



40-QUART CAPACITY – 40 LITERS

# MIXER

MODEL

**DD-40**

## BLAKESLEE

### 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                      4 speed transmission
- DD-40                      2 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

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

- DD-40 with 2 speed transmission

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

**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.



**"SH" Spiral Dough Hook**  
for pizza, white bread, rye, etc. and for heavy doughs, such as noodles, pretzels, Italian bread.



**"PK" Pastry Knife**  
for cutting flour and shortening together (in pie doughs, patty shells).



**"B" Batterbeater**  
for mashing potatoes, cake and pancake batters.



**"W" Wire Whip**  
for whipping cream, beating eggs, meringues, mayonnaise, etc. and for whipping milk or cream into mashed potatoes.



**"SD" Sweet Dough Beater**  
for mixing sweet yeast, doughs, mince meat, doughnuts, confections.



**"M" 4-Wing Whip**  
for marshmallow, mayonnaise, heavy icings and for mashing potatoes.

### 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

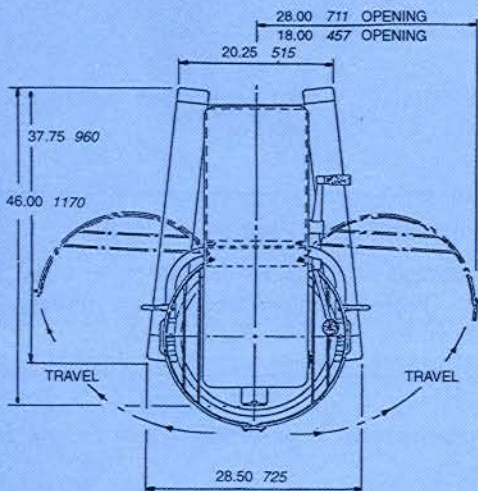
			1-1/2 HP
208/240	60Hz	1Ph	10 Amps
220/240	60Hz	3Ph	5.9 Amps
440/480	60Hz	3Ph	2.6 Amps

*50 cycle motors optional*

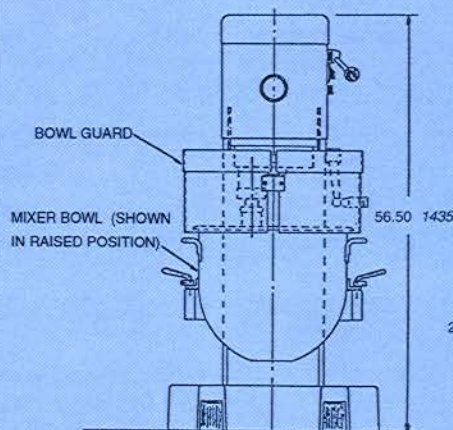
### Approximate Shipping Weights

Domestic crated	.....1000 lbs (450 kg.)
Export crated	.....1223 lbs (555 kg.)
Export boxed	.....1300 lbs (590 kg.)
Export cube	.....86.0 ft. (2.4m <sup>3</sup> )
L=54" (137 cm.);	W=40" (101 cm.);
H=69" (175 cm.)	

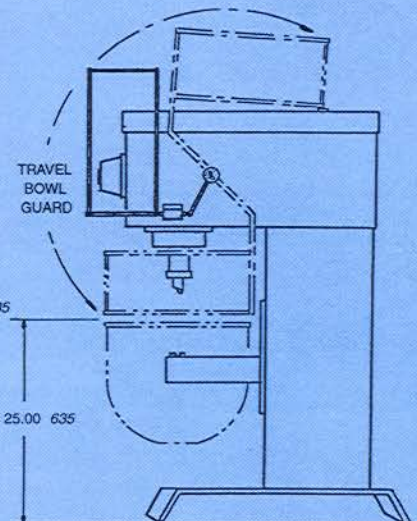
All Blakeslee mixers are designed to be in conformance with NSF, UL & CSA Standards.



CLEARANCE DIMENSIONS FOR TYPE "A" BOWL GUARD



SHOWN WITH TYPE "A" BOWL GUARD



SHOWN WITH TYPE "B" BOWL GUARD

Dimensions are shown in both inches and millimeters.

Specifications subject to change without notice.



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