-speed	3 HP
DD-80	80 Quart Coated Enamel, Floor Model	30, 40, 60, 80*	2 or 4-speed	3 HP
DD-80-SS	80 Quart Stainless Steel, Floor Model	30, 40, 60, 80*	2 or 4-speed	3 HP

\* Standard Bowl shipped with unit.



## CONTACT INFORMATION

370 Mills Road, Waynesboro, GA 30830

Phone: 630.532.5021

Fax: 630.532.5020

[www.blakesleeinc.com](http://www.blakesleeinc.com)

[sales@blakesleeinc.com](mailto:sales@blakesleeinc.com)

[service@blakesleeinc.com](mailto:service@blakesleeinc.com)

### International

Phone: 954.202.7336

Fax: 954.202.7337

[www.greenfieldworld.com](http://www.greenfieldworld.com)

[sales@greenfieldworld.com](mailto:sales@greenfieldworld.com)