



60-QUART CAPACITY—60 LITERS

# MIXER

MODEL

**DD-60, DD-60-PM, DD-60-XT-300**

## 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 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-300:		<b>Aux.</b>
	<b>Agitator</b>	<b>Drive Speed</b>
	<b>(RPM)</b>	<b>(RPM)</b>
First.....	55 .....	105
Second .....	100 .....	190
Third.....	175 .....	300
Fourth .....	315 .....	575

□ DD-60-PM (Pizza Mixer):		<b>Aux.</b>
	<b>Agitator</b>	<b>Drive Speed</b>
	<b>(RPM)</b>	<b>(RPM)</b>
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.



**"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

- 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

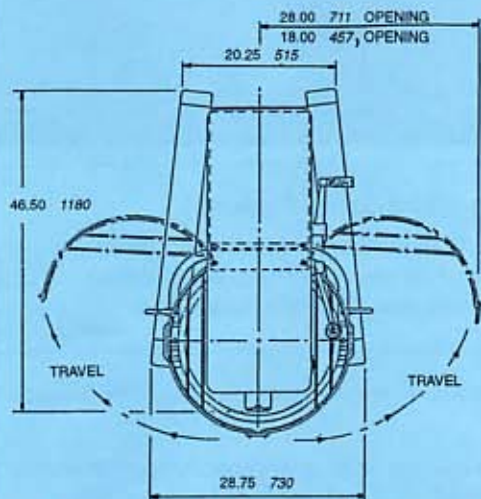
D Indicates Deluxe unit

Voltage					
			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	
<i>50 cycle motors optional</i>					

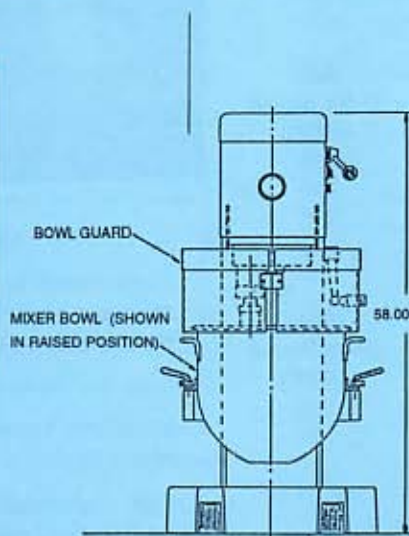
### Approximate Shipping Weights

Domestic crated.....1100 lbs (500 kg.)  
 Export crated .....1323 lbs (600 kg.)  
 Export boxed .....1400 lbs (635 kg.)  
 Export cube.....86.0 ft. (2.4m³)  
 L=54" (137 cm.); W=40" (101 cm.);  
 H=69" (175 cm.)

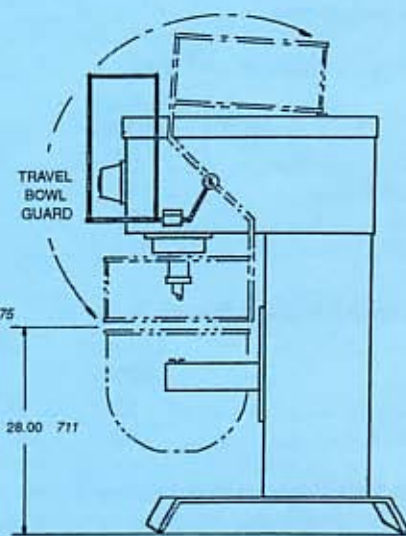
All Blakeslee mixers are designed to be in conformance with NSF, UL & CSA Standards.



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.

Specification subject to change without notice.



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