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

# **DD-60V / DD-60-PM**

# PLANETARY MIXER- 60 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-60V	4 speed transmission
DD-60-PM	2 speed transmission

#### **SPEED**

- · Operating speed can be changed during operation without having to stop mixer
  - ☐ DD-60V 4 Speed transmission

	SPEED	AGITATOR (RPM)	AUXILIARY DRIVE SPEED (RPM)
	FIRST	55	105
S	ECOND	100	190
	THIRD	175	300
F	OURTH	315	575

□ DD-60-PM 2 Speed transmission

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

## **MOTOR**

- 3 HP Invertor-duty motor
- Ball bearing, grease packed, ventilated motor mounted in drip-proof enclosure

#### SWITCH

- East to access motor overload reset button
- Start-Stop button rated NEMA 4

### FINISH

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



### STANDARD EQUIPMENT

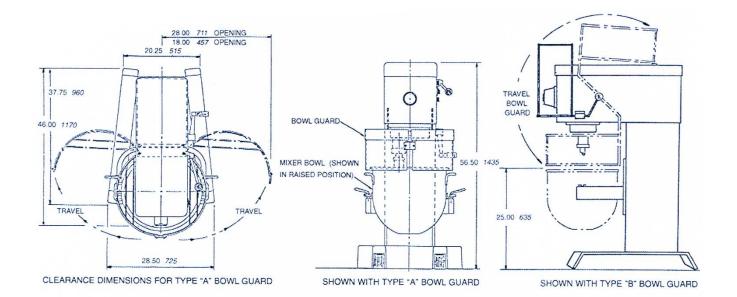
- Stainless steel bowl
- · Type B Bowl guard
- "B" Batter Beater
- "W" Wire Whip
- · "H" Dough Hook
- · Automatic timer
- · Accessory attachment hub

## 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



# PLANETARY MIXER- 60 QUART FLOOR MODEL





"SH" SPIRAL DOUGH HOOK

for pizza, white bread, rye, etc. and for heavy doughs, such a noodles, pretzels, Itailian bread.



PASTRY KNIFE for cutting flour and shortening together (in pie doughs, patty shells,



BATTER BEATER for mashing potatoes, cake and pancake batters.



"W"
WIRE WHIP
for whipping cream
beating eggs, maringues,
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

**ELECTRICAL / AMPERAGE**3 HP

208/240v/60hz/1ph

27 Amps

220/240v/60hz/3ph

15 Amps

220/240v/60hz/3ph 15 Amps 440/480v/60hz/3ph 6 Amps

50 cycle motor optional

## APPROXIMATE SHIPPING SPECIFICATIONS

**Export Cubed** MODEL **Domestic Carton Export Crated Export Boxed Shipping Dimensions** 1323lbs / 600kg 1400lbs / 635kg DD-60V 1100lbs / 500kg 86ft / 2.4m3 54"(137cm) x 40"(101cm) x 69"(175cm) DD-60-PM 1100lbs / 500kg 1323lbs / 600kg 1400lbs / 635kg 86ft / 2.4m3 54"(137cm) x 40"(101cm) x 69"(175cm)