



BMPM012

12 Quart Planetary Mixer

Operations Manual



Questions? OEM Parts, Contact Us:

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

www.BakeMax.com

Warranty Registration

www.BakeMax.com/Warranty-Registration



Warning & Safety

PLEASE READ AND FOLLOW INSTRUCTIONS BELOW TO PREVENT INJURY OR DAMAGE TO THE PRODUCT

BakeMax® (a registered trademark of Titan Ventures International Inc or TVI) is not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. This machine is intended for commercial use only. Any modification or miss use to the machine voids any warranty and may cause harm to individuals using the machine or in the area of the machine while in operation.

- When using the machine, please ensure that you have read all of the instructions within this manual.
- Be aware of your surroundings when using this machine, ensure there are no children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all obstacles, which may interfere with machine functions.
- Keep work area clean and clear of clutter.
- Do not sit or stand on machine.
- Do not wear loose clothing or jewellery when operating machine as it may get caught in moving parts and cause injury.
- Stop using the machine and have it checked by an authorized service personal if it is not working properly.
- Disconnect from power source before performing and maintenance or cleaning on the machine.
- When the machine is not in use, please clean and store properly,
- Do not place any electrical parts or plug / cord in water or liquid.
- If the supply cord is damaged it must be replaced by an authorized service agent in order to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

Cleaning

- This unit has been coated for shipping purposes, please clean before use.
- Do not use any liquid pressurised cleaning equipment on this machine.
- Disconnect power supply before cleaning.
- Only use food grade non-abrasive cleaning agents.
- Follow any additional cleaning / maintenance listed below.

Features

The BakeMax BMPM012 - 12Qt Planetary Mixer is designed to work as a countertop unit. With its space saving design and digital speed control, it provides durability, long life and excellent mixing performance. It's safe, easy to use and capable of a broad range of food mixing applications.

Features:

- 100% gear driven
- Professional countertop style
- 0.50 HP motor offers enough power to mix stiffer doughs and larger batches
- 30 minute digital timer
- All metal and die-cast aluminum body
- Transmission is made of hardened alloy steel gears
- All shafts are mounted in ball bearings
- Manual 3 speed control (146 / 262 / 516 RPM)
- Planetary mixing action ensures perfect results
- Simple hand lift for tool change and bowl removal
- Includes dough hook, flat beater and wire whip
- Safety guard is standard for model BMPM012 and provides with automatic shut-off when guard is opened at any speed
- 1 year limited warranty

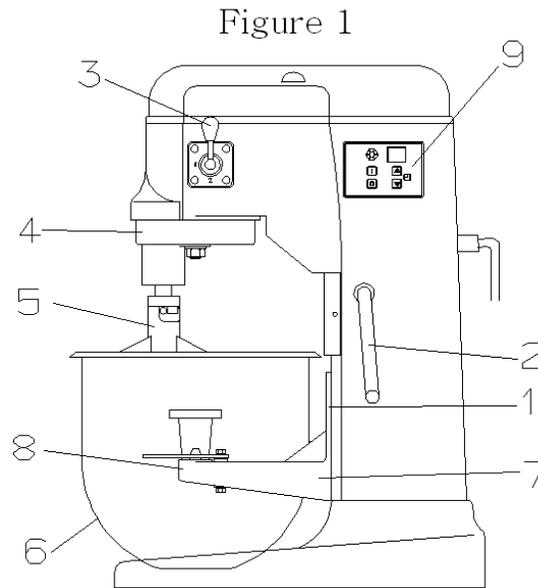
Technical Specifications:

- Exterior Dimensions (WDH): 19" x 14.5" x 25.5"
- 110v / 8 amps / 375 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 77 lb
- Packaged Dimensions (WDH): 22" x 20" x 26"
- Packaged Weight 85 lb

OPERATION

WARNING: MOVING BEATER IN BOWL. KEEP HAND, CLOTHING, AND UTENSILS OUT WHILE IN OPERATION.

All models are furnished with an ON-OFF switch (figure 1-9), which controls power to the mixer.



The GEAR SHIFT LEVER (figure 1-3) is used to change speeds. Always stop the mixer before changing speeds. To change speeds, turn the switch OFF, move the gearshift lever to the desired speed, and turn the switch back ON.

- Speed 1 (low) - This speed is for heavy mixtures such as bread dough, heavy batters, and potatoes.
- Speed 2 (medium) - This speed is for light dough, which must rise quickly, heavy batters, and some whipping operations.
- Speed 3 (high) - This speed is fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.

AGITATOR

To install an agitator (figure 1-5), the bowl (Figure 1-6) must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

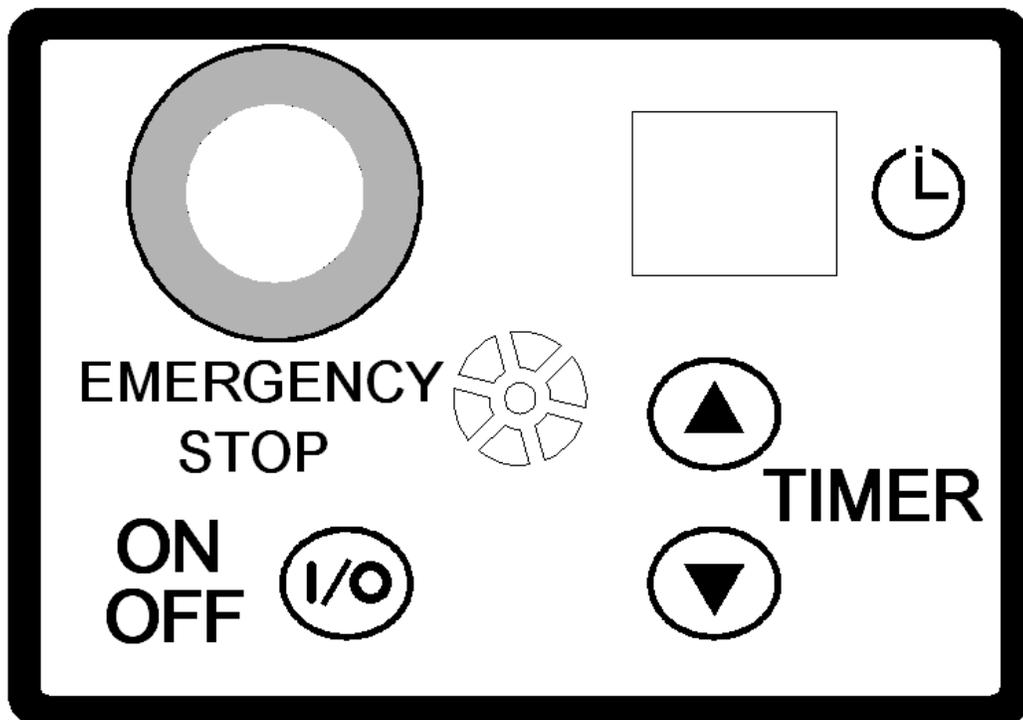
DOUGH ARM: Frequently used for heavy bread dough, and preferable to be used at low speed. The moisture content of heavy dough is critical when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.

BEATER: Commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at middle speed.

WIRE WHIP: Best for whipping cream and beating eggs and preferable to be used at high speed.

BOWL: New mixer's bowl (Figure 1-6) and agitators (beaters, whip, and dough arms) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water BEFORE being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

CONTROL PANEL (Figure 1-9)



General Maintenance

NOTE: ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.

- Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.
- The mixer should be thoroughly cleaned daily.
- Bowls and agitators should be removed from the mixer and cleaned in a sink.
- The transmission case and planetary mechanism should be inspected weekly for leaks, damage, etc. Should it become necessary to repack the ball bearings, an authorized service technician or the manufacturer should be contacted. Use of unproved grease of lubricants may lead to damage and void the unit's warranty.
- The bowl lift slidways (Figure 1-1) should be lubricated semi-annually, or more often under heavy usage. Disconnect the unit from the power supply before removing the top housing or apron. The drip cup (Figure 1-4) or safety guard should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth.

Cleaning

- The mixer should be thoroughly cleaned daily.
- Bowls and agitators should be removed from the mixer and cleaned in a sink.
- DO NOT use a hose to clean the mixer - it should be washed with a clean damp cloth.
- The drip cup (Figure 1-4) should be removed periodically and wiped clean. A large flat blade screwdriver may be used to remove the drip cup



Mixing Dough & Capacity Information

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The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.

Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8
1605 Crescent Cr Carrollton, TX, Dallas, TX 75006

Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. Of flour and 5 lbs. of water.

$$5 / 10 = 0.50 = 50\% = \text{AR}$$

PRODUCT	TOOL	BMPM007	BMPM012	BMPM020 / BMPM20A	BMPM030	BMPM040	BMPM060	BMPM080	BMPM120
Egg Whites	Whip	0.4 qts.	0.63 qts.	1 qts.	1.5 qts.	2 qts.	3.1 qts.	4.2 qts.	3.6 qts.
Mashed Potatoes	Beater	4 lbs.	10 lbs.	15 lbs.	22 lbs.	29 lbs.	40 lbs.	60 lbs.	90 lbs.
Mayonnaise (qts. Oil)	Beater	3 qts.	4 qts.	8.5 qts.	12.7 qts.	13.7 qts.	19 qts.	31.7 qts.	40 qts.
Meringue (qts. Water)	Whip	0.25 qts	0.42 qts.	0.75 qts.	1 qts.	1.5 qts.	2 qts.	3 qts.	4 qts.
Waffle/Pan cake Batter	Beater	3 qts.	4.5 qts.	7.5 qts.	12 qts.	16 qts	23 qts	32 qts.	NA
Whipped Cream	Whip	1.8 qts.	2 qts.	4 qts.	6 qts.	9 qts	12 qts	16 qts.	25 qts.
Cup Cake / Layer Cake	Beater	6 lbs.	11 lbs.	20 lbs.	30 lbs.	44 lbs.	60 lbs.	88 lbs.	120 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	4 lbs.	7.5 lbs.	13 lbs.	22 lbs.	26.5 lbs.	44 lbs.	80 lbs.	120 lbs.
Sugar Cookie	Beater	3 lbs.	10 lbs.	14 lbs.	22 lbs.	30 lbs.	40 lbs.	60 lbs.	80 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	160 lbs. of Dough Total**
Bread or Roll Dough (Heavy, 55% AR)	Hook	2 lbs.*	3.75 lbs. of Flour*	8 lbs. of Flour*	14.5 lbs. of Flour*	24.5 lbs. of Flour**	49 lbs. of Flour**	66 lbs. of Flour**	120 lbs. of Dough Total**
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	2 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	80 lbs. of Dough Total*
Medium Pizza Dough (50% AR)	Hook	2.5 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	90 lbs. of Dough Total*
Thick Pizza Dough (60% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	100 lbs. of Dough Total**
Raised Donut Dough (65% AR)	Hook	2.5 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	70 lbs. of Dough Total*
Whole Wheat Dough (70% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	120 lbs. of Dough Total**

Speeds:

- *1st Speed Only
- **1st Speed & 2nd Speed Only

Notes:

- if using high gluten or rice flour, please reduce capacity by 10%.
- if using water colder than 70°F, ice or chilled flour, please reduce capacity by 10%.
- Attachment hub should not be used while mixing.
- Mixer should be powered off when changing speeds

Capacity Conversion

- 1 Gallon of Water Weighs 8.33 lbs.
- 1 Liter of Water Weighs 1 kg or 2.2 lbs.
- 1 lb = 0.454 kg / 1 kg = 2.2 lbs.
- 1 US Liquid Quart = 0.946 Liters

This chart should be used as a guide only. Type of flour and other factors can vary and may require batch size to be adjusted.

Warranty & Service

One year parts and labor limited warranty on most items, there are select items which carry a two year warranty. Extended warranty is available on some products. Contact us for details.

For all warranty claims, proof of purchase is required.

Warranty begins 10 days after shipping from warehouse; delays in installation which would extend the warranty must be approved.

All equipment must be installed and connected by qualified professionals in accordance with the manual specification.

Any abuse of equipment or improper use of machinery will void the warranty. Including failure to follow all instructions in operations manual. Properly install, maintain equipment, follow capacity charts, or electrical information.

Accessories, attachments, or electrical components such as fuses, bulbs, elements and switches are covered under a 90 day warranty. Repairs include Parts and Labor only, excluded is the following:

1. Overtime Labor Rates
2. Expedited Freight for Parts
3. BakeMax assumes no responsibility for down time or loss of product. All defective parts must be returned to BakeMax for credit. Repairs must be pre-authorized by BakeMax prior to work commencing.
4. Travel time is not covered by BakeMax, unless pre-authorized by BakeMax.

Bench Warranty (Machines Weighing 100 lb or less)

For all warranty claims proof of purchase is required to claim warranty. One year parts and labor warranty, from date of purchase.

Once machine is approved for warranty, the machine is to be shipped prepaid to authorized service depot. Customer will ship machine prepaid to authorized service depot. If machine requires warranty work in less than 30 days of purchasing BakeMax will pay all shipping charges. (Freight damages during shipping for warranty is the responsibility of the owner of the machine.)

Once machine is received and repaired it will be returned to the user at BakeMax expense.

*****BakeMax machines sold outside of the continental North America will carry one year parts warranty only.***

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