



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

PLANETARY MIXER - 60 QUART FLOOR MODEL

MODEL: DD-60 DD-60-SS



DD-60 / DD-60-SS

The Blakeslee DD Series mixers have a heavy-duty transmission with positive drive and a planetary mixing action to insure the uniform and complete mixing of all ingredients. Power is transmitted to the planetary gear through specially designed spiral-beveled gears. An exclusive inter-locking system prevents accidental starting of the mixer when speed selection is in the neutral position. DD Series mixers are ideal for a wide range of uses including pizza operations, commercial bakeries and regular kitchen operation.

FEATURES AND CONSTRUCTION

- 2 or 4 speed transmission
- Adjustable Automatic Timer. For timed or continuous runs.
 - 0 to 5, 0 to 15, 0 to 30 minutes timing ranges.
 - 0 to 15 timer, standard, unless otherwise specified.
- Front Mounted No. 12 Auxiliary Drive
- Stainless Steel Bowl Guard
- Easy to use and clean
- Heavy duty transmission of hardened alloy steel
- Unique electro-mechanical inter-lock disconnects power if speed selector is moved while mixer is running
- Gears and transmission protected with synthetic lubricant
- Operating speed can be changed during operation without having to stop mixer
- Motor – 3 HP Inverter-duty motor
- Ball bearing, grease packed, ventilated motor mounted in drip-proof enclosure
- Switch – East to access motor overload reset button
- Start-Stop button rated NEMA 4
- Powder coated enamel finish or Polished stainless steel
- Silver gray is standard
- Deluxe Stainless Steel is optional
- Easy to clean

ELECTRIC

208 / 240v / 60hz / 1Ph	27 Amps
220 / 240v / 60hz / 3Ph	15 Amps
440 / 480v / 60hz / 3Ph	6 Amps

50 cycle motor optional

3RD PARTY APPROVALS



BLAKESLEE WARRANTY (USA / CANADA)

Blakeslee mixers are warranted for one year from date of installation against defective materials and workmanship.

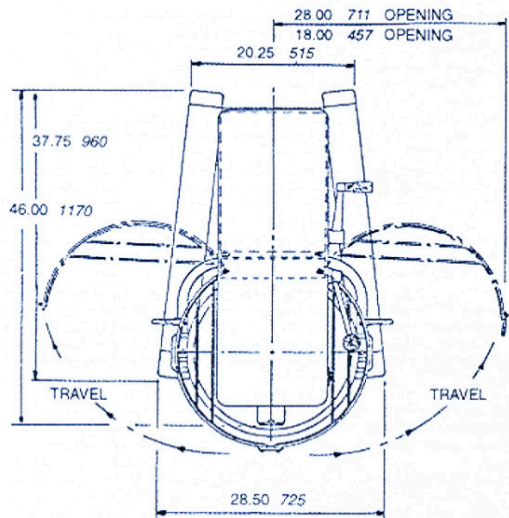
Contact Blakeslee USA for details at service@blakesleeinc.com or 630.532.5021

STANDARD EQUIPMENT

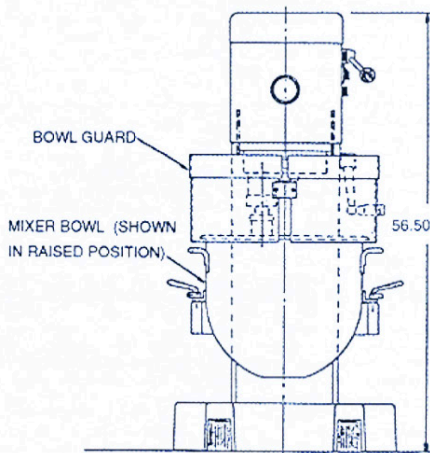
- Stainless steel bowl
- Type B Bowl guard
- "B" Batter Beater
- "W" Wire Whip
- "SH" Spiral Dough Hook
- Automatic timer
- Accessory attachment hub

OPTIONAL EQUIPMENT

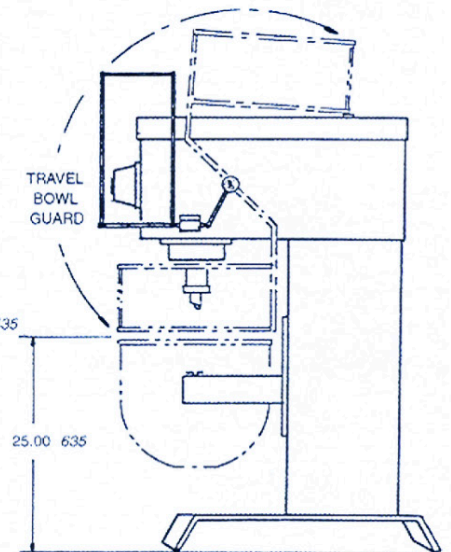
- Shredder Plates (4 sizes)
- Bowl Scraper
- Food / Meat Chopper
- Type "A" Bowl Guard
- 9" Vegetable Slicer w/ Hopper Front
- Bowl Extension Ring
- Splash Cover
- Bowl Truck



CLEARANCE DIMENSIONS FOR TYPE "A" BOWL GUARD



SHOWN WITH TYPE "A" BOWL GUARD



SHOWN WITH TYPE "B" BOWL GUARD

DD-60V 4 Speed transmission

SPEED	AGITATOR (RPM)	AUXILIARY DRIVE SPEED (RPM)
FIRST	55	105
SECOND	100	190
THIRD	175	300
FOURTH	315	575

DD-60-PM 2 Speed transmission

SPEED	AGITATOR (RPM)	AUXILIARY DRIVE SPEED (RPM)
FIRST	55	105
SECOND	100	190

APPROXIMATE SHIPPING SPECIFICATIONS

MODEL	DIMENSIONS	DOMESTIC CARTON	EXPORT CRATED	EXPORT BOXED	EXPORT CUBED
DD-60	40" x 60" x 69" (1016 x 1524 x 1753 mm)	1100 lbs (500 kg)	1323 lbs (60 kg)	1400 lbs (635 kg)	86 ft (2.4m)
DD-60-SS	40" x 60" x 69" (1016 x 1524 x 1753 mm)	1100 lbs (500 kg)	1323 lbs (60 kg)	1400 lbs (635 kg)	86 ft (2.4m)

INSTALLATION

- Select a location for your mixer that will save time and steps for the operator. Allow ample work space in front and to the sides of the mixer.
- Holes are provided for anchoring the mixer to the floor, if desired. Anchoring is required for shipboard use.