

OWNER'S MANUAL

BLAKESLEE

Division of Blako Inc.

DD-60 V DD-80 V



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Introduced 3/2006

DD-V MIXER

The Blakeslee “DD V” is a 4 speed Heavy Duty Mixer which features the ability to change speeds without stopping the mixer.

The Mixer is available in both 60 and 80 quart models.
2 speed Pizza Mixer is also available.

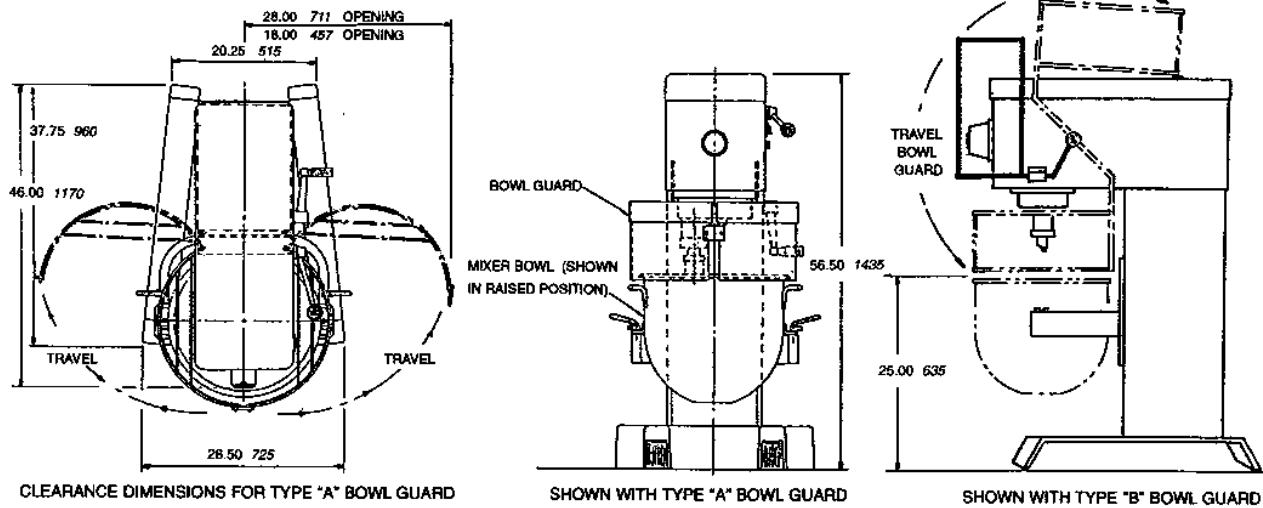
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Installation Instructions

1. Place mixer in correct location with proper clearance between wall and / or adjacent equipment.
2. Level machine with shims.
3. No bolting to the floor is required.
4. Connect electrical conduit to left side of the machine. Check rotation of motor by arrow on planetary cover. Planetary shaft should rotate as shown.
5. Checking the oil level is not required due to the permanent lubrication used (See Page 27).

All Blakeslee mixers are designed to be in conformance with NSF, UL & CSA Standards.



CLEARANCE DIMENSIONS FOR TYPE "A" BOWL GUARD

SHOWN WITH TYPE "A" BOWL GUARD

SHOWN WITH TYPE "B" BOWL GUARD

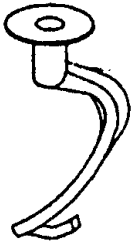
Dimensions are shown in both inches and millimeters

Specifications are subject to change with out notice

Design and use of Beaters Whips & Other Accessories

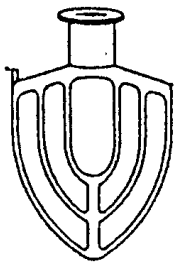
Each beater and whip has been designed to do a particular type of work. Use only that beater or whip for the work for which it was designed. For example: never use a batter beater for mixing heavy dough's. Always use a dough hook for dough work.

Following are illustrations of the different types of beaters and whips with an explanation of the work and use for which they were designed.



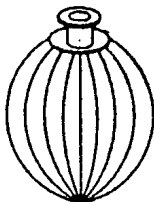
Dough Hook

Used for mixing bread or roll dough of standard consistency, biscuits, meat loaf, etc. Dough hooks should always be operated at low speeds only. Do not use other types of beaters for dough work; doing so will result in damage to either the beaters or the mixer proper.



Batter Beater

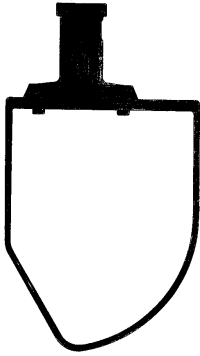
Used for mixing batters such as cake and muffin batters, creaming butter, mashing potatoes and vegetables, light cakes, icings and the average run of light work. Never use this beater for heavy dough work. When mashing potatoes, etc. it is advisable to start with the bowl at its lowest position and as the potatoes or other ingredients break up, the bowl should be raised to its working position. This procedure eliminates severe strain to the beater and to the mixer proper and consequently adds to their life and efficiency.



Wire Whip

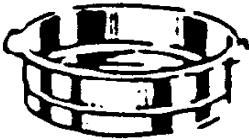
Used for whipping, creaming, beating eggs, meringues, small amounts of mayonnaise, icings and for whipping milk or cream into mashed potatoes after they have been broken up with a batter beater

“PK” Pastry Knife



Used for cutting flour and shortening together in a pie dough, pastry shells and for cutting lard or shortening into flour. The “PK” pastry knife should always be used for such work so that pie crusts, etc, are mixed with as little rubbing as possible and so that the shortening will be in small pieces to produce a flaky product.

Bowl Extension



Extension Rims are merely vertical sided splash covers. They are not covers in form but do provide higher side walls to prevent throw-out of ingredients. Usually they are not recommended because they are invitations to overloading a machine beyond its point of maximum efficiency. Extension rims permit more air to enter the bowl and prevents splash of light ingredients.

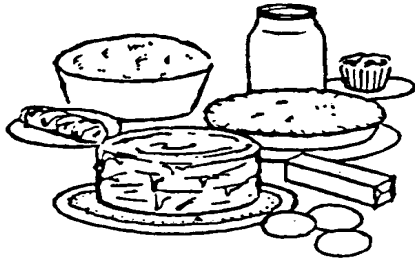
The true capacity of a mixer is not the amount of material that can be put in the bowl or the amount of the total batch which can be mixed with in the power of the motor. The true capacities and the most efficient (therefore the best money makers) are the ideal loads which permit a Mixer to operate at peak efficiency, so far as development, yield or aeration have their effect on the mixing operation.

Splash Covers



These items provide means for providing splash of throw-out on certain mixers when, for reasons of speed, the operator prefers to start in a higher speed or progress quickly to a high speed in order to complete a batch. These are valuable accessories but would not be used to increase the mixing capacity of any particular machine, beyond its

recommended maximum. They are convenience items, not capacity increasers. The best functioning of Blakeslee mixers depends on leaving room for proper material aeration or manipulation. Use splash covers or extenders only for containing ingredients. They are efficient for their intended use, but if a mixer is overloaded and a Splash Cover is used, aeration is reduced due to restriction in the area where air enters the mix. The capacity chart located on the column of the mixer is a good guide for maximum efficient use for the Mixer. Experience will have to dictate exact top capacity and Splash Cover use under your own needs.



FOR BEST RESULTS

Operators have their own particular ways of operating their mixing machines, so no attempt will be made to set up iron clad instructions, but there are certain general principles that should be followed in the various operations. These general principles as listed below should be helpful to old and new operators.

General Points for Proper Operation

NOTE

Refer to Mixing Chart before filling bowl.

1. In general, start all mixing at slow speed.
2. Gradually raise bowl and its contents to the working position.
3. Bowl should be filled to at least half capacity to achieve best results.
4. Make sure that bowl-to-beater clearance is about 1/8". Place a 1/8" layer of paper on bottom of bowl to check bowl-to-beater clearance.

Electrical

"Start-Stop" Push buttons are used to operate the mixer. There is a thermal overload device with automatic resetting for protection, internally mounted. On all machines over 250 volts primary, a transformer is supplied to reduce voltage to the pilot circuit.

A timer shuts off the machine in any speed after the pre-set time has expired. Normal operation is obtained by setting the timer to "Hold" position. When the timer is set at "O", the start button becomes a jog button, permitting intermittent operation at the push of a button.

Whipping Cream

The wire whip (refer to Beaters and Whip chart) should be used for whipping cream. Cream to be whipped should be 24 hours old, should contain 30% butter fat and should be well chilled, in fact near freezing temperature is desirable, since the cooler the cream the better the whipping. Warm cream may turn into butter instead of whipped cream. To prevent splashing out of the bowl, start whipping the cream at low speed and increase the speed as the cream thickens.

Egg Whites

Use the wire whip and be sure the eggs are at room temperature and that both the mixing bowl and wire whip are free from all traces of fat or oil, or egg whites won't whip. In some installations one bowl will be kept and used exclusively for beating egg whites. Another bowl will be kept and used exclusively for the oily type mixes. Start beating the eggs at low speeds and gradually increase the speed.

Meringues

Use the wire whip. Meringues can be made perfect by the gradual addition of sugar to egg whites which have not been too stiffly beaten.

Mashing Potatoes

Use the batter beater and pre-heat the bowl and beater. Lower the mixing bowl before putting in the potatoes to be mashed then gradually raise the bowl to its working position.

Start the operation on low speed. When the potatoes have been broken up, stop the mixer and add milk or cream, butter and seasoning. Many operators like to change to the wire whip for whipping in the milk or cream since more of a whipping action is obtained to produce a fluffier mashed potato.

Cake Batters and Cookie Dough

Use the batter beater. Butter or shortening can be thoroughly creamed in about 10 minutes. The butter or shortening should be at room temperature. Always lower the mixing bowl before putting in the ingredients then gradually raise the bowl to its working position.

Sugar should be added to recipes at a medium speed. When all of the sugar has been added, stop the mixer and scrape down the sides of the mixing bowl with a spatula to insure a smooth mix. Be careful not to add sugar until the butter or shortening has been thoroughly creamed. When adding dry ingredients, stop the mixer occasionally and scrape the upper part of the bowl with a spatula to make sure that every portion will be efficiently mixed into the recipe. Always operate the mixer on slow speed while adding dry ingredients. Add dry ingredients alternately with liquid, starting and ending with dry ingredients. Do most of the beating before the flour and milk are added. Over beating after these two ingredients causes a sub-standard mixture.

Mixing Dough

Always use the dough hook for mixing heavy doughs. Do not overload the mixer with too large batches. (See the capacity chart on page 7.) When using the dough hook, the mixing should be started at low speed only. The bowl should be in its lowest position gradually raised to working position. Remember – an increased mixing time means a decreased fermentation time. Weighing materials each mix time will insure a standard product. Stop the mixer occasionally to lower the dough mass from the hook and to scrape the bowl.

Important – In mixing heavy doughs be sure to use the dough hook, be sure not to overload the mixer (see capacity chart on page 7,) and be sure to start the mixer on low speed with the bowl in operating position.

Biscuit Mix

Use “W” wire whip and bowl extension ring (to confine ingredients to bowl). Mix shortening and dry ingredients until shortening is blended and mixture is granular in appearance. Turn off mixer. Scrape bowl down with bowl knife. Store in covered can until ready for use. Use beater or dough hook when adding liquid; start mixing on slow speed and bowl in lowest position, then gradually rise to the working position. Do not over mix.

Pastries

Use the “PK” pastry knife, as pastries should be mixed with as little “rubbing” as possible. The “PK” pastry knife leaves the shortening in small pieces to produce a flaky product. Remember, over-worked dough makes tough pastry, and working in too much flour tends to toughen pastry.

Sweet Dough

For best results use the “SD” sweet dough beater.

Mixing Bowl Capacity Chart

KITCHEN MATERIALS	CAPACITY OF BOWL (Finished Material)			
	30 Qt.	40 QT.	60 QT.	80 QT.
Egg whites	1 1/2qt.	1 1/2qt.	2qts.	21/2qts.
Mashed potatoes	23 lbs.	26 lbs	42 lbs	55 lbs
Mayonnaise (qts. Of oil)	12 qts	13 qts	18 qts	24 qts
Meringue (pts. Of water)	2 Pts.	2 ¼ pts.	3 pts.	6 pts.
Waffle or Hot cake batter	12 qts.	13 qts	24 qts	32 qts
Whipped cream	6 qts.	6 ½ qts	12 qts	16 qts
BAKE SHOP MATERIALS				
Angle Food (8 to 10 oz. cake)	22	24 lbs.	45 lbs.	60 lbs.
Box or Slab Cake	30 lbs.	33 lbs.	52 lbs.	80 lbs.
Cup cakes	33 doz.	34 doz.	65 doz.	90 doz.
Layer cakes	30 lbs.	34 lbs.	60 lbs.	82 lbs.
Pound cake	30 lbs.	34 lbs.	52 lbs.	80 lbs.
Short sponge cake	23 lbs.	25 lbs.	45 lbs.	70 lbs.
Sponge cake batter	18 lbs.	20 lbs.	36 lbs.	54 lbs.
Sugar cookies	50 doz.	55 doz.	100 doz.	115 doz.
Bread or roll dough (60%AR)	45 lbs. (1)	50 lbs. (1)	70 lbs. (1)	105 lbs. (2)
Heavy bread dough (55%AR)	30 lbs. (1)	40 lbs. (1)	60 lbs. (1)	80 lbs. (2)
Noodle dough	10 lbs.	11 lbs.	15 lbs.	35 lbs.
Pie dough (50%AR)	27 lbs.	30 lbs.	50 lbs.	62 lbs.
Pizza dough (65%AR)	21 lbs. (1)	18 lbs. (1)	40 lbs. (1)	55 lbs. (1)
Raised donut dough	15 lbs. (2)	17 lbs. (2)	30 lbs. (3)	40 lbs. (3)
Eggs & sugar (for sponge cake)	12lbs.	13 lbs.	24 lbs.	24 lbs.
Fondant icing	18 lbs	20 lbs.	36 lbs.	45 lbs.
Marshmallow icing	3 lbs,	3 lbs.	5 lbs.	7 lbs.
Sponge cake batter	18 lbs.	36 lbs.	48 lbs.	55 lbs.

- (1) – First speed
- (2) – Second speed
- (3) –Third speed

Mixer Capacity

The mixer capacity chart is provided as a guide for controlling the batch sizes. The capacities listed take into account the amount of product which can be contained in a particular size bowl and the type of dough or product to be mixed and it's own unique properties which affect mixer performance.

Also considered and noted on the chart is the batch absorption rate, the ratio of the weight of water to the weight of flour expressed as a percentage. The absorption rate (AR) measures how heavy a batch is or the density of the batch. In fact, the capacities listed on the capacity chart for the products listed below are based on the following absorption rates:

<u>Product</u>	<u>Absorption Rate</u>
Heavy bread dough	55%
Medium bread dough	60%
Light bread dough	65%
Pizza dough	50%
Raised donut dough	65%

When mixing any of the above products with an absorption rate lower than listed, the batch size should be decreased proportionately to insure efficient mixing of the product and eliminate the possibility of over-loading your mixer. For example: A DD-60 mixer has a pizza dough capacity of 40 pounds at first speed based on AR of 50% according to the capacity chart. If the batch to be mixed has an AR of 45%, the batch size must be reduced to compensate for the difference. The size of the reduction is computed as follows:

1. Divide the AR of the batch to be mixed by the AR listed on the capacity chart.

$$\frac{45\% \text{ Actual AR}}{50\% \text{ Rated AR}} = 90\%$$

2. Multiply the rated batch size by the percentage obtained in step 1. The result is the maximum batch size of the DD-60 mixer for pizza dough with a 40% AR.

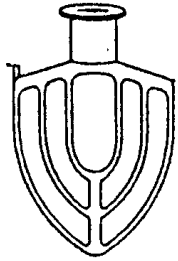
$$\begin{array}{r} 40 \text{ Lbs Rated Batch size} \\ \times 90\% \\ \hline 36 \text{ lbs. Max Capacity @ 45\% AR} \end{array}$$

Another factor often overlooked is the ability of your mixer to operate at a higher speed. For example, the DD-60 has a 60 pound capacity of heavy bread dough with an AR of 50% in second speed. The batch could be mixed in third speed but the batch must be reduced by half to 30 pounds. Conversely a batch may be increased by half to 90 pounds if first speed were used provided the bowl is large enough to hold another 30 pounds of dough. However, while the mixer is capable of handling a larger batch, a change in speed will affect development of the product and may result in quality being sacrificed for quantity.

Your Blakeslee mixer is designed and intended to mix your products in the most efficient way possible. There is no need for you to sacrifice individual characteristics when using your Blakeslee mixer. Care should be taken during your batch mixing. When results are exactly to your liking, note carefully the time of operation and speed setting. Under the same conditions your Blakeslee mixer will perform exactly the same, day after day, providing uniformity of your product. A word of caution: Do not over-mix. Over mixing can adversely affect the texture of the product you are mixing. You will also discover there is often a savings in the time required for each mixing operation, and that even delicate products usually mixed by hand can be adapted to your mixer.

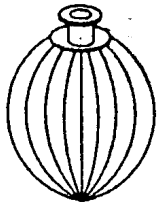
Beaters, Whips and Accessories

WHIPS & BEATERS



Batter Beaters

- 30 QT. 98521
- 40 QT. 98515
- 60 QT. 98268
- 80 QT. 98019
- 60Qt used on
80 Qt. 98268



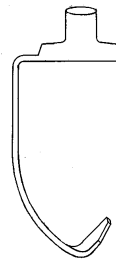
Wire Whips

- 30 QT. 98501
- 40 QT. 98506
- 60 QT. 98271
- 80 QT. 98021



"Spiral" Dough Hooks

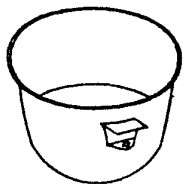
- 60 QT. 98269
- 80 QT. 98020



"H" Dough Hooks

- 30 QT. 98517
- 40 QT. 98522

BOWLS



Bowls

- 30 QT. 98513 99059
- 40 QT. 98508 60 QT Used on
- 60 QT. 98108 80 Qt
- 80 QT. 98023

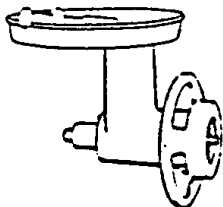
Bowl Adaptors



- 99040
- 30QT & 40 Qt
- Used on 60 QT

- 99100
- 30QT & 40 Qt
- Used on 80 QT

MEAT CHOPPER



20447

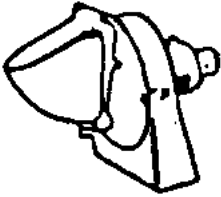
Meat Chopper Assembly

Includes Knife and 1/8" Plate and Pusher

ACCESSORIES FOR MEAT CHOPPER

1901 Knife	1903 End Plate, 3/16"	1905 End Plate, 3/8"
1902 End Plate, 1/8" Perforations	Perforations	Perforations
	1904 End Plate, 1/4" Perforations	1906 End Plate, 1/2" Perforations

VEGETABLE SLICER

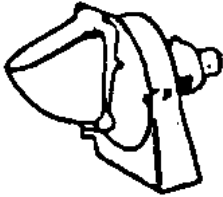


20581

9" Vegetable Slicer

Complete with Slicer Plate & Hopper Front

CHEESE SHREDDER

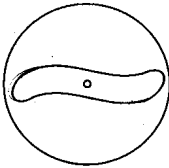


99731

9" Cheese Shredder

Complete with Hub & Shaft, 5/16" Shredder Plate and Hopper Front.

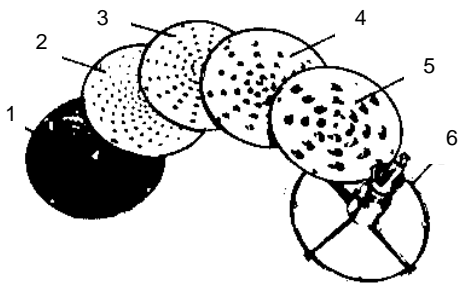
OPTIONAL EQUIPMENT FOR USE WITH SLICERS



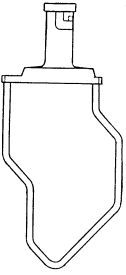

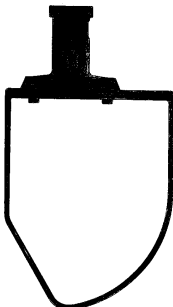
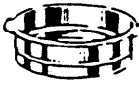
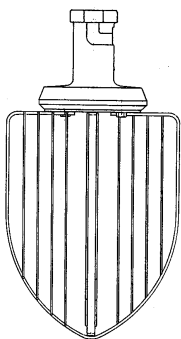
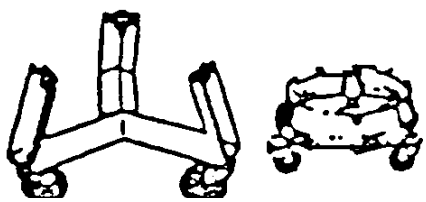
20595

9" Adjustable Slicer Plate

Furnished with Vegetable Slicer



- 1 15071 Grater Disc
- 2 15021 3/16" Shredder Disc.
- 3 15088 3/32" Shredder Disc.
- 4 15019 5/16" Shredder Disc.
- 5 15072 1/2" Shredder Disc.
- 6 20599 Hub & Shaft Assembly - Optional for 20581
(only one required for all sizes of shredder plates and grater plates)

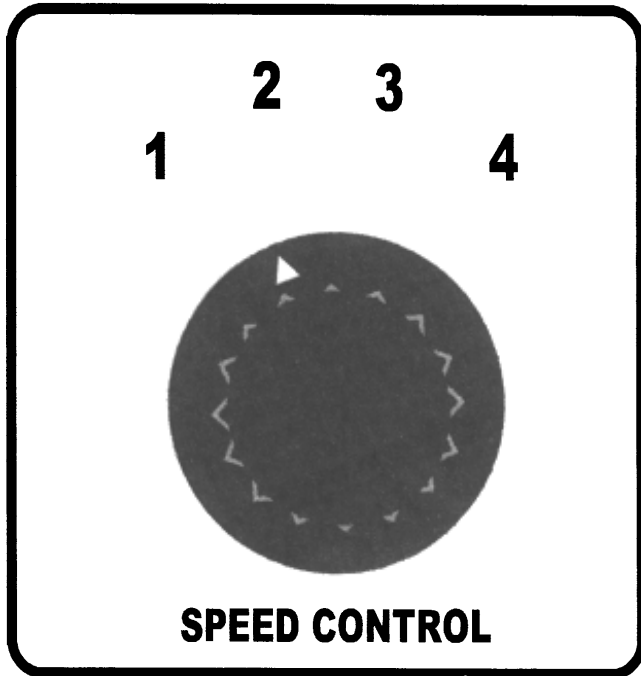
<i>Part No. Includes Spindle</i>	“SD” Sweet Dough Beaters		Splash Covers			
	30 QT	98520		CAP	PART NO.	DESCRIPTION
	40QT	98516		30 Qt	99491	Stainless Steel
	60QT	98504		40 Qt	99477	Stainless Steel
	80 QT	97681		60 QT	99119	Stainless Steel
		80 QT		99120	Stainless Steel	
<i>Part No. Includes Spindle</i>	“PK” Pastry Knife		Bowl Extensions			
	30 QT	99481		CAP	PART NO.	DESCRIPTION
	40QT	99479		30 QT	99493	Stainless Steel
	60QT	99472		40 QT	99474	Stainless Steel
	80 QT	99470		60 QT	96003	Stainless Steel
		80 QT		3439	Stainless Steel	
<i>Part No. Includes Spindle</i>	“M” Four Wing Whip		Bowl Truck <i>Allows bowl to be transported without carrying</i>			
	30 QT	98500				
	40QT	98505				
	60QT	98502				
	80 QT	97674				
				CAP	PART NO.	DESCRIPTION
				30 QT	07125	Painted Steel
				30Qt on 40 Qt	77156	Painted Steel
				40 QT	76729	Painted Steel
				60 QT	15094	Painted Steel
				80 QT	15094	Painted Steel

Operation

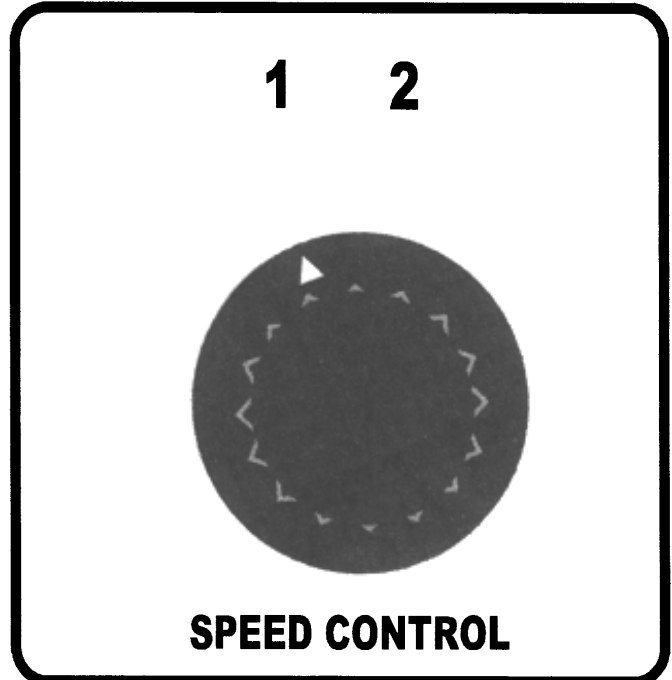
In Order for your mixer to perform at top efficiency at all times, it is necessary that you follow the recommendations as laid down by the designing engineers. Give your mixer the same attention you would give your automobile and your Blakeslee-Built Mixer will give you many years of satisfactory service.

SPEED SELECTION

Speed for the beater and auxiliary attachments are varied by the use of a variable speed motor. It is not necessary to stop the mixer to change speeds.



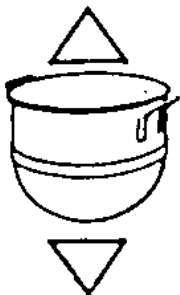
4 Speed



2 Speed

The available speeds are as such:

SPEEDS	AGITATOR (RPM)	AUX. DRIVE SPEED (RPM)
First	55	105
Second	100	190
Third	175	300
Fourth	310	575



The bowl is raised to working position by means of a power switch or crank handle located on the right side of the machine. The bowl lift is adjusted to stop at the proper working position before the mixer is shipped from the factory and therefore no further adjustment should be necessary.



PROTECT YOUR EQUIPMENT

USE GENUINE **BLAKESLEE** PARTS

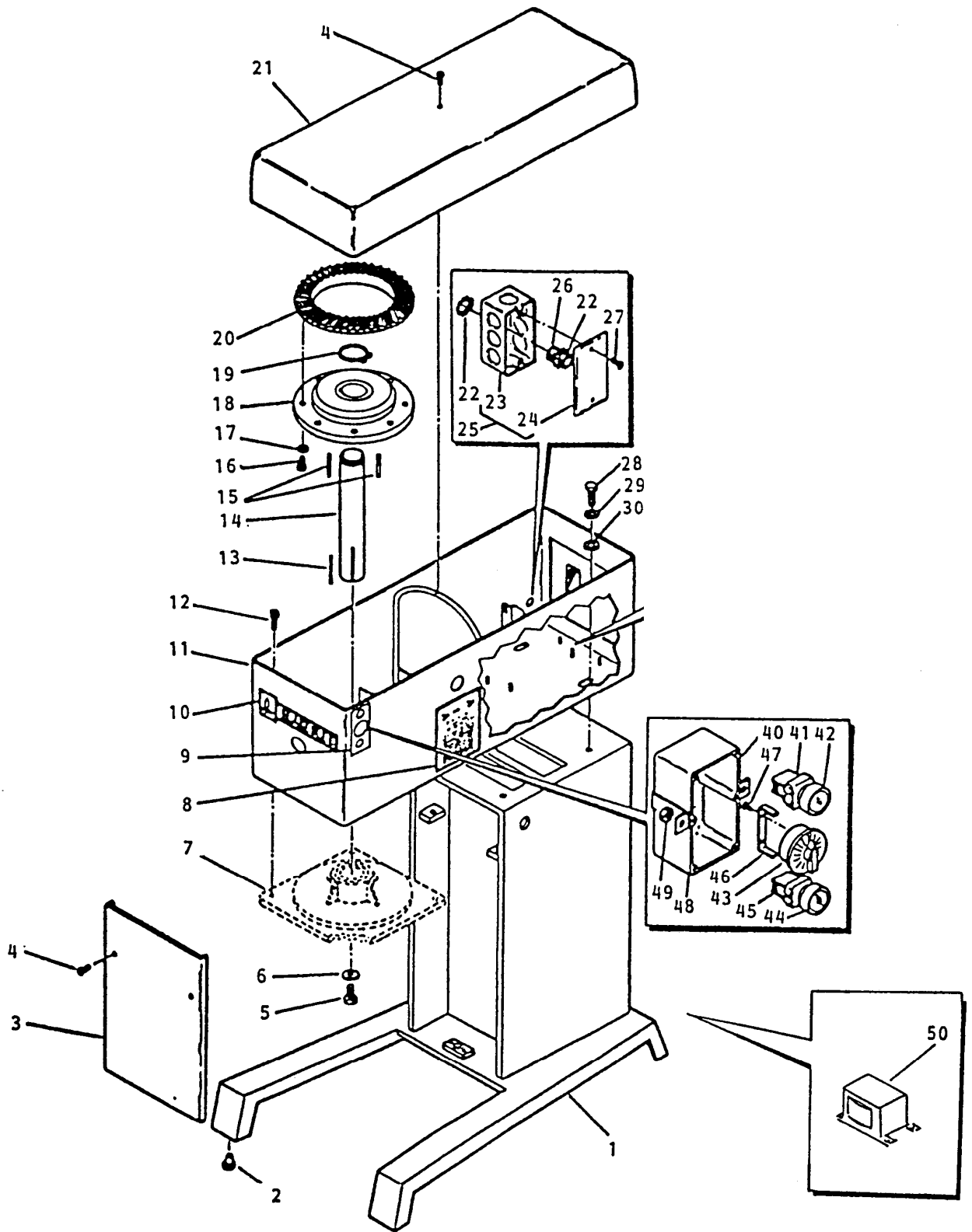


FIGURE 1: COLUMN WELDMENT, UPPER HOUSING, MAIN SHAFT AND ELECTRICAL COMPONENTS

**FIGURE 1: COLUMN WELDMENT, UPPER HOUSING, MAIN SHAFT
AND ELECTRICAL COMPONENTS**

ITEM	PART NO.	DESCRIPTION	QTY
1	97763	Column Weldment (80 & 60Qt.)	1
1A	75804	Column Weldment (40Qt)	1
2	97793	Mixer Foot	4
3	97803	Column Panel Front	1
4	07580	¼-20 S/S Right Hand Screw	3
5	97849	Large Hex Head Cap Screw 5/8-18 N.F. X 1-1/4	1
6	97807	Flat Washer 5/8"	1
7	97700	Housing-Bearing Weldment	
8	97843	Label Instruction	1
9	97278	Label On-Off with Timer	
10	96858	Label, Blakeslee Logo	1
11	97779	Housing-Transmission Weldment	
11A	75850	Housing-Transmission Weldment (40Qt)	1
12	97846	Large Head SHCS 5/8-11 NC x 1-1/2" Long	4
13	98399	Key ¼ x ¼ x 4"	1
14	97816	Shaft Main Drive	1
15	98402	Key	2
16	07858	Large Hex Head Machine Screw 3/8-24 x 1"	1
17	07524	Lock Washer 3/8"	1
18	97702	Bevel Gear Support	1
19	97838	Ring Retaining	1
20	74840	Spiral Bevel Gear Set	1
21	97833	Transmission Cover	1
21A	71629	Stainless Steel Transmission Cover	1
21B	75853	Transmission Cover (40 Qt.)	1
22	07564	Locknut ½"	1
23	97307	Handy Electrical Box & Cover Ass'y	1
24		Handy Electrical Box	1
25		Handy Electrical Box Cover	1
26	13965	Nipple-Close ½" NPT-1-1/2 Long	1
27		Screw 18-32 x 3/8" Long	1
29	03584	¾ Lock Washer	4
30	03484	¾ Lock Washer	4
40	98082	Cover	1
41	97276	Contact Block-Normally Open	1
42	97275	"Start" Push Button	1
43	76426	Timer Electric	1
44	97275	"Stop" Push Button	1
45	97277	Contact Block-Normally Closed	1
46	97668	Bracket for Timer	1
47	97699	Screw 6-40x1/2" Lg. R.H. for timer	2
48	98081	Hold Down Bracket	1
49	08132	10-32 Nut	2

Not Shown

	76429	Knob - For Timer 76426	1
	77380	Screw for above Knob	1
	95645	Knob - For timers 98083 & 15258	1
	77178	8 Pin Socket	1
	77177	Reverse Phase Relay	1
	07957	Transformer	A/R

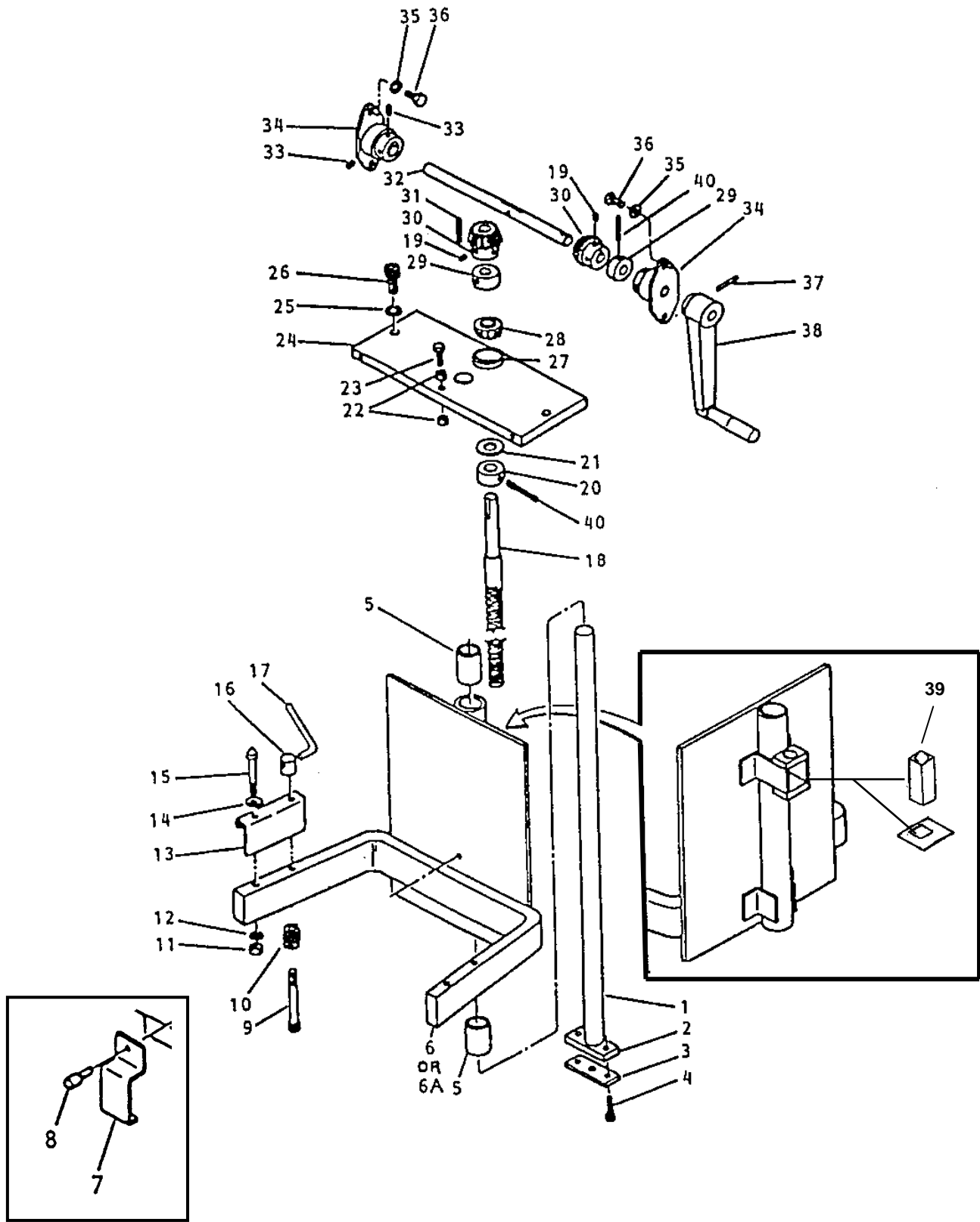


FIGURE 2: BOWL SUPPORT, BOWL SUPPORT CRANK AND BOWL LOCKDOWN ASSEMBLY

**FIGURE 2: BOWL SUPPORT, BOWL SUPPORT CRANK AND
BOWL LOCKDOWN ASSEMBLY**

ITEM	PART NO.	DESCRIPTION	QTY	NOTES
1	97799	Post (For 60 & 80 Qt)	1	
1A	75823	Post (For 40 Qt)	1	
1B	98578	Post (For 60 & 80 Qt Tall)		
2	97798	Retainer, Post	1	
3	97819	Plate, Backup	1	
4	97846	Cap Screw, Socket Head - 5/18-11 NC X 1-1/2" Long	1	
5	97837	Bearing "Rulon"	2	
6	97769	Bowl, Support Elevator Weldment (For 80 Qt.)	1	
6A	98152	Bowl, Support Elevator Weldment (For 60 Qt.)	1	
6B	75870	Bowl, Support Elevator Weldment (For 40 Qt.)	1	
7	98154	Bowl, Support Rear Shield (For 80 Qt.)	1	# 7 is Welded on
7A	98156	Bowl, Support Rear Shield (For 60 & 40 Qt.)	1	
8		Bowl, Rear Retainer	1	# 8 Not Used
9	97761	Bowl, Clamp Stud	1	
10	98636	Spring, Pressure Die	1	
11	07115	Nut, Hex 3/8 X 16	1	
12	07524	Lock Washer	1	
13	98155	Bowl, Support Side Shield (For 80 Qt.)	1	
13A	98157	Bowl, Support Side Shield (For 60 & 40 Qt.)	1	
14	98963	Pin (For 60 & 80 Qt)		
14A	75825	Pin (For 40 Qt)	1	
15	98290	Washer	1	
16	97818	Bowl Hub (For 60 & 80 Qt.)		
16A	75824	Bowl Hub (For 40 Qt)	1	
17	97811	Bowl, Clamp Handle	1	
18	97795	Screw, Elevator	1	
18A	98569	Screw, Elevator (for Tall Mixer)	1	
19	15328	Setscrew, 5/16 – 18 X 5/16 Long	4	
20	03181	Collar	1	
21	98639	Thrust Bearing	1	
22	15323	Nut, 3/8"	2	
23	15095	Bolt	1	
24	97797	Plate, Post Support	1	
25	98170	Lock Washer, 5/8"	4	
26	97846	Cap Screw, Socket Head - 5/18-11 NC X1-1/2" Long	1	
27	17224	Timken Cup	1	
28	17225	Bearing	1	
29	97802	Collar	2	
30	97827	Gear	2	
31	98400	Key	1	
32	97796	Bowl, Rising Shaft	1	
33	*	Setscrew, 1/4-27 X1/4" Long	4	
34	97825	Flange Bearing	2	
35	05996	Lockwasher, 5/16"	4	
36	10660	Bolt	4	
37	97845	Pin, Grooved	1	
38	97760	Crank Handle, Complete	1	
39	97794	Nut Assembly, for Elevator Screw	1	
40	97836	Roll Pin	1	

* Not available separately Included with P/N 97825 Flange Bearing, P/N 03181 Collar and P/N 97827 Gear

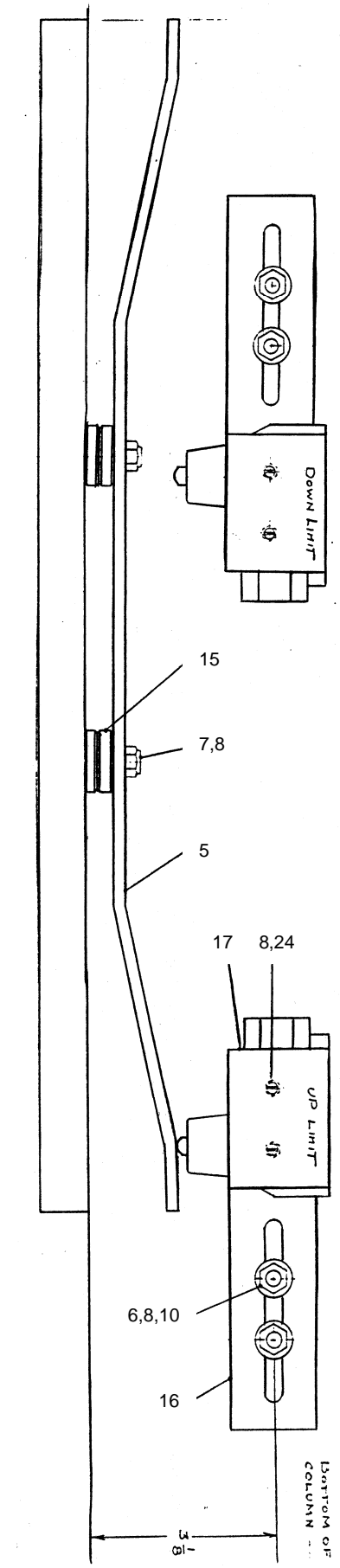
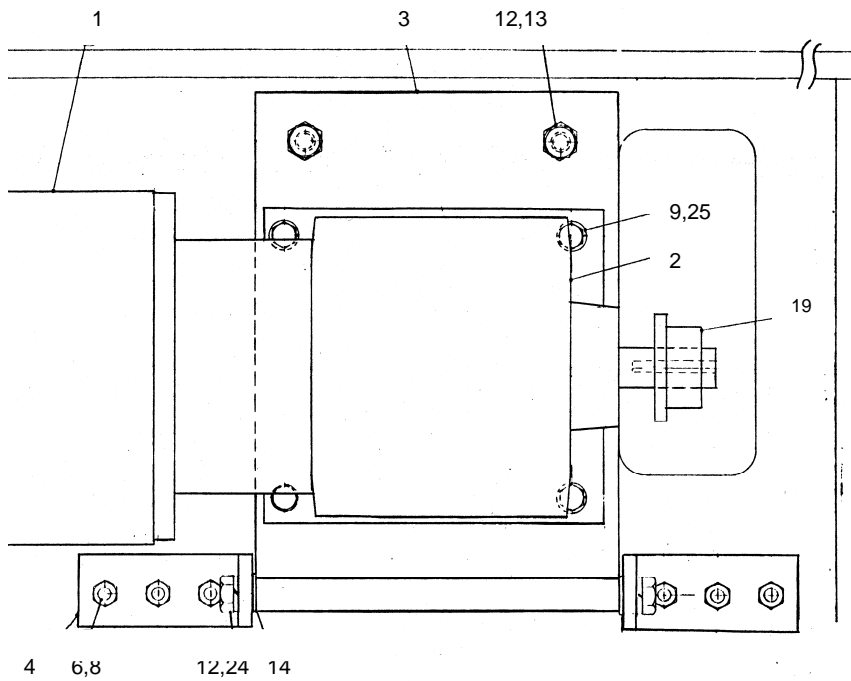
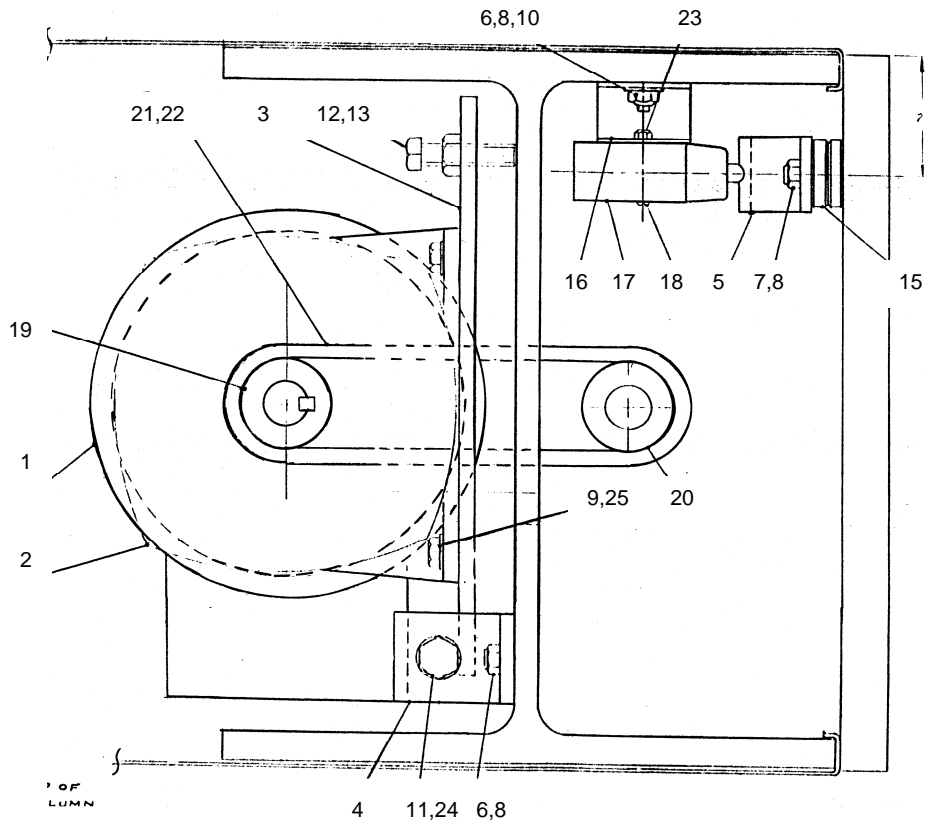


FIGURE 3: POWER BOWL LIFT COMPONENTS

FIGURE 3: POWER BOWL LIFT COMPONENTS

ITEM	PART NO.	DESCRIPTION	QTY
1	72023	Brake Motor	1
2	72025	Gear Reducer	1
3	72085	Reducer Mounting Plate	1
4	72006	Reducer Mounting Bracket	1
5	72150	Switch Actuator Bracket	1
6	13091	Weld Stud ¼-20 x 1"	10
7	05643	Weld Stud ¼-20 x ½"	2
8	16732	Nylock Hex Nut ¼-20	12
9	07111	Hex Head Bolt 5/16-18 x ¾"	4
10	10019	Flat Washer 5/16 ID	4
11	08148	Hex Head Bolt 3/8-16 x ¾"	2
12	09548	Hex Head Bolt 3/8-16 x 1 ¼"	2
13	05998	Hex Nut 3/8-16	2
14	07584	Flat Washer 3/8 ID	2
15	14084	Guide Roller	4
16	72034	Switch Mounting Bracket	2
17	07235	Micro Switch	2
18	85891	Machine Screw 6-32 x 1 ½"	4
19	98064	Sprocket	1
20	98068	Sprocket	1
21	72086	Roller Chain	1
22	98653	Connecting Link	1
23	05990	Elastic Stop Nut 6-32	4
24	05994	Lock Washer 3/8 I.D.	2
25	07598	Lock Washer 5/16 I.D.	4
		NOT SHOWN	
	72024	Baldor SP 5001 Instant Rev. Switch	1
	98477	3 Pole Rocker Switch	1
	71451	Circuit Breaker	1
	71942	Power Lift Switch Plate	1

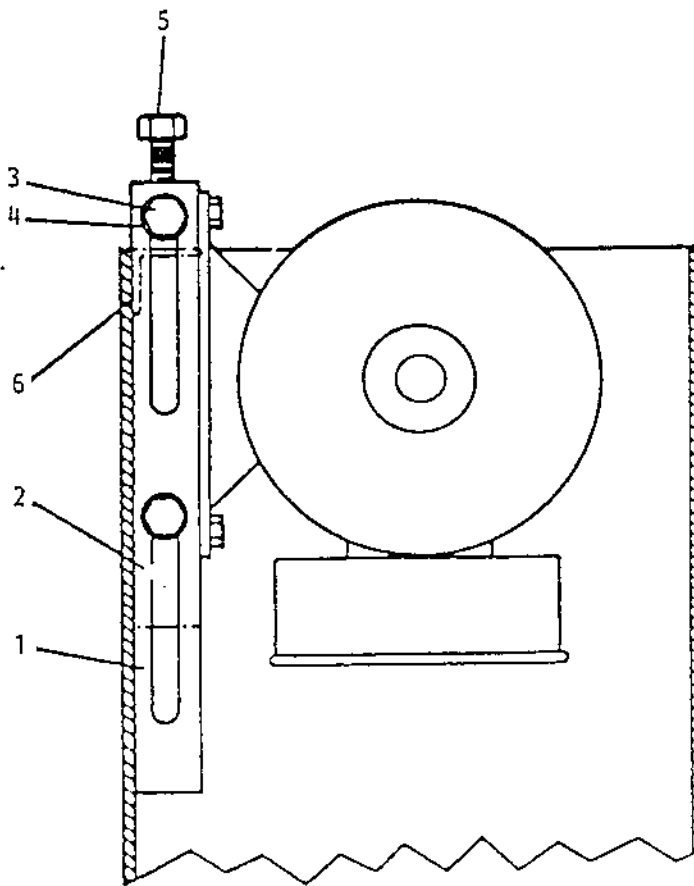


FIGURE 4: MOTOR MOUNTING BRACKET ASSEMBLY

ITEM	PART No.	DESCRIPTION	QTY
1	97777	Motor Base Weldment	1
2	98006	Support Bracket Weldment	2
3	98011	Screw, Hex Head 1/2-13 X 1" long	3
4	12836	Washer, Flat 9/16 I.D. X 1 1/4 O.D.	3
5	98012	Screw, Hex Head 1/2-13 X 3" Long	1
6	98004	Stop Bracket	1

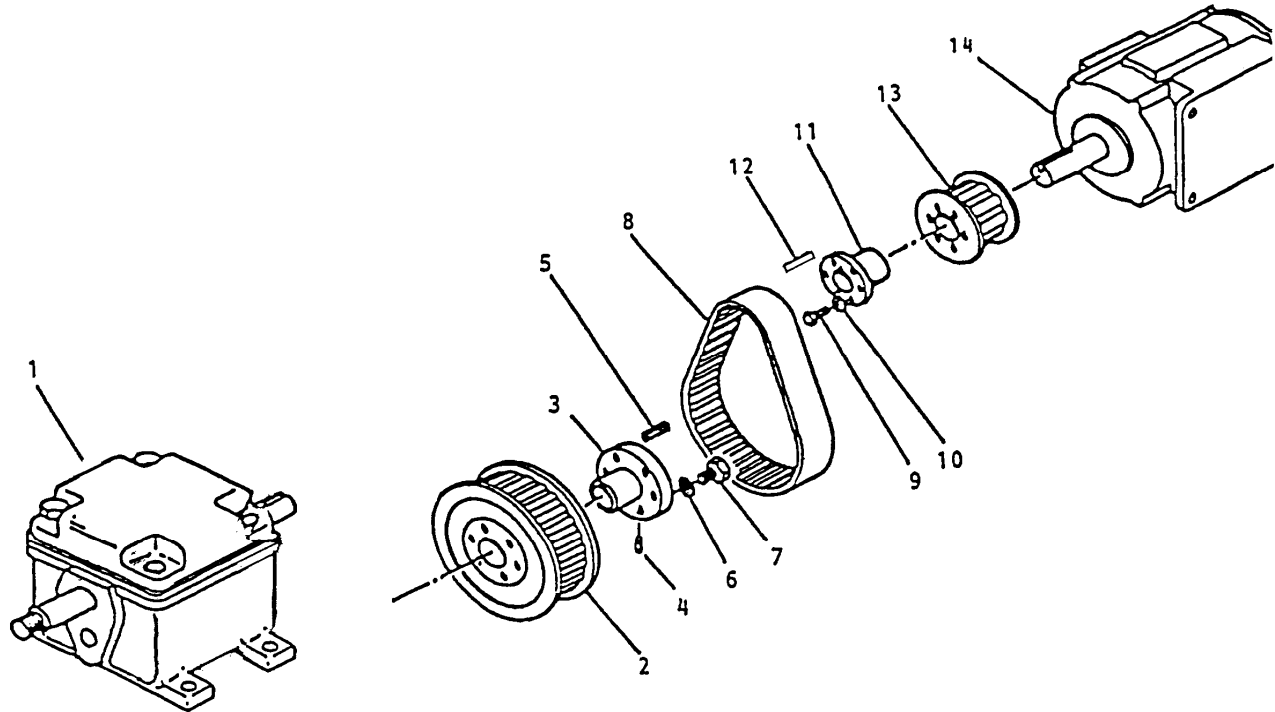


FIGURE 5: MOTOR AND POWER TRAIN ASSEMBLY

ITEM	PART No.	DESCRIPTION	QTY
1	77699	Transmission	1
2	97281	Gear Wheel	1
3	97284	Hub	1
4	*	Set Screw	1
5	98398	Key	1
6	*	Lock Washer 5/16"	1
7	*	Bolt, 5/16" -18 x 2" Long	1
8	97282	Flex Gear	1
9	*	Bolt, 3/16" -24 x 1" Long	1
10	*	Lock Washer, 3/16"	1
11	97283	Hub, 7/8" Dia. With 1/4 " Keyway	1
12	98400	Key	1
13	97280	Gear Wheel	1
14	77715	Drive Motor 230/480 Volt 3 HP, 3PH	1

*
Included with 97284
Included with 97284
Included with 97284
Included with 97283
Included with 97283

Parts Not Shown on Illustration

	77713	AC Drive Inverter 3 HP 230Volts 1/3 PH	A/R
	77714	AC Drive Inverter 3 HP 480Volts 3PH	A/R

FIGURE 6: TRANSMISSION HOUSING ASSEMBLY

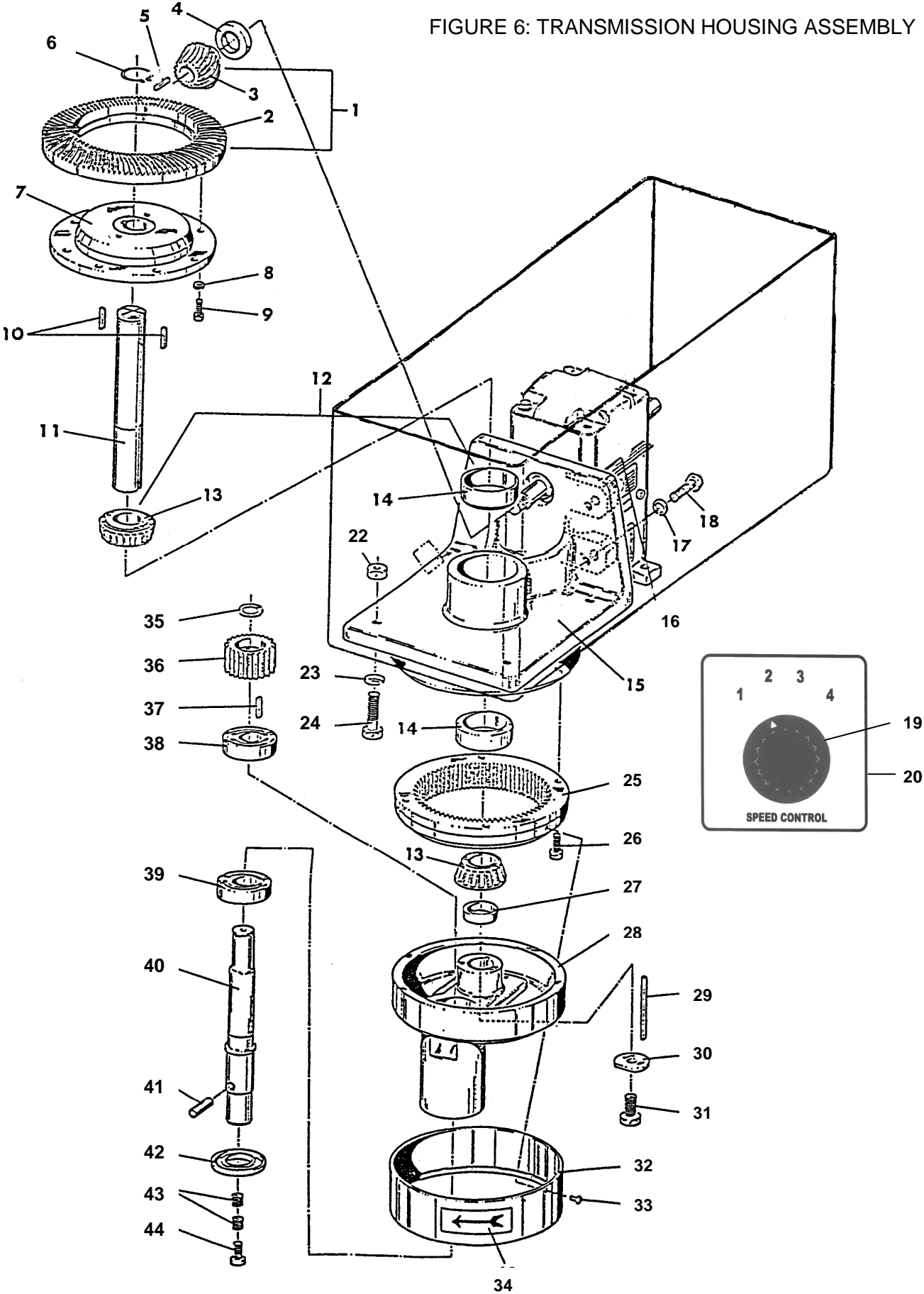


FIGURE 6. TRANSMISSION HOUSING ASSEMBLY

ITEM	PART NO.	DESCRIPTION	QTY
1	74840	Set, Spiral Bevel Gear & Pinion Gear	1
2	NLA	Gear, Spiral Bevel	
3	NLA	Pinion, Spiral Bevel	
4	73230	Seal	1
5	98402	Key	1
6	97838	Ring, Retaining	1
7	97702	Support, Bevel Gear	1
8	07524	Lock Washer, 3/8	8
9	97858	Screw Hex Head 1/2-13 x 2"	8
10	98402	Key	2
11	97816	Shaft, Main Drive	1
12	97824	Bearing, Set – includes items 13 & 14	1
13	99191	Cone, Timken	1
14	99190	Cup, Timken	1
15	73863	Support, Transmission	
16	77699	Transmission	1
17	15317	Lock Washer, 1/2"	4
18	74216	Screw, Hex Head, 1/2-13 x 2"	4
19	77717	Knob	1
20	77718	Speed Control Label – 4 Speed	1
20	77719	Speed Control Label – 2 Speed	1
21	77716	Rotary Switch (Not Shown)	1
22	74215	Nut, 5/8"	4
23	74214	Lock Washer, 5/8"	4
24	74213	Screw, Hex Head, 5/8-11 x 2 1/4"	4
25	97831	Gear, Planetary	1
26	03574	Screw, Socket Head, 3/8-16 x 1 1/4 "	4
27	97809	Spacer	1
28	97898	Planetary	1
29	98399	Key, 1/4 x 1/4 x 4"	1
30	97807	Plug, Retainer	1
31	97849	Screw, Stainless Steel Hex Head, 5/8-18 x 1 1/4"	1
32	97832	Cover Planetary	1
33	15310	Screw, Pan Head, 8/32 x 3/8"	1
34	98349	Arrow, Direction	1
35	97835	Ring, Retaining	1
36	97842	Pinion	1
37	98402	Key	1
38	97851	Bearing, Ball	1
39	97850	Bearing, Ball	1
40	97830	Shaft, Beater	1
41	97857	Pin	1
42	97852	Seal	1
43	98094	Setscrew	1
44	98094	Screw, Stainless Steel Hex Head 1/2-20 x 1"	1

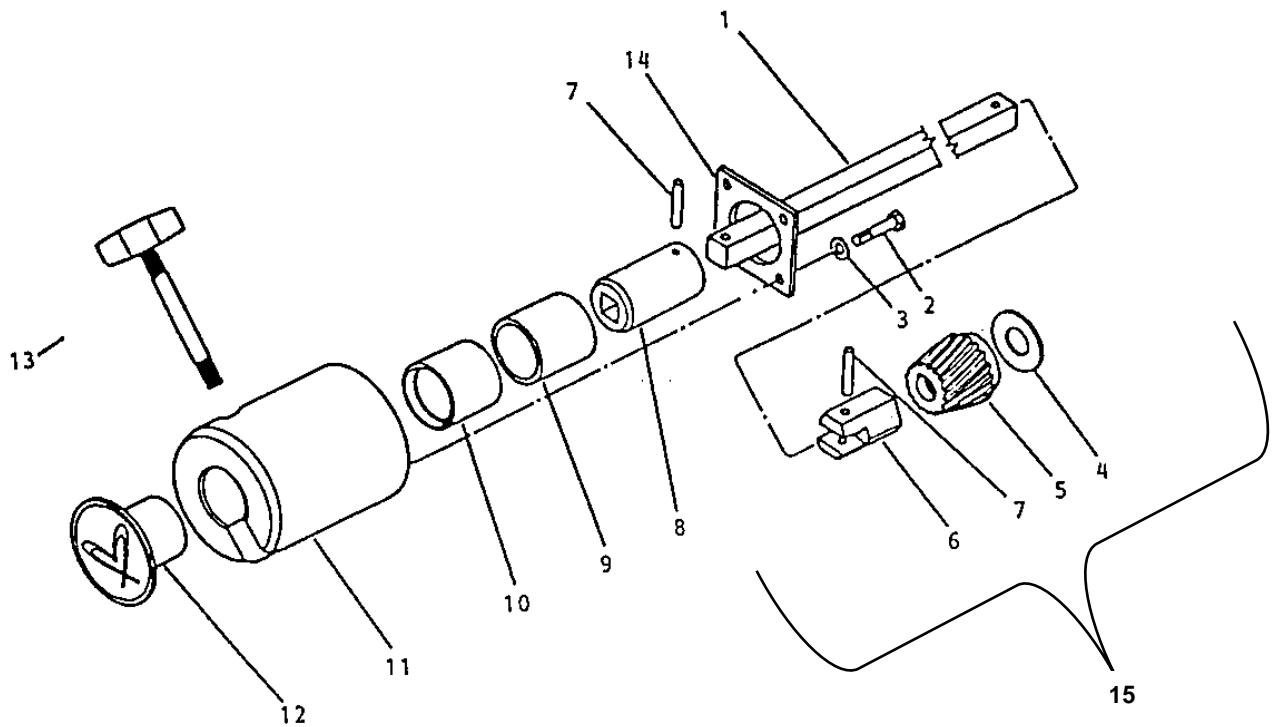


FIGURE 6: AUXILIARY HUB ASSEMBLY

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	98483	Adaptor, for Attachment	1	10	98379	Adaptor, Bearing Attachment	1
2	14784	Bolt, 5/16-18 x 3/4" Long	1	11	98377	Hub Attachment	1
3	05996	Lock Washer	1	12	18751	Drive Cap, Auxiliary	1
4	97817	Lock Washer, 5/16	1	13	98015	Screw Ass'y, Wing Nut	1
5	97734	Gear Pinion, Spiral Bevel	1	14	97815	Retaining Plate	1
6	97804	Connector, for Attachment Drive	1	15	74742	Drive Rod Assembly Includes 1,6,7,8	1
7	97738	Pin, Spring	2				
8	98484	Adaptor, for Attachment	1				
9	98378	Sleeve, Bearing "Rulon"	1				

NOTES

Lubrication

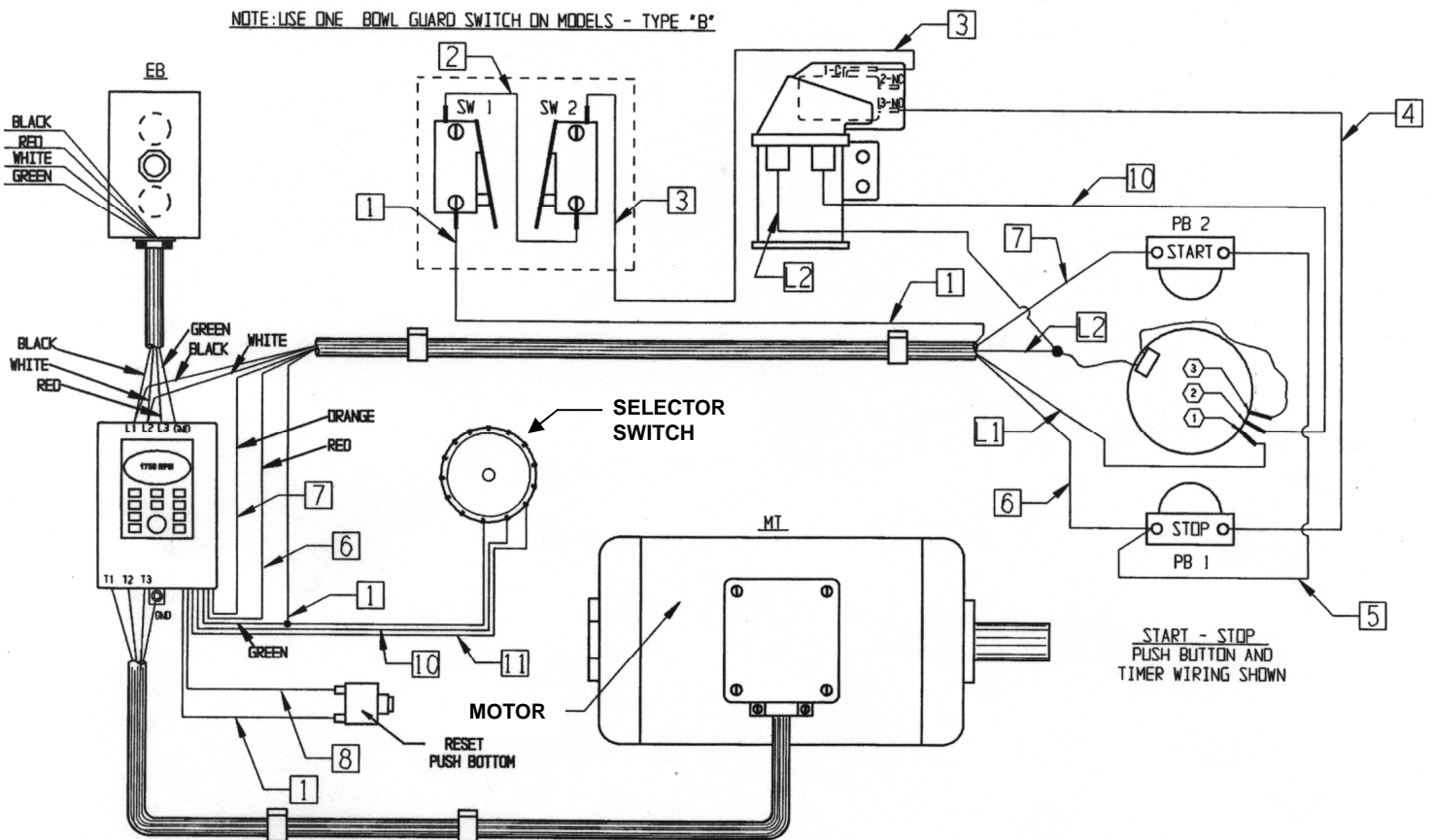
The planetary and spiral-beveled gears are self-lubricated for life. The lubrication used is micromly grease and must be re-applied if gears are replaced. The transmission uses Mobil "delvic 1" synthetic oil which should last the normal life of the mixer. No lubrication is required for the auxiliary drive hub.

If lubrication is applied to the auxiliary hub a grease-like substance will possibly leak out causing damage to the product.

Applications of any lubrication will Void Warranty.

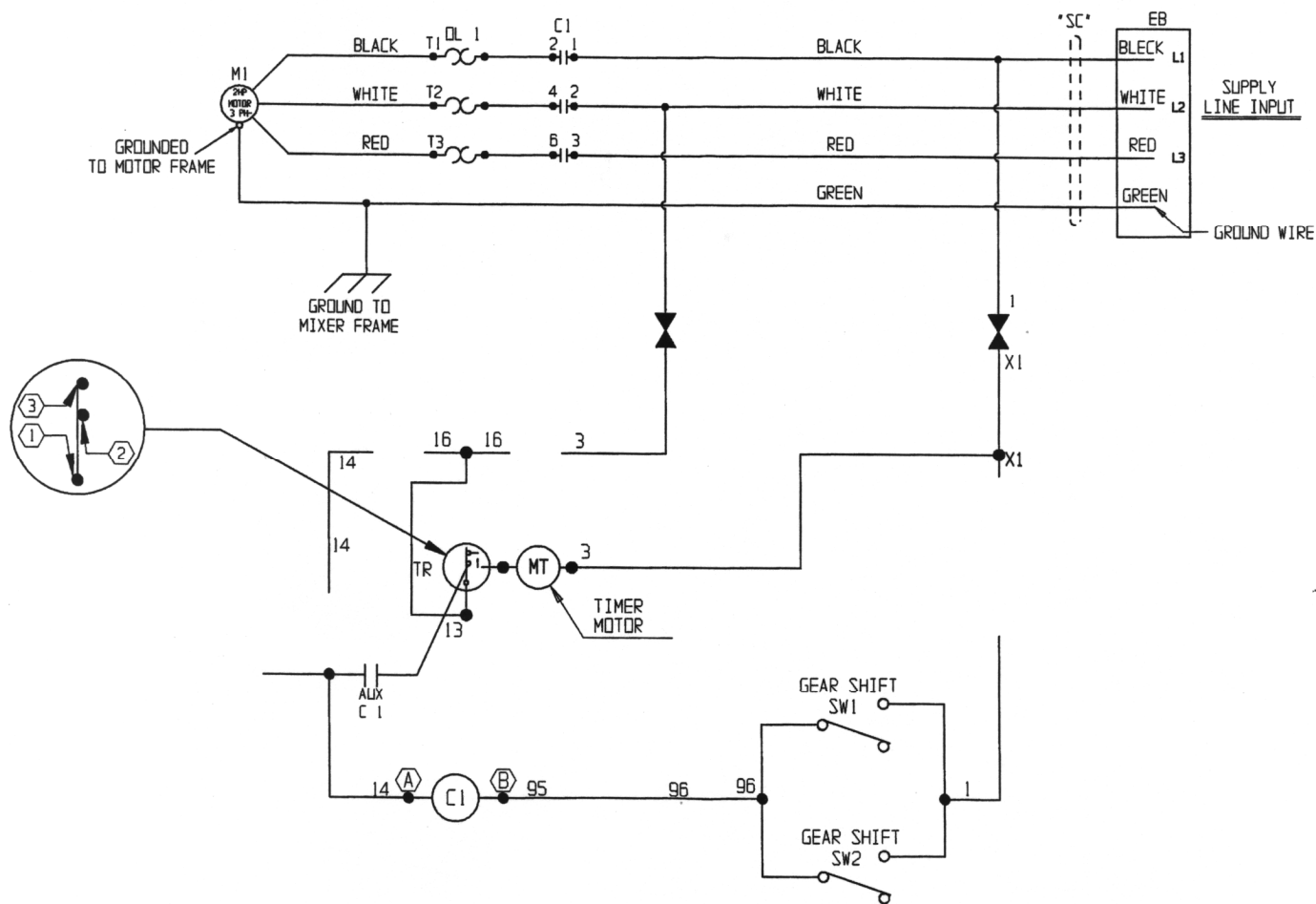
FIGURE 1

NOTE: BOX ITEM # 18 IS MOUNTED ON OUTSIDE OF HOUSING FOR CANADIAN MIXER - ONLY



MODEL 60 & 80 FOOD MIXER WIRING ASSEMBLY. FOR 208-240 VOLT, SINGLE & THREE PHASE 60 HZ.
NOTE: REFER TO FIG. 2 FOR WIRING DIAGRAM & SHOP NOTE.

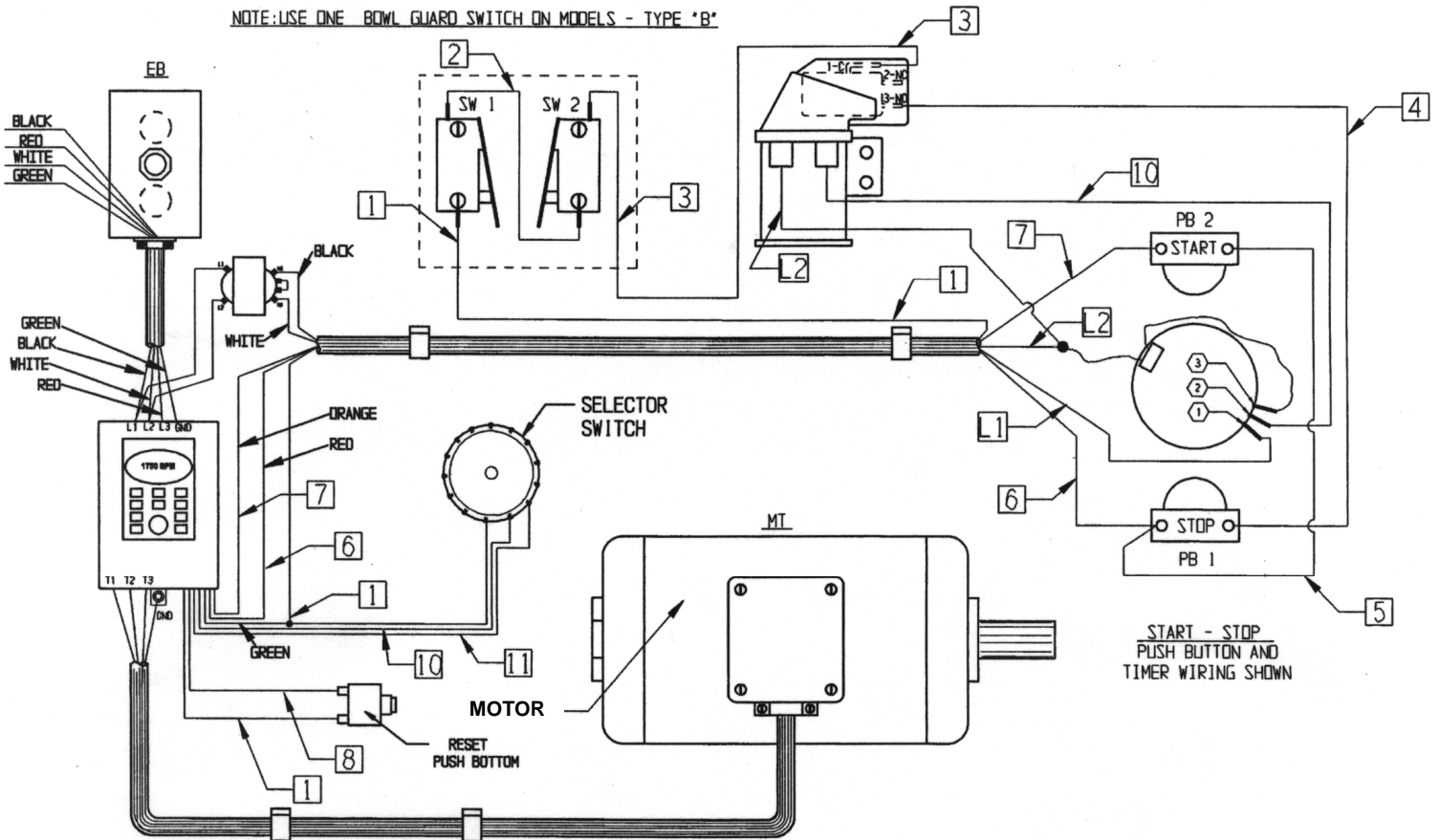
FIGURE 2



MODEL 60 & 80 FOOD MIXER WIRING ASSEMBLY. FOR 208-240 VOLT, SINGLE & THREE PHASE 60 HZ.
 NOTE: THE CONTROL CIRCUIT WIRING IS #16 GAUGE 2&3 COND NEOPREME CORD, 300 VOLT RATED, U/L & C.S.A. LISTED

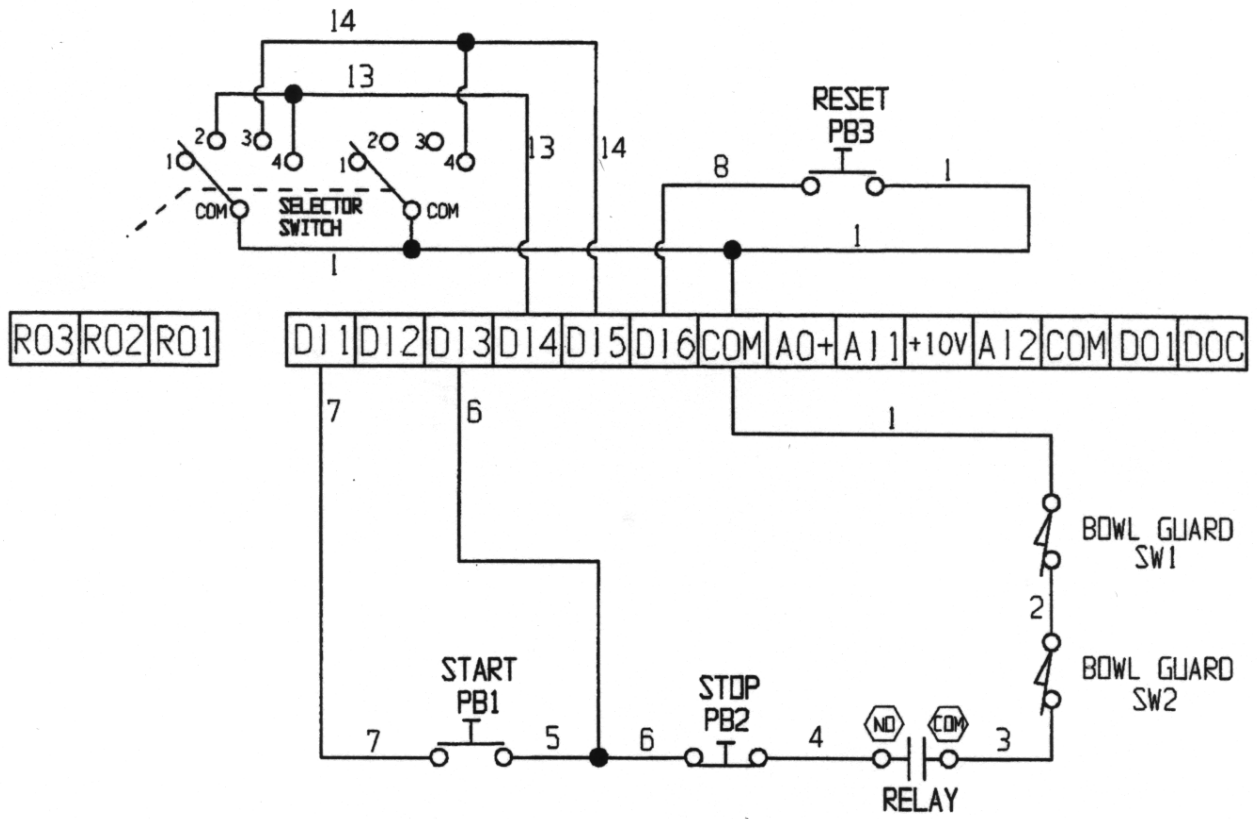
FIGURE 3

NOTE: BOX ITEM # 18 IS MOUNTED ON OUTSIDE OF HOUSING FOR CANADIAN MIXER - ONLY



MODEL 60 & 80 FOOD MIXER WIRING ASSEMBLY. FOR 440-480 VOLT, THREE PHASE 60 HZ.
NOTE: REFER TO FIG. 4 FOR WIRING DIAGRAM & SHOP NOTE.

FIGURE 4



Blakeslee Authorized Parts & service Distributors and Preferred Service Agents are the focal point for service and are responsible for all warranty/repair work

and for maintaining a complete stock of replacement parts.

They have factory-trained servicemen and are kept informed by the factory on the latest servicing procedures.

To receive service and/or parts, call the Blakeslee Distributor nearest you. If you happen to be in an area not covered by a distributor, phone the Blakeslee Service Department in Chicago at 708-656-0660 for the name and location of one of over 300 strategically-located Blakeslee Authorized Service Agencies, which is nearest you.

ALABAMA

Jones McLeod Appliance Co.
1616 Seventh Ave. North
Birmingham, AL 35203
205-251-0159

ARIZONA

Byassee Equipment
1939 E. Washington
Phoenix, AZ 85034
602-252-0402

ARKANSAS

Bromley Parts & Service
10th & Ringo Street
Little Rock, AR 72202
501-374-0281

CALIFORNIA

Acme Pacific Repairs, Inc.
1347 Fulton Place
Fremont, CA 94539
510-252-2070

Barker's Food Machinery Ser.
5367 Second Street
Irwindale, CA 91706
626-960-9390

Chapman Appliance Service
1784 San Diego Ave.
San Diego, CA 92126
619-298-7106

Sterling Service
644 W. Hawthorn Street
Irwindale, CA
818-243-1234

COLORADO

Metro Appliance Service
1640 S. Broadway
Denver, CO 80210
303-778-1126

CONNECTICUT

A-Tech Service, Inc.
161 Sanrico Drive
Manchester, CT 06040
860-649-6627

DISTRICT OF COLUMBIA

Electric Motor Repair
700 East 25th Street
Baltimore, MD 21218
410-467-8080

FLORIDA

Commercial Appliance Service
8416 Laurel Fair Circle
Tampa, FL 33610
813-663-0313

Dade Restaurant Repair
2001 W. 27th Street
Hialeah, FL 33010
305-887-0783

GCS
3373 Northwest 168th Street
Miami, FL 33056
305-623-7001

FLORIDA (Cont.)

Nass Service Co. Inc.
1108 S. Woods Ave.
Orlando, FL 32805
407-425-2681

GEORGIA

TWC
5080 Highlands Pkwy S. A150
Smyrna, GA 20082
770-438-9797

HAWAII

Commercial Appliance
Parts & Service Co.
1623 Democratic St.
Honolulu, HI 96819
808-841-4545

IDAHO

Boise Appliance
1503 Main Street
Boise, ID 83702
208-343-0102

ILLINOIS

Eichenauer Food Equipment
130 S. Oakland Ave.
Decatur, IL 62522
217-429-4229

General Parts Inc
248 James Street
Bensenville, IL 60106
630-595-3300

Rescor
5344 East Ave.
Countryside, IL 60525
708-352-3155

INDIANA

GCS
5310 East 25th Street
Indianapolis, IN 46218
317-545-9655

IOWA

Goodwin-Tucker
2900 Delaware Ave
Des Moines, IA 50137
515-262-9308

KANSAS

General Parts, Inc.
1101 E. 13th Street
Kansas City, MO 64101
816-421-5400

KENTUCKY

GCS
4204 S. Brook Street
Louisville, KY 40214
502-367-1788

GCS
533 A Codell Drive
Lexington, KY
859-269-7484

LOUISIANA

Chandler's Parts & Service
11656 Darryl Drive
Baton Rouge, LA 70815
225-272-6620

MARYLAND

Electric Motor Repair CO.
700 East 25th Street
Baltimore, MD 21218
410-467-8080

MASSACHUSETTS

Ace Service Co. Inc.
95 Hampton Ave.
Needham (Boston), MA 02194
617-449-4220

MICHIGAN

E & G Appliance Service Co.
1435 Lawndale Ave.
Detroit, MI 48209
313-842-2252

Midwest Food Equipment Serv.
3055 Dixie
Grandville, MI 49418
616-261-2000

MINNESOTA

GCS
2854 Louisiana Ave. North
Minneapolis, MN 55427
763-546-4221

MISSISSIPPI

Camp Service & Parts Inc.
328 B Oakdale Street
Jackson MS 39201
601-353-9700

MISSOURI

Kaemmerlen Parts & Service
2728 Locust Street
St. Louis, MO 63105
314-535-2222

NEBRASKA

Goodwin-Tucker Group
7535 D Street
Omaha, NE 68124
402-397-2880

NEVADA

Burney's Commercial Service
4480 Aldebaran Ave.
Las Vegas, NV 89103
702-736-0006

NEW MEXICO

R & B Service
4412 Towner N.E.
Albuquerque, NM 87110
505-889-4090

NEW YORK

Acme American Repairs Inc.
99 Scott Ave.
Brooklyn, NY 112237
718-456-6544

Duffys Rest. Equip. Service
3138 Oneida Street
Sauquoit (Utica), NY 13456
315/737-9401

NORTH CAROLINA

Authorized Appliance Service
1020 Tuckaseegee Road
Charlotte, NC 28208
704/377-4501

OHIO

Akron Restaurant Equipment
1169 W. Waterloo Road
Akron, OH 44314
330/753-6635

Commercial Parts & Service
6940 Plainfield Road
Cincinnati, OH 45236
513-984-1900

Electrical Appliance Repair
5805 Valley Belt Road
Cleveland, OH 44131
216-459-8700

OKLAHOMA

Krueger Electric Service Inc.
100 N.E. 24th Street
Oklahoma City, OK 73105
405-528-8883

OREGON

Ron's Service Inc.
16364 S.W. 72nd Ave.
Portland, OR 97224
503-624-0890

PENNSYLVANIA

American Kitchen Mach. Corp.
204 Quarry Street
Philadelphia, PA 19106
215-627-7760

GCS
210 Vista Park Dr.
Pittsburg, PA 15205
412-787-1970

K & D Parts
1833-41 N. Cameron Street
Harrisburg, PA 17103
717-236-9039

SOUTH CAROLINA

Whaley Foodservice Repairs
2544D Morningside Dr.
West Columbia, SC 29169
803-926-5252

TENNESSEE

A-Tech Inc
424 Sixth Avenue South
Nashville, TN 37203
615-255-2002

FESCO
1209 S. Watkins
Chattanooga, TN 37404
423-624-3381

GCS
3717 Cherry Road
Memphis, TN 38118
901-366-4587

TEXAS

Commercial Kitchen Repair
1377 N. Bravos
San Antonio, TX 78207
210-735-2811

Kenco Service
26 Lyerly - Suite 1
Houston, TX 77022
713-691-2935

Stove Parts Supply Co.
2120 Solana
Fort Worth, TX 76117
817-831-0381

UTAH

LaMonicas Restaurant
Equipment Service
6182 South Stratler
Murray, UT 84107
801-263-3221

VERMONT

Authorized Appliance
74th River Street
Rutland, VT 05701
802-775-5588

VIRGINIA

Daubers Inc.
7645 Dynatech Court
Springfield, VA 22153
703-866-3600

WASHINGTON

Walsh Equipment Repair
1519 128th Place N.E.
Bellevue, WA 98005
425-462-1645

WEST VIRGINIA

Authorized Factory Service
Edens Fork Exit I 77
Charleston, WV 53186
304-344-8225

WISCONSIN

General Parts Inc.
W223 N. 735 Saratoga Dr.
Waukesha, WI 53186
262-650-6666

ALBERTA

Great West Comm. Kit. Rep.
5664 Burleigh Cresc. S.E.
Calgary, AB T2H 1Z8
Tel: 403-276-7832

L.D.I. Technical Services
4 – 3600 21st St. N.E.
Calgary, AB T2E 6V6
Tel: 403-299-9591

North Star Repair
11518 119th Street
Edmonton, AB T5G 2X7
Tel: 780-453-6213

Robertshaw Refrigeration
P.O. Box 840
Cold Lake, AB T9M 1P2
Tel: 780-594-3488

Re-Nu Mechanical Ltd.
1710 Bay F – 31st St. N.
Lethbridge, AB T1H 5H1
Tel: 403-327-7368

Medicine Hat Refrigeration
666 17th Street S.W.
Medicine Hat, AB T1A 4X7

Satellite Mechanical Ltd.
#1 – 5571 45th Street
Red Deer, AB T4N 1L2
Tel: 403-343-6122

BRITISH COLUMBIA

Key Food Equip. Services
180 – 3700 North Fraser
Burnaby, BC V5J 5H4
Tel: 604-433-4484

Marsh & Sons Ventures
10411 – 95th Avenue
Fort St. John, BC V1J 5Z4
Tel: 250-787-9733

J.D. Appliance Repairs
1965 Moss Crt.
Kelowna, BC V1Y 9L3
Tel: 250-860-5057

Jemco Food Equip. Service
7431 Industrial Road
Lantzville, BC V0R 2H0
Tel: 250-390-3244

Sheridan Appliances
764 Chaparral Place
Kamloops, BC V2C 5W4
Tel: 250-314-1722

Mark's Rest. Services
515 Dupplin Road, #3
Victoria, BC V8Z 1C2
Tel: 250-475-6275

Key Food Services
2740 Bridge St., #105
Victoria, BC V8T 5C5
Tel: 250-920-4888

Triumph Food Equip. Service
4671 Slocan Street
Vancouver, BC V5R 1Z8
Tel: 604-454-9326

MANITOBA

Grand Valley Mechanical
360 Park Avenue E.,
Brandon, MB R7A 6N2
Tel: 204-728-3898

Commercial Kitchen Equip.
731 Wall Street
Winnipeg, MB R3G 2T6
Tel: 204-586-8273

Res Tech Service Ltd.
593 Sherburne Street
Winnipeg, MB R3G 2K8
Tel: 204-228-5399

NEW BRUNSWICK

D & L Electric
83 Sister Green Road
Campbellton, NB E3N 3Y5
Tel: 506-753-5076

Electrical & Refrigeration Serv.
88 Beaverbrook Street
Moncton, NB E1C 8H7
Tel: 506-857-2232

EMR
122 Driscoll Avenue
Moncton, NB E1E 3R8
Tel: 506-855-4228

I Line Electric Ltd.
280 Dalton Avenue
Miramichi, NB E1V 3N9
Tel: 506-622-2214

Fundy Gas & Electric
45 Glen Road
Saint John, NB E2H 2C9

NEWFOUNDLAND

Bob's Electric
14 Cooks Avenue
Cornerbrook, NF A2H 1P1
Tel: 709-634-7588

Domestic Service Centre
27 McCurdy Drive, P.O. Box 83
Gander, NF A1V 1W5
Tel: 709-256-7738

Harold Snow & Son Ltd.
451 Kenmount Road
St-John's, NF A1B 3P9
Tel: 709-754-0330

NOVA SCOTIA

Jerome Cameron
R.R. #5, Salt Springs
Antigonish, NS B2G 2L3
Tel: 902-863-4528

Harry Rhyno Refrigeration
233 North Street
Bridgewater, Lun. Co. NS
B4A 2V7
Tel: 902-543-4737

Walker's Electric
2608 Windsor Street
Halifax, NS B3K 5C8
Tel: 902-454-0291

NOVA SCOTIA Continued

Buddens Appliance Service
164 Nichols Avenue
Kentville, NS B4N 2H6
Tel: 902-678-7895

J.R. Mahoney Ltd.
1810 Kings Road
Sydney, NS B1L 1C5
Tel: 902-564-8775

Syd Tech Appliances
Box 1907
Sydney, NS B1P 6W4
Tel: 902-561-0156

Fundy Appliance Service
Truro, NS B2N 5B3
Tel: 902-897-0479

ONTARIO

OFS Restaurant Appl. Serv.
16 Lennox Dr., R.R. #2
Barrie, ON L4M 4S4
Tel: 705-728-5289

ChemMark
52 Highway 17, P.O. Box 371
Chalk River, ON K0J 1J0
Tel: 613-584-2988

Kitchenworks Rest. Equip. Sup
R.R. #5, 823974 Massie Rd.
Chatsworth, ON N0H 1G0
Tel: 519-794-3633

G.R. Garrity
39 Regal Road
Guelph, ON N1K 1B6
Tel: 519-836-1090

Barbers Rest. Eq. & Repairs
927 Barton Street E.
Hamilton, ON L8L 3C4
Tel: 905-527-2525

J.I.K.S. Ind. Kitchen Serv.
42 Groff Place, #4
Kitchener, ON N2E 2L6
Tel: 519-748-5361

R.G. Henderson & Son Ltd.
660A Justus Drive
Kingston, ON K7M 4H4
Tel: 613-384-1718

A-1 Plumbing & Heating
P.O. Box 414
Ilderton, ON N0M 2A0
Tel: 519-455-6559

Action Rest. & Serv. Equip.
151 Bentley Street, #9
Markham, ON L3R 3L1
Tel: 905-475-1499

Stell Mechanical
25 Iron Street
Etobicoke, ON M9W 5E3
Tel: 905-569-8270

Repco Restaurant Equip.
9208 Lundy's Lane
Niagara Falls, ON L2E 6S4
Tel: 905-358-9071

ONTARIO Continued

Blanchfield Comm. Kit. Serv.
770 Industrial Ave., Unit 13
Ottawa, ON K1G 4H3
Tel: 613-737-6632

McNabb Appliances
370 Burnham Street
Peterborough, ON K9H 1T6
Tel: 705-743-5350

Erlmar Plumbing Ltd.
795 Batory Avenue
Pickering, ON L1W 2W5
Tel: 905-420-5252

Sure-Fix Food Equip. Serv.
52 Vine Street S.
St. Catharines' ON L2R 3X8
Tel: 905-685-0480

W.J. Barnes & Son
116 Talford Street
Samia, ON N7T 7J2
Tel: 519-332-1770

Sault Rapid Repair
1496 Wellington St. E.
Sault Ste. Marie, ON P6A 2R1
Tel: 705-759-3311

Tisdale Plumbing & Heating
40 Golden Avenue
South Porcupine, ON P0N 1H0
Tel: 705-235-4045

Sudbury Rapid Service
23 Main Street
Chelmsford, ON P0M 1L0
Tel: 705-671-6477

Jemm Service
1211 Ford Street
Thunder Bay, ON P3A 4R8
Tel: 807-623-7851

R.G. Henderson & Son Ltd.
100 Thorncliff Park Dr.
Toronto, ON M4H 1G9
Tel: 416-423-4357

P.E.I.

Waites Enterprises
626 South Drive
Summerside, PEI C1N 3Z7
Tel: 902-436-7509

QUEBEC

Choquette CKS
8487 19th Avenue
Montreal, QC H1Z 4J2
Tel: 514-723-5000

L. Chasse Inc.
448 Richelieu
Pointe au Pic, QC G5M 1C9
Tel: 418-723-9100

Majella Vaillancourt
82 St. Cyrille
Riviere de Loup, QC G5R 2G8
Tel: 418-862-2503

QUEBEC

Electro Ref. Service Ent.
161 Pere Divet
Sept-Iles, QC G4R 3P8
Tel: 418-962-9186

Kitchen Equipment Services
893 King Street W.
Sherbrooke, QC J1H 1R9
Tel: 819-821-2153

Choquette CKS
900 Pierre Bertrand, #220
Ville Vanier, QC G1M 3K2
Tel: 418-681-3944

SASKATCHEWAN

Comfort Mechanical
1355 11th Avenue
Regina, SK S4P 0G8
Tel: 306-352-0544

Northcote Sales & Serv. Co.
1327 Hamilton Street
Regina, SK S4R 2B6
Tel: 306-525-1979

Evan's Restaurant Serv.
410 Lauriston Street
Saskatoon, SK S7K 0R5
Tel: 306-653-2772

YUKON

Oscar's Electric
310 Alexander St.
Whitehorse, YK Y1A 2L6
Tel: 867-667-2330

Yukon Appliance Sales & Serv.
9041 Quartz Road
White Horse, YK Y1A 4Z5
Tel: 867-668-4844



Date of Installation _____

Serial
No. _____

Model
No. _____

Limited Warranty

Your new Blakeslee mixer is warranted for one year from date of installation shown above against defective materials and workmanship. If any defects are found within the warranty period; parts, and labor involved with their replacement will be covered free of charge. Service must be performed by a Blakeslee authorized service agency. All labor to be performed during regular working hours. Overtime premium will be charged to the customer. All warranty parts are shipped by surface transportation. If other means of transportation is requested the customer is required to pay the premium. This warranty does not apply to damages resulting from errors in installation on the part of other contractors, nor does it apply to machines which have been subject to accident, misuse, or abuse. It is understood that Blakeslee's warranty obligation with respect to machines located outside of the United States or located in the state of Alaska is limited to the furnishing of replacement parts only. In the state of Hawaii, repair labor is provided free of charge; travel time and expenses paid by the customer. On the island of Oahu, repair labor, travel time and expenses are provided free of charge. This is the entire and only warranty of Blakeslee. We neither assume nor authorize anyone else to assume for us any other obligation or liability in connection with Blakeslee Machines.

Note: In no case can this warranty exceed eighteen (18) months from the date of shipment from our Plant at Chicago, Illinois.

Parts

The following is a list of parts unique to the DD V Mixer. Reference the standard DD Mixer Manual for additional parts and attachments.

PART No.	DESCRIPTION	QTY
77699	Transmission	1
77713	AC Drive Inverter 3 HP 230Volts 1/3 PH	1
77714	AC Drive Inverter 3 HP 480Volts 3PH	1
77715	Drive Motor 230/480 Volt 3 HP, 3PH	1
77716	Rotary Switch	1
77717	Knob	1
77718	Speed Control Label – 4 Speed	1
77719	Speed Control Label – 2 Speed	1

NOTES

OWNER'S MANUAL

DD-60 V
DD-80V



BLAKESLEE

Revised 4/2005