

Project Name:	
Location:	
Item:	Qty:
Model:	

Model DD40

Planetary Mixer - 40 Quarts - Floor Model

Greater dependability than ever before.

The Blakeslee DD Series mixers have a heavy duty 2-speed or 4-speed 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.

An auxiliary drive for operating a variety of optional attachments is standard. Mixers can also be purchased in a silver gray painted or deluxe stainless steel finish.

DD Series mixers are ideal for a wide range of uses including pizza operations, commercial bakeries and regular kitchen operation.

Transmission. Heavy duty transmission of hardened alloy steel. Unique electro-mechanical inter-lock disconnects power if speed selector lever is moved while mixer is running.

□ DD-40□ DD-402 speed transmission

Speeds. Operating speeds should be pre-selected but can be changed during operation. Motor must be restarted after changing speeds.

□ DD-40 with 4 speed transmission

	-	Drive Speed (RPM)
First	55	105
Second	100	190
Third	175	300
Fourth	315	575

□ DD-40 with 2 speed transmission

	Aux.
Agitator	Drive Speed
(RPM)	(RPM)
55	105
100	190
	(RPM) 55

Motor. 1-1/2 H.P. high torque, ball-bearing grease packed ventilated induction motor mounted in drip-proof enclosure.

Switch. Magnetic push-type with automatic resetting bimetallic overload protection internally mounted. "Start-Stop" buttons are rated NEMA 4. Reduced voltage pilot circuit transformer supplied for three phase machines over 250 volts.



Important Safety Feature...

Motor cannot be started when speed selector lever is in neutral position ... Prevents mixer from being started accidentally by movement of speed selector lever.

Lubrication. Transmission and all gears life-time protected with synthetic lubricant.

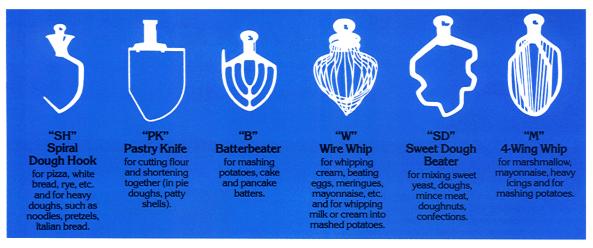
Finish. High quality enamel finish over carefully applied undercoats. Stainless steel splash shield on front of column. Silver gray standard. Deluxe stainless steel optional.

Standard Equipment.

Stainless steel bowl, Type "A" bowl guard, "B" batter beater, "W" wire whip, "H" dough hook, timer and accessory attachment hub.



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Optional Equipment

- 20 qt. Bowl and Accessories
- · 30 qt. Bowl and Accessories
- 9" Vegetable Slicer
 Complete with adjustable slicer plate and hopper front. Shredder, grater and french fry plates available.
- 9" Cheese Shredder Attachment Complete with hub and shaft, 5/16" shredder plate and hopper front.
- Meat Chopper. Equipped with knife and 1/8" plate. Additional knives available.
- Bowl Extension Ring and Splash Cover. Available for all bowl sizes.

- · Bowl Scraper
- Type "B" Bowl Guard
- Bowl Truck. For handling heavy loads. Swivel casters for greater mobility.
- Adjustable Timers. For timed or continuous runs. 0 to 5, 0 to 15, 0 to 30 minute timing ranges. 0 to 15 timer furnished unless otherwise specified.

Additions to Model Designations
D indicates Deluxe Finish.

Voltage

1-1/2 HP
208/240 60Hz 1Ph 10 Amps
220/240 60Hz 3Ph 5.9 Amps
440/480 60Hz 3Ph 2.6 Amps
50 cycle motors optional

Approximate Shipping Weights

Domestic crated1000 lbs (450 kg.)
Export crated1223 lbs (555 kg.)
Export boxed1300 lbs (590 kg.)
Export cube........86.0 ft. (2.4m³)
L=54" (137 cm.); W=40" (101 cm.);
H=69" (175 cm.)

