



A Division Of The Legacy Companies

Model F-20*, F-20-D

Planetary Mixer - 20 Quarts - Floor Model

Enamel or Deluxe
Polished Finish

SPEEDS BEATER SPEED AUX. DRIVE SPEED

1. LOW	102 RPM	57 RPM
2. MEDIUM	180 RPM	101 RPM
3. HIGH	354 RPM	197 RPM

AUTOMATIC TIMER (STANDARD)

TIMER TURNS OFF MIXER AT ANY PRE-SET TIME UP TO 15 MINUTES. CAN BE USED OR NOT AS DESIRED.

GENERAL

Three speed, gear-driven 20-qt. 19 liters Mixer with planetary mixing action to insure uniform and complete mixing of all ingredients in the mixing bowl. Auxiliary Drive furnished for operating various optional attachments.

TRANSMISSION

Gear driven with choice of 3 selected speeds. Automotive type gears with special wide faces. Gears constantly in mesh... run in a special lubricant that fully seals in transmission. Heavy duty ball bearings and heavy duty clutch to assure trouble-free performance.

MOTOR and SWITCH

1/2 H.P. 0.375 kw, ball bearing, grease packed, ventilated motor mounted in dripproof enclosure. Motor wired to flush mounted timer or optional switch.

MIXING BOWL

20-qt. 19 liters capacity bowl is raised and lowered by means of convenient hand lever on side of Mixer. Bowl automatically locks in up and down positions. Adjustment for proper clearance between bowl and beater is provided through access panel at rear of column.

FINISH

Blakeslee-quality enamel paint over carefully applied undercoats. Deluxe model has a highly polished finish for handsome appearance and ease of cleaning.

STANDARD EQUIPMENT

20-qt. stainless steel bowl 20-qt. "B" batter beater, 20-qt. stainless steel "W" wire whip and automatic timer. 6 foot 1.8m cord and approved plug.

APPROXIMATE SHIPPING WEIGHTS

Domestic carton	225 lbs. (102 kg)
Export crated	260 lbs. (118 kg)
Export boxed	300 lbs. (136 kg)
Export cube	24.4 ft. (0.69m ³)
Length 29" (74 cm), Width 29" (74 cm), Height 50" (127 cm)	

AMPERAGE

120 V. 1Ø	9.8 Amps
230 V. 1Ø	4.9 Amps
230 V. 3Ø	2 Amps

*NOTE: Suffix CA denotes Cast Aluminum column.
Suffix CS denotes Carbon Steel column.

Project Name:

Location:

Item:

Qty:

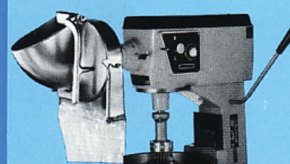
Model:



FAMOUS BLAKESLEE-DESIGNED PLANETARY ACTION ASSURES FASTER, MORE UNIFORM MIXING...

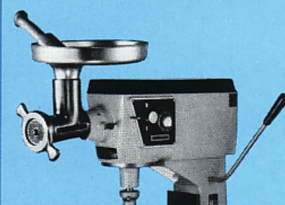
The beater rotates as it revolves to assure thorough mixing and an evenly-blended product.

Blakeslee Mixers combine good looks with ultra efficiency, modern streamlined design with superior craftsmanship and trouble-free operation. And their simpler construction means less work and finer food preparation... with highest sanitary standards and easy cleaning. A big plus for your kitchen!



VEGETABLE SLICER

Slice and shred, grate and cut—the Blakeslee-built slicer attachment does 'em all with equal ease and efficiency. Attachments quickly inserted into Auxiliary Drive. Six different cutting plates. Plastic bag attaches to unit to catch discharged food, reducing handling to a minimum.



FOOD and MEAT CHOPPER

Ideal for making hamburgers, croquettes, meat loaf, hash, jellies, sauces. Easy to use and clean. Comes equipped with knife and plate.

See back of this sheet for available beaters, whips and auxiliary attachments.

METRIC DIMENSIONS IN MILLIMETERS ARE SHOWN IN ITALICS



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"H" DOUGH HOOKS

for mixing bread and roll doughs of standard consistency. Available for use with 12, and 20 qt. 12 & 20 lit bowls.

"PK" PASTRY KNIFE

for cutting flour and shortening together (in pie doughs, patty shells, etc.) Available for use with 12 and 20 qt. 12 & 20 lit.

"B" BATTER BEATER

for mashing potatoes, cake batter's creaming shortening and sugar. Available for use with all sizes of bowls. Included in standard equipment.

"W" WIRE WHIP

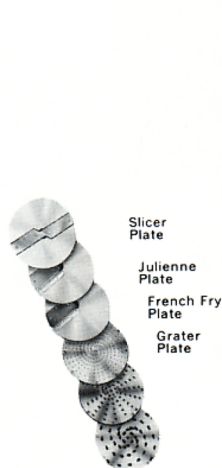
for whipping cream, beating eggs, meringues, mayonnaise, etc. and for whipping milk or cream into mashed potatoes. Available for use with all sizes of bowls included in standard equipment.

"SD" SWEET DOUGH BEATER

for mixing sweet yeast, doughs, mince meat, doughnuts confections, etc.

"M" 4-WING WHIP

for marshmallow mayonnaise, heavy icings and for mashing potatoes.



Shredder plates available in 4 sizes:

- $\frac{1}{32}$ " 2 mm—fine
- $\frac{1}{16}$ " 5 mm—medium
- $\frac{3}{16}$ " 8 mm—coarse
- $\frac{1}{2}$ " 13 mm—extra coarse



9 - VEGETABLE SLICER WITH HOPPER FRONT

Standard slicer equipped with hopper front and adjustable slicer plate. All other attachments are extra equipment. Front is hinged for easy cleaning and quick changing of plates.

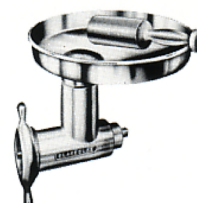


BOWL EXTENSION RING AND SPLASH COVER.



COLANDER AND SIEVE WITH PUREE BEATER

for creamed soups and sauces. Sieves available with $\frac{1}{8}$ " or $\frac{1}{32}$ ", 3 & 1 mm perforations.



FOOD AND MEAT CHOPPER

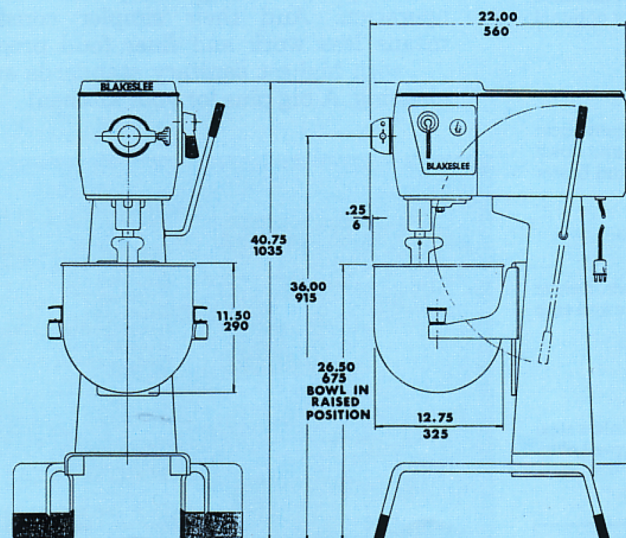
is a very popular and widely used attachment. Plates available with $\frac{1}{8}$ ", $\frac{3}{16}$ ", $\frac{1}{4}$ ", $\frac{3}{8}$ " or $\frac{1}{2}$ " 3, 5, 6, 9 & 13 mm perforations. Comes equipped with one knife and one $\frac{1}{8}$ " 3 mm plate.

COMBINATION RECEIVING PAN BRACKET AND OVER-SHELF

for receiving materials from vegetable slicer or meat chopper attachments. When not in use swings up to make a convenient over-shelf for bowl scrapers, ingredients, recipes, etc.

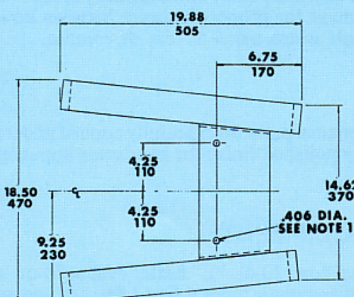


All Blakeslee mixers are designed to be in conformance with NSF, UL & CSA Standards.



Dimensions are shown in both inches and millimeters.

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



NOTE
1. HOLES USED FOR SHIPPING AND MOUNTING UNIT TO FLOOR.

Specification subject to change without notice.