



30-QUART CAPACITY—28 LITERS

MIXER

MODEL
F-30* & F-30-D

BLAKESLEE

Enamel or Deluxe
Polished Finish



**FLOOR
MODELS**

Model
F-30-CA

SPEEDS

- 1. LOW
- 2. MEDIUM
- 3. HIGH

BEATER SPEED

- 102 RPM
- 180 RPM
- 354 RPM

AUX. DRIVE SPEED

- 57 RPM
- 101 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 30-qt. 28 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

3/4 H.P. 0.560 kw ball bearing grease packed, ventilated motor mounted in drip-proof enclosure. Motor wired to flush mounted timer or optional switch.

MIXING BOWL

30-qt. 28 liters capacity bowl is raised and lowered by convenient hand lever on side of Mixer. Bowl automatically locks in up and down positions. Adjustment for proper clearance between bowl and beater provided through stainless steel 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

Furnished with stainless steel bowl, 30-qt. "B" batter beater, 30-qt. stainless steel "W" wire whip and automatic timer.

APPROXIMATE SHIPPING WEIGHTS

Domestic carton	250 lbs. (113 kg)
Export crated	285 lbs. (129 kg)
Export boxed	325 lbs. (147 kg)
Export cube	27 ft. (0.76m ³)
Length 29" (74 cm), Width 32" (81 cm)	
Height 50" (127 cm)	

AMPERAGE

120 V.	1Ø	13.8 AMPS
230 V.	1Ø	6.9 AMPS
230 V.	3Ø	2.8 AMPS

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

Here's the finest 30-qt. floor model Mixer on the market—a 3-speed, gear driven, superior kitchen machine that runs smoothly and quietly with Blakeslee Planetary Action. An Auxiliary Drive is provided for operating various attachments. This F30 is rugged, handsome, trouble free—a sure bet for the kitchen manager who wants to accomplish more in less time!

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 Automatic 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 ease of cleaning. A big plus in your kitchen!

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



"H" DOUGHHOOKS for mixing bread and roll doughs of standard consistency. Available for use with 12, and 20 qt. bowls.

"PK" PASTRY KNIFE for cutting flour and shortening together (in pie doughs, patty shells, etc.) Available for use with 12 and 20 qt.

"B" BATTERBEATER 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:

- 3/32" 2 mm - fine
- 3/16" 5 mm - medium
- 3/8" 8 mm - coarse
- 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.



COMBINATION 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.



FOOD AND MEAT CHOPPER is a very popular and widely used attachment. Plates available with 1/8", 3/16", 1/4", 3/8" or 1/2" 3, 5, 6, 9 & 13 mm perforations. Comes equipped with one knife and one 1/8" 3 mm plate.

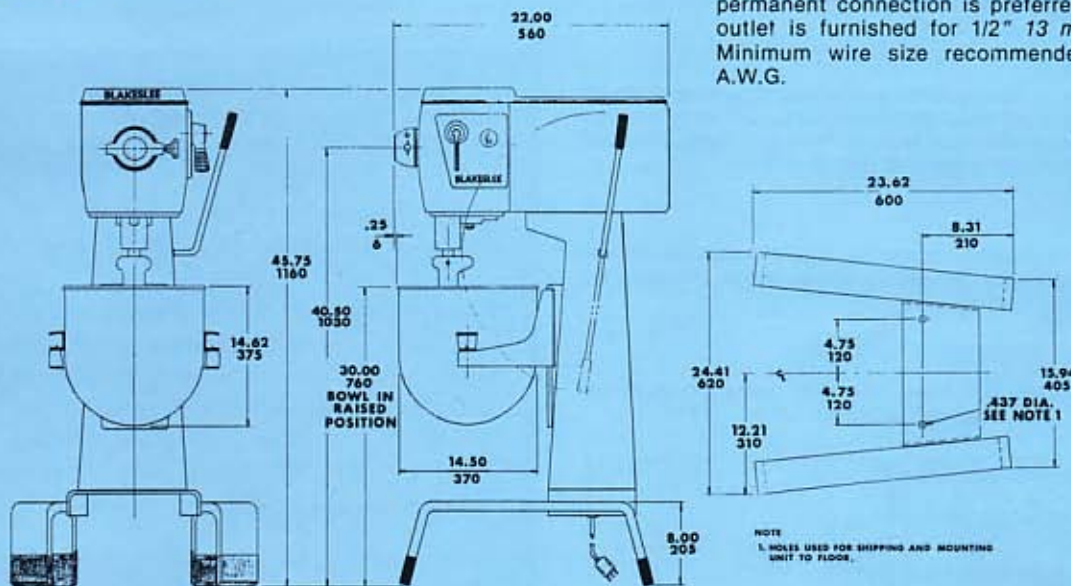
BOWL EXTENSION RING, SPLASH COVER, and BOWL TRUCK. The truck should be used with all F30 mixers in all kitchens and bake shops.



COLANDER AND SIEVE WITH PUREE BEATER for creamed soups and sauces. Sieves available with 1/8" or 1/32", 3 & 1 mm perforations. (Drains into 20 or 30qt. bowl.)

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

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



Specification subject to change without notice.



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