

ivision Of The Legacy Companies

Model DD60

Project Name:	
Location:	
Item:	Qty:
Model:	

Planetary Mixer - 60 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 with a power bowl lift, and 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-60 4 speed transmission □ DD-60-PM 2 speed transmission □ DD-60-XT-300 4 speed transmission

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

□ DD-60 and DD-60-XT-30	00:	Aux.	
	gitator (RPM)	Drive Speed (RPM)	
First	55	105	
Second	100	190	
Third	175	300	
Fourth	315	575	

DD-60-PM (Pizza Mixer):		Aux.	
	gitator	Drive Speed	
(RPM)	(RPM)	
First	55	105	
Second	100	190	

Motor. High torque, ball-bearing grease packed ventilated induction motor mounted in drip-proof enclosure.

□ DD-60 2 H.P. □ DD-60-PM 3 H.P. □ DD-60-XT-300 3 H.P.

Switch. Magnetic push-type with automatic resetting bimetallic overload protection internally mounted. "Start-Stop" buttons are protected by rubber caps. 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.

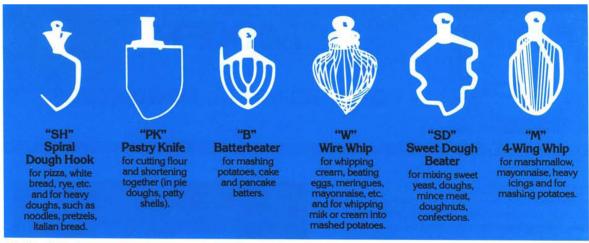
Standard Equipment.

- □ DD-60 and DD-60-XT-300: Stainless steel bowl, Type "A" bowl guard, "B" batter beater, "W" wire whip, "SH" spiral dough hook, timer and accessory attachment hub.
- □ DD-60-PM: Stainless steel bowl, Type "A" bowl guard, "SH" spiral dough hook, timer and accessory attachment hub.

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Optional Equipment

- 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 Adapters. For use of smaller size bowls than standard supplied.
- 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.
- Power Bowl Lift. 1/3 hp motor. Raises or lowers bowl with fingertip control. Bowl locks into desired position. Available on all models with electrical specifications below 440V.
- Tall Column. Allows bowl removal without removing agitator.

Additions to Model Designations

D Indicates Deluxe unit

		Volt	tage	
			2 HP	3HP
208/240	60Hz	1Ph	12 Amps	
220/240	60Hz	3Ph	6.8 Amps	9.6 Amps
440/480	60Hz	3Ph	3.4 Amps	4.8 Amps

Approximate Shipping Weights

