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Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model: _____

DD-40 / DD-40-SS

PLANETARY MIXER- 40 QUART FLOOR MODEL

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

- 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

TRANSMISSION

- 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

- DD-40 4 speed transmission
- DD-40 2 speed transmission

SPEED

- Operating speed can change during operation but should be pre-selected
- Motor must be started after changing speeds
 - 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 2 Speed transmission

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

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.

FINISH

- Powder coated enamel finish or Polished stainless steel
- Silver gray is standard
- Deluxe Stainless Steel is optional
- Easy to clean



STANDARD EQUIPMENT

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

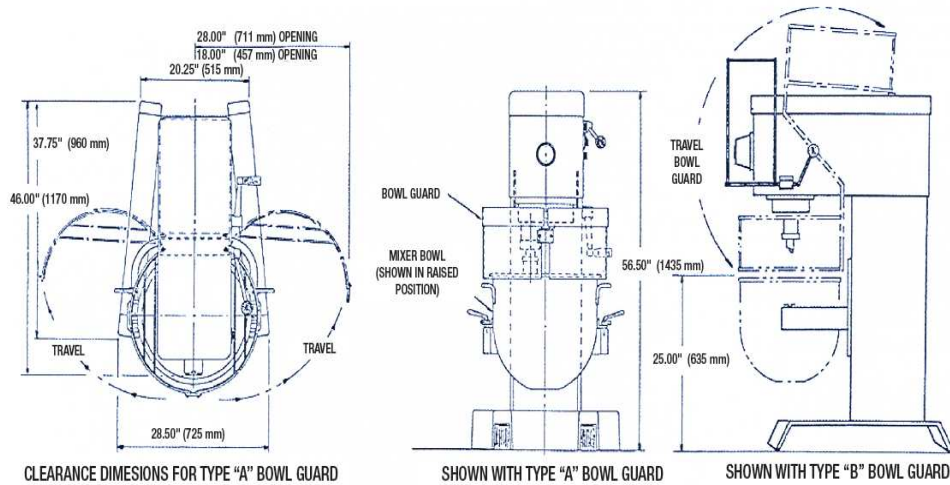
OPTIONAL EQUIPMENT

- "PK" Pastry Knife
- "SD" Sweet Dough Beater
- "M" 4-Wing Whip
- "SH" Spiral Dough Hook
- 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

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

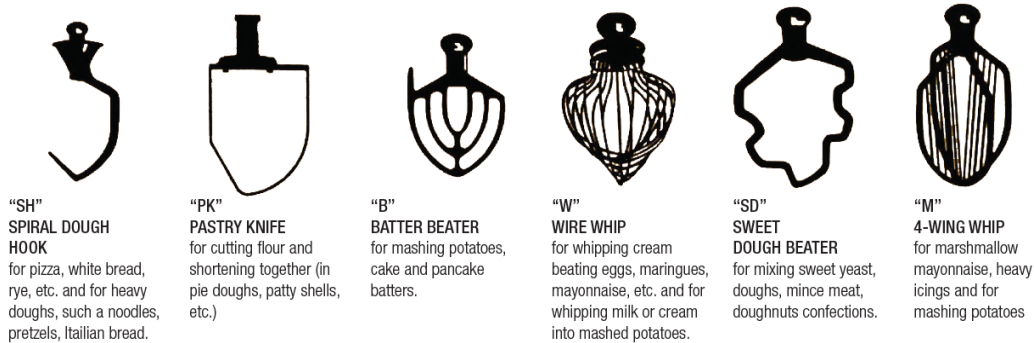
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All Blakeslee mixers are designed to be in conformance with NSF, UL & CSA Standards.



Dimensions are both shown in inches and millimeters.

Specifications subject to change without notice



ELECTRICAL / AMPERAGE	1 ½ HP
208/240v/60hz/1ph	10 Amps
220/240v/60hz/3ph	5.9 Amps
440/480v/60hz/3ph	2.6 Amps

50 cycle motor optional

APPROXIMATE SHIPPING SPECIFICATIONS

MODEL	Domestic Carton	Export Crated	Export Boxed	Export Cubed	Weight	Shipping Dimensions
DD-40	1000lbs / 450kg	1223lbs / 555kg	1300lbs / 590kg	86ft / 2.4m ³	1000lbs	54"(137cm) x 40"(101cm) x 69"(175cm)
DD-40-SS	1000lbs / 450kg	1223lbs / 555kg	1300lbs / 590kg	86ft / 2.4m ³	1000lbs	54"(137cm) x 40"(101cm) x 69"(175cm)