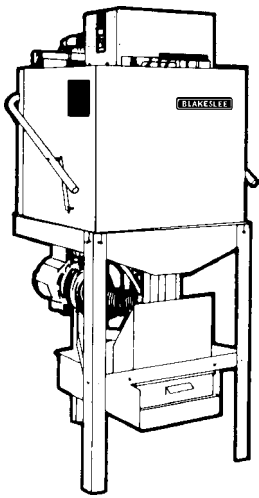
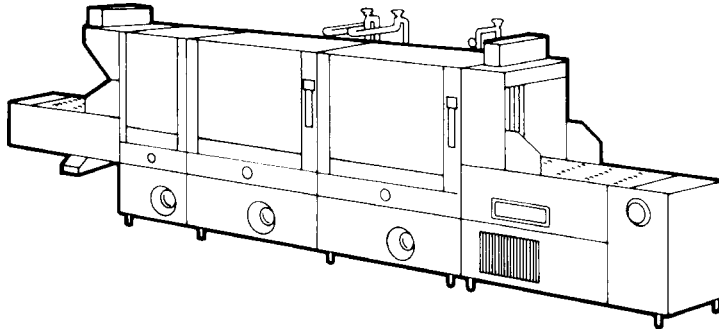




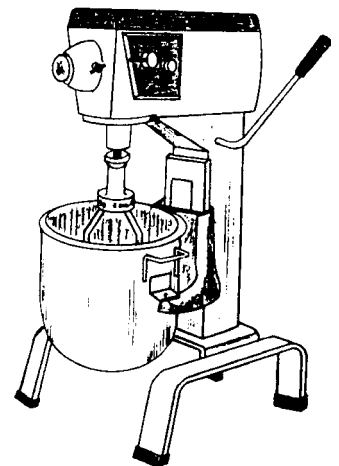
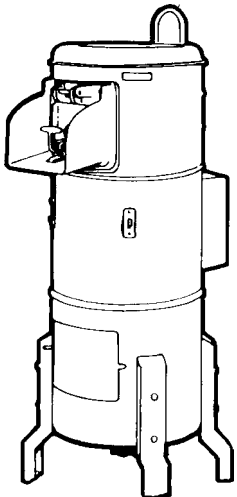
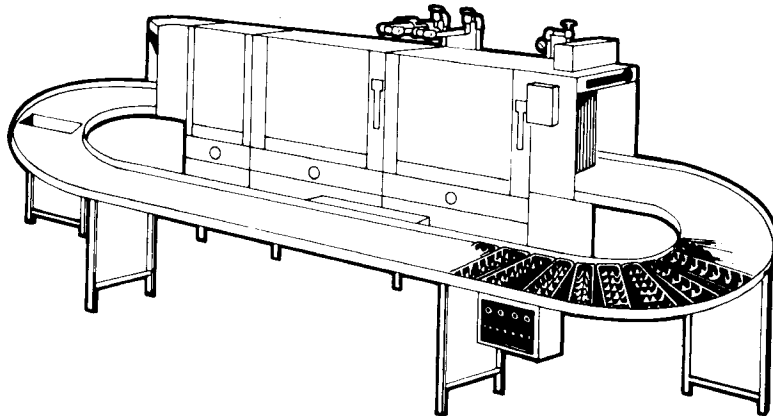
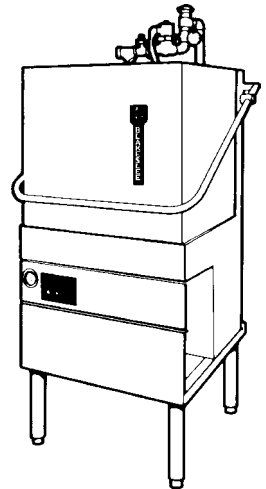
# BLAKESLEE

A DIVISION OF THE LEGACY COMPANIES



## 2016 PRICE GUIDE

Effective Date January 1, 2015



**Blakeslee Inc**  
1228 Capitol Dr.  
Addison, IL 60101  
Ph: 630.532.5021 Fax: 630.532.5020

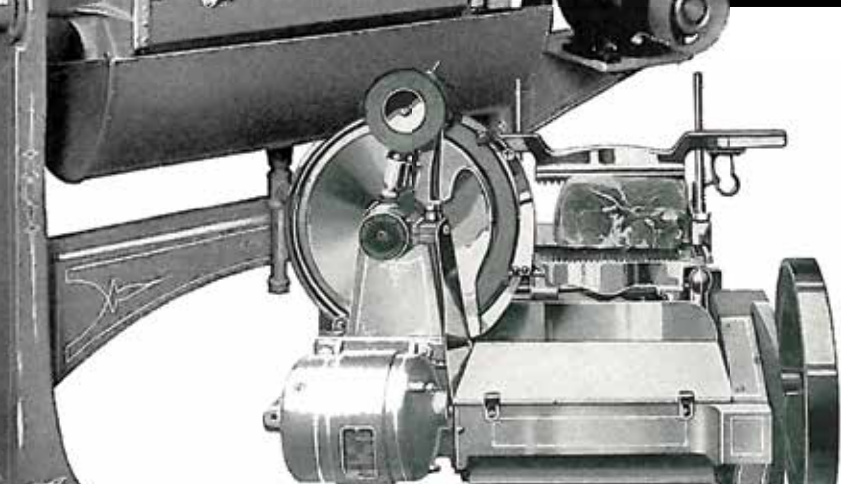
[blakeslee@blakesleeinc.com](mailto:blakeslee@blakesleeinc.com)  
[www.blakesleeinc.com](http://www.blakesleeinc.com)



# BLAKESLEE

A Division Of The Legacy Companies

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.



# Better by design . . . proudly made in U.S.A.!

There are approximately 350 Blakeslee Dishwasher models available, but only the basic models with less than four tanks are shown. For larger dishwashers or for dishwashers with a variety of options, as well as circular type dishwasher models, information will be supplied on request.

Dishwasher type designations:

- “UC” - Undercounter dishwasher
- “D” - Door type, stationary rack-type dishwasher
- “R” - Rack conveyor-type, straight model
- “RA” - Rack conveyor-type, circular model (Rack-A-Round)
- “F” - Flight conveyor-type, straight model (Standard Width)
- “FA” - Flight conveyor-type, circular model (Flight-A-Round)
- “XF” - Flight conveyor-type, straight model (Extra Wide)
- “LT” - Low temp - Chemical sanitizing
- “LC” - Low water consumption (multi-tank Rack conveyor-type and Flight conveyor-type)

Models are assembled in any combination by using one or more of five basic tanks-(Std. or Extra Wide). P=24 in. long; C=32 in. long (for rack conveyor-type only); E=36 in. long; L=40 in. long; M=50 in. long.

Dishwashers may be selected with one of the following sanitizing systems:

**Conventional sanitizing type**, 180°F minimum final rinse temperature, standard size booster heater required.

**Medium temperature type**, 150-160°F final rinse temperature, small booster and also chlorine dispenser required.

**Low temperature type**, minimum 120°F final rinse temperature, chlorine dispenser required. No booster required unless basic hot water supply temperature is under 120°F.

All heating systems are controlled with adjustable electric thermostat and protected with automatic liquid level control system. Steam coils used for the tank heat are stainless steel.

## IMPORTANT INFORMATION

When ordering, please give the following information:

### DISHWASHERS

Model Number  
Type of tank heat  
Voltage, cycle and phase  
Director of operation  
Optional equipment desired

### KITCHEN MACHINES

Model Number  
Voltage, cycle and phase  
Optional equipment desired

- All prices are f.o.b. factory unless otherwise stated.
- All prices and specifications subject to change without notice.
- All orders are subject to approval and acceptance by the factory.
- Prices do not include federal, state, municipal or other taxes.
- Return of merchandise must be authorized and will be subject to a restocking charge.

## WARRANTY

Blakeslee standard warranty is one year from date of installation, not to exceed eighteen months from shipment date. This includes labor and parts expenses. Full warranty on chemical dispensing equipment is three months; additional nine months parts only.



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## UNDERCOUNTER DISHWASHER

### Chemical Sanitizing:

**UC-21-C** with Chlorine Dispenser and 1.5 k.w. Tank Heat  
with TOP and SIDE Panels . . . . . **\$5,093.00**

If pumped drain is desired, please add. . . . . **\$300.00**

If stainless steel back panel is desired, please add . . . . . **\$250.00**

Any model without panels deduct . . . . . **\$100.00 (list)**

Available in 50/60 Hz



## Large Opening Undercounter Dishwasher

### MODEL UC-20

**Largest Door Opening in the industry at 18-5/16**  
**1.2-kW POWER**

- Cycle flexibility
- Energy Savings and Lower water consumption
- Digital Display and Notice for Cleaning
- Improved wash and rinse arms

**UC-20 . . . . . \$3,850.00**



## GLASSWASHER







### MODEL G-2000-F

- 3 K.W. electric heating element.
- Non-abrasive conveyor.
- Three separate pumps for detergent, sanitizer, and rinse aid.
- G-2000F only available in 220v/60hz/1ph.

**G-2000-F . . . . . \$6,983.00**

## DISHWASHERS

## DOOR-TYPE

<b>Better . . . By design</b>						
	<b>MODEL</b>	<b>D-8</b>	<b>D-8B</b> (with 12kw booster)	<b>D-8TB*</b> (with 12kw booster)	<b>D-9**</b>	<b>DD-8</b> (Double D-8)
<b>BASE PRICE (ELECTRIC HEAT)</b>	<b>\$8,532.00</b>	<b>\$10,312.00</b>	<b>\$11,712.00</b>	<b>\$5,679.00</b>	<b>\$14,992.00</b>	<b>\$18,552.00</b>
<b>STEAM INJECTOR</b>	<b>50.00</b>	<b>50.00</b>	<b>50.00</b>		<b>100.00</b>	<b>100.00</b>
<b>STEAM COIL (S.S.)</b>	<b>450.00</b>	<b>450.00</b>	<b>450.00</b>		<b>900.00</b>	<b>900.00</b>
<b>GAS HEAT</b>	<b>250.00</b>	<b>250.00</b>	<b>250.00</b>		<b>500.00</b>	<b>500.00</b>
<b>OPTIONAL</b>						
<b>**CHEMICAL SANITIZER (LOW TEMP)</b>	<b>700.00</b>			<b>STD</b>	<b>1,400.00</b>	
<b>COMMON DRAIN CONNECTION</b>					<b>250.00</b>	<b>250.00</b>
<b>CORNER FILLER PANEL</b>	<b>260.00</b>	<b>260.00</b>	<b>260.00</b>		<b>260.00</b>	<b>260.00</b>
<b>EXTRA RACKS (EACH)</b>	<b>75.00</b>	<b>75.00</b>	<b>75.00</b>	<b>75.00</b>	<b>75.00</b>	<b>75.00</b>
<b>PRESSURE GAUGE</b>	<b>160.00</b>	<b>STD</b>	<b>STD</b>	<b>160.00</b>	<b>320.00</b>	<b>STD</b>
<b>STEAM PRESSURE REDUCING VALVE</b>	<b>550.00</b>	<b>550.00</b>	<b>550.00</b>	<b>550.00</b>	<b>550.00</b>	<b>550.00</b>
<b>WATER PRESSURE REDUCING VALVE</b>	<b>300.00</b>	<b>STD</b>	<b>STD</b>	<b>160.00</b>	<b>600.00</b>	<b>STD</b>
<i>SHIPPING WEIGHT (APPROX. POUNDS)</i>	<i>550</i>	<i>570</i>	<i>580</i>	<i>300</i>	<i>1100</i>	<i>1100</i>

\*Model D-8TB 10" Taller than Standard D-8

\*\*Model D-9 is a Low-Temp Dishwasher

\*\*\*Model DD-8B includes two 12kw boosters

<b>*ELECTRIC BOOSTERS – DOOR TYPE DISHWASHERS</b>		
<b>D/W TYPE</b>	<b>40° Rise</b>	<b>70° Rise</b>
<b>Per Tank</b>	<b>12 k.w.</b>	<b>15 k.w.</b>

<b>Standard Features</b>	
<p>DOORTYPE DISHWASHER</p> <p>Available in 50/60 Hz</p>	<p>All stainless steel pump (D-8, D-8T &amp; Double D-8)</p> <p>Automatic Fill</p> <p>Auto Liquid Level Control</p> <p>Door safety switch</p> <p>Stainless steel frame</p> <p>Stainless steel legs and feet</p> <p>Stainless steel front panels</p> <p>120-volt control circuit</p> <p>Thermal overload protection for each motor</p> <p>Racks (D-8, D-8T &amp; Double D-8)</p>


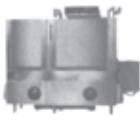
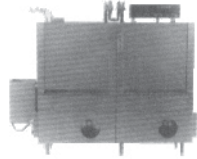




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## DISHWASHERS

## RACK CONVEYOR-TYPE

<h1>Better . . . By design</h1>	SINGLE TANK		SINGLE TANK WITH PRE-WASH		TWO TANK RACK CONVEYOR-TYPE					
										
<b>MODEL</b>	R-L-40	R-M-50	R-PL-64	R-PM-74	R-CC-64	R-EE-72	R-LE-76	R-LL-80	R-ML-90	R-MM-100
BASE PRICE (ELECTRIC HEAT)	\$15,894.00	\$16,894.00	\$21,894.00	\$22,894.00	\$26,385.00	\$27,185.00	\$27,585.00	\$27,985.00	\$28,985.00	\$29,985.00
STEAM INJECTOR	200.00	200.00	200.00	200.00	400.00	400.00	400.00	400.00	400.00	400.00
STEAM COIL (S.S.)	900.00	900.00	900.00	900.00	1,800.00	1,800.00	1,800.00	1,800.00	1,800.00	1,800.00
GAS HEAT	650.00	650.00	650.00	650.00	1,300.00	1,300.00	1,300.00	1,300.00	1,300.00	1,300.00
OPTIONAL										
CHEMICAL SANITIZER (LOW TEMP)	900.00	900.00	900.00	900.00	900.00	900.00	900.00	900.00	900.00	900.00
COMMON DRAIN CONNECTION			300.00	300.00	300.00	300.00	300.00	300.00	300.00	300.00
*COMMON ELECTRICAL (ELEC. HEAT)	250.00	250.00	300.00	300.00	300.00	300.00	300.00	300.00	300.00	300.00
COMMON STEAM CONNECTION					200.00	200.00	200.00	200.00	200.00	200.00
ENERGY SAVING CONTROLS	400.00	400.00	400.00	400.00	400.00	400.00	400.00	400.00	400.00	400.00
EXTRA RACKS (EACH)	75.00	75.00	75.00	75.00	75.00	75.00	75.00	75.00	75.00	75.00
PRESSURE GAUGE	160.00	160.00	160.00	160.00	160.00	160.00	160.00	160.00	160.00	160.00
STEAM PRESSURE REDUCING VALVE	550.00	550.00	550.00	550.00	550.00	550.00	550.00	550.00	550.00	550.00
TANK EXTENSION (2" OR 4")	200.00	200.00	200.00	200.00	200.00	200.00	200.00	200.00	200.00	200.00
VENT HOODS (EACH)	550.00	550.00	550.00	550.00	550.00	550.00	550.00	550.00	550.00	550.00
WATER PRESSURE REDUCING VALVE	300.00	300.00	300.00	300.00	300.00	300.00	300.00	300.00	300.00	300.00
SIDE LOADER	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00
UNLOADER	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00
ECONO-BLOWER WITH HEAT (60 HZ)	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00
ECONO-BLOWER W/OUT HEAT (60HZ)	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00
SHIPPING WEIGHT (APPROX. POUNDS)	760	800	1050	1090	1050	1090	1370	1380	1420	1480

<b>Standard Features</b>	
<p>RACK CONVEYOR-TYPE DISHWASHER</p> <p>Available in 50/60 Hz</p>	<p>Integrated Recirculating System Design</p> <p>Automatic fill</p> <p>Door safety switch</p> <p>Stainless steel wash pump</p> <p>Stainless steel frame, legs and feet</p> <p>Stainless steel front panels</p> <p>Final rinse economizer</p> <p>120-volt control circuit</p> <p>Thermal overload protection for each motor</p> <p>Common electric connection for gas and steam-heated models</p> <p>Protective heat chamber</p> <p>Racks</p>

<b>*ELECTRIC BOOSTERS – DOOR TYPE DISHWASHERS</b>		
<b>D/W TYPE</b>	<b>40° Rise</b>	<b>70° Rise</b>
Single Tank	36 k.w.	54 k.w.
Multi Tank	36 k.w.	54 k.w.

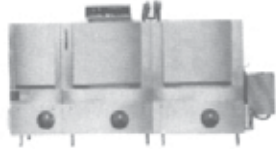

\*Under 440V and without overload protection.

**\*NOTE:** For information and pricing on "LC" - low water consumption - Rack conveyor-type dishwashers, consult factory.



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## DISHWASHERS

<b>Better . . . By design</b>	<b>TWO TANK WITH PRE-WASH</b>				<b>THREE TANK</b>		
							
<b>MODEL</b>	R-PCC-88	R-PEE-96	R-PLL-104	R-PMM-124	R-EEE-108	R-LLL-120	R-MMM-150
BASE PRICE (ELECTRIC HEAT)	\$32,385.00	\$33,185.00	\$33,985.00	\$35,985.00	\$38,376.00	\$39,576.00	\$42,576.00
STEAM INJECTOR	400.00	400.00	400.00	400.00	400.00	400.00	400.00
STEAM COIL (S.S.)	1,800.00	1,800.00	1,800.00	1,800.00	1,800.00	1,800.00	1,800.00
GAS HEAT	1,300.00	1,300.00	1,300.00	1,300.00	1,300.00	1,300.00	1,300.00
<b>OPTIONAL</b>							
CHEMICAL SANITIZER (LOW TEMP)	900.00	900.00	900.00	900.00	900.00	900.00	900.00
COMMON DRAIN CONNECTION	450.00	450.00	450.00	450.00	450.00	450.00	450.00
*COMMON ELECTRICAL (ELEC. HEAT)	450.00	450.00	450.00	450.00	450.00	450.00	450.00
COMMON STEAM CONNECTION	200.00	200.00	200.00	200.00	200.00	200.00	200.00
COMMON WATER CONNECTION	300.00	300.00	300.00	300.00	300.00	300.00	300.00
ENERGY SAVING CONTROLS	400.00	400.00	400.00	400.00	400.00	400.00	400.00
EXTRA RACKS (EACH)	75.00	75.00	75.00	75.00	75.00	75.00	75.00
TANK EXTENSION (2" OR 4")	200.00	200.00	200.00	200.00	200.00	200.00	200.00
PRESSURE GAUGE	160.00	160.00	160.00	160.00	160.00	160.00	160.00
STEAM PRESSURE REDUCING VALVE	550.00	550.00	550.00	550.00	550.00	550.00	550.00
VENT HOODS (EACH)	550.00	550.00	550.00	550.00	550.00	550.00	550.00
WATER PRESSURE REDUCING VALVE	300.00	300.00	300.00	300.00	300.00	300.00	300.00
ECONO-BLOWER WITH HEAT (60 HZ)	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00	6,675.00
ECONO-BLOWER WITHOUT HEAT (60 HZ)	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00	5,675.00
UNLOADER	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00	5,700.00
SIDE LOADER	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00	4,300.00
SHIPPING WEIGHT (APPROX. POUNDS)	1380	1420	1660	2060	1745	2008	2120

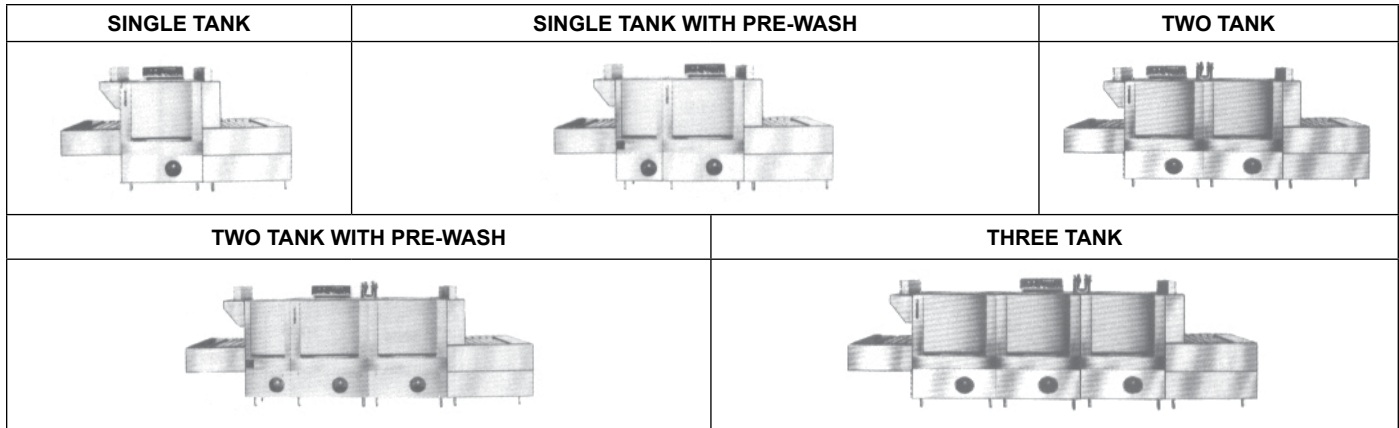
\*Under 440V and without overload protection.

<b>Standard Features</b>	Integrated Recirculating System Design Automatic fill Door safety switch Stainless steel wash pump Stainless steel frame, legs and feet Stainless steel front panels Final rinse economizer 120-volt control circuit Thermal overload protection for each motor Common electric connection for gas and steam-heated models Protective heat chamber Racks
RACK CONVEYOR-TYPE DISHWASHER  Available in 50/60 Hz	



A Division Of The Legacy Companies

### FLIGHT CONVEYOR-TYPE



“F” FLIGHT-TYPE - STANDARD WIDTH (20” BELT) \*  
 “XF” FLIGHT-TYPE - EXTRA WIDE (30” BELT) \*  
 TANK HEAT: ELECTRIC, GAS, STEAM INJECTOR, OR STEAM COIL

BLOWERS/DRYERS - FLIGHT TYPE DISHWASHERS		
Econo-Blower (w/heat)	60 Hz	\$6,675.00
Econo-Blower (w/o heat)	60 Hz	\$5,675.00
712-Blower (w/heat)	60 Hz	\$12,485.00
712-Blower (w/o heat)	60 Hz	\$11,285.00

#### STANDARD FEATURES:

- INTREGATED RECIRCULATING SYSTEM DESIGN
- STAINLESS STEEL FRAME, LEGS, AND ADJUSTABLE FEET
- STAINLESS STEEL FRONT AND END PANELS
- FINAL RINSE ECONOMIZER
- VENT HOODS FOR EXHAUSTING STEAM
- DOOR SAFETY SWITCHES
- AUTOMATIC TANK FILL
- TOP MOUNTED STAINLESS STEEL CONTROL CABINET
- 115 VOLT CONTROL CIRCUIT
- STAINLESS STEEL PUMP IMPELLER GUARDS
- 2'6" OR 4' LOAD END - OPTIONAL LONGER LENGTHS AVAILABLE
- 4' OR 6' UNLOAD END - OPTIONAL LONGER LENGTHS AVAILABLE

FLIGHT - TYPE DISHWASHERS AVAILABLE WITH VARIOUS SIZE TANKS IN ANY NUMBER FROM SINGLE TANK UP.

“LC” FLIGHT TYPE DISHWASHERS - Low water consumption.

FOR LISTING OF NUMEROUS OPTIONS AND PRICING - CONTACT FACTORY OR LOCAL SALES REPRESENTATIVE.

### AUTOMATIC TRAY UNLOADER\*

Blakeslee flight type machines are available with mechanism which automatically unloads trays and stacks them in self-leveling tray carts.

**\*NOTE:** Consult factory for information and pricing.



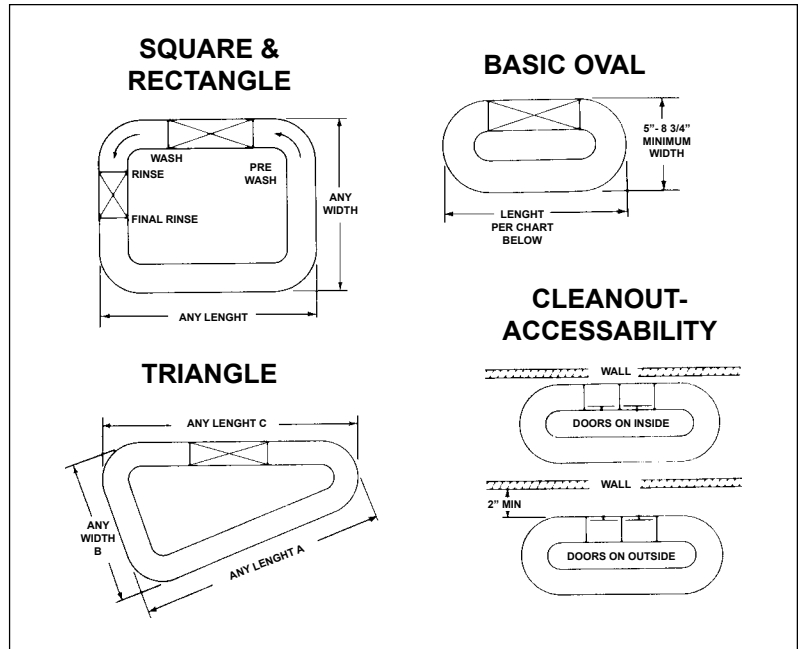
## FLIGHT-A - ROUND/RACK-A-ROUND DISHWASHERS

Blakeslee "Flight-A-Round ("FA") Dishwasher is a deluxe circular Flight-type Dishwasher. All of the labor-saving and smooth operation features that are built into Flight-type dishwashers are also included in the "Flight-A-Round" models.

Less expensive Blakeslee "Rack-A-Round ("RA") Dishwasher dish racks are automatically conveyed around the soiled and clean dish tables and through the dishwashing machine. The dishwasher can be any one of Blakeslee 1, 2 or 3 tank rack conveyor models.

### TYPICAL EXAMPLES

Blakeslee Dishwasher Model No.	Overall Length of Machine	Min. Table Width	Min. Length of Flight-A-Round System
FA-L or RA-L	3'4"	5'8 $\frac{1}{4}$ "	9'0 $\frac{3}{4}$ "
FA-PL or RA-PL	5'4"	5'8 $\frac{1}{4}$ "	11'0 $\frac{1}{4}$ "
FA-EE or RA-EE	6'2"	5'8 $\frac{1}{4}$ "	11'8 $\frac{1}{4}$ "
FA-LL or RA-LL	6'8"	5'8 $\frac{1}{4}$ "	12'4 $\frac{3}{4}$ "
FA-PEE or RA-PEE	8'0"	5'8 $\frac{1}{4}$ "	13'8 $\frac{1}{4}$ "
FA-PLL or RA-PLL	8'8"	5'8 $\frac{1}{4}$ "	14'4 $\frac{1}{4}$ "
FA-LLL or RA-LLL	10'0"	5'8 $\frac{1}{4}$ "	15'8 $\frac{1}{4}$ "
FA-MMM or RA-MMM	12'6"	5'8 $\frac{1}{4}$ "	18'2 $\frac{1}{4}$ "



### \*ELECTRIC BOOSTERS – FLIGHT TYPE DISHWASHERS

D/W TYPE	40° Rise	70° Rise
Single Tank	36 k.w.	54 k.w.
Multi Tank	45 k.w.	54 k.w.
XF-Multi Tank	45 k.w.	54 k.w.

## ELECTRIC AND STEAM BOOSTERS FOR ALL MODELS

Electric Boosters	Used with Dishwasher Model	Booster	Interwired Interplumbed
12 k.w. Machine mounted	D-8		\$1,780.00
15 k.w. Machine mounted	D-8		\$1,880.00
15 k.w. Free standing	D-8	\$1,940.00	\$2,000.00
36, 45 or 54 k.w. Machine mounted	All Models		\$5,700.00
36, 45 or 54 k.w. Free standing	All Models	\$4,380.00	\$5,700.00
<b>Steam Boosters</b>			
S2 Machine mounted	F, XF, FA, RA		\$3,975.00
S2 Free standing	All Models	\$2,975.00	\$3,975.00
Double S2 Machine mounted	F, XF, FA, RA		\$8,050.00
Double S2 Free standing	All Models	\$6,050.00	\$8,050.00



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## POT AND UTENSIL WASHERS

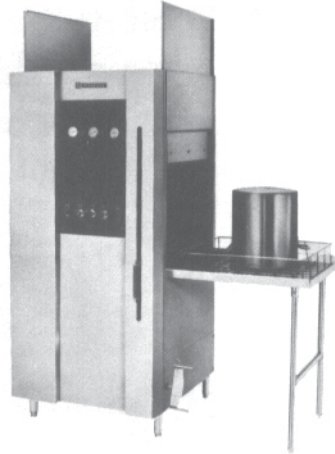


### FL-121

Front Load  
Single Rack

Shpg. Wt. 900 Lbs.  
7.5 H.P.  
208/240-60-3  
440/480-60-3  
Racks not included

**\$20,383.00**

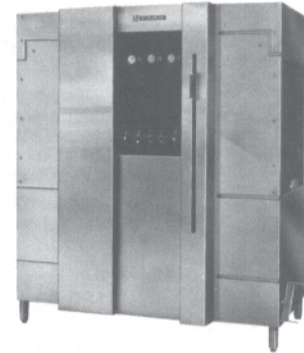


### PT-151

Pass Thru  
Single Rack

Shpg. Wt. 1150 Lbs.  
7.5 H.P.  
208/240-60-3  
440/480-60-3  
Racks not included

**\$24,720.00**



### PT-301

Pass Thru  
Double Rack

Shpg. Wt. 1650 Lbs.  
10 H.P.  
208/240-60-3  
440/480-60-3  
Racks not included

**\$37,320.00**

\*Available in 50/60 Hz

## POT AND UTENSIL WASHER EQUIPMENT

### FL-121

1/3 H.P. Vent Fan..... **\$1200.00**  
Hold-Down Grid..... **\$500.00**

### PT-151 AND PT-301

Steam Injector Tank Heater..... **\$680.00**  
Steam Coil (Stainless Steel)..... **\$1,370.00**  
3/4 H.P. Vent Fan..... **\$1,790.00**  
Hold-Down Grid .....(PT-151)..... **\$500.00**  
Hold-Down Grid .....(PT-301)..... **\$950.00**

### ELECTRIC BOOSTERS – FLIGHT TYPE DISHWASHERS

MODEL	40° Rise	70° Rise
FL-121	24 k.w	Not Available
PT-151	24 k.w	Not Available
PT-301	36 k.w	Not Available

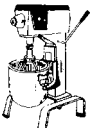
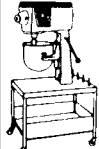
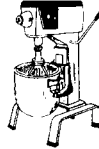

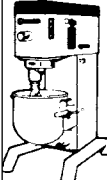
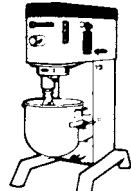
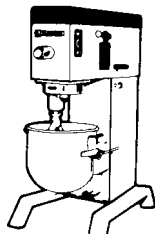
### RACKS FOR FL-121, PT-151 AND PT-301

Bake Sheet Rack (holds ten)..... **\$625.00**  
General Utility Rack..... **\$425.00**  
Basket (Utensil) Rack..... **\$440.00**  
Reversible Cake Pan Rack..... **\$625.00**  
Custom Racks..... **Consult Factory**

## FOOD MIXING MACHINES

Mixers available in either standard or deluxe stainless steel finishes.

Stainless steel bowls and bowls guards are standard on all mixers.

20 QT		30 QT		40 QT	60 QT				80 QT			
												
<b>BENCH</b>	<b>POR-TABLE</b>	<b>FLOOR</b>	<b>FLOOR</b>	<b>FLOOR</b>	<b>FLOOR</b>				<b>FLOOR</b>			
<b>B-20-CA</b> \$4,884.00	<b>U-20-CA</b> \$6,276.00	<b>F-20-CA</b> \$5,276.00	<b>F-30-CA</b> \$7,392.00	<b>DD-40*</b> \$9,533.00	<b>DD-60*</b> \$13,875.00	<b>DD-60V</b> \$13,875.00	<b>DD-60-PM*</b> \$13,875.00	<b>DD-60-XT-300*</b> \$14,875.00	<b>DD-80*</b> \$14,966.00	<b>DD-80V*</b> \$14,966.00	<b>DD-80-PM*</b> \$14,966.00	<b>DD-80-XT500*</b> \$16,966.00
<b>B-20-SS</b> \$6,384.00	<b>U-20-SS</b> \$7,976.00	<b>F-20-SS</b> \$6,976.00	<b>F-30-SS</b> \$9,292.00	<b>DD-40-SS*</b> \$12,333.00	<b>DD-60-SS*</b> \$16,875.00	<b>DD-60V-SS*</b> \$16,875.00		<b>DD-60-XTSS-300*</b> \$17,875.00	<b>DD-80-SS*</b> \$18,266.00	<b>DD-80V-SS*</b> \$18,266.00		<b>DD-80-XTSS-500*</b> \$20,266.00
S/S BOWL "B" BEATER "W" WHIP	S/S BOWL "B" BEATER "W" WHIP	S/S BOWL "B" BEATER "W" WHIP	S/S BOWL "B" BEATER "W" WHIP	S/S BOWL "B" BEATER "W" WHIP "H" HOOK	S/S BOWL "B" BEATER "W" WHIP "SH" HOOK	S/S BOWL "B" BEATER "W" WHIP "SH" HOOK	S/S BOWL "SH" HOOK	S/S BOWL "B" BEATER "W" WHIP "SH" HOOK	S/S BOWL "B" BEATER "W" WHIP "SH" HOOK	S/S BOWL "B" BEATER "W" WHIP "SH" HOOK	S/S BOWL "SH" HOOK	S/S BOWL "B" BEATER "W" WHIP "SH" HOOK
1/2 H.P. 110/120-60-1 208/240-60-1 208/240-60-3	1/2 H.P. 110/120-60-1 208/240-60-1	1/2 H.P. 110/120-60-1 208/240-60-1 208/240-60-3	3/4 H.P. 110/120-60-1 208/240-60-1 208/240-60-3	1-1/2 H.P. 208/240-60-1 208/240-60-3 440/480-60-3	2 H.P. 208/240-60-1 208/240-60-3 440/480-60-3	3 H.P. 208/240-60-1 208/240-60-3 440/480-60-3	3 H.P. 208/240-60-3 440/480-60-3	3 H.P. 208/240-60-3 440/480-60-3	2 H.P. 208/240-60-1 208/240-60-3 440/480-60-3	3 H.P. 208/240-60-1 208/240-60-3 440/480-60-3	3 H.P. 208/240-60-3 440/480-60-3	5 H.P. 208/240-60-3 440/480-60-3
185 LBS.	350 LBS.	210 LBS.	275 LBS.	1000 LBS.	1100 LBS.	1100 LBS.	1100 LBS.	1100 LBS.	1100 LBS.	1100 LBS.	1100 LBS.	1150 LBS.

\*Available in 50/60 Hz

**NOTE:** 6 foot 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" conduit. Minimum wire size recommended.....No. 14 A. W. G.

\*440/480-60-3 on 40, 60 and 80 qt. models \$500.00 additional.

Options: DD-60 and DD-80

Power bowl lift..... **\$2200.00**  
 Tall column 15-1/2"  
 higher than standard..... **\$3100.00**  
 (includes power bowl lift)  
 Mixing Light..... **\$550.00**

## ATTACHMENTS (FOR MIXERS AND FOOD CUTTERS)

### 9" VEGETABLE SLICERS

9" Vegetable Slicer Complete with Adjustable Slicer Plate and Hopper Front.....Part No. 20581.....**\$1,346.00**

Grater Plate.....Part No. 15071..... **\$99.00**  
 Shredder Plates 3/32".....Part No. 15088..... **\$99.00**  
 3/16".....Part No. 15021..... **\$99.00**  
 5/16".....Part No. 15019..... **\$99.00**  
 1/2".....Part No. 15072..... **\$99.00**

Hub and Shaft Assembly (only one required for all sizes of shredder and grater plates).  
 Part No. 20599..... **\$329.00**

### 9" CHEESE SHREDDER ATTACHMENT

9" Cheese Shredder Complete with Hub & Shaft, 5/16" Shredder Plate and Hopper Front.  
 Part No. 99731..... **\$1,096.00**

### FOOD & MEAT CHOPPER ATTACHMENT

Meat Chopper, Double Tinned, with Knife & 1/8" Plate  
 Part No. 20447..... **\$529.00**  
 Extra Knives for Meat Chopper  
 Part No. 1901..... **\$50.00**

Extra Plates for Meat Chopper  
 1/8" Part No. 1902..... **\$50.00**  
 3/16" Part No. 1903..... **\$50.00**  
 1/4" Part No. 1904..... **\$50.00**  
 3/8" Part No. 1905..... **\$50.00**  
 1/2" Part No. 1906..... **\$50.00**



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## BOWLS, BEATER, WHIPS & ATTACHMENTS

**IMPORTANT :** These prices apply for accessories ordered with new machines. For existing machines contact parts distributor or factory.

Item	Bowl Capacity	Bowl S.S.	Bowl Adapter	"B" Batter Beater	"B" Batter Beater S.S.	"W" Wire Whip S.S. Wires	"H" Dough Hook	"SH" Spiral Dough Hook	"SD" Sweet Dough Beater	"PK" Pastry Knife	"PK" Pastry Knife S.S.	"M"4 Wing Whip S.S.	Bowl Truck Painted	Bowl Extension Ring S.S.	Splash Cover S.S.	
B-20 U-20 F-20	12qt.	1716 <b>\$495.00</b>	Not required	1377 <b>\$185.00</b>		3455 <b>\$359.00</b>	1517 <b>\$180.00</b>	N/A	N/A	1543 <b>\$295.00</b>		N/A	Bowl Trucks are not interchangeable	1734 <b>\$295.00</b>	1737 <b>\$345.00</b>	
	20qt.	1717 <b>\$495.00</b>		1367 <b>\$175.50</b>	72556 <b>\$625.50</b>	3456 <b>\$359.00</b>	1385 <b>\$202.50</b>	N/A	1394 <b>\$315.00</b>	1538 <b>\$298.50</b>	73396 <b>\$346.50</b>	1542 <b>\$395.00</b>		1735 <b>\$365.00</b>	1738 <b>\$345.00</b>	
F-30	20qt.	3315 <b>\$550.00</b>	Not required	1378 <b>\$175.50</b>	72585 <b>\$625.50</b>	3458 <b>\$359.00</b>	1513 <b>\$202.50</b>	N/A	1512 <b>\$315.00</b>	1544 <b>\$355.00</b>		1573 <b>\$430.00</b>			1735 <b>\$365.00</b>	1738 <b>\$345.00</b>
	30qt.	3310 <b>\$795.00</b>		1973 <b>\$202.50</b>	72557 <b>\$643.50</b>	3459 <b>\$359.00</b>	1987 <b>\$270.00</b>	N/A	1979 <b>\$345.00</b>	1976 <b>\$348.50</b>	73844 <b>\$282.50</b>	1978 <b>\$435.00</b>		7125 <b>\$465.00</b>	1736 <b>\$365.00</b>	14618 <b>\$382.50</b>
DD-40	20qt.	75873 <b>\$650.00</b>		75874 <b>\$185.00</b>		75875 <b>\$340.50</b>	75876 <b>\$290.10</b>	N/A	75877 <b>\$471.00</b>		75878 <b>\$466.50</b>	75859 <b>\$948.00</b>		75881 <b>\$367.50</b>	75882 <b>\$367.50</b>	
	30qt.	98513 <b>\$697.50</b>		98521 <b>\$200.00</b>	72558 <b>\$1,125.00</b>	98501 <b>\$355.50</b>	98517 <b>\$305.10</b>	N/A	98520 <b>\$486.00</b>		99481 <b>\$481.50</b>	98500 <b>\$963.00</b>	77156 <b>\$465.00</b>	99493 <b>\$382.50</b>	99491 <b>\$382.50</b>	
	40qt.	98508 <b>\$1,045.00</b>		98515 <b>\$250.00</b>	75880 <b>\$1,125.00</b>	98506 <b>\$400.50</b>	98522 <b>\$425.00</b>		98516 <b>\$522.00</b>		99479 <b>\$675.00</b>	98505 <b>\$963.00</b>	76729 <b>\$465.00</b>	99474 <b>\$382.50</b>	99477 <b>\$382.50</b>	
DD-60	30qt.	98513 <b>\$697.50</b>	99040 <b>\$400.50</b>	98521 <b>\$200.00</b>	72558 <b>\$1,125.00</b>	98501 <b>\$355.50</b>	98517 <b>\$305.10</b>	N/A	98520 <b>\$486.00</b>		99471 <b>\$382.50</b>	98500 <b>\$963.00</b>	7125 <b>\$465.00</b>	99493 <b>\$382.50</b>	99491 <b>\$382.50</b>	
	40qt.	98508 <b>\$1,045.00</b>	99040 <b>\$400.50</b>	98515 <b>\$250.00</b>	75880 <b>\$1,125.00</b>	98506 <b>\$400.50</b>	98522 <b>\$425.00</b>		98516 <b>\$522.00</b>		99479 <b>\$675.00</b>	98505 <b>\$963.00</b>	7125 <b>\$465.00</b>	99474 <b>\$382.50</b>	99477 <b>\$382.50</b>	
	60qt.	98108 <b>\$1,050.00</b>		98268 <b>\$225.00</b>	72299 <b>\$1,165.50</b>	98271 <b>\$490.50</b>	N/A	98269 <b>\$359.10</b>	98504 <b>\$607.50</b>		99472 <b>\$805.50</b>	98502 <b>\$963.00</b>	15094 <b>\$515.00</b>	96003 <b>\$472.50</b>	99199 <b>\$382.50</b>	
DD-80	30qt.	98513 <b>\$697.50</b>	99100 <b>\$400.50</b>	98521 <b>\$200.00</b>	72558 <b>\$1,125.00</b>	98501 <b>\$355.50</b>	98517 <b>\$305.10</b>	N/A	98520 <b>\$486.00</b>		99481 <b>\$481.50</b>	98500 <b>\$963.00</b>	7125 <b>\$465.00</b>	99493 <b>\$382.50</b>	99491 <b>\$382.50</b>	
	40qt.	98508 <b>\$1,045.00</b>	99100 <b>\$400.50</b>	98515 <b>\$250.00</b>	75880 <b>\$1,125.00</b>	98506 <b>\$400.50</b>	98522 <b>\$425.00</b>		98516 <b>\$522.00</b>		99479 <b>\$675.00</b>	98505 <b>\$963.00</b>	7125 <b>\$465.00</b>	99474 <b>\$382.50</b>	99477 <b>\$382.50</b>	
	60qt.	99059 <b>\$1,250.00</b>		98268 <b>\$225.00</b>	72299 <b>\$1,165.50</b>	98271 <b>\$490.50</b>	N/A	98269 <b>\$359.10</b>	98504 <b>\$607.50</b>		99472 <b>\$805.50</b>	98502 <b>\$963.00</b>	15094 <b>\$515.00</b>	96003 <b>\$472.50</b>	99199 <b>\$382.50</b>	
	80qt.	98023 <b>\$1,350.50</b>		98019 <b>\$275.00</b>	72290 <b>\$1,165.50</b>	98021 <b>\$517.50</b>	N/A	98020 <b>\$450.00</b>	97681 <b>\$625.50</b>		99470 <b>\$841.50</b>	97674 <b>\$963.00</b>	15094 <b>\$515.00</b>	3439 <b>\$365.00</b>	99120 <b>\$382.50</b>	


### BOWL GUARD - TYPE "B" - VERTICAL LIFT

20 and 30 Qt. models.....Part No. 73830..... **\$100.00**  
 60 and 80 Qt. models.....Part No. 73835..... **\$100.00**

### BOWL SCRAPER

20 Qt. models.....Part No. 73757..... **\$475.00**  
 30 Qt. models.....Part No. 73758..... **\$550.00**  
 40 Qt. models.....Part No. 76840..... **\$645.00**  
 60 Qt. models.....Part No. 73759..... **\$700.00**  
 80 Qt. models.....Part No. 73760..... **\$805.50**

## POTATO / VEGETABLE PEELERS

 <p>OPTIONAL Portable Stand.....<b>\$465.00</b> Peel Trap Basket.....<b>\$140.00</b></p> <p><b>S-15-T</b></p> <p>Bench Type With Timer 15-20 lbs cap. 1/3 H.P. Cord and plug 115/230-60-1 Shpg. Wt. 136 Lbs.</p> <p><b>\$2,332.00</b></p>	 <p><b>XC-15-T</b></p> <p>Floor Type With Timer 15-20 lbs. cap 1/3 H.P. 115/230-60-1 Includes S.S. peel trap Shpg. Wt. 168 Lbs.</p> <p><b>\$3,972.00</b></p>	 <p><b>XC-30-T</b></p> <p>Floor Type With Timer 30-33 lbs. cap. 3/4 H.P. 115/230-60-1 208/240-60-1 Include S.S. peel trap Shpg. Wt. 186 Lbs</p> <p><b>\$5,480.00</b></p>	 <p><b>XC-60-T</b></p> <p>Floor Type With Timer 50-60 lbs. cap. 1 H.P. 115/230-60-1 208/240-60-1 Include S.S. peel trap Shpg. Wt. 194 Lbs.</p> <p><b>\$5,990.00</b></p>
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NOTE: All peelers available in 3 Phase without timer.

\*All peelers available in 50/60 Hz

## BURNISHERS

 <p>BB-914</p>	 <p>BB-2016</p>	 <p>BB-1224</p>
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SILVER BURNISHER PRICES			
Prices include burnishing balls and approx. 1 month supply of compound			
Model	Price	Shp'g Wt.	Motor Size
<b>BB-914</b>	<b>\$6,287.00</b>	185 lbs.	3/4 H.P.
<b>BB-2016</b>	<b>\$9,297.00</b>	460 lbs.	1 H.P.
<b>BB-1224</b>	<b>\$11,437.00</b>	580 lbs.	1-1/2 H.P.
<b>All burnishers furnished with 110 volt, 60 cycle, 1 phase motors, standard</b>			

### A BLAKESLEE EXCLUSIVE

Special porcelain-ceramic burnishing balls (never rust) now make it possible to restore luster and brightness to stainless-steel flatware and hollow ware as well as silver.

Additional Burnishing Balls - Sold by carton only

**8-5 # Boxes ...PART NO. 18021..... \$805.50 ...40 lbs.**  
**40# Bulk.....PART NO. 18026..... \$787.50 ...40 lbs.**

\*All models available in 220/50 HZ and 220/60 HZ

**Additional Burnishing Compound 1 case 4/1 gallon bottles .....PART NO. 18020.... \$242.10**



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## PREMIUM SLICERS



### **BPS-10 - 10" Premium Slicer**

Voltage: 120/60/1

Weight: 66 lb (30kg)

Dimensions: 19.5" W x 26" D x 19.5" H

495mm W x 660mm D x 495mm H

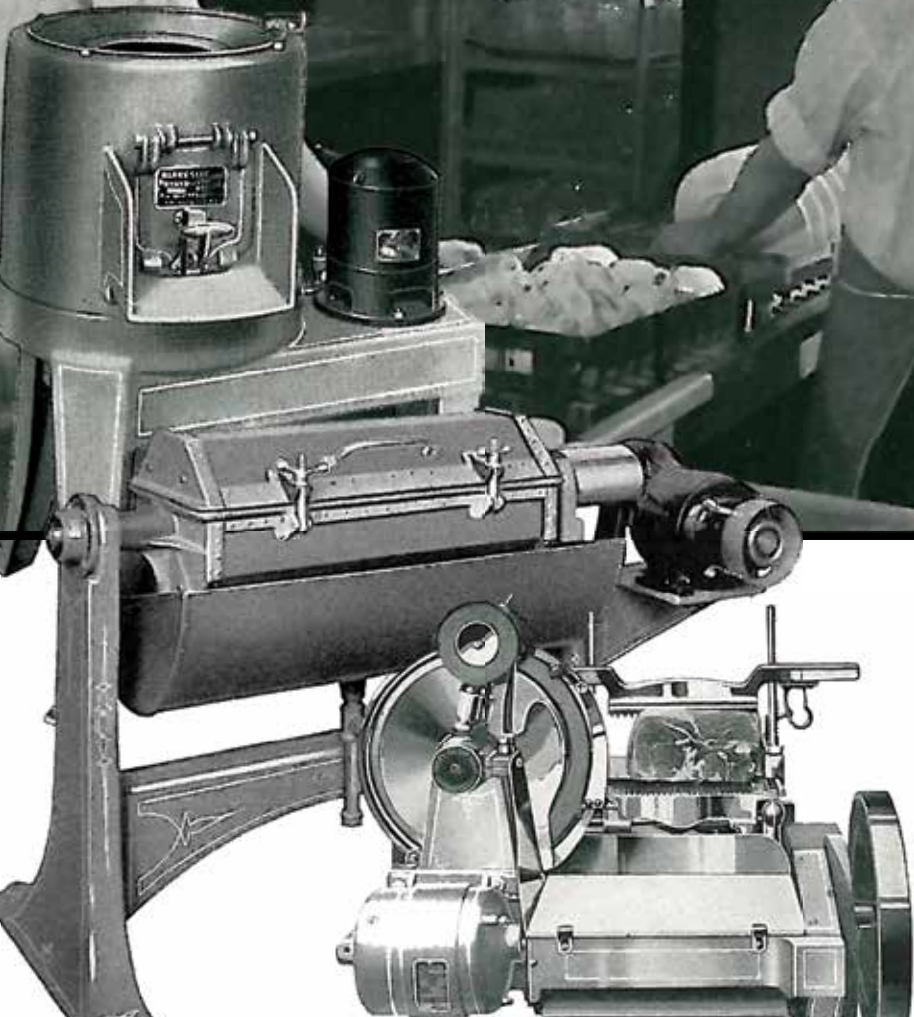
**\$1,959.00**





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COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.





# BLAKESLEE

A DIVISION OF THE LEGACY COMPANIES

**Blakeslee**

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Addison, IL 60101

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