



20-QUART CAPACITY—19 LITERS

MIXER

MODEL

B-20* & B-20-D

BLAKESLEE

Enamel or Deluxe
Polished Finish



Model
B-20-CA

SPEEDS **BEATER SPEED** **AUX. DRIVE SPEED**

- | | | |
|-----------|---------|---------|
| 1. LOW | 102 RPM | 57 RPM |
| 2. MEDIUM | 180 RPM | 101 RPM |
| 3. HIGH | 354 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 bench 20-qt. 19 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

1/2 H.P. 0.375 kw ball bearing, grease packed, ventilated motor mounted in dripproof enclosure. Motor wired to flush mounted timer or optional switch.

MIXING BOWL

20-qt. 19 liters capacity bowl is raised and lowered by means of convenient hand lever on side of Mixer. Bowl automatically locks in up and down positions. Adjustment for proper clearance between bowl and beater is provided through 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

20-qt. stainless steel bowl 20-qt. "B" batter beater, 20-qt. stainless steel "W" wire whip and automatic timer. 6 foot 1.8m cord and approved plug.

BENCH MODELS

Blakeslee 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 better food preparation with highest sanitary standards and easy cleaning. A big plus for your kitchen!

VEGETABLE SLICER ATTACHMENT

Slices and shreds, grates and cuts—the Blakeslee-Built slicer attachment does 'em all with equal ease and efficiency. Attachment quickly inserted into Auxiliary Drive. Six different cutting plates. Plastic bag attaches to unit to catch discharged food and reduce food handling to a minimum.



APPROXIMATE SHIPPING WEIGHTS

Domestic carton	200 lbs. (91 kg)
Export crated	235 lbs. (107 kg)
Export boxed	270 lbs. (122 kg)
Export cube	20 ft. (0.57m ³)
Length 29" (74 cm), Width 29" (74 cm), Height 41" (104 cm)	

AMPERAGE

120 V. 10	9.8 Amps
230 V. 10	4.9 Amps
230 V. 30	2 Amps

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

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.

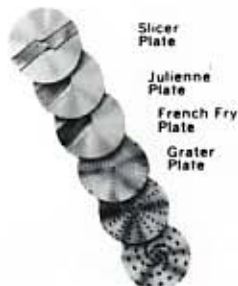
"PK" PASTRY KNIFE for cutting flour and shortening together (in pie doughs, patty shells, etc.) Available for use with 12 and 20 qt.

"B" BATTER BEATER 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.



Slicer Plate
Julienne Plate
French Fry Plate
Grater Plate

Shredder plates available in 4 sizes:

- 3/32" 2mm - fine
- 1/8" 5mm - medium
- 3/16" 8mm - coarse
- 1/4" 13mm - extra coarse



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.



COLANDER AND SIEVE WITH PUREE BEATER for creamed soups and sauces. Sieves available with 1/8" or 1/32", 3 & 1 mm perforations.



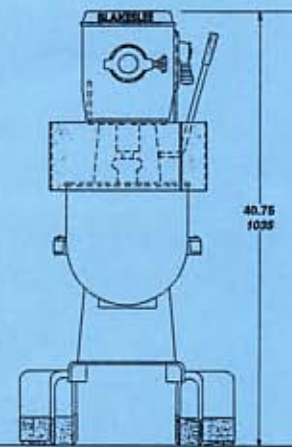
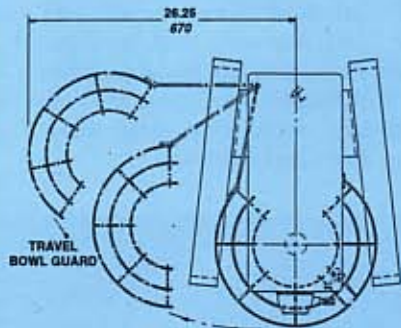
9- VEGETABLE SLICER WITH HOPPER FRONT. Standard slicer equipped with hopper front and adjustable slicer plate. All other attachments are extra equipment. Front is hinged for easy cleaning and quick changing of plates.



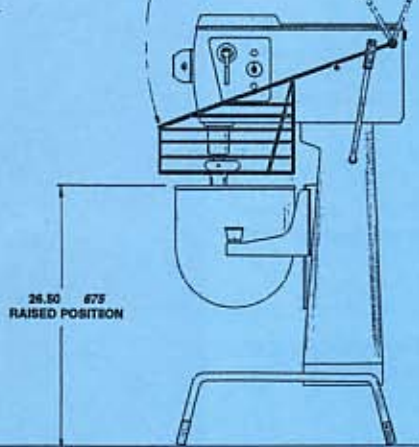
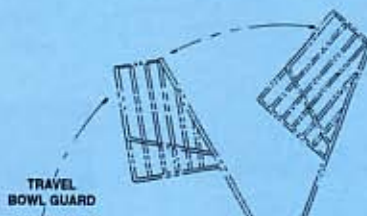
BOWL EXTENSION RING, SPLASH COVER.

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

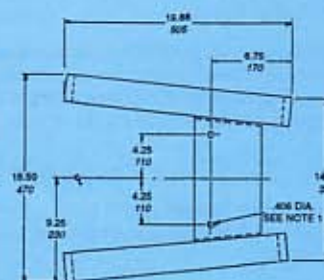
6-foot 1.8 m cord and plug furnished as part of standard equipment on 110-volt models. If a permanent connection is preferred, a tapped outlet is furnished for 1/2" 13 mm conduit. Minimum wire size recommended...No. 14 A.W.G.



SHOWN WITH TYPE "A" BOWL GUARD



SHOWN WITH TYPE "B" BOWL GUARD



NOTE
1. HOLES USED FOR SHIPPING AND MOUNTING UNIT TO FLOOR.

Dimensions are shown in both inches and millimeters.

Specification subject to change without notice.



BLAKESLEE
1844 South Laramie Avenue
Chicago, IL 60650
Phone: (708) 656-0660
FAX: (708) 656-0017

BLAKESLEE
66 Crockford Boulevard
Scarborough, Ontario, Canada M1R 3C3
Phone: (416) 751-2625
FAX: (416) 751-8539

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