



BMPM20A
20 Quart Planetary Mixer w/ 5
Speed Digital Control
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 BMPM20A - 20 quart 5 speed planetary mixer is designed to work as a countertop or floor model. 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 dough and food mixing applications.

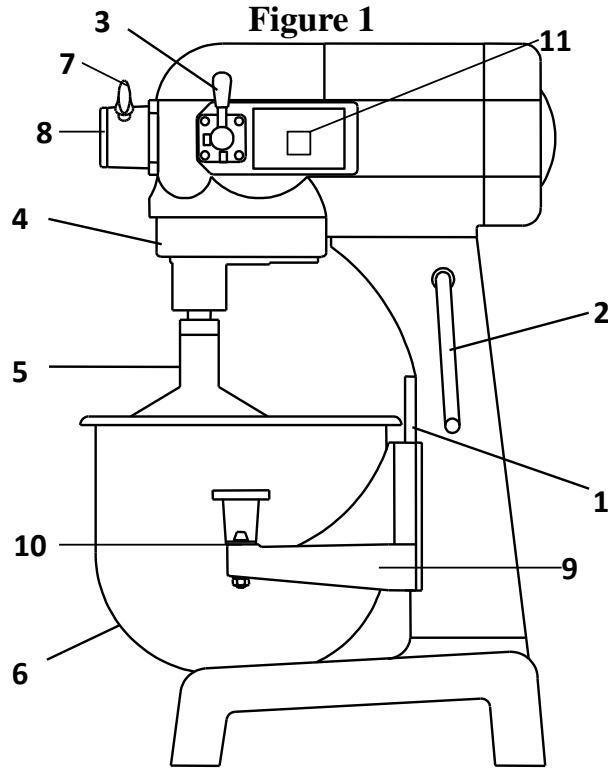
- 100% Gear Driven
- Heavy duty ½ HP motor offers enough power to mix stiffer dough and larger batches. (Refer to capacity chart for mixing reference.)
- 30 minute digital timer
- 5 speed, digital control. (RPM 88 / 303 / 366 / 462 / 528)
- #12 hub
- Safety guard
- Emergency stop button
- Includes dough hook, flat beater and wire whip
- All metal and die-cast aluminum body
- Transmission is made of hardened alloy steel gears
- All shafts are mounted in ball bearings
- Planetary mixing action ensures perfect results
- Simple hand lift for tool change and bowl removal
- 2 Year Limited Parts & Labor Warranty

Technical Specifications:

- Exterior Dimensions (WDH): 21.4" x 22.7" x 30.6"
- 120v / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 124.6 lb / 56.5 kg
- Packaged Dimensions (WDH): 30" x 30" x 44"
- Packaged Weight 150 lb / 68 kg

OPERATION

All models are furnished with an ON-OFF switch (figure 1-11), which controls power to the mixer.



CONTROL PANEL (figure 2)

5 Speed:

Speed 1 – For slow beating, mashing and kneading yeast dough.

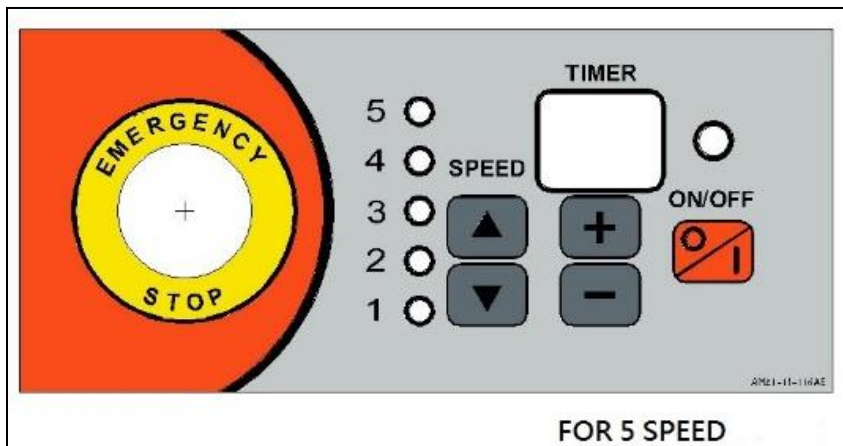
Speed 2 – For mixing cookie and cake batters.

Speed 3 – For beating, creaming and medium fast whipping.

Speed 4 – For whipping heavy cream, egg whites and boiled frostings.

Speed 5 – For whipping small amounts of heavy cream and egg whites.

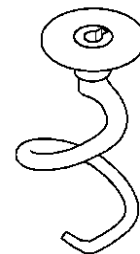
(figure 2)



DOUGH ARM:

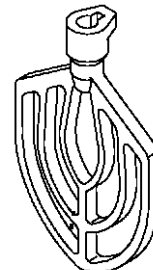
Frequently used for heavy bread dough, and preferable to be used at low speed.

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.



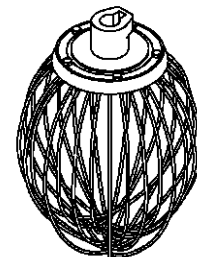
BEATER:

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.

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 or lubricants may lead to damage and void the unit's warranty.

The **bowl lift slid ways** (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

Hub Attachments

The mixer's standard-sized, No. 12 hub accommodates a variety of optional attachments. To install an attachment, loosen the thumbscrew (Figure 1-7) on the attachment hub and remove the hub cover plug (Figure 1-8). Insert the attachment into the attachment hub making certain that the square shank of the attachment is in the square driver of the mixer. Secure the attachment by tightening the thumbscrew. Be sure to follow the manufacturer's installation, operation, and safety instructions for the hub attachment. Attachment hub should not be used while mixing.

Mixing Heavy Doughs

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.



Mixing Dough & Capacity Information

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:

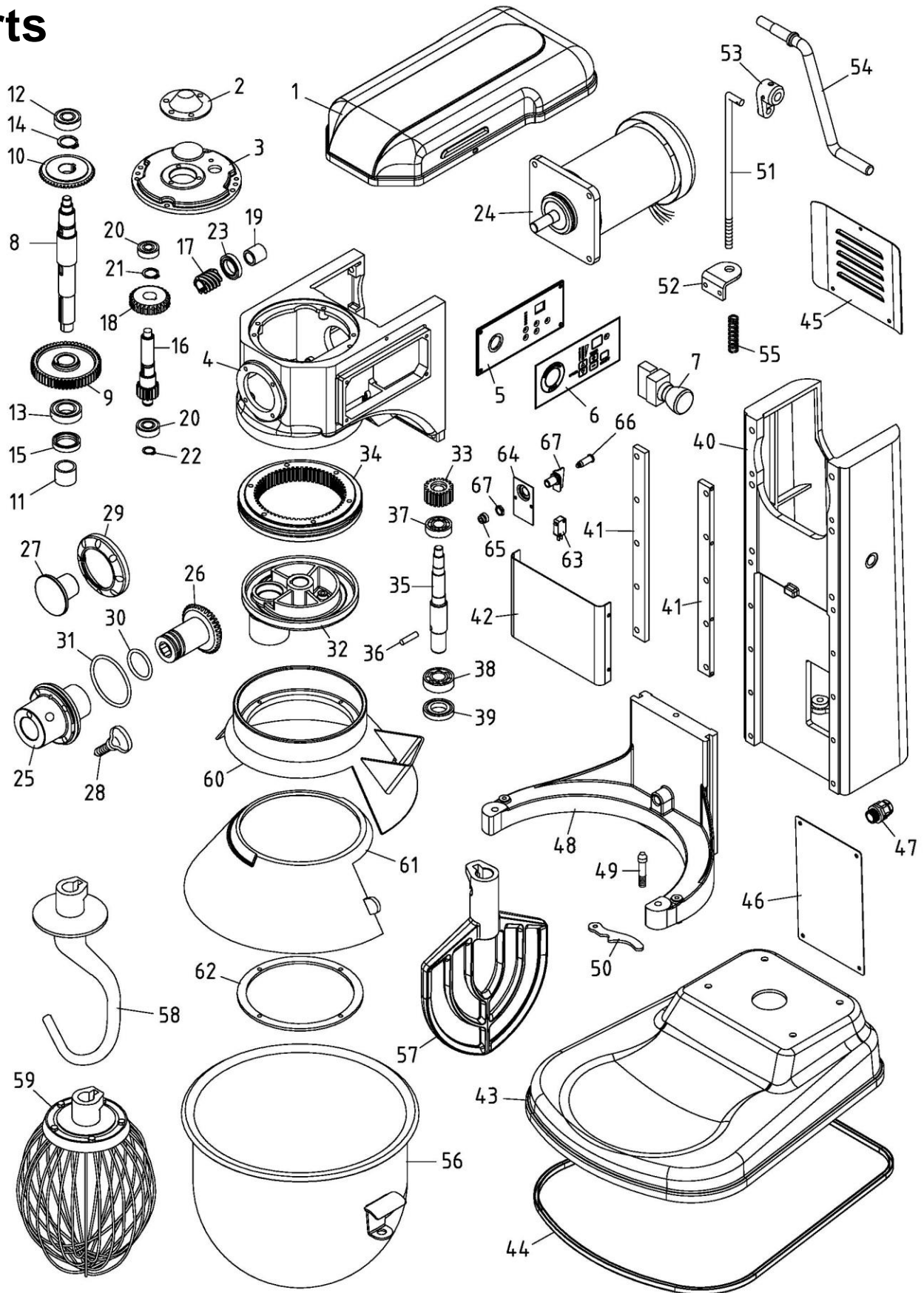
- If using high gluten or rice flour, please reduce capacity by 10%.
- If using water colder than 70°F, ice or chilled flour, please reduce capacity by 10%.
- Attachment hub should not be used while mixing.
- Mixer should be powered off when changing speeds

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.

Parts



DESCRIPTION
1 UPPER LID
2 PLANETARY BEARING RETAINER
3 GEAR HOUSING COVER
4 TRANSMISSION CASE
5 CONTROL PANEL
6 STICKER OF CONTROL PANEL
7 OFF SWITCH READ
8 CENTER SHAFT
9 SHAFT GEAR (56T)
10 BEVEL GEAR(46T)
11 SPACER
12 BALL BEARING 6203Z
13 BALL BEARING 6005Z
14 C-TYPE SNAP RING S25
15 OIL SEAL
16 WORM GEAR SHAFT
17 WORM
18 WORM GEAR
19 SPACER
20 BALL BEARING 6200Z
21 C-TYPE SNAP RING S20
22 C-TYPE SNAP RING S15
23 OIL SEAL
24 MOTOR

25 HUB ATTACHMENT
26 BEVEL GEAR (35T)
27 ATTACHMENT HOLE PLUG
28 THUMB SCREW
29 COVER FOR HUB
30 O SNAP RING P35
31 O SNAP RING G60
32 PLANETARY HEAD
33 INTERNAL PINION(19T)
34 INTERNAL DRIVE GEAR(63T)
35 AGITATING SHAFT
36 PIN
37 BALL BEARING 6203Z
38 BALL BEARING 6204Z
39 OIL SEAL TC25*47*08
40 COLUMN
41 SLIDE
42 APRON
43 BASE
44 PLASTIC TUBE OF BASE
45 REAR COVER-HEAD
46 REAR COVER-COLUMN
47 Wire connectors
48 BOWL SUPPORT

49 BOWL PIN
50 BOWL FIXED PLATE
51 LEFTING BAR
52 L PLATE
53 LIFTING HANDLE BRACKET
54 LEFTING HANDLE
55 COMPRESSION SPRING
56 SS BOWL
57 AL FLAT BEATER
58 AL DOUGH HOOK
59 WIRE WHIP
60 HEAD RING
61 MOVING RING
62 FIXED RING
63 SEAT OF LIMIT SWITCH
64 COVER OF LIMIT SWITCH
65 CASE

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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