



Model F-30



### Safety and Convenience Features

Berkel Models B20, F30 and DD-60 planetary mixers are heavy-duty, precision crafted, versatile machines. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results. The wide-faced, hardened alloy steel helical gears deliver energy at pre-selected fixed speeds. Models are available in 20-, 30- and 60-quart sizes with a selection of optional bowls to provide additional capacity flexibility. The heavy-duty, stainless steel, wire front bowl guard opens easily for adding ingredients. The bowl guard interlock prevents the mixer from running if guard is raised or removed. The units feature moisture resistant switches and a 15-minute timer that automatically shuts off the machine in any speed after the pre-determined time has elapsed.

### Accessories

- VSPH - #12 Taper Hub Vegetable Slicer/Grater
- FCMC - #12 Taper Hub Meat Grinder
- Stainless Steel Bowl (12, 20, 30, 40, 60 Qt.)
- Bowl Adapter (DD-60)
- Batter Beater
- Wire Whip
- Spiral Dough Hook (DD-60)
- Sweet Dough Hook
- Pastry Knife
- 4 Wing Whip
- Stainless Steel Bowl Extension Ring
- Stainless Steel Splash Cover
- Bowl Scraper
- Bowl Dolly

Approved By: \_\_\_\_\_  
 Date \_\_\_\_\_

Item # \_\_\_\_\_

## Models B20/F30/DD-60 Planetary Mixers

- B20 20 Qt. Bench Type Model
- F30 30 Qt. Floor Model
- DD-60 60 Qt. Floor Model

### Standard Features

- Model B20 20-Qt. Mixer with 3-speed, 1/2 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 9.8 amp, AC, UL listed; also available in 220/50/1, 220/50/3 or 208-240/60/3, AC, UL listed
- Model F30 30-Qt. Mixer with 3-speed, 3/4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 14.0 amp, AC, UL listed; also available in 220/50/1, 220/50/3 or 208-240/60/3, AC, UL listed
- Model DD-60 60-Qt. Mixer with 4-speed, 2 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 208-240/60/3, 6.8 amp, AC, UL listed; also available in 220/50/3, 208-240/60/1 or 440-480/60/3, AC, UL listed
- Wide-faced, hardened alloy steel, helical gears fully sealed in lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation
- 3 Pre-selected, fixed speeds (B20, F30); 4 fixed speeds (DD-60)
- Manual bowl lift is lever operated (B20, F30) and hand-crank operated (DD-60); self-locking in top position
- 15-minute timer for continuous or timed operation, automatically shuts off the machine in any speed after the pre-determined time has elapsed
- #12 Taper hub for use with any #12 size attachments
- Flat Batter Beater and Wire Whip are standard; plus Spiral Dough Hook on DD-60
- Bowl Guard with interlock prevents the mixer from running if guard is raised or removed
- Highly reliable, moisture resistant, push button, stop and start switches on the DD-60
- Welded steel frame construction; finish is white epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (B20, F30)

### Options

- 220/50/1 AC, UL listed (B20, F30)
- 220/50/3 AC, UL listed (B20, F30, DD-60)
- 208-240/60/3 AC, UL listed (B20, F30)
- 208-240/60/1 AC, UL listed (DD-60)
- 440-480/60/3 AC, UL listed (DD-60)
- Mixing Light (DD-60)
- Power Bowl Lift (DD-60)



Planetary Mixers Models B20/F30/DD-60

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# Models B20/F30/DD-60 Planetary Mixers

Model No.	Bowl Capacity	Product Dimensions		
		Width A	Depth B	Height C
B20	20-Qts. (21 Liters)	19-1/2" (495 mm)	22" (560 mm)	31-3/4" (805 mm)
F30	30-Qts (32 Liters)	22" (560 mm)	22" (560 mm)	40-3/4" (1035 mm)
DD-60	60-Qts (63 Liters)	28-3/4" (730 mm)	40" (1020 mm)	58" (1475 mm)

	Motor	Electrical	Speed Range		Weight Net	Ship	Box Dimensions		
			Beater	Hub			Width	Depth	Height
B20	3-speed 1/2 HP	115/60/1	102-354	57-197	150 lbs. (68 kg.)	170 lbs. (77 kg.)	28" (711 mm)	30" (762 mm)	57" (1448 mm)
F30	3-speed 3/4 HP	115/60/1	102-354	57-197	225 lbs. (102 kg.)	250 lbs. (113 kg.)	30" (762 mm)	30" (762 mm)	62" (1575 mm)
DD-60	4-speed 2 HP	208-240/60/3	105-575	55-315	1025 lbs. (466 kg.)	1100 lbs. (500 kg.)	36" (914 mm)	54" (1372 mm)	65" (1651 mm)

## Specifications

**Design:** Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

**Motor/Electrical:** □ Model B20 20-Qt. Mixer with 3-speed, 1/2 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 9.8 amp, AC, UL listed. Also available in 220/50/1, 220/50/3 or 208-240/60/3, AC, UL listed.

□ Model F30 30-Qt. Mixer with 3-speed, 3/4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 14.0 amp, AC, UL listed. Also available in 220/50/1, 220/50/3 or 208-240/60/3, AC, UL listed.

□ Model DD-60 60-Qt. Mixer with 4-speed, 2 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 208-240/60/3, 6.8 amp, AC, UL listed. Also available in 220/50/3, 208-240/60/1 or 440-480/60/3, AC, UL listed.

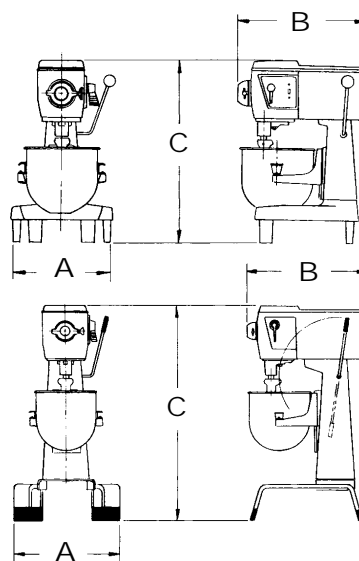
**Finish/construction:** Welded tubular steel base finish in white, epoxy powder coat enamel for easy cleaning.

**Transmission:** Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.

**Speeds:** 3 Pre-selected, fixed speeds (B20, F30); 4 fixed speeds (DD-60).

**Bowl Guard:** Bowl Guard with interlock prevents the mixer from running if guard is raised or removed.

**Power Hub:** #12 Taper hub for use with any optional #12 size attachment.



Model B20

Models F30/DD-60

**Controls:** Highly reliable, moisture resistant switches, provide for continuous operation or the 15-minute timer automatically shuts off the machine in any speed after the pre-determined time has elapsed.

**Standard Equipment:** The mixing unit with one stainless steel bowl, bowl guard, Flat Batter Beater and Wire Whip are standard, plus Spiral Dough Hook on DD-60.

**Bowl Lift:** Manual bowl lift is lever operated (B20, F30) and hand-crank operated (DD-60); self-locking in top position,

**Cord and Plug:** Attached 6-foot flexible 3-wire cord and plug for grounded receptacle (B20, F30)

**Warranty:** All parts, service and travel coverage for one year, exclusive of wear items.

As we continually strive to improve our products, specifications are necessarily subject to change without notice.

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