



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

PLANETARY MIXER - 40 QUART FLOOR MODEL

MODEL: DD-40 DD-40-SS



DD-40 / DD-40-SS

The Blakeslee DD Series mixers have a heavy-duty 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. DD Series mixers are ideal for a wide range of uses including pizza operations, commercial bakeries and regular kitchen operation.

FEATURES AND CONSTRUCTION

- 2 or 4 speed transmission
- Adjustable Automatic Timer. For timed or continuous runs. 0 to 5, 0 to 15, 0 to 30 minutes timing ranges. 0 to 15 timer, standard, unless otherwise specified.
- Front Mounted No. 12 Auxiliary Drive
- Stainless Steel Bowl Guard
- Easy to use and clean
- Heavy duty transmission of hardened alloy steel
- Unique electro-mechanical inter-lock disconnects power if speed selector is moved while mixer is running
- Gears and transmission protected with synthetic lubricant
- Motor – 1 ½ HP (1.12kw)
- Ball bearing, grease packed, ventilated motor mounted in drip-proof enclosure
- Switch – Magnetic push type with automatic resetting bimetallic overload protection internally mounted
- Start-Stop button rated NEMA 4
- Reduced voltage pilot circuit transformer supplied for three phased machines over 250v
- Powder coated enamel finish or Polished stainless steel
- Silver gray is standard
- Deluxe Stainless Steel is optional
- Easy to clean

ELECTRIC

220 / 240v / 60hz / 3Ph 5.9 Amps
440 / 480v / 60hz / 3Ph 2.6 Amps

50 cycle motor optional

3RD PARTY APPROVALS



BLAKESLEE WARRANTY (USA / CANADA)

Blakeslee mixers are warrantied for one year from date of installation against defective materials and workmanship.

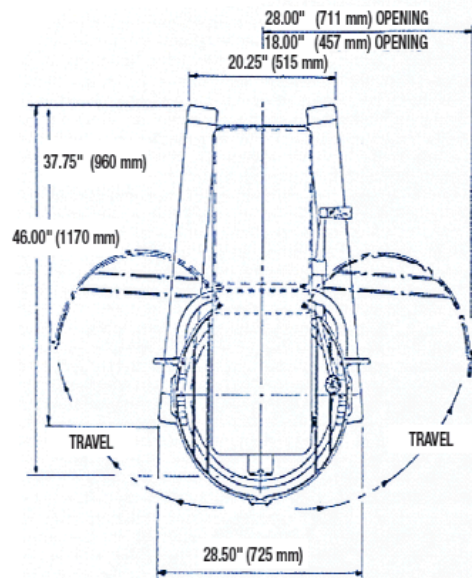
Contact Blakeslee USA for details at service@blakesleeinc.com or 630.532.5021

STANDARD EQUIPMENT

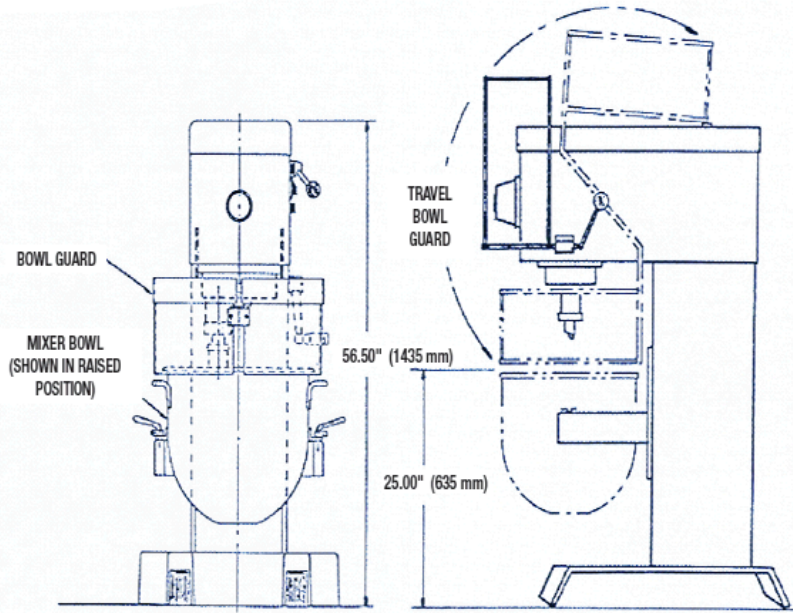
- Stainless steel bowl
- Type B Bowl guard
- "B" Batter Beater
- "W" Wire Whip
- "H" Dough Hook
- Automatic timer
- Accessory attachment hub

OPTIONAL EQUIPMENT

- Shredder Plates (4 sizes)
- Bowl Scraper
- Food / Meat Chopper
- Type "A" Bowl Guard
- 9" Vegetable Slicer w/ Hopper Front
- Bowl Extension Ring
- Splash Cover
- Bowl Truck



CLEARANCE DIMENSIONS FOR TYPE "A" BOWL GUARD



SHOWN WITH TYPE "A" BOWL GUARD

SHOWN WITH TYPE "B" BOWL GUARD

DD-40 4 Speed transmission

SPEED	AGITATOR (RPM)	AUXILIARY DRIVE SPEED (RPM)
FIRST	55	105
SECOND	100	190
THIRD	175	300
FOURTH	315	575

DD-40-PM 2 Speed transmission

SPEED	AGITATOR (RPM)	AUXILIARY DRIVE SPEED (RPM)
FIRST	55	105
SECOND	100	190

APPROXIMATE SHIPPING SPECIFICATIONS

MODEL	DIMENSIONS	DOMESTIC CARTON	EXPORT CRATED	EXPORT BOXED	EXPORT CUBED
DD-40	40"x 60"x 69" (1016 x 1524 x 1753 mm)	1050 lbs (476.7 kg)	1223 lbs (555 kg)	1300 lbs (590 kgC)	86 ft (2.4m ³)
DD-40-SS	40"x 60"x 69" (1016 x 1524 x 1753 mm)	1050 lbs (476.7 kg)	1223 lbs (555 kg)	1300 lbs (590 kgC)	86 ft (2.4m 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.