



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

PLANETARY MIXER - 30 QUART FLOOR MODEL

MODEL: F-30-CA F-30-SS



F-30-CA / F-30-SS

Blakeslee Mixers combine good looks with ultra efficiency. The F-30 features modern, streamlined design with superior craftsmanship and trouble-free operation. This three speed, gear-driven, 30-qt mixer with planetary mixing action insures complete mixing of all ingredients in the mixing bowl. It also features an auxiliary drive furnished for operating various optional attachments. The simple construction means less work and better food preparation with the highest of sanitary standards. A big plus for your kitchen!

FEATURES AND CONSTRUCTION

- F-30-CA (Cast Aluminum)
- F-30-SS (Stainless Steel)

- Gear Transmission
- Three fixed speeds
- Adjustable Automatic 15minute timer.
 - Turns off mixer at any pre-set time up to 15 minutes.
 - Can be used, or not, as desired.
- Front mounted No. 12 Power takeoff
- Easy to use and clean
- Transmission – 3-selected speeds
- Automatic type gears with wide face
- Heavy duty ball bearings & clutch
- Gears and transmission protected with synthetic lubricant
- Motor – 3/4 HP (0.560kw)
- Ball bearing, grease packed, ventilated motor mounted in drip-proof enclosure
- Motor wired to flush mounted timer or optional switch
- Mixing bowl – 30-qt (28L)
- Spring assisted handle on side raises and lowers bowl for convince
- Bowl automatically locks in up or down position
- Adjustment for proper clearance between bowl and beater is provided through access panel in rear column
- Painted Cast Aluminum or Polished Stainless steel
- Finish is easy to clean

ELECTRIC

ELECTRICAL / AMPERAGE

120V / 1Ph	13.8 Amps
230V / 1Ph	6.9 Amps
230V / 3Ph	2.8 Amps

3RD PARTY APPROVALS



BLAKESLEE WARRANTY (USA / CANADA)

Blakeslee mixers are warrantied 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

Blakeslee USA • 370 Mills Road • Waynesboro, Georgia 30830

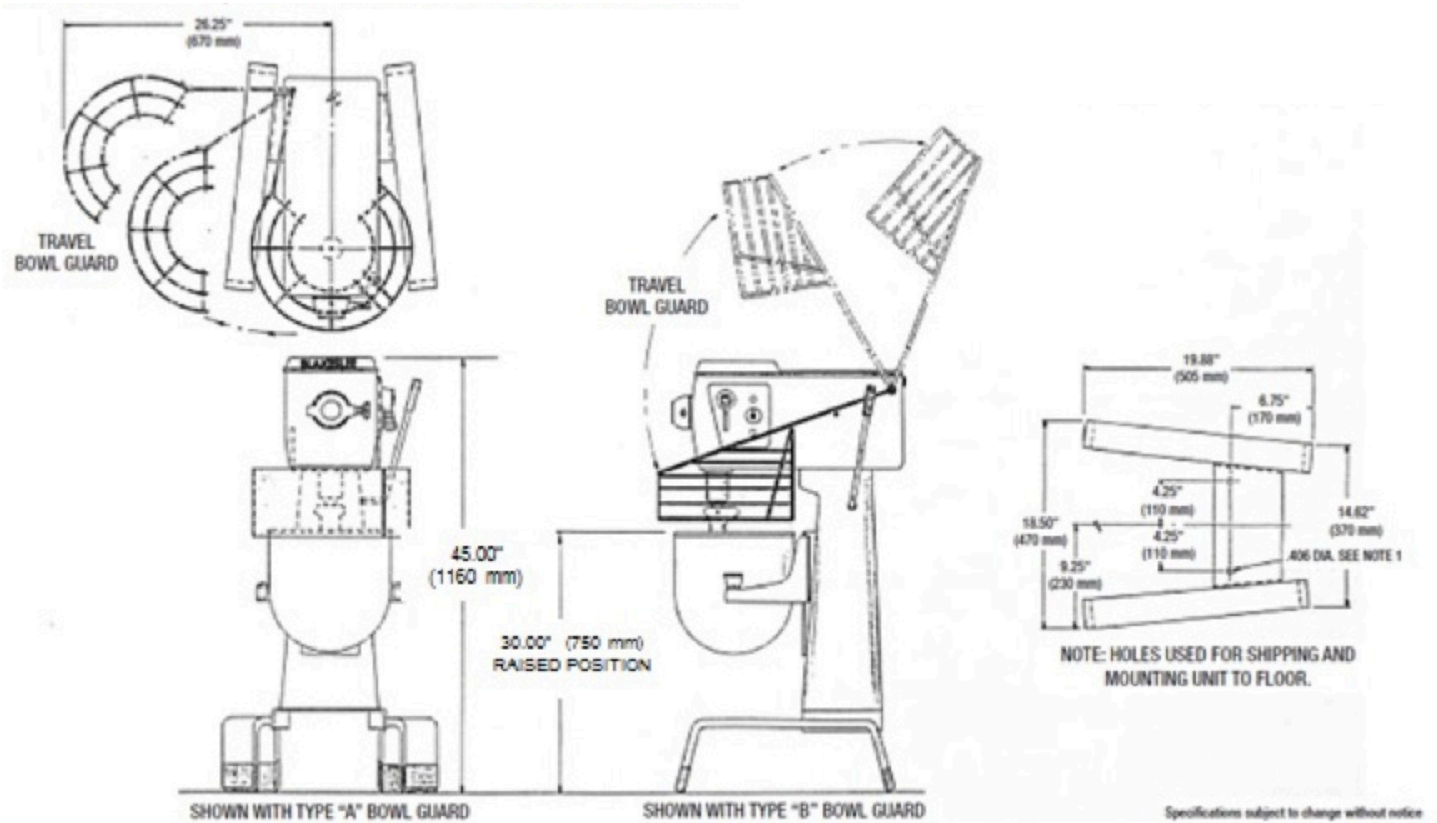
Tel: 630.532.5021 • Fax: 630.532.5020 • sales@blakesleeinc.com • www.blakesleeinc.com

STANDARD EQUIPMENT

- Stainless steel bowl
- "B" Batter Beater
- "W" Wire Whip
- Automatic timer
- 6ft(1.8m) cord and approved plug

OPTIONAL EQUIPMENT

- "H" Dough hook
- Shredder Plates (4 sizes)
- Food / Meat Chopper
- 9" Vegetable Slicer w/ Hopper Front
- Bowl Extension Ring
- Splash Cover



SPEED	BEATER SPEED (RPM)	AUXILIARY SPEED (RPM)
Low	102	57
Medium	180	101
High	354	197

6-foot 1.8m cord and plug furnished as part of standard equipment on 110-volt models. If a permanent connection is preferred, a tapped outlet is furnished for 1/2" (13mm) conduit. Minimum wire size recommended - No. 14 A.W.G.

APPROXIMATE SHIPPING SPECIFICATIONS

MODEL	DIMENSIONS	DOMESTIC CARTON	EXPORT CRATED	EXPORT BOXED	EXPORT CUBED
F-30-CA	32.5" x 37.5" x 52" (826 x 953 x 1321 mm)	275 lbs (124.9 kg)	285 lbs (129 kg)	325 lbs (147 kg)	27 ft (0.76m ³)
F-30-SS	32.5" x 37.5" x 52" (826 x 953 x 1321 mm)	275 lbs (124.9 kg)	285 lbs (129 kg)	325 lbs (147 kg)	27 ft (0.76m ³)

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.