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

**F-20-CA / F-20-SS**

**PLANETARY MIXER- 20 QUART FLOOR MODEL**

Blakeslee Mixers combine good looks with ultra efficiency. The F-20 features modern, streamlined design with superior craftsmanship and trouble-free operation. This three speed, gear-driven, 20-qt mixer with planetary mixing action insures complete mixing of all ingredients in the mixing bowl. It also features an auxiliary drive furnished for operating various optional attachments. The simple construction means less work and better food preparation with the highest of sanitary standards. A big plus for your kitchen!

- F-20-CA (Cast Aluminum)
- F-20-SS (Stainless Steel)

**FEATURES**

- Gear Transmission
- Three fixed speeds
- Adjustable Automatic 15minute timer.
  - Turns off mixer at any pre-set time up to 15 minutes.
  - Can be used, or not, as desired.
- Front mounted No. 12 Power takeoff
- Easy to use and clean

**TRANSMISSION**

- 3-selected speeds
- Automatic type gears with wide face
- Heavy duty ball bearings & clutch
- Gears and transmission protected with synthetic lubricant

**MOTOR & SWITCH**

- ½ HP (0.375kw)
- Ball bearing, grease packed, ventilated motor mounted in drip-proof enclosure
- Motor wired to flush mounted timer or optional switch

**MIXING BOWL**

- 20-qt (19L)
- Spring assisted handle on side raises and lowers bowl for convince
- Bowl automatically locks in up or down position
- Adjustment for proper clearance between bowl and beater is provided through access panel in rear column

**FINISH**

- Painted Cast Aluminum or Polished Stainless steel
- Easy to clean



**STANDARD EQUIPMENT**

- Stainless steel bowl
- "B" Batter Beater
- "W" Wire Whip
- Automatic timer
- 6ft(1.8m) cord and approved plug

**OPTIONAL EQUIPMENT**

- "H" Dough hook
- "PK" Pastry Knife
- "SD" Sweet Dough Beater
- "M" 4-Wing Whip
- Shredder Plates (4 sizes)
- Food / Meat Chopper
- 9-Vegetable Slicer w/ Hopper Front
- Bowl Extension ring
- Splash Cover

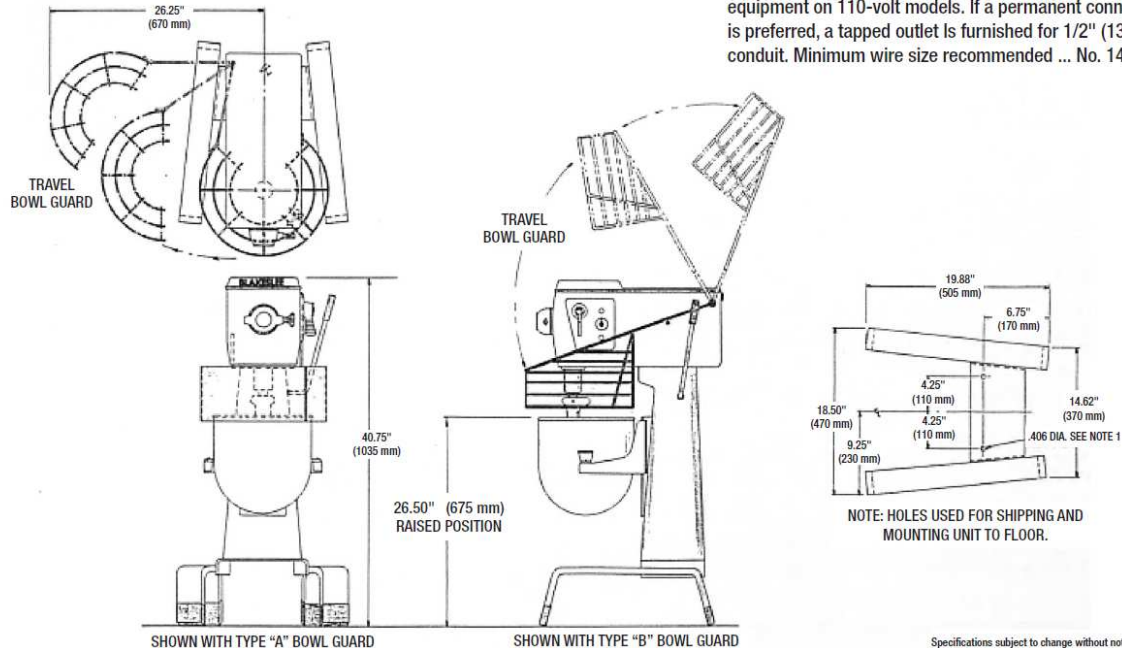
SPEED	BEATER SPEED (RPM)	AUXILIARY SPEED (RPM)
LOW	102	57
MEDIUM	180	101
HIGH	354	197

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

**PLANETARY MIXER- 20 QUART FLOOR MODEL  
CAST ALUMINUM OR STAINLESS STEEL**

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



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**ELECTRICAL / AMPERAGE**

120V. 1Ø	9.8 Amps
230V. 1Ø	4.9 Amps
230V. 3Ø	2 Amps

**APPROXIMATE SHIPPING SPECIFICATIONS**

MODEL	Domestic Carton	Export Crated	Export Boxed	Export Cubed	Weight	Dimensions
F-20-CA	225lbs / 102kg	260lbs / 118kg	300lbs / 136kg	24.4ft / 0.69m <sup>3</sup>	210lbs	29"(74cm) x 29"(74cm) x 50"(127cm)
F-20-SS	225lbs / 102kg	260lbs / 118kg	300lbs / 136kg	24.4ft / 0.69m <sup>3</sup>	210lbs	29"(74cm) x 29"(74cm) x 50"(127cm)