

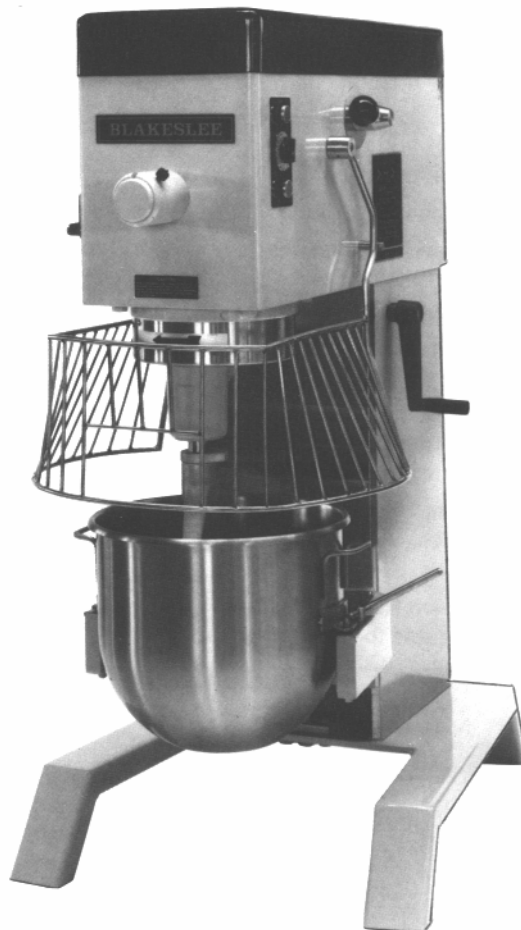
**BLAKESLEE**

## **ILLUSTRATED PARTS LIST**

**DD-40**

**DD-60**

**DD-80**



## **ELECTRIC FOOD MIXER**

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## GENERAL INFORMATION

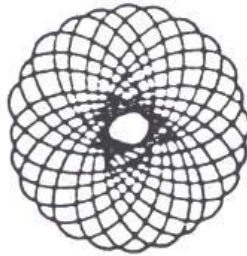
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Your Blakeslee Mixer is just one piece of equipment that provides extra profit in your operation. Consistency of performance will reduce waste and maintain better control over yield.

Your Blakeslee-built mixer has been designed and engineered to assist you in the quick and easy preparation of fine tasting, quality foods. It is a valuable machine deserving the same maintenance and attention your other kitchen equipment now receives. By following the suggestions in this booklet, your mixer will operate for many trouble-free years.

This booklet has been prepared to give you the necessary knowledge for correct operation, load, and lubrication of your mixer.

The food service operator will also be able to save you labor during the cleaning process due to the smooth surfaces and design of the Blakeslee mixer. Each beater, whip and attachment is engineered to perform specific jobs for you. The planetary action of Blakeslee Mixers (beater travels around the circumference of the bowl as it rotates) assures you of a perfectly blended mix every time.



*Diagram shows complete coverage of Bowl by planetary action of beaters*

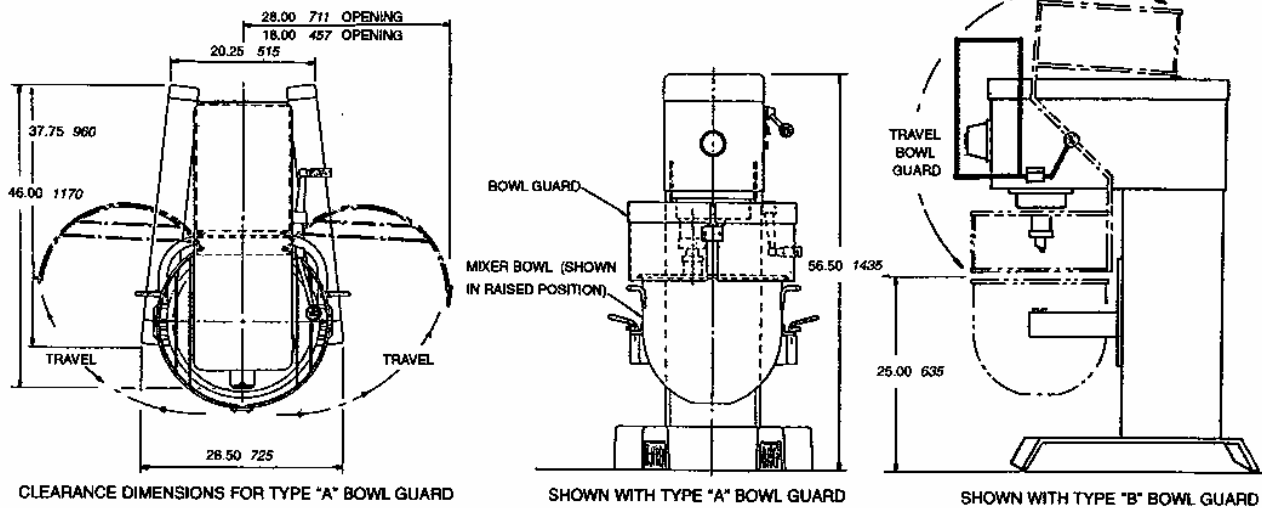
**IMPORTANT** - The mixer must be in gear for the mixer to start.

## Installation Instructions

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1. Place mixer in correct location with proper clearance between wall and / or adjacent equipment.
2. Level machine with shims.
3. No bolting to the floor is required.
4. Connect electrical conduit to left side of the machine. Check rotation of motor by arrow on planetary cover. Planetary shaft should rotate as shown.
5. Checking the oil level is not required due to the permanent lubrication used (See Page 27).

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



Dimensions are shown in both inches and millimeters

Specifications are subject to change with out notice

## Design and use of Beaters Whips & Other Accessories

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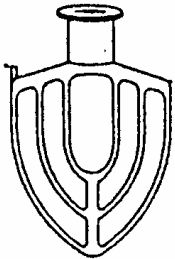
Each beater and whip has been designed to do a particular type of work. Use only that beater or whip for the work for which it was designed. For example: never use a batter beater for mixing heavy dough's. Always use a dough hook for dough work.

Following are illustrations of the different types of beaters and whips with an explanation of the work and use for which they were designed.



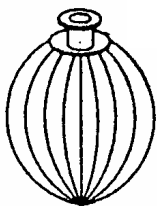
### **Dough Hook**

Used for mixing bread or roll dough of standard consistency, biscuits, meat loaf, etc. Dough hooks should always be operated at low speeds only. Do not use other types of beaters for dough work; doing so will result in damage to either the beaters or the mixer proper.



### **Batter Beater**

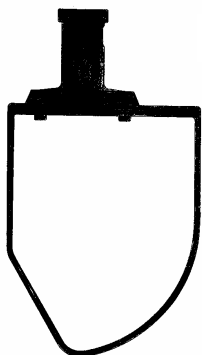
Used for mixing batters such as cake and muffin batters, creaming butter, mashing potatoes and vegetables, light cakes, icings and the average run of light work. Never use this beater for heavy dough work. When mashing potatoes, etc. it is advisable to start with the bowl at its lowest position and as the potatoes or other ingredients break up, the bowl should be raised to its working position. This procedure eliminates severe strain to the beater and to the mixer proper and consequently adds to their life and efficiency.



### **Wire Whip**

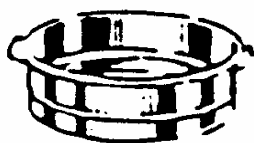
Used for whipping, creaming, beating eggs, meringues, small amounts of mayonnaise, icings and for whipping milk or cream into mashed potatoes after they have been broken up with a batter beater

### “PK” Pastry Knife



Used for cutting flour and shortening together in a pie dough, pastry shells and for cutting lard or shortening into flour. The “PK” pastry knife should always be used for such work so that pie crusts, etc, are mixed with as little rubbing as possible and so that the shortening will be in small pieces to produce a flaky product.

### Bowl Extension



Extension Rims are merely vertical sided splash covers. They are not covers in form but do provide higher side walls to prevent throw-out of ingredients. Usually they are not recommended because they are invitations to overloading a machine beyond its point of maximum efficiency. Extension rims permit more air to enter the bowl and prevents splash of light ingredients.

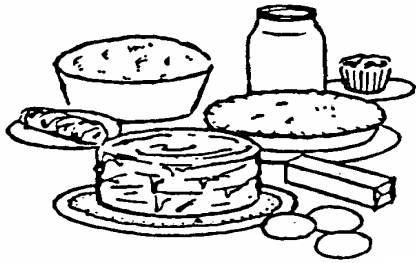
The true capacity of a mixer is not the amount of material that can be put in the bowl or the amount of the total batch which can be mixed with in the power of the motor. The true capacities and the most efficient (therefore the best money makers) are the ideal loads which permit a Mixer to operate at peak efficiency, so far as development, yield or aeration have their effect on the mixing operation.

### Splash Covers



These items provide means for providing splash of throw-out on certain mixers when, for reasons of speed, the operator prefers to start in a higher speed or progress quickly to a high speed in order to complete a batch. These are valuable accessories but would not be used to increase the mixing capacity of any particular machine, beyond its

recommended maximum. They are convenience items, not capacity increasers. The best functioning of Blakeslee mixers depends on leaving room for proper material aeration or manipulation. Use splash covers or extenders only for containing ingredients. They are efficient for their intended use, but if a mixer is overloaded and a Splash Cover is used, aeration is reduced due to restriction in the area where air enters the mix. The capacity chart located on the column of the mixer is a good guide for maximum efficient use for the Mixer. Experience will have to dictate exact top capacity and Splash Cover use under your own needs.



## FOR BEST RESULTS

Operators have their own particular ways of operating their mixing machines, so no attempt will be made to set up iron clad instructions, but there are certain general principles that should be followed in the various operations. These general principles as listed below should be helpful to old and new operators.

### General Points for Proper Operation

#### NOTE

Refer to Mixing Chart before filling bowl.

1. In general, start all mixing at slow speed.
2. Always return to neutral position when finished with a mix.
3. Gradually raise bowl and its contents to the working position.
4. Bowl should be filled to at least half capacity to achieve best results.
5. Make sure that bowl-to-beater clearance is about 1/8". Place a 1/8" layer of paper on bottom of bowl to check bowl-to-beater clearance.

### Electrical

"Start-Stop" Push buttons are used to operate the mixer. There is a thermal overload device with automatic resetting for protection, internally mounted. On all machines over 250 volts primary, a transformer is supplied to reduce voltage to the pilot circuit.

A timer shuts off the machine in any speed after the pre-set time has expired. Normal operation is obtained by setting the timer to "Hold" position. When the timer is set at "O", the start button becomes a jog button, permitting intermittent operation at the push of a button.

### Whipping Cream

The wire whip (refer to Beaters and Whip chart) should be used for whipping cream. Cream to be whipped should be 24 hours old, should contain 30% butter fat and should be well chilled, in fact near freezing temperature is desirable, since the cooler the cream the better the whipping. Warm cream may turn into butter instead of whipped cream. To prevent splashing out of the bowl, start whipping the cream at low speed and increase the speed as the cream thickens.

### Egg Whites

Use the wire whip and be sure the eggs are at room temperature and that both the mixing bowl and wire whip are free from all traces of fat or oil, or egg whites won't whip. In some installations one bowl will be kept and used exclusively for beating egg whites. Another bowl will be kept and used exclusively for the oily type mixes. Start beating the eggs at low speeds and gradually increase the speed.

### Meringues

Use the wire whip. Meringues can be made perfect by the gradual addition of sugar to egg whites which have not been too stiffly beaten.

## Mashing Potatoes

Use the batter beater and pre-heat the bowl and beater. Lower the mixing bowl before putting in the potatoes to be mashed then gradually raise the bowl to its working position.

Start the operation on low speed. When the potatoes have been broken up, stop the mixer and add milk or cream, butter and seasoning. Many operators like to change to the wire whip for whipping in the milk or cream since more of a whipping action is obtained to produce a fluffier mashed potato.

## Cake Batters and Cookie Dough

Use the batter beater. Butter or shortening can be thoroughly creamed in about 10 minutes. The butter or shortening should be at room temperature. Always lower the mixing bowl before putting in the ingredients then gradually raise the bowl to its working position.

Sugar should be added to recipes at a medium speed. When all of the sugar has been added, stop the mixer and scrape down the sides of the mixing bowl with a spatula to insure a smooth mix. Be careful not to add sugar until the butter or shortening has been thoroughly creamed. When adding dry ingredients, stop the mixer occasionally and scrape the upper part of the bowl with a spatula to make sure that every portion will be efficiently mixed into the recipe. Always operate the mixer on slow speed while adding dry ingredients. Add dry ingredients alternately with liquid, starting and ending with dry ingredients. Do most of the beating before the flour and milk are added. Over beating after these two ingredients causes a sub-standard mixture.

## Mixing Dough

Always use the dough hook for mixing heavy doughs. Do not overload the mixer with too large batches. (See the capacity chart on page 7.) When using the dough hook, the mixing should be started at low speed only. The bowl should be in its lowest position gradually raised to working position. Remember – an increased mixing time means a decreased fermentation time. Weighing materials each mix time will insure a standard product. Stop the mixer occasionally to lower the dough mass from the hook and to scrape the bowl.

**Important** – In mixing heavy doughs be sure to use the dough hook, be sure not to overload the mixer (see capacity chart on page 7,) and be sure to start the mixer on low speed with the bowl in operating position.

## Biscuit Mix

Use “W” wire whip and bowl extension ring (to confine ingredients to bowl). Mix shortening and dry ingredients until shortening is blended and mixture is granular in appearance. Turn off mixer. Scrape bowl down with bowl knife. Store in covered can until ready for use. Use beater or dough hook when adding liquid; start mixing on slow speed and bowl in lowest position, then gradually rise to the working position. Do not over mix.

## Pastries

Use the “PK” pastry knife, as pastries should be mixed with as little “rubbing” as possible. The “PK” pastry knife leaves the shortening in small pieces to produce a flaky product. Remember, over-worked dough makes tough pastry, and working in too much flour tends to toughen pastry.

## Sweet Dough

For best results use the “SD” sweet dough beater.

## Mixing Bowl Capacity Chart

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KITCHEN MATERIALS	CAPACITY OF BOWL (Finished Material)			
	30 Qt.	40 QT.	60 QT.	80 QT.
Egg whites	1 1/2qt.	1 1/2qt.	2qts.	2 1/2qts.
Mashed potatoes	23 lbs.	26 lbs	42 lbs	55 lbs
Mayonnaise (qts. Of oil)	12 qts	13 qts	18 qts	24 qts
Meringue (pts. Of water)	2 Pts.	2 ¼ pts.	3 pts.	6 pts.
Waffle or Hot cake batter	12 qts.	13 qts	24 qts	32 qts
Whipped cream	6 qts.	6 ½ qts	12 qts	16 qts
BAKE SHOP MATERIALS				
Angle Food (8 to 10 oz. cake)	22	24 lbs.	45 lbs.	60 lbs.
Box or Slab Cake	30 lbs.	33 lbs.	52 lbs.	80 lbs.
Cup cakes	33 doz.	34 doz.	65 doz.	90 doz.
Layer cakes	30 lbs.	34 lbs.	60 lbs.	82 lbs.
Pound cake	30 lbs.	34 lbs.	52 lbs.	80 lbs.
Short sponge cake	23 lbs.	25 lbs.	45 lbs.	70 lbs.
Sponge cake batter	18 lbs.	20 lbs.	36 lbs.	54 lbs.
Sugar cookies	50 doz.	55 doz.	100 doz.	115 doz.
Bread or roll dough (60%AR)	45 lbs. (1)	50 lbs. (1)	70 lbs. (1)	105 lbs. (2)
Heavy bread dough (55%AR)	30 lbs. (1)	40 lbs. (1)	60 lbs. (1)	80 lbs. (2)
Noodle dough	10 lbs.	11 lbs.	15 lbs.	35 lbs.
Pie dough (50%AR)	27 lbs.	30 lbs.	50 lbs.	62 lbs.
Pizza dough (65%AR)	21 lbs. (1)	18 lbs. (1)	40 lbs. (1)	55 lbs. (1)
Raised donut dough	15 lbs. (2)	17 lbs. (2)	30 lbs. (3)	40 lbs. (3)
Eggs & sugar (for sponge cake)	12lbs.	13 lbs.	24 lbs.	24 lbs.
Fondant icing	18 lbs	20 lbs.	36 lbs.	45 lbs.
Marshmallow icing	3 lbs,	3 lbs.	5 lbs.	7 lbs.
Sponge cake batter	18 lbs.	36 lbs.	48 lbs.	55 lbs.

- (1) – First speed
- (2) – Second speed
- (3) –Third speed

## Mixer Capacity

The mixer capacity chart is provided as a guide for controlling the batch sizes. The capacities listed take into account the amount of product which can be contained in a particular size bowl and the type of dough or product to be mixed and its own unique properties which affect mixer performance.

Also considered and noted on the chart is the batch absorption rate, the ratio of the weight of water to the weight of flour expressed as a percentage. The absorption rate (AR) measures how heavy a batch is or the density of the batch. In fact, the capacities listed on the capacity chart for the products listed below are based on the following absorption rates:

<u>Product</u>	<u>Absorption Rate</u>
Heavy bread dough	55%
Medium bread dough	60%
Light bread dough	65%
Pizza dough	50%
Raised donut dough	65%

When mixing any of the above products with an absorption rate lower than listed, the batch size should be decreased proportionately to insure efficient mixing of the product and eliminate the possibility of over-loading your mixer. For example: A DD-60 mixer has a pizza dough capacity of 40 pounds at first speed based on AR of 50% according to the capacity chart. If the batch to be mixed has an AR of 45%, the batch size must be reduced to compensate for the difference. The size of the reduction is computed as follows:

1. Divide the AR of the batch to be mixed by the AR listed on the capacity chart.

$$\frac{45\% \text{ Actual AR}}{50\% \text{ Rated AR}} = 90\%$$

2. Multiply the rated batch size by the percentage obtained in step 1. The result is the maximum batch size of the DD-60 mixer for pizza dough with a 40% AR.

$$\begin{array}{r} 40 \text{ Lbs Rated Batch size} \\ \times 90\% \\ \hline 36 \text{ lbs. Max Capacity @ 45\% AR} \end{array}$$

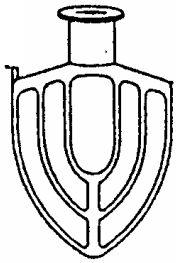
Another factor often overlooked is the ability of your mixer to operate at a higher speed. For example, the DD-60 has a 60 pound capacity of heavy bread dough with an AR of 50% in second speed. The batch could be mixed in third speed but the batch must be reduced by half to 30 pounds. Conversely a batch may be increased by half to 90 pounds if first speed were used provided the bowl is large enough to hold another 30 pounds of dough. However, while the mixer is capable of handling a larger batch, a change in speed will affect development of the product and may result in quality being sacrificed for quantity.

Your Blakeslee mixer is designed and intended to mix your products in the most efficient way possible. There is no need for you to sacrifice individual characteristics when using your Blakeslee mixer. Care should be taken during your batch mixing. When results are exactly to your liking, note carefully the time of operation and speed setting. Under the same conditions your Blakeslee mixer will perform exactly the same, day after day, providing uniformity of your product. A word of caution: Do not over-mix. Over mixing can adversely affect the texture of the product you are mixing. You will also discover there is often a savings in the time required for each mixing operation, and that even delicate products usually mixed by hand can be adapted to your mixer.

## Beaters, Whips and Accessories

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### WHIPS & BEATERS



#### Batter Beaters

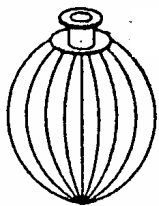
30 QT. [98521](#)

40 QT. [98515](#)

60 QT. [98268](#)

80 QT. [98019](#)

60Qt used on  
80 Qt. [98268](#)



#### Wire Whips

30 QT. [98501](#)

40 QT. [98506](#)

60 QT. [98271](#)

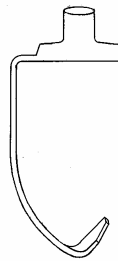
80 QT. [98021](#)



#### "Spiral" Dough Hooks

60 QT. [98269](#)

80 QT. [98020](#)



#### "H" Dough Hooks

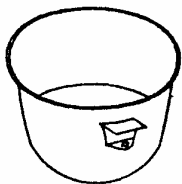
30 QT. [98517](#)

40 QT. [98522](#)

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### BOWLS

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#### Bowls

30 QT. [98513](#)

40 QT. [98508](#)

60 QT. [98108](#)

80 QT. [98023](#)

[99059](#)  
60 QT Used on  
80 Qt

#### Bowl Adaptors



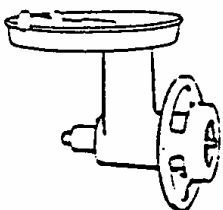
[99040](#)  
30QT & 40 Qt  
Used on 60 QT

[99100](#)  
30QT & 40 Qt  
Used on 80 QT

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### MEAT CHOPPER

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[20447](#)

#### Meat Chopper Assembly

Includes Knife and 1/8" Plate and Pusher

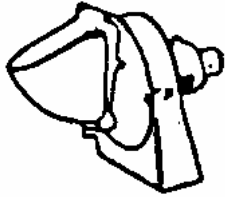
ACCESSORIES FOR MEAT CHOPPER

1901 Knife  
1902 End Plate, 1/8" Perforations

1903 End Plate, 3/16" Perforations  
1904 End Plate, 1/4" Perforations

1905 End Plate, 3/8" Perforations  
1906 End Plate, 1/2" Perforations

VEGETABLE SLICER

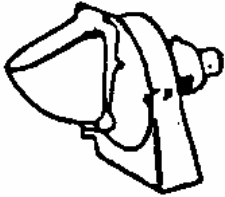


[20581](#)

**9" Vegetable Slicer**

Complete with Slicer Plate & Hopper Front

CHEESE SHREDDER

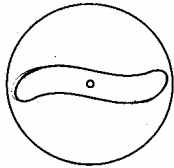


[99731](#)

**9" Cheese Shredder**

Complete with Hub & Shaft, 5/16" Shredder Plate and Hopper Front.

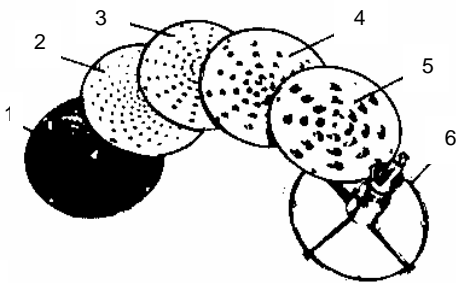
OPTIONAL EQUIPMENT FOR USE WITH SLICERS



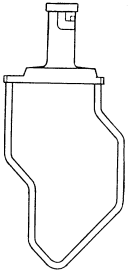

[20595](#)

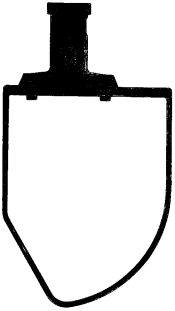

**9" Adjustable Slicer Plate**

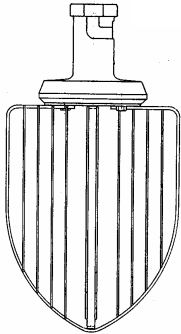
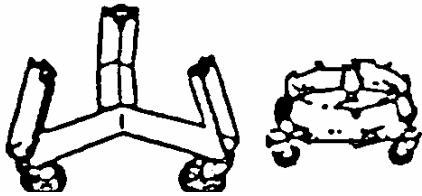
Furnished with Vegetable Slicer



- 1 [15071](#) Grater Disc
- 2 [15021](#) 3/16" Shredder Disc.
- 3 [15088](#) 3/32" Shredder Disc.
- 4 [15019](#) 5/16" Shredder Disc.
- 5 [15072](#) 1/2" Shredder Disc.
- 6 [20599](#) Hub & Shaft Assembly - Optional for [20581](#) (only one required for all sizes of shredder plates and grater plates)

<i>Part No. Includes Spindle</i>	<b>“SD” Sweet Dough Beaters</b>	<b>Splash Covers</b>				
	30 QT	98520	CAP	PART NO.	DESCRIPTION	
	40QT	98516		30 Qt	99491	Stainless Steel
	60QT	98504		40 Qt	99477	Stainless Steel
	80 QT	97681		60 QT	99119	Stainless Steel
		80 QT		99120	Stainless Steel	

<i>Part No. Includes Spindle</i>	<b>“PK” Pastry Knife</b>	<b>Bowl Extensions</b>				
	30 QT	99481	CAP	PART NO.	DESCRIPTION	
	40QT	99479		30 QT	99493	Stainless Steel
	60QT	99472		40 QT	99474	Stainless Steel
	80 QT	99470		60 QT	96003	Stainless Steel
		80 QT		3439	Stainless Steel	

<i>Part No. Includes Spindle</i>	<b>“M” Four Wing Whip</b>	<b>Bowl Truck</b> <i>Allows bowl to be transported without carrying</i>			
	30 QT	98500			
	40QT	98505			
	60QT	98502			
	80 QT	97674			

CAP	PART NO.	DESCRIPTION
30 QT	07125	Painted Steel
30Qt on 40 Qt	77156	Painted Steel
40 QT	76729	Painted Steel
60 QT	15094	Painted Steel
80 QT	15094	Painted Steel

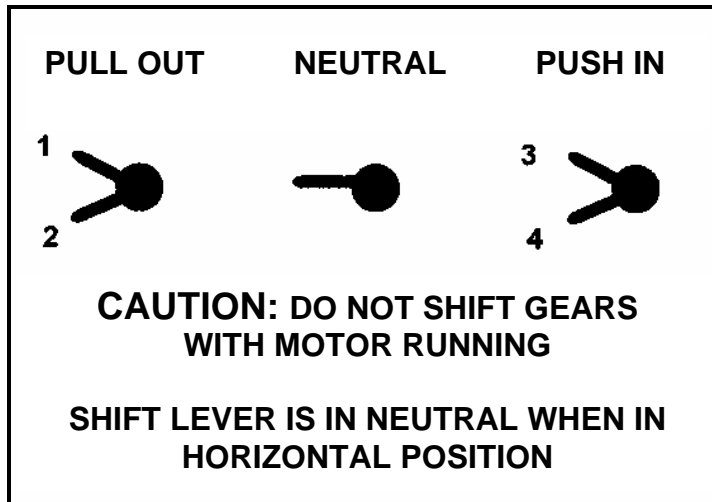
## Operation

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In Order for your mixer to perform at top efficiency at all times, it is necessary that you follow the recommendations as laid down by the designing engineers. Give your mixer the same attention you would give your automobile and your Blakeslee-Built Mixer will give you many years of satisfactory service.

### SPEED SELECTION

Speed for the beater and auxiliary attachments are varied by the use of a four speed transmission. When changing speeds one must first push the "stop" button and allow the mixer to come to a complete stop before changing. NOTE: the mixer must be in gear in order for the mixer to start.



There is an exclusive locking gear feature to prevent damage to the transmission and planetary gears if inadvertently changed while in operation.

The available speeds are as such:

SPEEDS	AGITATOR (RPM)	AUX. DRIVE SPEED (RPM)
First	55	105
Second	100	190
Third	175	300
Fourth	310	575



The bowl is raised to working position by means of a power switch or crank handle located on the right side of the machine. The bowl lift is adjusted to stop at the proper working position before the mixer is shipped from the factory and therefore no further adjustment should be necessary.



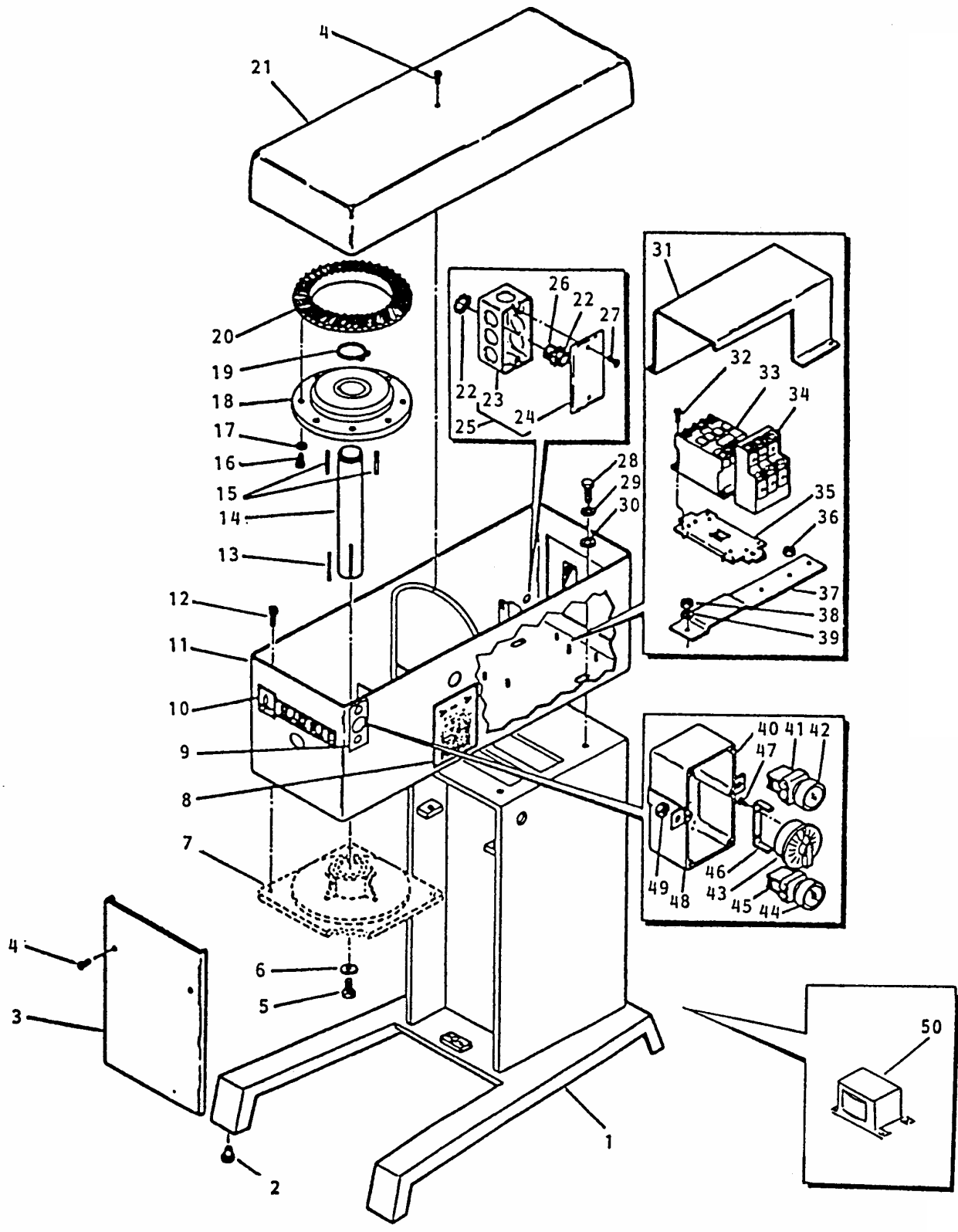


FIGURE 1. COLUMN WELDMENT, UPPER HOUSING, MAIN SHAFT AND ELECTRICAL COMPONENTS

**FIGURE 1. COLUMN WELDMENT, UPPER HOUSING, MAIN SHAFT  
AND ELECTRICAL COMPONENTS**

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	97763	Column Weldment (80 & 60Qt.)	1	31	98075	Cover for Controller	1
1A	75804	Column Weldment (40Qt)	1	32	*	Screw - Included with 98075	4
2	97793	Mixer Foot	4	33	70192	Contact-25 Amp with 120V Coil	1
3	97803	Column Panel Front	1	33 A	97289	Contact-22 Amp with 240V Coil	1
4	07580	1/4-20 S/S Right Hand Screw	3	33B	76619	Contact-35 Amp with 240V Coil	1
5	97849	Large Hex Head Cap Screw 5/8-18 N.F. X I-1/4	1	34	71600	Overload Thermal Relay, Range 2.5-3.9 amp	1
6	97807	Flat Washer 5/8"	1	34A	71603	Overload Thermal Relay, Range 7-10 amp	1
7	97700	Housing-Bearing Weldment		34B	71604	Overload Thermal Relay, Range 10-13 amp	1
8	97843	Label Instruction	1	34C	71606	Overload Thermal Relay, Range 18-25 amp	1
9	97278	Label On-Off with Timer		35		N/A	
	97315	Label On-Off without Timer	1	36	08132	10-32 Nut	2
10	96858	Label, Blakeslee Logo	1	37	97709	Bracket for Controller	1
11	97779	Housing-Transmission Weldment		38	8132	Nut Hex 10-32	1
11A	75850	Housing-Transmission Weldment (40Qt)	1	39	7285	Lock Washer	1
12	97846	Large Head SHCS 5/8-11 NC x 1-1/2" Long	4	40	98082	Cover	1
13	98399	Key 1/4 x 1/4 x 4"	1	41	97276	Contact Block-Normally Open	1
14	97816	Shaft Main Drive	1	42	97275	"Start" Push Button	1
15	98402	Key	2	43	76426	Timer Electric	1
16	07858	Large Hex Head Machine Screw 3/8-24 x 1"	1	43A	98083	Timer – 15 Minute w/hold circuit	1
17	07524	Lock Washer 3/8"	1	43B	15258	Timer – 30 Minute w/hold circuit	1
18	97702	Bevel Gear Support	1	44	97275	"Stop" Push Button	1
19	97838	Ring Retaining	1	45	97277	Contact Block-Normally Closed	1
20	74840	Spiral Bevel Gear Set	1	46	97668	Bracket for Timer	1
21	97833	Transmission Cover	1	47	97699	Screw 6-40x1/2" Lg. R.H. for timer	2
21A	71629	Stainless Steel Transmission Cover	1	48	98081	Hold Down Bracket	1
21B	75853	Transmission Cover (40 Qt.)	1	49	08132	10-32 Nut	2
22	07564	Locknut 1/2"	1				
23	97307	Handy Electrical Box & Cover Ass'y	1				
24		Handy Electrical Box	1				
25		Handy Electrical Box Cover	1				
26	13965	Nipple-Close 1/2" NPT-1-1/2 Long	1				
27		Screw 18-32 x 3/8" Long	1				
29	03584	3/4 Lock Washer	4				
30	03484	3/4 Lock Washer	4				

Not Shown

	77178	8 Pin Socket	1
	77177	Reverse Phase Relay	1
	07957	Transformer	A/R

Not Shown

76429	Knob - For Timer 76426	1
77380	Screw for above Knob	1
95645	Knob – For timers 98083 & 15258	1

\* Not available separately included with P/N 98075

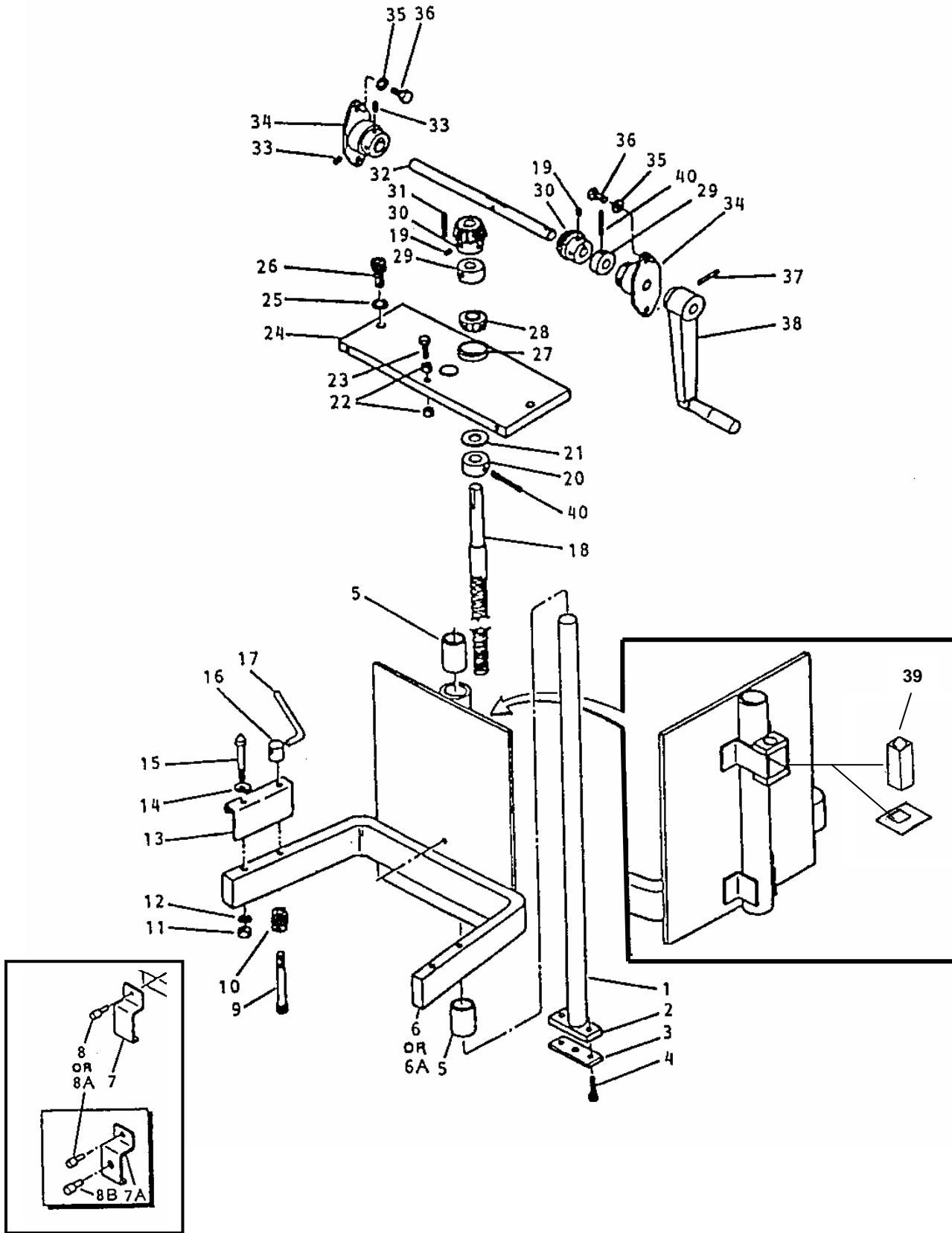


FIGURE 2. BOWL SUPPORT, BOWL SUPPORT CRANK AND BOWL LOCKDOWN ASSEMBLY

**FIGURE 2. BOWL SUPPORT, BOWL SUPPORT CRANK AND  
BOWL LOCKDOWN ASSEMBLY**

ITEM	PART NO.	DESCRIPTION	QTY	NOTES
1	97799	Post (For 60 & 80 Qt)	1	
1A	75823	Post (For 40 Qt)	1	
1B	98578	Post (For 60 & 80 Qt Tall)		
2	97798	Retainer, Post	1	
3	97819	Plate, Backup	1	
4	97846	Cap Screw, Socket Head - 5/18-11 NC X 1-1/2" Long	1	
5	97837	Bearing "Rulon"	2	
6	97769	Bowl, Support Elevator Weldment (For 80 Qt.)	1	
6A	98152	Bowl, Support Elevator Weldment (For 60 Qt.)	1	
6B	75870	Bowl, Support Elevator Weldment (For 40 Qt.)	1	
7	98154	Bowl, Support Rear Shield (For 80 Qt.)	1	# 7 is Welded on,
7A	98156	Bowl, Support Rear Shield (For 60 & 40 Qt.)	1	on Current Models
8	97800	Bowl, Rear Retainer (For 80 Qt.)	1	# 8 Not Used On
8A	98158	Bowl, Rear Upper Retainer (For 60 & 40 Qt.)	1	Current Models
8B	98159	Bowl, Rear Lower Retainer (For 60 & 40 Qt.)		
9	97761	Bowl, Clamp Stud	1	
10	97822	Spring, Pressure Die	1	
11	07115	Nut, Hex 3/8 X 16	1	
12	07524	Lock Washer	1	
13	98155	Bowl, Support Side Shield (For 80 Qt.)	1	
13A	98157	Bowl, Support Side Shield (For 60 & 40 Qt.)	1	
14	98963	Pin (For 60 & 80 Qt)		
14A	75825	Pin (For 40 Qt)	1	
15	98290	Washer	1	
16	97818	Bowl Hub (For 60 & 80 Qt.)		
16A	75824	Bowl Hub (For 40 Qt)	1	
17	97811	Bowl, Clamp Handle	1	
18	97795	Screw, Elevator	1	
18A	98569	Screw, Elevator (for Tall Mixer)	1	
19	15328	Setscrew, 5/16 – 18 X 5/16 Long	4	
20	03181	Collar	1	
21	98639	Thrust Bearing	1	
22	15323	Nut, 3/8"	2	
23	15095	Bolt	1	
24	97797	Plate, Post Support	1	
25	98170	Lock Washer, 5/8"	4	
26	97846	Cap Screw, Socket Head - 5/18-11 NC X1-1/2" Long	1	
27	17224	Timken Cup	1	
28	17225	Bearing	1	
29	97802	Collar	2	
30	97827	Gear	2	
31	98400	Key	1	
32	97796	Bowl, Rising Shaft	1	
33	*	Setscrew, 1/4-27 X1/4" Long	4	
34	97825	Flange Bearing	2	
35	05996	Lockwasher, 5/16"	4	
36	10660	Bolt	4	
37	97845	Pin, Grooved	1	
38	97760	Crank Handle, Complete	1	
39	97794	Nut Assembly, for Elevator Screw	1	
40	97836	Roll Pin	1	

\* Not available separately Included with P/N 97825 Flange Bearing, P/N 03181 Collar and P/N 97827 Gear

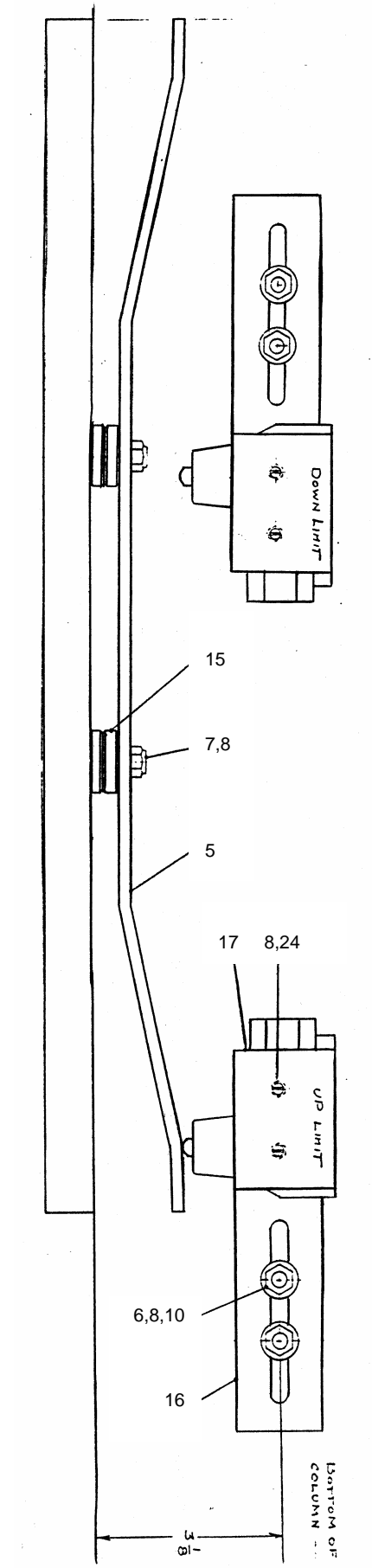
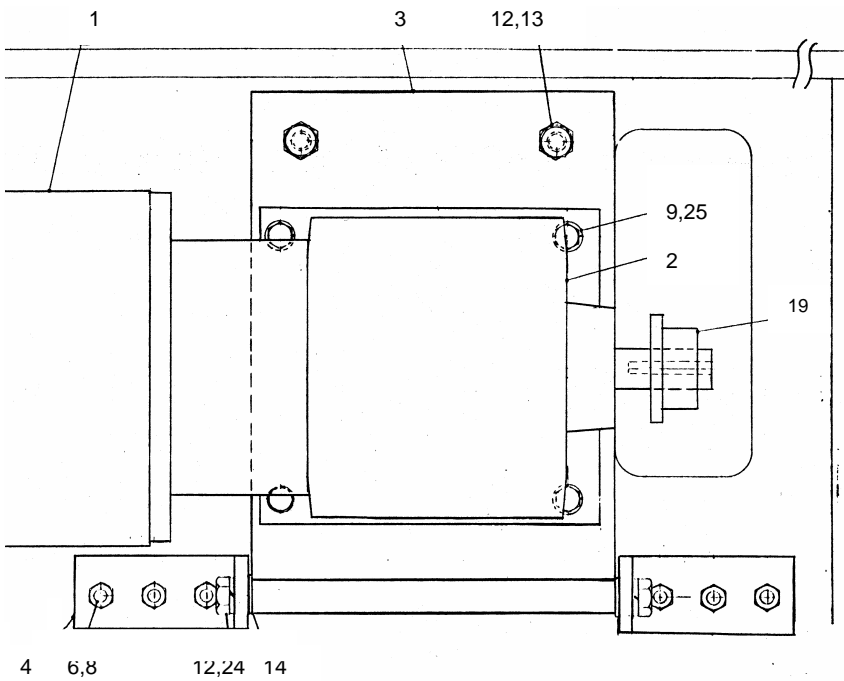
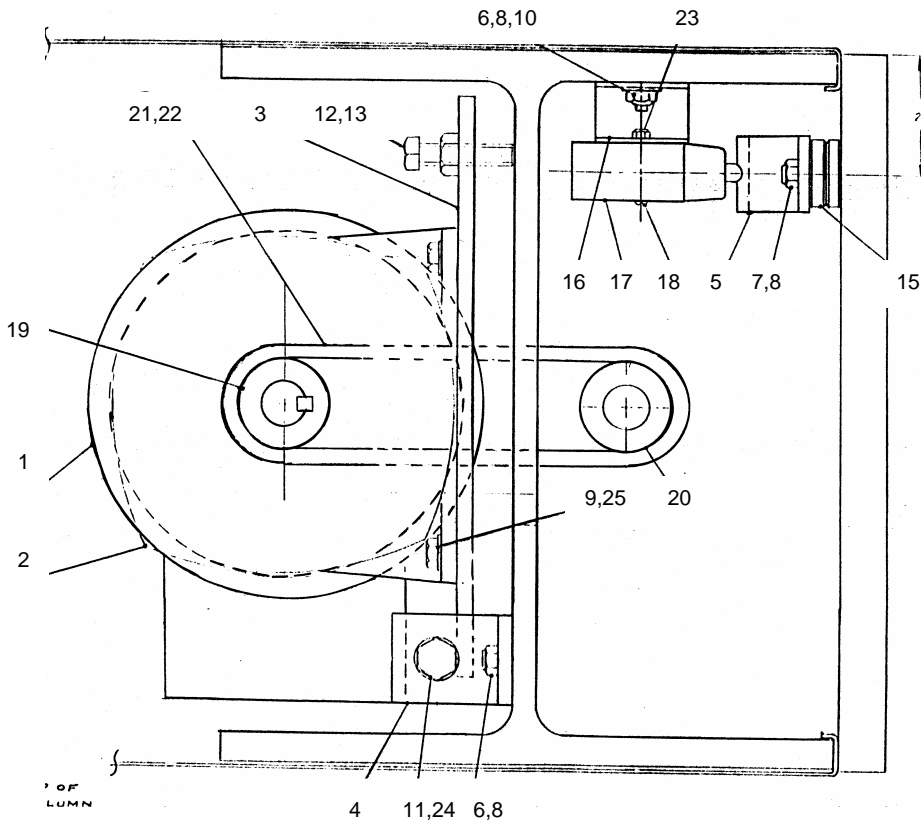


FIGURE 3. POWER BOWL LIFT COMPONENTS

FIGURE 3. POWER BOWL LIFT COMPONENTS

ITEM	PART NO.	DESCRIPTION	QTY
1	72023	Brake Motor	1
2	72025	Gear Reducer	1
3	72085	Reducer Mounting Plate	1
4	72006	Reducer Mounting Bracket	1
5	72150	Switch Actuator Bracket	1
6	13091	Weld Stud ¼-20 x 1"	10
7	05643	Weld Stud ¼-20 x ½"	2
8	16732	Nylock Hex Nut ¼-20	12
9	07111	Hex Head Bolt 5/16-18 x ¾"	4
10	10019	Flat Washer 5/16 ID	4
11	08148	Hex Head Bolt 3/8-16 x ¾"	2
12	09548	Hex Head Bolt 3/8-16 x 1 ¾"	2
13	05998	Hex Nut 3/8-16	2
14	07584	Flat Washer 3/8 ID	2
15	14084	Guide Roller	4
16	72034	Switch Mounting Bracket	2
17	07235	Micro Switch	2
18	85891	Machine Screw 6-32 x 1 ½"	4
19	98064	Sprocket	1
20	98068	Sprocket	1
21	72086	Roller Chain	1
22	98653	Connecting Link	1
23	05990	Elastic Stop Nut 6-32	4
24	05994	Lock Washer 3/8 I.D.	2
25	07598	Lock Washer 5/16 I.D.	4
		NOT SHOWN	
	72024	Baldor SP 5001 Instant Rev. Switch	1
	98477	3 Pole Rocker Switch	1
	71451	Circuit Breaker	1
	71942	Power Lift Switch Plate	1

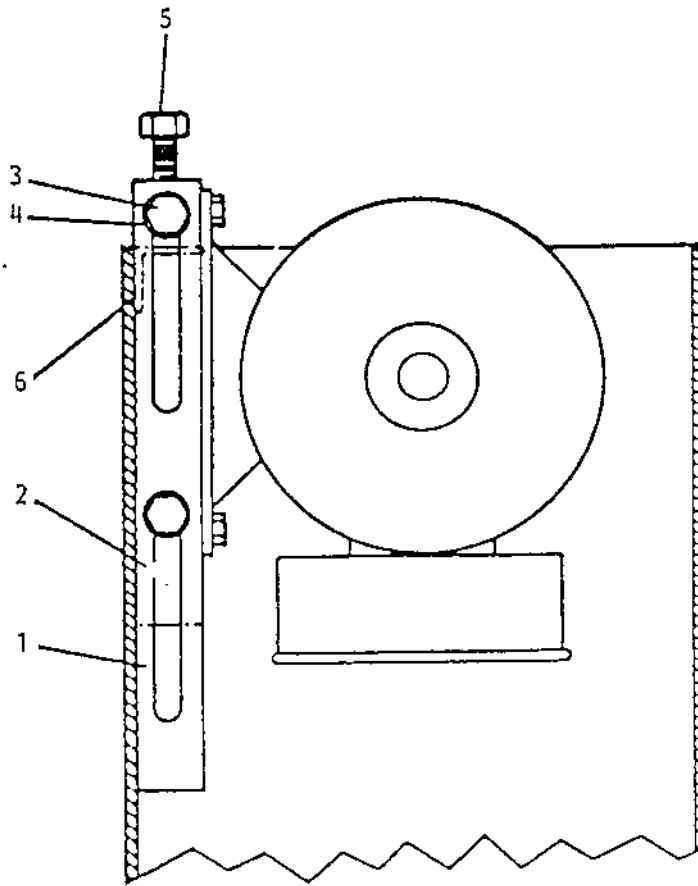


FIGURE 4. MOTOR MOUNTING BRACKET ASSEMBLY

ITEM	PART No.	DESCRIPTION	QTY
1	97777	Motor Base Weldment	1
2	98006	Support Bracket Weldment	2
3	98011	Screw, Hex Head 1/2-13 X 1" long	3
4	12836	Washer, Flat 9/16 I.D. X 1 1/4 O.D.	3
5	98012	Screw, Hex Head 1/2-13 X 3" Long	1
6	98004	Stop Bracket	1

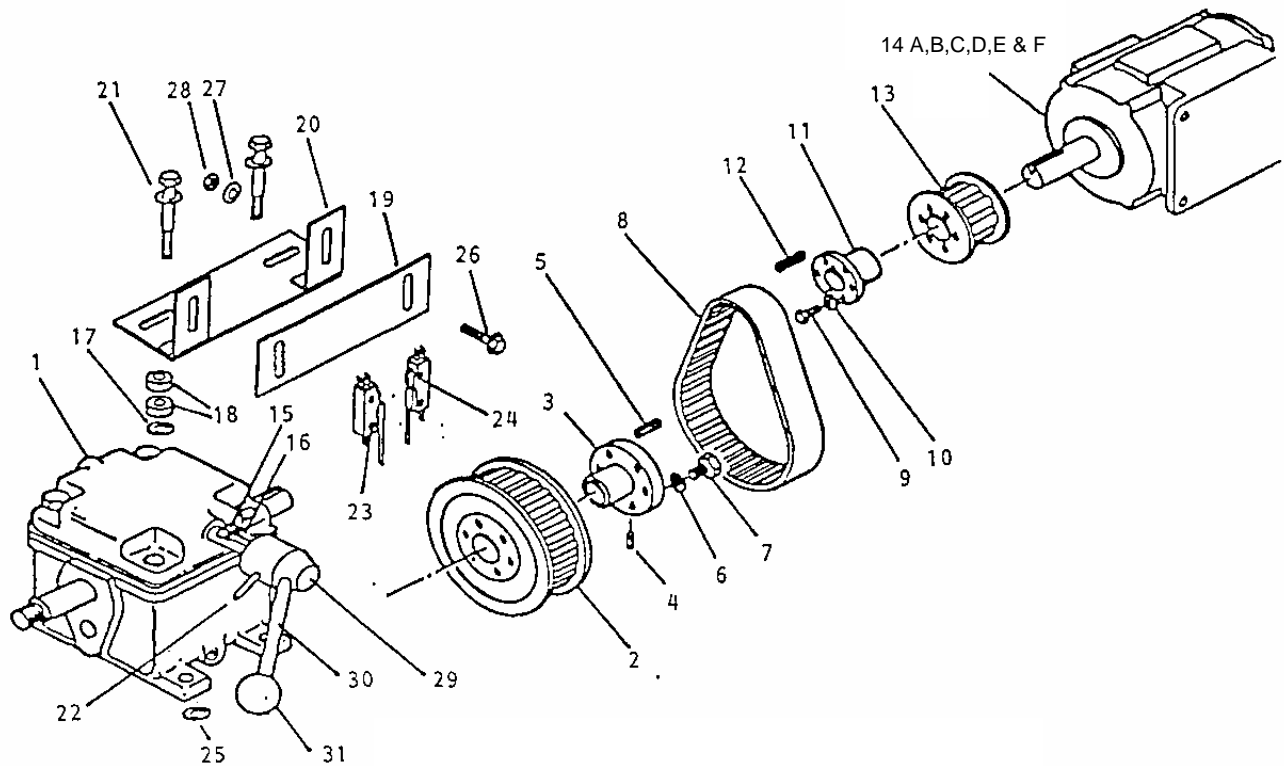


FIGURE 5. MOTOR AND POWER TRAIN ASSEMBLY

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	97714	Transmission	1	17	08532	Sealing Washer	2
2	97281	Gear Wheel	1	18	14082	Roller	4
3	97284	Hub	1	19	70409	Switch Mounting Plate	1
4	*	Set Screw	1	20	70411	Switch Mounting Plate	1
5	98398	Key	1	21	70403	Flat Washer	1
6	*	Lock Washer 5/16"	1	22	97836	Roll Pin	1
7	*	Bolt, 5/16" -18 x 2" Long	1	23	12122	6-32 Rnd Hd Machine Screw	4
8	97282	Flex Gear	1	24	70152	Limit Switch	2
9	+	Bolt, 3/16" -24 x 1" Long	1	25	05587	Flat Washer	4
10	+	Lock Washer, 3/16"	1	26	14784	Bolt 5/16" x 3/8"	2
11	97283	Hub, 7/8" Dia. With 1/4 " Keyway	1	27	05996	Lock Washer 5/16	2
12	98400	Key	1	28	14786	Hex Nut 5/16"-18	2
13	97280	Gear Wheel	1	29	97813	Hub	1
DD 40 Motors				30	97810	Shaft	1
14	75795	1 ½ HP Motor 115/230 V 1PH.	1	31	97826	Knob	1
14A	75796	1 ½ HP Motor 208/230/460 V 3PH.	1				
DD 60 & DD 80 Motors							
14B	97298	2 HP Motor 115/230 V 1PH.	1				
14C	97660	2 HP Motor 208/230/460 V 3PH	1				
14D	15126	2 HP Motor 220/440 V 3PH	1				
14E	98543	3 HP Motor 208/230/460 V 3PH for XT300	1				
14F	72184	5 HP Motor 208/230/460 V 3PH for XT500	1				
15	99730	Shoulder Screw	2				
16	70404	Roller	2				

\* Included in P/N 97284 Assembly

+ Included in P/N 97283 Assembly

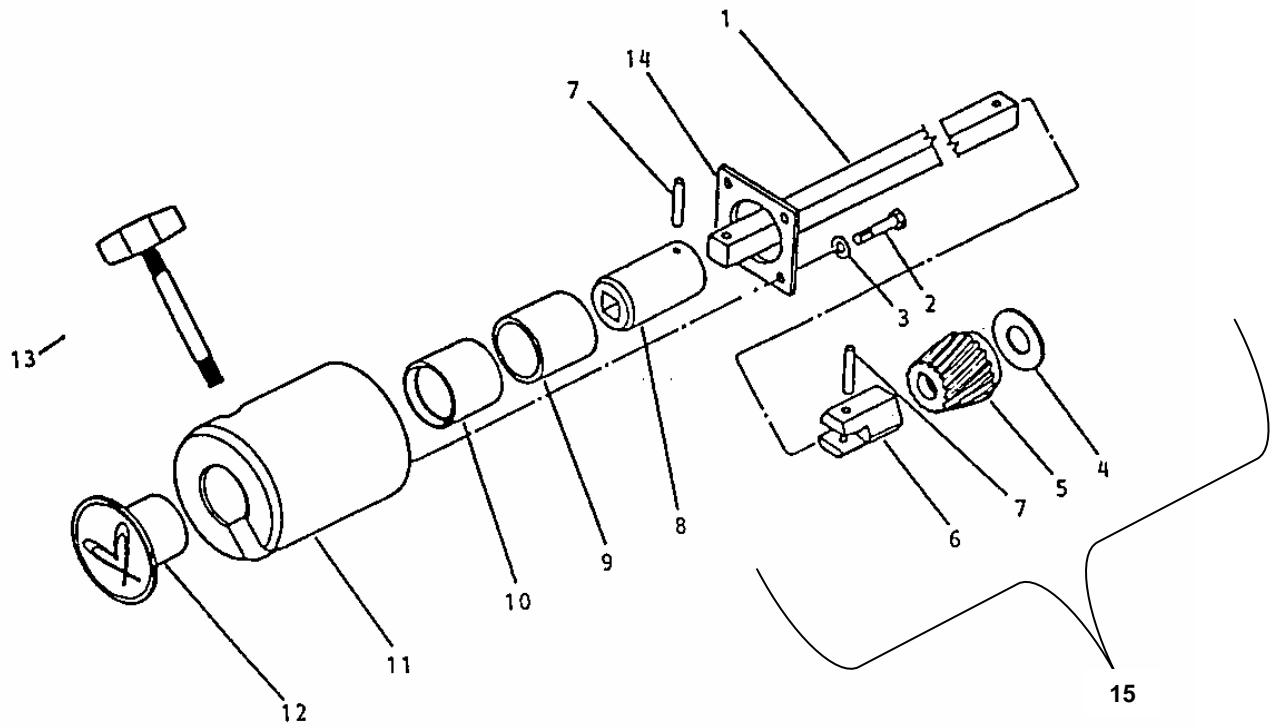


FIGURE 6. AUXILIARY HUB ASSEMBLY

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	98483	Adaptor, for Attachment	1	10	98379	Adaptor, Bearing Attachment	1
2	14784	Bolt, 5/16-18 x ¾" Long	1	11	98377	Hub Attachment	1
3	05996	Lock Washer	1	12	18751	Drive Cap, Auxiliary	1
4	97817	Lock Washer, 5/16	1	13	98015	Screw Ass'y, Wing Nut	1
5	97734	Gear Pinion, Spiral Bevel	1	14	97815	Retaining Plate	1
6	97804	Connector, for Attachment Drive	1	15	74742	Drive Rod Assembly	1
7	97738	Pin, Spring	2			Includes 1,6,7,8	
8	98484	Adaptor, for Attachment	1				
9	98378	Sleeve, Bearing "Rulon"	1				

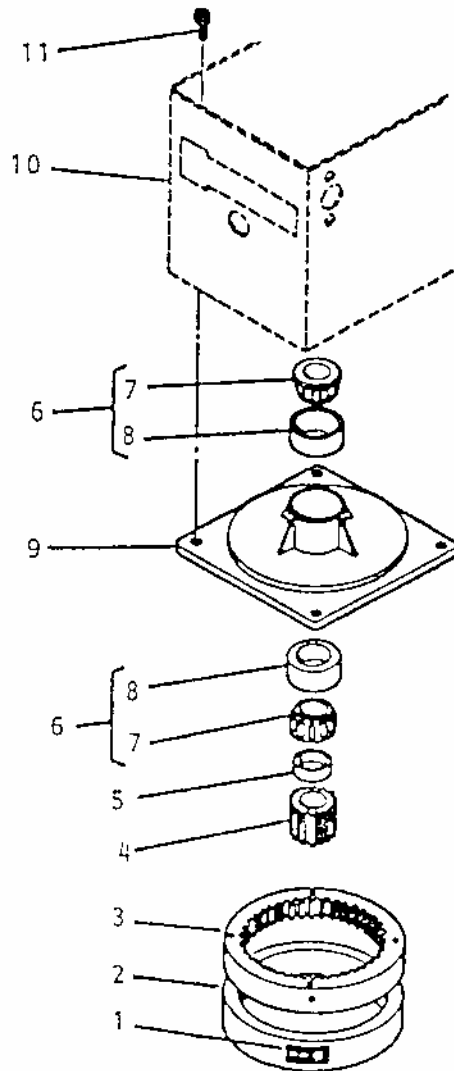


FIGURE 7. LOWER PLANETARY & BEARING HOUSING ASSEMBLY

Used prior to Serial Number Suffix EDD Changed 5/1993

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	98349	Label Direction Arrow	1	8	99190	Cup	*
2	97832	Cover	1	9	97700	Bearing Housing Weldment	1
3	97831	Gear Planetary	1	10	97779	Transmission Housing Weldment	1
4	97842	Pinion	1	11	97848	Cap Screw, Soc. Head 5/8-11 NC X 1 1/2" Long	4
5	97809	Spacer	1				
6	97824	Bearing Roller (Includes # 7&8)	2*				
7	99191	Cone	*				

**NOTES**

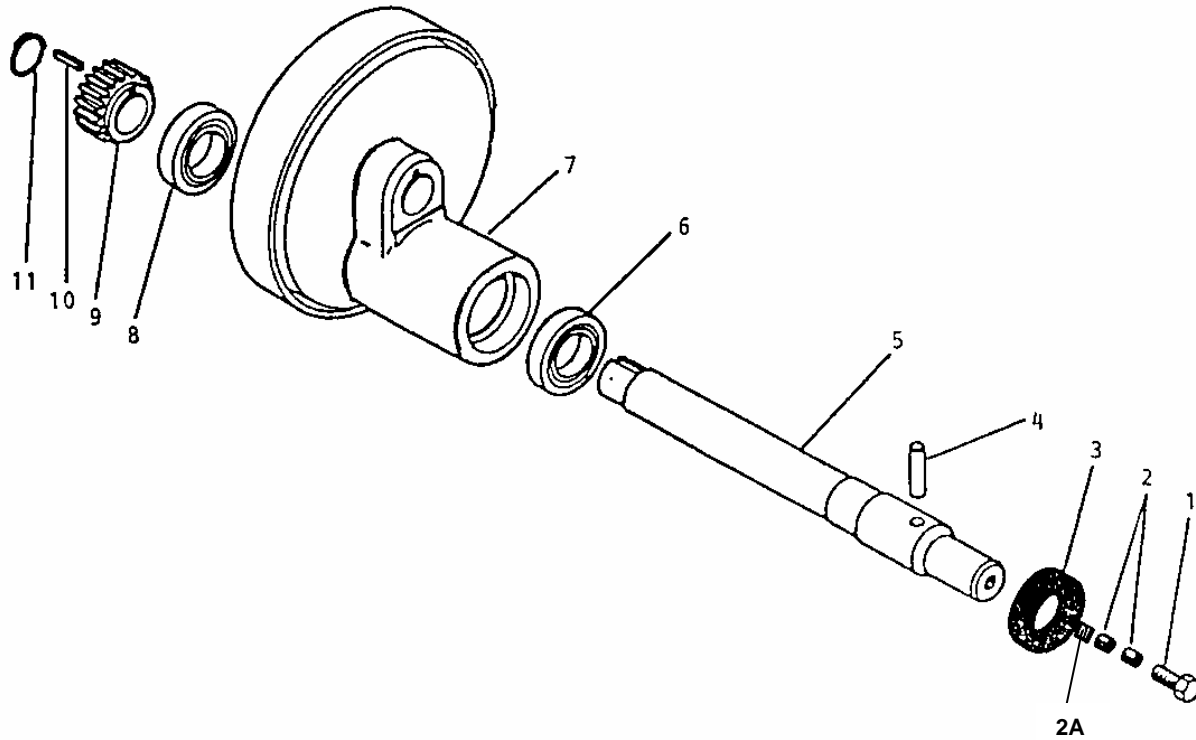


FIGURE 8. PLANETARY & BEATER SHAFT ASSEMBLY

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	97849	Cap Screw, Hex Head 5/8-18 N.D. x 1 1/4" Long	1	6	98750	Ball Bearing	1
2	98904	Set Screw	2	7	97698	Planetary	1
2A	74922	Set Screw	1	8	97851	Ball Bearing	1
3	97852	Seal	1	9	97842	Pinion	1
4	97857	Pin	1	10	98402	Key, 1/4 x 1/4 x 1 1/4	1
5	97830	Shaft Agitator	1	11	97835	Ring, Retaining	1

## **NOTES**

### **Lubrication**

The planetary and spiral-beveled gears are self-lubricated for life. The lubrication used is micromly grease and must be re-applied if gears are replaced. The transmission uses Mobil "delvic 1" synthetic oil which should last the normal life of the mixer. No lubrication is required for the auxiliary drive hub.

If lubrication is applied to the auxiliary hub a grease-like substance will possibly leak out causing damage to the product.

Applications of any lubrication will Void Warranty.

FIGURE 9. TRANSMISSION HOUSING ASSEMBLY

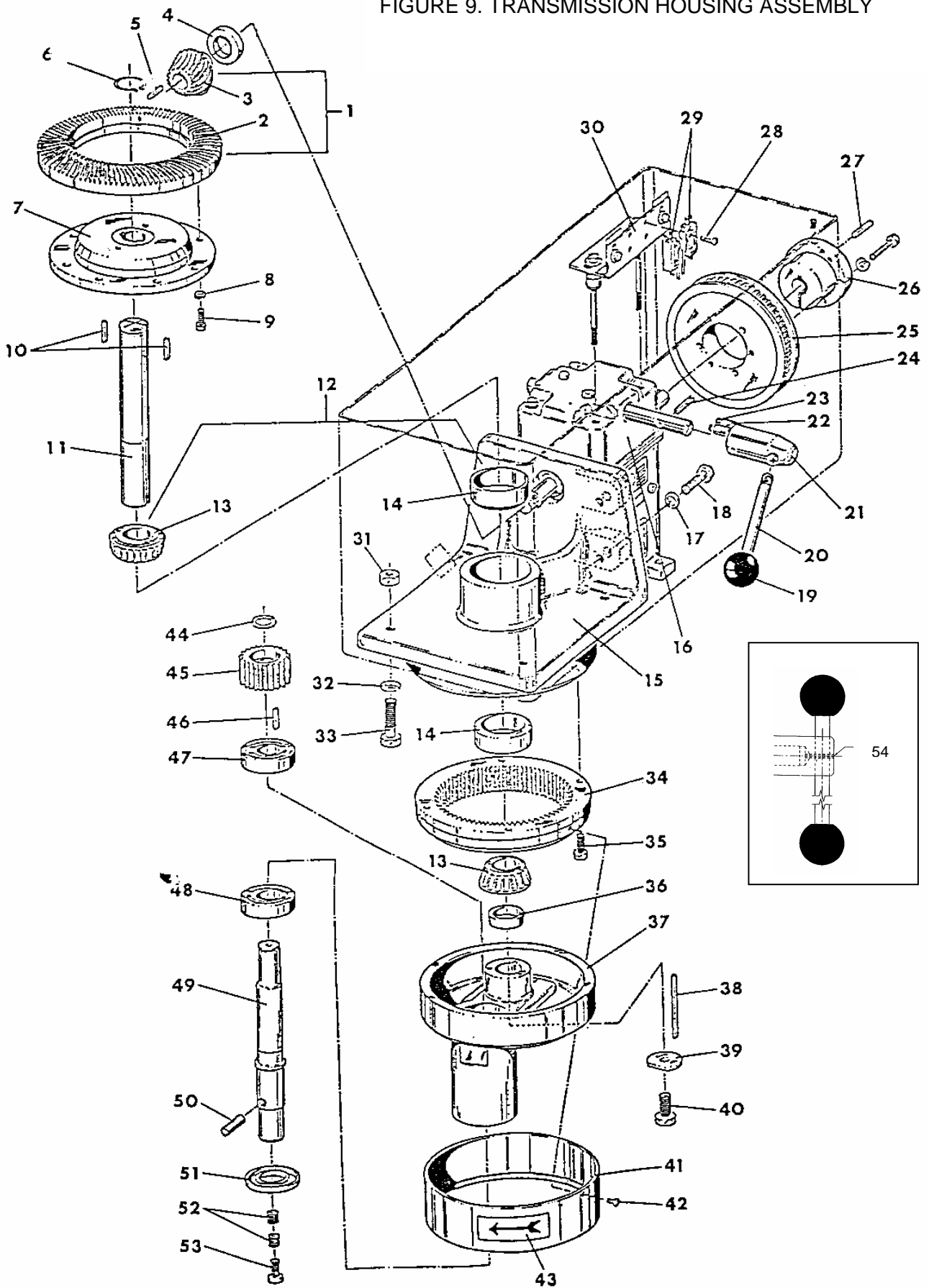


FIGURE 9. TRANSMISSION HOUSING ASSEMBLY

ITEM	PART NO.	DESCRIPTION	QTY
1	74840	Set, Spiral Bevel Gear & Pinion Gear	1
2	NLA	Gear, Spiral Bevel	
3	NLA	Pinion, Spiral Bevel	
4	73230	Seal	1
5	98402	Key	1
6	97838	Ring, Retaining	1
7	97702	Support, Bevel Gear	1
8	07524	Lock Washer, 3/8	8
9	97858	Screw Hex Head 1/2-13 x 2"	8
10	98402	Key	2
11	97816	Shaft, Main Drive	1
12	97824	Bearing, Set – includes items 13 & 14	1
13	99191	Cone, Timken	1
14	99190	Cup, Timken	1
15	73863	Support, Transmission	
16	74170	Transmission	1
17	15317	Lock Washer, 1/2"	4
18	74216	Screw, Hex Head, 1/2-13 x 2"	4
19	97826	Knob, Gear Shift	A/R
20	97810	Handle, Gear Shift	1
21	97813	Hub, Gear Shift	1
22	70404	Roller	2
23	99730	Screw, Shoulder	2
24	97836	Spring Pin	1
25	97281	Wheel Gear	1
26	97284	Hub	1
	-	Lock Washer, 5/16"	3
	-	Screw, Long Hex Head, 5/16-18 x 2"	3
	-	Setscrew, 1/4-20	1
27	98398	Key	1
28	12122	Screw, Rd. Head Machine, 6/32 x 3/4"	4
29	70152	Switch, Limit	2
30	-	Switch Mounting Assembly	
	70409	Plate, Switch Mounting	1
	70411	Weldment, Switch Mtg. Bracket	1
	14784	Screw, Hex Head 5/16 x 3/4"	1
	10019	Flat Washer, 5/16"	2
	05996	Lock Washer, 5/16"	2
	14786	Nut, Hex, 5/16"	2
	70403	Flat Washer	4
	14082	Roller	4
	08523	Washer, Seal	2
31	74215	Nut, 5/8"	4
32	74214	Lock Washer, 5/8"	4
33	74213	Screw, Hex Head, 5/8-11 x 2 1/4"	4
34	97831	Gear, Planetary	1
35	03574	Screw, Socket Head, 3/8-16 x 1 1/4 "	4
36	97809	Spacer	1
37	97898	Planetary	1
38	98399	Key, 1/4 x 1/4 x 4"	1
39	97807	Plug, Retainer	1
40	97849	Screw, Stainless Steel Hex Head, 5/8-18 x 1 1/4"	1

FIGURE 9. TRANSMISSION HOUSING ASSEMBLY

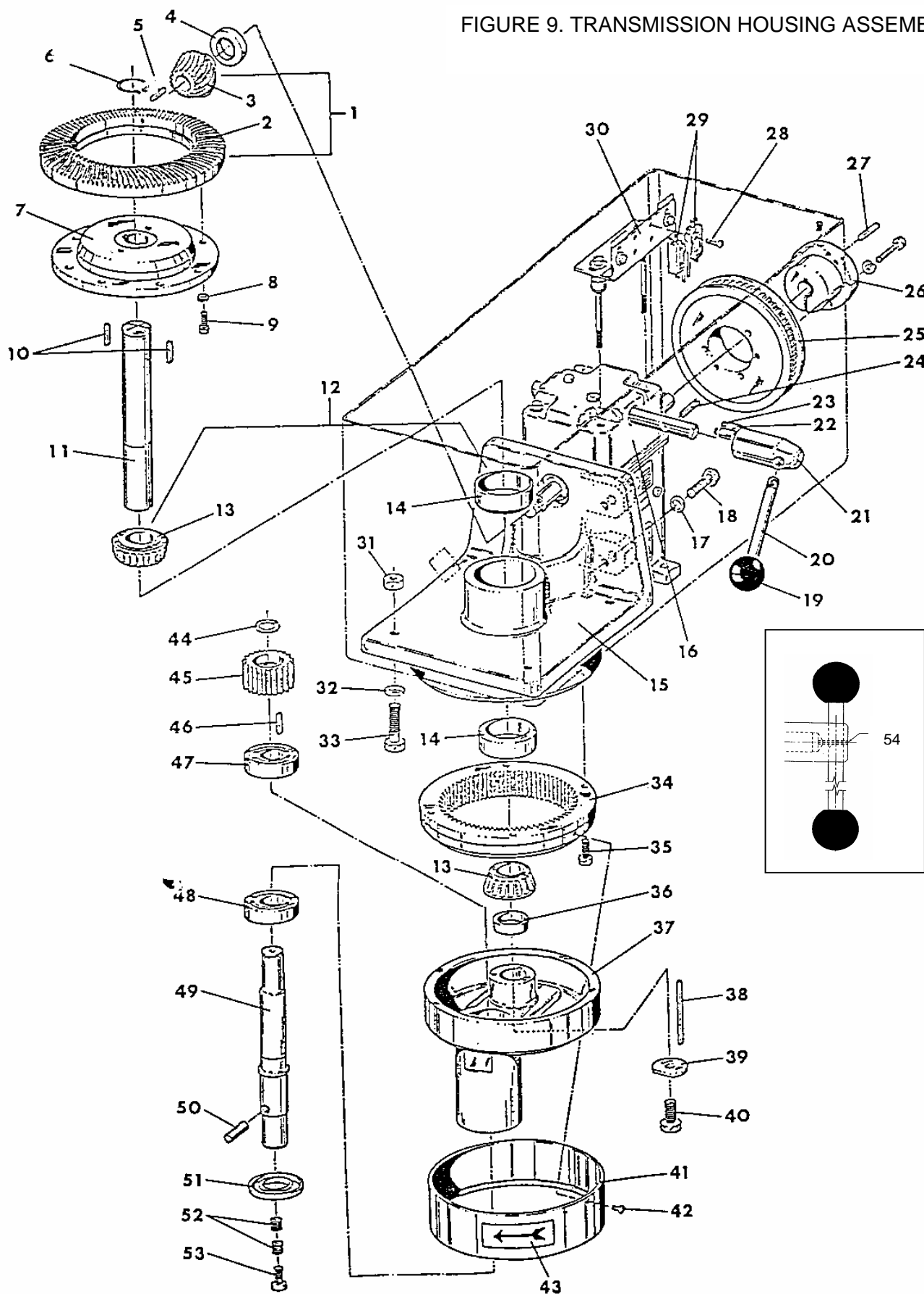
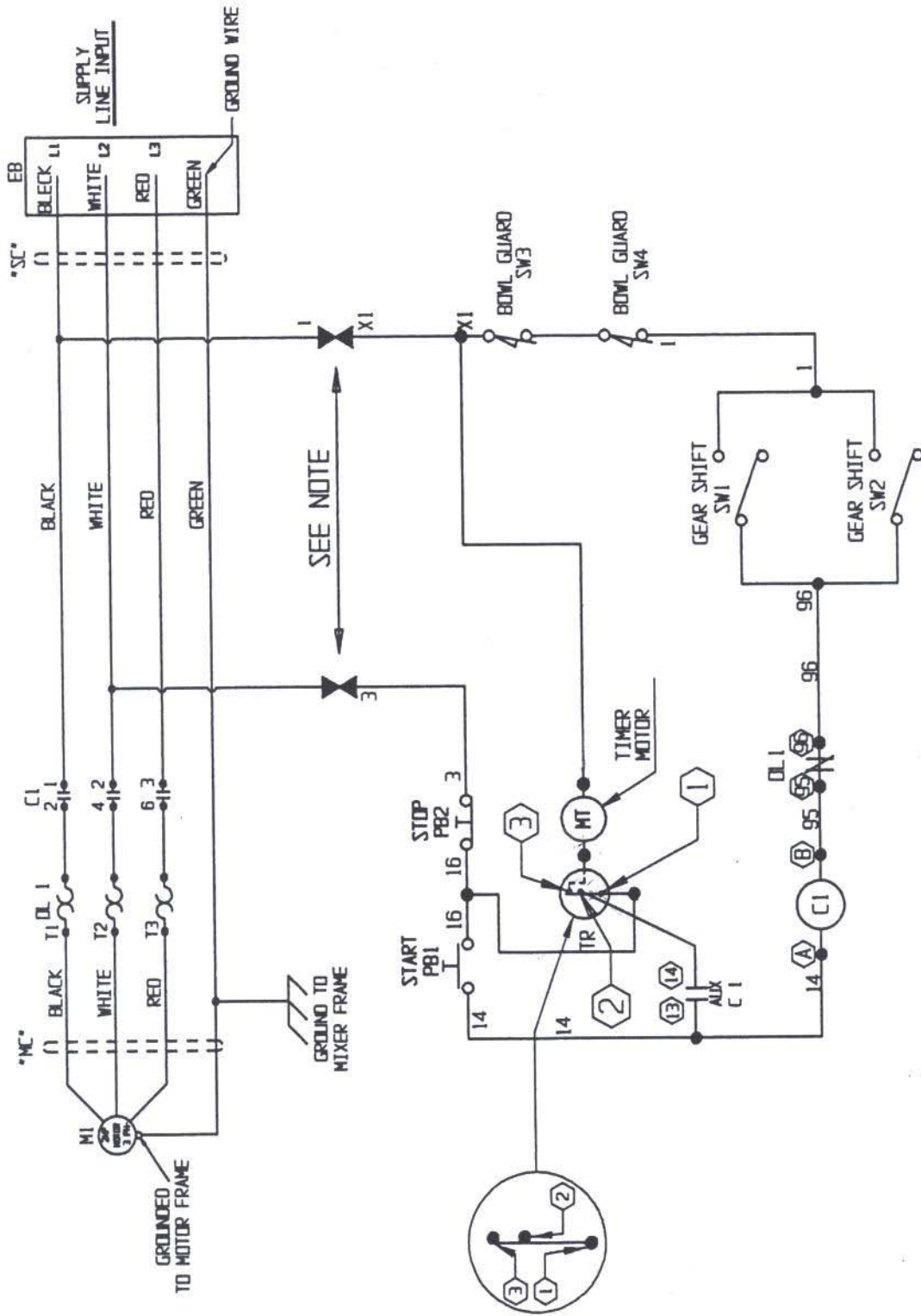


FIGURE 9. TRANSMISSION HOUSING ASSEMBLY

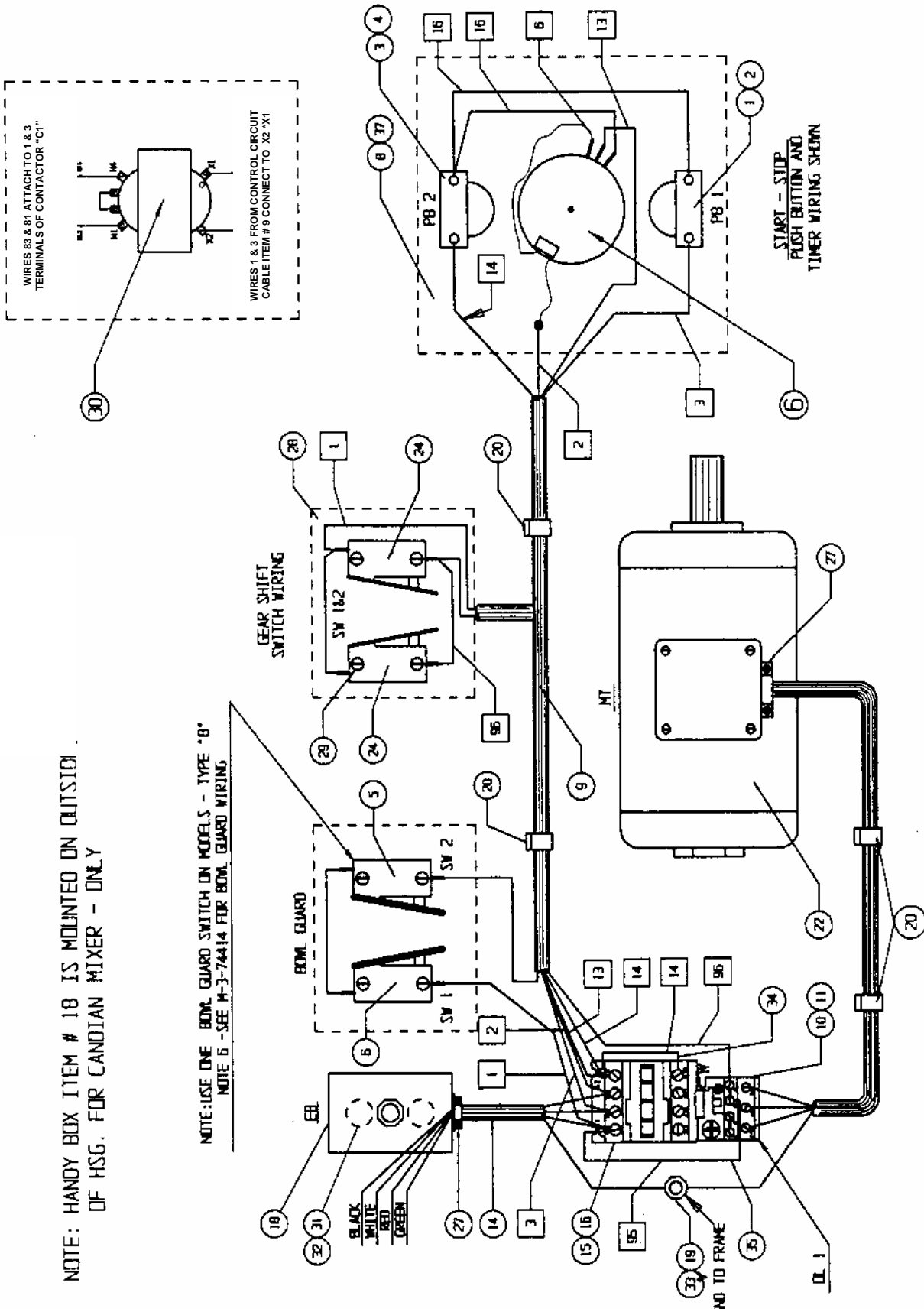
ITEM	PART NO.	DESCRIPTION	QTY
41	<a href="#">97832</a>	Cover Planetary	1
42	<a href="#">15310</a>	Screw, Pan Head, 8/32 x 3/8"	1
43	<a href="#">98349</a>	Arrow, Direction	1
44	<a href="#">97835</a>	Ring, Retaining	1
45	<a href="#">97842</a>	Pinion	1
46	<a href="#">98402</a>	Key	1
47	<a href="#">97851</a>	Bearing, Ball	1
48	<a href="#">97850</a>	Bearing, Ball	1
49	<a href="#">97830</a>	Shaft, Beater	1
50	<a href="#">97857</a>	Pin	1
51	<a href="#">97852</a>	Seal	1
52	<a href="#">98094</a>	Setscrew	1
53	<a href="#">98094</a>	Screw, Stainless Steel Hex Head 1/2-20 x 1"	1
54	<a href="#">97738</a>	Pin, Spring, 3/16 x 1 1/4"	1

FIGURE 1



WIRING DIAGRAM FOR 208-204/440-480 VOLTS THREE PHASE 60HZ  
 NOTES: 1. THE CONTROL CIRCUIT WIRING IS #16GA. 2.&3 COND NEOPREME CORD, 600 VOLT RATED, U/L & C.S.A. LISTED.

FIGURE 2

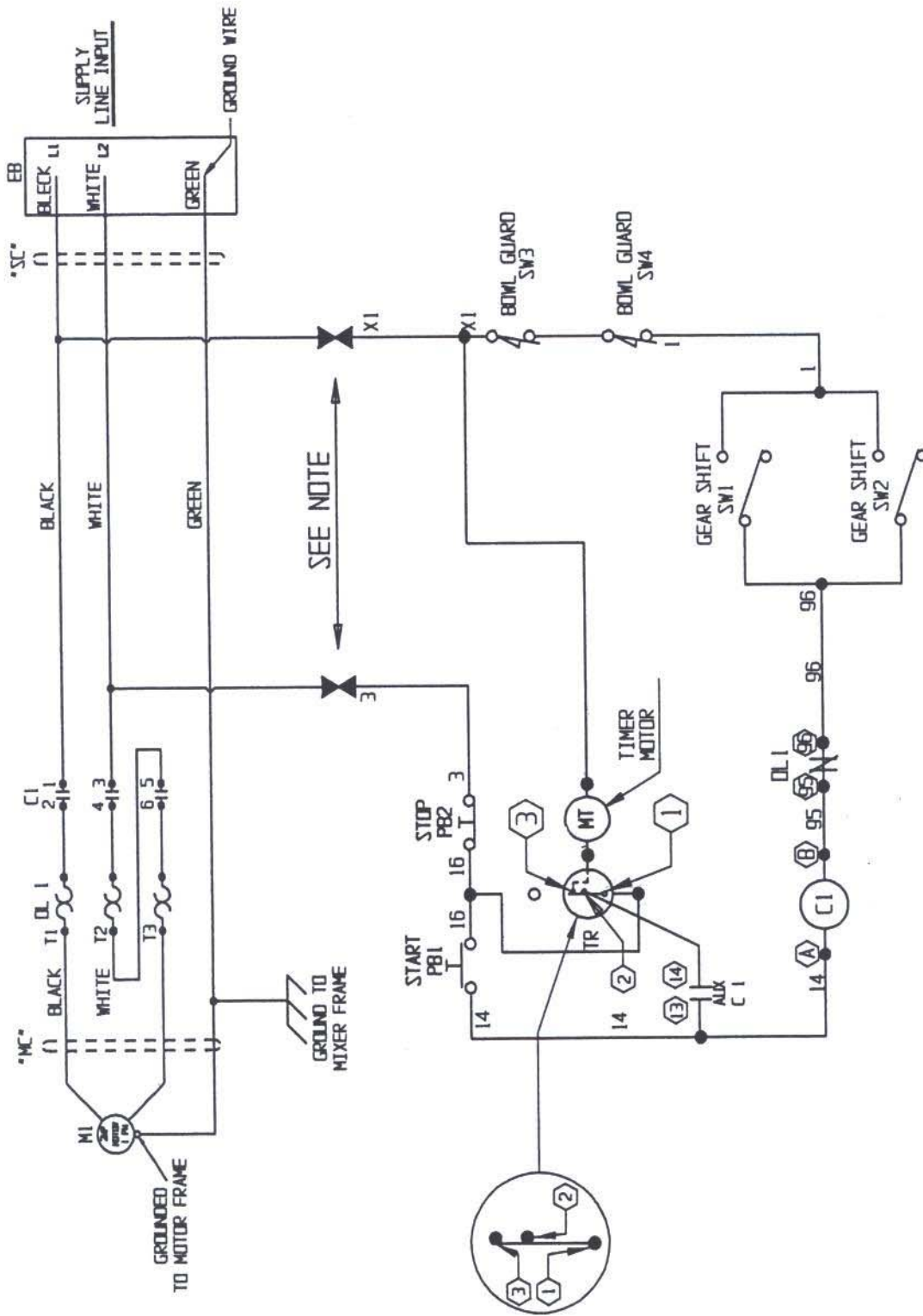


NOTE: HANDY BOX ITEM # 18 IS MOUNTED ON OUTSIDE OF HSG. FOR CANDIAN MIXER - ONLY

NOTE: USE ONE BOWL GUARD SWITCH ON MODELS - TYPE 'B' NOTE 6 - SEE M-3-74414 FOR BOWL GUARD WIRING

MOD. 60 & 80 - FOOD MIXER WIRING ASSEMBLY. FOR 208-240/440-480 VDLT, THREE PHASE. 60HZ.  
NOTE: REFER TO FIG. 2- FOR WIRING DIAGRAM & SHOP NOTE 4&5, ALSO SEE TIMER NOTE.

FIGURE 3

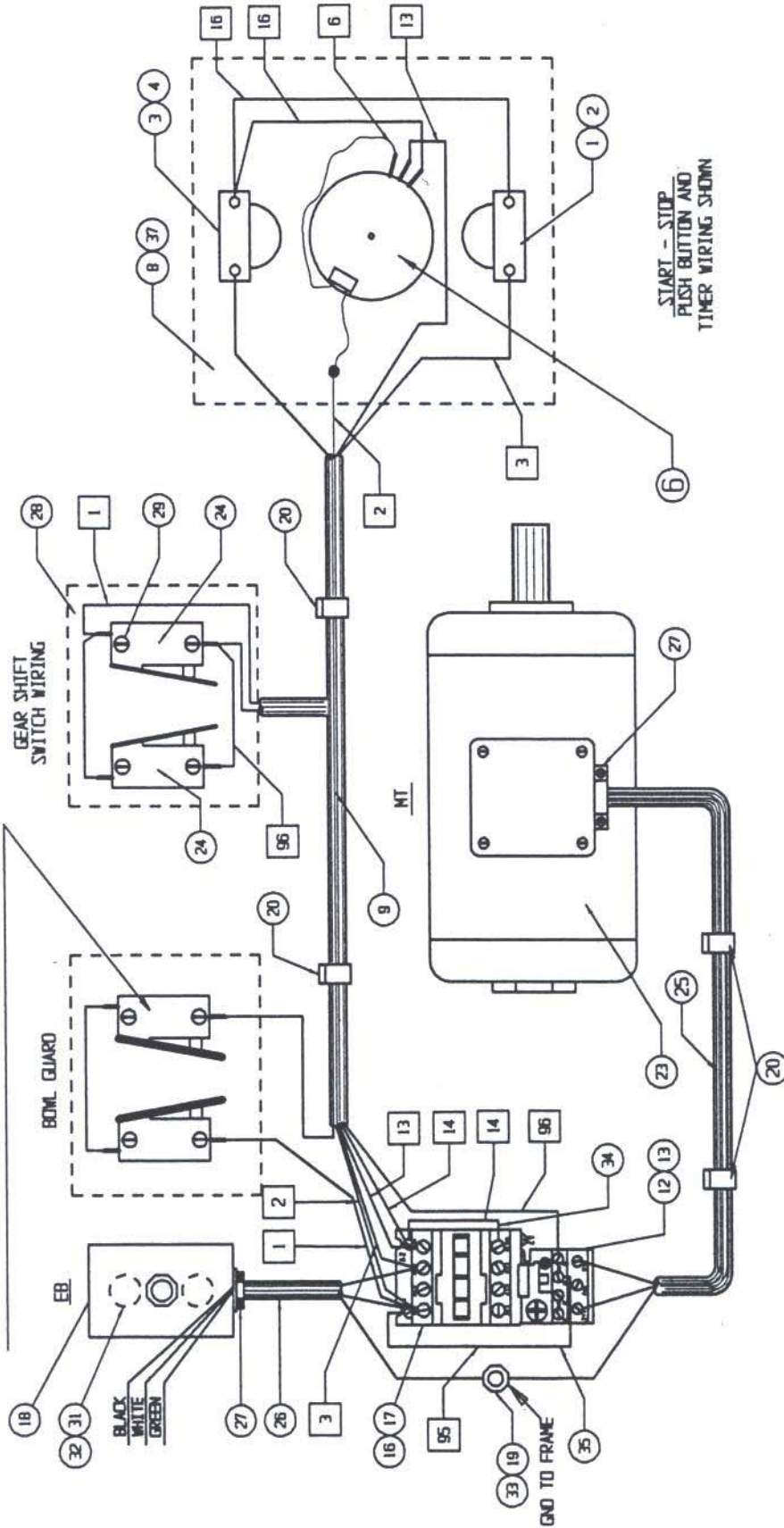


WIRING DIAGRAM FOR 208-204/440-480 VOLTS THREE PHASE 60HZ  
 NOTES: 1. THE CONTROL CIRCUIT WIRING IS #16GA. 2&3 COND NEOPRENE CORD, 600 VOLT RATED, UIL & C.S.A. LISTED.

FIGURE 4

NOTE: HANDY BOX ITEM # 18 IS MOUNTED ON OUTSIDE, OF HSG. FOR CANDIAN MIXER - ONLY

NOTE: USE ONE BOWL GUARD SWITCH ON MODELS - TYPE "B"  
NOTE 6 - SEE M-3-74414 FOR BOWL GUARD WIRING



MOD. 60 & 80 - FOOD MIXER WIRING ASSEMBLY. FOR 115-230 VOLT, SINGLE PHASE. 60HZ.  
NOTE: REFER TO FIG. 4- FOR WIRING DIAGRAM. ALSO SEE TIMER NOTE.

## ELECTRICAL COMPONENTS

1. COMBINE THE FOLLOWING CONTROLLER (CONTACTOR "C1") AND THERMAL (OVERLOADS DL1) SEE FIG. 5 FOR ASSEMBLY
  - a). 110-125 VOLTS, SINGLE PHASE - ITEMS- 17&13
  - b). 208-240 VOLTS, SINGLE PHASE - ITEMS- 12&16
  - c). 208-240 VOLTS, THREE PHASE - ITEMS- 11&16
  - c). 440-480 VOLTS, THREE PHASE - (SEE NOTE 4 AND 5)
2. THE THERMAL RELAY "DL1" - ITEMS 10 TO 13 MUST BE ADJUSTED TO THE MOTOR USED (F.L.AMPS) CORRESPONDING TO THE SUPPLY LINE VOLTAGE BEING USED. SEE FIG. 5 & MOTOR TABLE
3. FOR OPTIONAL EDWIP'MT SEE B/M-M-0-98813
4. FOR 440-480 VOLTS THREE PHASE USE TRANSFORMER "TF" ITEM 30 MUST BE INTERWIRED BETWEEN, ARROW HEAD WIRES, B3 & B1- 1 & 3. THEN RELABEL WIRE  
NOTE: COMBINE ITEM 10 AND ITEM 16 AS CONTROLLER
5. WIRE MARKED AS- PART MARKED AS-

SELECT ONE	44	1	W-0-77179	REVERSE PHASE RELAY 460/480 VA
	43	1	W-0-77177	REVERSE PHASE RELAY 208/240 VA
SELECT ONE	42	1	M-0-72184	5HP, MOTOR ,208-220/440-V 3PH -60HZ
	41	1	M-0-96543	3HP, MOTOR ,208-220/440-V 3PH -60HZ
	40	1	M-0-76429	TIMER KNOB
	39	1	M-0-76428	TIMER DIAL PLATE
	38	1	M-0-76427	TIMER SUPPORT BRKT
	37	1	M-1-99683	COVER - FOR P.B.S. & TIMER
	36	1	M-0-97713	#12 GA.7"LG.(WHITE)WIRETYPE*M.T.W"
	35	1	M-0-97711	#16 GA.7"LG.(RED) WIRE TYPE*M.T.W"
	34	1	M-0-97712	#16 GA.4"LG.(RED) WIRE TYPE*M.T.W"
	33	1	M-0-70251	#10 SPLIT LOCKWASHER
	32	1	W-1-13665	1/2"-11/2" LG. CLOSE NIPPLE
	31	2	W-1-8360	1/2" LOCK NUT
	30	1	M-0-76513	0.50 K.V.A TRANSFORMER
	29	4	W-1-12122	R H M S 6-32 X 3/4 LG
	28	1	M-1-70409	SWITCH MOUNTING PLATE
	27	2	P-1-17227	TWO SCREW STR. CONNECTOR
	26	SC 1	M-1-97309	SUPPLY,3 WIRE 300-VOLT
	25	MC 1	M-1-97310	MOTIR CABLE,3 WIRE 300-VOLT
	24	SW 2	W-0-70152	SWITCH FOR GEAR SHIFT
SELECT ONE	23	M2 1	M-0-97298	2HP. MOTOR,115/230-V 1HP.60HZ
	22	M1 1	M-1-15126	2HP. MOTOR,208-220/440-V 3HP.60HZ
	21	MC 1	M-1-97303	MOTOR CABLE 4 WIRE 600-VOLT
	20	1	W-0-15871	CABLE CLAMP
	19	1	M-0-70253	#10-32 HEX NUT - FOR GND STUO.
	18	EB 1	M-0-97307	HANDY ELECTRICAL BDX WITH COVER
SELECT ONE	17	1	M-0-97579	22 AMP. CONTACTOR WITH 120-V COIL
	16	1	M-0-97289	22 AMP. CONTACTOR WITH 240-V COIL
	15	1	M-0-76619	35 AMP. CONTACTOR WITH 240-V COIL
	14	SC 1	M-1-97304	SUPPLY CABLE - 4 WIRE - 600 VOLT
SELECT ONE	13	DL1 1	W-0-71605	THERMAL RELAY RANGE:10 TO 13 A
	12	DL1 1	W-0-71605	THERMAL RELAY RANGE:18 TO 25 A
	11	DL1 1	W-0-71603	THERMAL RELAY RANGE:7.0 TO 10 A
	10	DL1 1	W-0-71600	THERMAL RELAY-RANGE:2.5 TO 3.9 A
	9	1	M-2-97704	CONTROL CIRCUIT CABLE ASSY.
	8	1	M-2-97278	NAME PLATE - FOR P.B.S.
	7	1	M-1-70193	BRACKET - CONTROLLER
	6	TR 1	M-0-76426	15 MIN TIMER W BRACKET & SCREWS
	5	GS 2	W-0-70152	BOWL GUARD SWITCH
	4	1	M-0-97276	CONTACT BLOCK - N/O
	3	PB2 1	M-0-97275	*START* PUSHBUTTON OPERATOR
	2	1	M-0-97277	CONTACT BLOCK - N/C
	1	PB1 1	M-0-97274	*STOP* PUSHBUTTON OPERATOR
ITEM	SYM.	QTY	PART NO	DESCRIPTION

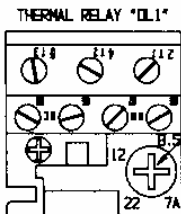


FIGURE 5

NOTE: SET (AMP. SET INDEX) TO MOTOR  
C1 AND CORRECT TO MOTOR TABLE

MOTOR TABLE										
ITEM	MOTOR	HP	VOLTAGE	PHASE	F.L. AMPS	CYCLE	MOTOR LEAD CONNECTION			
							SUPPLY LINE LEADS			TIE-TOGETHER
							L1	L2	L3	
22	M1	2	208-220	3	7.0	60	T1,T7	T2,T8	T3,T9	T4,T5,T6
22	M1	2	440-480	3	3.5	60	T1	T2	T3	(T4,T7)(T5,T8) (T6,T9)
23	M2	2	115	1	23.0	60	T1,T3,T8	T2,T4,T5	-----	-----
23	M2	2	208-240	1	11.5	60	T1	T4,T5	-----	T2,T3,T8

Blakeslee Authorized Parts & service Distributors and Preferred Service Agents are the focal point for service and are responsible for all warranty/repair work and for maintaining a complete stock of replacement parts.

They have factory-trained servicemen and are kept informed by the factory on the latest servicing procedures.

To receive service and/or parts, call the Blakeslee Distributor nearest you. If you happen to be in an area not covered by a distributor, phone the Blakeslee Service Department in Chicago at 708-656-0660 for the name and location of one of over 300 strategically-located Blakeslee Authorized Service Agencies, which is nearest you.

**ALABAMA**

Jones McLeod Appliance Co.  
1616 Seventh Ave. North  
Birmingham, AL 35203  
205-251-0159

**ARIZONA**

Byassee Equipment  
1939 E. Washington  
Phoenix, AZ 85034  
602-252-0402

**ARKANSAS**

Bromley Parts & Service  
10th & Ringo Street  
Little Rock, AR 72202  
501-374-0281

**CALIFORNIA**

Acme Pacific Repairs, Inc.  
1347 Fulton Place  
Fremont, CA 94539  
510-252-2070

Barker's Food Machinery Ser.  
5367 Second Street  
Irwindale, CA 91706  
626-960-9390

Chapman Appliance Service  
1784 San Diego Ave.  
San Diego, CA 92126  
619-298-7106

Sterling Service  
644 W. Hawthorn Street  
Irwindale, CA  
818-243-1234

**COLORADO**

Metro Appliance Service  
1640 S. Broadway  
Denver, CO 80210  
303-778-1126

**CONNECTICUT**

A-Tech Service, Inc.  
161 Sanrico Drive  
Manchester, CT 06040  
860-649-6627

**DISTRICT OF COLUMBIA**

Electric Motor Repair  
700 East 25<sup>th</sup> Street  
Baltimore, MD 21218  
410-467-8080

**FLORIDA**

Commercial Appliance Service  
8416 Laurel Fair Circle  
Tampa, FL 33610  
813-663-0313

Dade Restaurant Repair  
2001 W. 27<sup>th</sup> Street  
Hialeah, FL 33010  
305-887-0783

GCS  
3373 Northwest 168<sup>th</sup> Street  
Miami, FL 33056  
305-623-7001

**FLORIDA (Cont.)**

Nass Service Co. Inc.  
1108 S. Woods Ave.  
Orlando, FL 32805  
407-425-2681

**GEORGIA**

TWC  
5080 Highlands Pkwy S. A150  
Smyrna, GA 20082  
770-438-9797

**HAWAII**

Commercial Appliance  
Parts & Service Co.  
1623 Democratic St.  
Honolulu, HI 96819  
808-841-4545

**IDAHO**

Boise Appliance  
1503 Main Street  
Boise, ID 83702  
208-343-0102

**ILLINOIS**

Eichenauer Food Equipment  
130 S. Oakland Ave.  
Decatur, IL 62522  
217-429-4229

General Parts Inc  
248 James Street  
Bensenville, IL 60106  
630-595-3300

Rescor  
5344 East Ave.  
Countryside, IL 60525  
708-352-3155

**INDIANA**

GCS  
5310 East 25<sup>th</sup> Street  
Indianapolis, IN 46218  
317-545-9655

**IOWA**

Goodwin-Tucker  
2900 Delaware Ave  
Des Moines, IA 50137  
515-262-9308

**KANSAS**

General Parts, Inc.  
1101 E. 13<sup>th</sup> Street  
Kansas City, MO 64101  
816-421-5400

**KENTUCKY**

GCS  
4204 S. Brook Street  
Louisville, KY 40214  
502-367-1788

GCS  
533 A Codell Drive  
Lexington, KY  
859-269-7484

**LOUISIANA**

Chandler's Parts & Service  
11656 Darryl Drive  
Baton Rouge, LA 70815  
225-272-6620

**MARYLAND**

Electric Motor Repair CO.  
700 East 25<sup>th</sup> Street  
Baltimore, MD 21218  
410-467-8080

**MASSACHUSETTS**

Ace Service Co. Inc.  
95 Hampton Ave.  
Needham (Boston), MA 02194  
617-449-4220

**MICHIGAN**

E & G Appliance Service Co.  
1435 Lawndale Ave.  
Detroit, MI 48209  
313-842-2252

Midwest Food Equipment Serv.  
3055 Dixie  
Grandville, MI 49418  
616-261-2000

**MINNESOTA**

GCS  
2854 Louisiana Ave. North  
Minneapolis, MN 55427  
763-546-4221

**MISSISSIPPI**

Camp Service & Parts Inc.  
328 B Oakdale Street  
Jackson MS 39201  
601-353-9700

**MISSOURI**

Kaemmerlen Parts & Service  
2728 Locust Street  
St. Louis, MO 63105  
314-535-2222

**NEBRASKA**

Goodwin-Tucker Group  
7535 D Street  
Omaha, NE 68124  
402-397-2880

**NEVADA**

Burney's Commercial Service  
4480 Aldebaran Ave.  
Las Vegas, NV 89103  
702-736-0006

**NEW MEXICO**

R & B Service  
4412 Townner N.E.  
Albuquerque, NM 87110  
505-889-4090

**NEW YORK**

Acme American Repairs Inc.  
99 Scott Ave.  
Brooklyn, NY 112237  
718-456-6544

Duffys Rest. Equip. Service  
3138 Oneida Street  
Sauquoit (Utica), NY 13456  
315/737-9401

**NORTH CAROLINA**

Authorized Appliance Service  
1020 Tuckaseegee Road  
Charlotte, NC 28208  
704/377-4501

**OHIO**

Akron Restaurant Equipment  
1169 W. Waterloo Road  
Akron, OH 44314  
330/753-6635

Commercial Parts & Service  
6940 Plainfield Road  
Cincinnati, OH 45236  
513-984-1900

Electrical Appliance Repair  
5805 Valley Belt Road  
Cleveland, OH 44131  
216-459-8700

**OKLAHOMA**

Krueger Electric Service Inc.  
100 N.E. 24<sup>th</sup> Street  
Oklahoma City, OK 73105  
405-528-8883

**OREGON**

Ron's Service Inc.  
16364 S.W. 72<sup>nd</sup> Ave.  
Portland, OR 97224  
503-624-0890

**PENNSYLVANIA**

American Kitchen Mach. Corp.  
204 Quarry Street  
Philadelphia, PA 19106  
215-627-7760

GCS  
210 Vista Park Dr.  
Pittsburg, PA 15205  
412-787-1970

K & D Parts  
1833-41 N. Cameron Street  
Harrisburg, PA 17103  
717-236-9039

**SOUTH CAROLINA**

Whaley Foodservice Repairs  
2544D Morningside Dr.  
West Columbia, SC 29169  
803-926-5252

**TENNESSEE**

A-Tech Inc  
424 Sixth Avenue South  
Nashville, TN 37203  
615-255-2002

FESCO  
1209 S. Watkins  
Chattanooga, TN 37404  
423-624-3381

GCS  
3717 Cherry Road  
Memphis, TN 38118  
901-366-4587

**TEXAS**

Commercial Kitchen Repair  
1377 N. Bravos  
San Antonio, TX 78207  
210-735-2811

Kenco Service  
26 Lyerly - Suite 1  
Houston, TX 77022  
713-691-2935

Stove Parts Supply Co.  
2120 Solana  
Fort Worth, TX 76117  
817-831-0381

**UTAH**

LaMonicas Restaurant  
Equipment Service  
6182 South Stratler  
Murray, UT 84107  
801-263-3221

**VERMONT**

Authorized Appliance  
74<sup>th</sup> River Street  
Rutland, VT 05701  
802-775-5588

**VIRGINIA**

Daubers Inc.  
7645 Dynatech Court  
Springfield, VA 22153  
703-866-3600

**WASHINGTON**

Walsh Equipment Repair  
1519 128<sup>th</sup> Place N.E.  
Bellevue, WA 98005  
425-462-1645

**WEST VIRGINIA**

Authorized Factory Service  
Edens Fork Exit I 77  
Charleston, WV 53186  
304-344-8225

**WISCONSIN**

General Parts Inc.  
W223 N. 735 Saratoga Dr.  
Waukesha, WI 53186  
262-650-6666

## ALBERTA

Great West Comm. Kit. Rep.  
5664 Burleigh Cresc. S.E.  
Calgary, AB T2H 1Z8  
Tel: 403-276-7832

L.D.I. Technical Services  
4 - 3600 21<sup>st</sup> St. N.E.  
Calgary, AB T2E 6V6  
Tel: 403-299-9591

North Star Repair  
11518 119<sup>th</sup> Street  
Edmonton, AB T5G 2X7  
Tel: 780-453-6213

Robertshaw Refrigeration  
P.O. Box 840  
Cold Lake, AB T9M 1P2  
Tel: 780-594-3488

Re-Nu Mechanical Ltd.  
1710 Bay F - 31<sup>st</sup> St. N.  
Lethbridge, AB T1H 5H1  
Tel: 403-327-7368

Medicine Hat Refrigeration  
666 17<sup>th</sup> Street S.W.  
Medicine Hat, AB T1A 4X7

Satellite Mechanical Ltd.  
#1 - 5571 45<sup>th</sup> Street  
Red Deer, AB T4N 1L2  
Tel: 403-343-6122

## BRITISH COLUMBIA

Key Food Equip. Services  
180 - 3700 North Fraser  
Burnaby, BC V5J 5H4  
Tel: 604-433-4484

Marsh & Sons Ventures  
10411 - 95<sup>th</sup> Avenue  
Fort St. John, BC V1J 5Z4  
Tel: 250-787-9733

J.D. Appliance Repairs  
1965 Moss Crt.  
Kelowna, BC V1Y 9L3  
Tel: 250-860-5057

Jemco Food Equip. Service  
7431 Industrial Road  
Lantzville, BC V0R 2H0  
Tel: 250-390-3244

Sheridan Appliances  
764 Chaparral Place  
Kamloops, BC V2C 5W4  
Tel: 250-314-1722

Mark's Rest. Services  
515 Dupplin Road, #3  
Victoria, BC V8Z 1C2  
Tel: 250-475-6275

Key Food Services  
2740 Bridge St., #105  
Victoria, BC V8T 5C5  
Tel: 250-920-4888

Triumph Food Equip. Service  
4671 Slocan Street  
Vancouver, BC V5R 1Z8  
Tel: 604-454-9326

## MANITOBA

Grand Valley Mechanical  
360 Park Avenue E.,  
Brandon, MB R7A 6N2  
Tel: 204-728-3898

Commercial Kitchen Equip.  
731 Wall Street  
Winnipeg, MB R3G 2T6  
Tel: 204-586-8273

Res Tech Service Ltd.  
593 Sherburne Street  
Winnipeg, MB R3G 2K8  
Tel: 204-228-5399

## NEW BRUNSWICK

D & L Electric  
83 Sister Green Road  
Campbellton, NB E3N 3Y5  
Tel: 506-753-5076

Electrical & Refrigeration Serv.  
88 Beaverbrook Street  
Moncton, NB E1C 8H7  
Tel: 506-857-2232

EMR  
122 Driscoll Avenue  
Moncton, NB E1E 3R8  
Tel: 506-855-4228

I Line Electric Ltd.  
280 Dalton Avenue  
Miramichi, NB E1V 3N9  
Tel: 506-622-2214

Fundy Gas & Electric  
45 Glen Road  
Saint John, NB E2H 2C9

## NEWFOUNDLAND

Bob's Electric  
14 Cooks Avenue  
Cornerbrook, NF A2H 1P1  
Tel: 709-634-7588

Domestic Service Centre  
27 McCurdy Drive, P.O. Box 83  
Gander, NF A1V 1W5  
Tel: 709-256-7738

Harold Snow & Son Ltd.  
451 Kenmount Road  
St-John's, NF A1B 3P9  
Tel: 709-754-0330

## NOVA SCOTIA

Jerome Cameron  
R.R. #5, Salt Springs  
Antigonish, NS B2G 2L3  
Tel: 902-863-4528

Harry Rhyno Refrigeration  
233 North Street  
Bridgewater, Lun. Co. NS  
B4A 2V7  
Tel: 902-543-4737

Walker's Electric  
2608 Windsor Street  
Halifax, NS B3K 5C8  
Tel: 902-454-0291

## NOVA SCOTIA Continued

Buddens Appliance Service  
164 Nichols Avenue  
Kentville, NS B4N 2H6  
Tel: 902-678-7895

J.R. Mahoney Ltd.  
1810 Kings Road  
Sydney, NS B1L 1C5  
Tel: 902-564-8775

Syd Tech Appliances  
Box 1907  
Sydney, NS B1P 6W4  
Tel: 902-561-0156

Fundy Appliance Service  
Truro, NS B2N 5B3  
Tel: 902-897-0479

## ONTARIO

OFS Restaurant Appl. Serv.  
16 Lennox Dr., R.R. #2  
Barrie, ON L4M 4S4  
Tel: 705-728-5289

ChemMark  
52 Highway 17, P.O. Box 371  
Chalk River, ON K0J 1J0  
Tel: 613-584-2988

Kitchenworks Rest. Equip. Sup  
R.R. #5, 823974 Massie Rd.  
Chatsworth, ON N0H 1G0  
Tel: 519-794-3633

G.R. Garrity  
39 Regal Road  
Guelph, ON N1K 1B6  
Tel: 519-836-1090

Barbers Rest. Eq. & Repairs  
927 Barton Street E.  
Hamilton, ON L8L 3C4  
Tel: 905-527-2525

J.I.K.S. Ind. Kitchen Serv.  
42 Groff Place, #4  
Kitchener, ON N2E 2L6  
Tel: 519-748-5361

R.G. Henderson & Son Ltd.  
660A Justus Drive  
Kingston, ON K7M 4H4  
Tel: 613-384-1718

A-1 Plumbing & Heating  
P.O. Box 414  
Ilderton, ON N0M 2A0  
Tel: 519-455-6559

Action Rest. & Serv. Equip.  
151 Bentley Street, #9  
Markham, ON L3R 3L1  
Tel: 905-475-1499

Stell Mechanical  
25 Iron Street  
Etobicoke, ON M9W 5E3  
Tel: 905-569-8270

Repco Restaurant Equip.  
9208 Lundy's Lane  
Niagara Falls, ON L2E 6S4  
Tel: 905-358-9071

## ONTARIO Continued

Blanchfield Comm. Kit. Serv.  
770 Industrial Ave., Unit 13  
Ottawa, ON K1G 4H3  
Tel: 613-737-6632

McNabb Appliances  
370 Burnham Street  
Peterborough, ON K9H 1T6  
Tel: 705-743-5350

Erlmar Plumbing Ltd.  
795 Batory Avenue  
Pickering, ON L1W 2W5  
Tel: 905-420-5252

Sure-Fix Food Equip. Serv.  
52 Vine Street S.  
St. Catharines, ON L2R 3X8  
Tel: 905-685-0480

W.J. Barnes & Son  
116 Talford Street  
Sarnia, ON N7T 7J2  
Tel: 519-332-1770

Sault Rapid Repair  
1496 Wellington St. E.  
Sault Ste. Marie, ON P6A 2R1  
Tel: 705-759-3311

Tisdale Plumbing & Heating  
40 Golden Avenue  
South Porcupine, ON P0N 1H0  
Tel: 705-235-4045

Sudbury Rapid Service  
23 Main Street  
Chelmsford, ON P0M 1L0  
Tel: 705-671-6477

Jemm Service  
1211 Ford Street  
Thunder Bay, ON P3A 4R8  
Tel: 807-623-7851

R.G. Henderson & Son Ltd.  
100 Thorncliff Park Dr.  
Toronto, ON M4H 1G9  
Tel: 416-423-4357

## P.E.I.

Waites Enterprises  
626 South Drive  
Summerside, PEI C1N 3Z7  
Tel: 902-436-7509

## QUEBEC

Choquette CKS  
8487 19<sup>th</sup> Avenue  
Montreal, QC H1Z 4J2  
Tel: 514-723-5000

L. Chasse Inc.  
448 Richelieu  
Pointe au Pic, QC G5M 1C9  
Tel: 418-723-9100

Majella Vaillancourt  
82 St. Cyrille  
Riviere de Loup, QC G5R 2G8  
Tel: 418-862-2503

## QUEBEC

Electro Ref. Service Ent.  
161 Pere Divet  
Sept-Iles, QC G4R 3P8  
Tel: 418-962-9186

Kitchen Equipment Services  
893 King Street W.  
Sherbrooke, QC J1H 1R9  
Tel: 819-821-2153

Choquette CKS  
900 Pierre Bertrand, #220  
Ville Vanier, QC G1M 3K2  
Tel: 418-681-3944

## SASKATCHEWAN

Comfort Mechanical  
1355 11<sup>th</sup> Avenue  
Regina, SK S4P 0G8  
Tel: 306-352-0544

Northcote Sales & Serv. Co.  
1327 Hamilton Street  
Regina, SK S4R 2B6  
Tel: 306-525-1979

Evan's Restaurant Serv.  
410 Lauriston Street  
Saskatoon, SK S7K 0R5  
Tel: 306-653-2772

## YUKON

Oscar's Electric  
310 Alexander St.  
Whitehorse, YK Y1A 2L6  
Tel: 867-667-2330

Yukon Appliance Sales & Serv.  
9041 Quartz Road  
White Horse, YK Y1A 4Z5  
Tel: 867-668-4844



Date of Installation \_\_\_\_\_

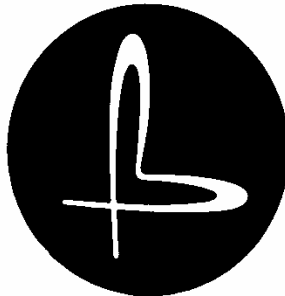
Serial  
No. \_\_\_\_\_

Model  
No. \_\_\_\_\_

## **Limited Warranty**

Your new Blakeslee mixer is warranted for one year from date of installation shown above against defective materials and workmanship. If any defects are found within the warranty period; parts, and labor involved with their replacement will be covered free of charge. Service must be performed by a Blakeslee authorized service agency. All labor to be performed during regular working hours. Overtime premium will be charged to the customer. All warranty parts are shipped by surface transportation. If other means of transportation is requested the customer is required to pay the premium. This warranty does not apply to damages resulting from errors in installation on the part of other contractors, nor does it apply to machines which have been subject to accident, misuse, or abuse. It is understood that Blakeslee's warranty obligation with respect to machines located outside of the United States or located in the state of Alaska is limited to the furnishing of replacement parts only. In the state of Hawaii, repair labor is provided free of charge; travel time and expenses paid by the customer. On the island of Oahu, repair labor, travel time and expenses are provided free of charge. This is the entire and only warranty of Blakeslee. We neither assume nor authorize anyone else to assume for us any other obligation or liability in connection with Blakeslee Machines.

Note: In no case can this warranty exceed eighteen (18) months from the date of shipment from our Plant at Chicago, Illinois.



**BLAKESLEE**