



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMPME30 – 30 Qt Economy Planetary Mixer



The BakeMax BMPME30 – 30 Qt Planetary Mixer provides durability, long life, and excellent mixing performance. They are safe, easy to use and capable of a broad range of dough and food mixing applications.

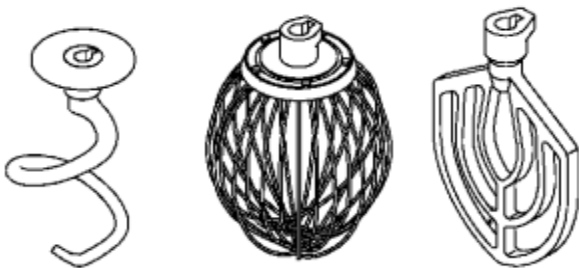
Features:

- 100% Gear Driven
- 1.5HP Motor offers enough power to mix Stiffer Doughs and Larger Batches
- 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 (113 / 168 / 400 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 has Automatic Shut-Off Safety Feature when the Guard is Opened at any Speed
- Start & Stop Button
- Plug & Go Nema 5-15P Plug
- 1-Year Limited Warranty



Intertek

Intertek



Dough Hook, Wire Whip, Flat Beater Included



** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax® / Titan Ventures International Inc.

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3
 5705 Valley Belt Rd Independence, OH 44131
 1201 E 27th Terrace Pittsburg, KS 66762

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com



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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.

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

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

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

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.

Capacity Conversion:

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

Speed:

- *1st Speed Only

| PRODUCT | TOOL | BMPME30 |
|--|--------|---------------------|
| Egg Whites | Whip | 1.5 qts. |
| Mashed Potatoes | Beater | 22 lbs. |
| Mayonnaise (qts. Oil) | Beater | 12.7 qts. |
| Meringue (qts. Water) | Whip | 1 qts. |
| Waffle/Pan cake Batter | Beater | 12 qts. |
| Whipped Cream | Whip | 6 qts. |
| Cup Cake / Layer Cake | Beater | 30 lbs. |
| Sponge Cake (w/ Flour & Butter) | Whip | 22 lbs. |
| Sugar Cookie | Beater | 22 lbs. |
| Bread or Roll Dough (Light/ Medium, 60% AR) | Hook | 16.5 lbs. of Flour* |
| Bread or Roll Dough (Heavy, 55% AR) | Hook | 14.5 lbs. of Flour* |
| Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time) | Hook | 13.5 lbs. of Flour* |
| Medium Pizza Dough (50% AR) | Hook | 13.5 lbs. of Flour* |
| Thick Pizza Dough (60% AR) | Hook | 16.5 lbs. of Flour* |
| Raised Donut Dough (65% AR) | Hook | 13.5 lbs. of Flour* |
| Whole Wheat Dough (70% AR) | Hook | 16.5 lbs. of Flour* |

Technical Specifications:




- Exterior Dimensions (WDH): 20" x 23" x 33"
- 110V / 10A / 1100W / 60Hz / 1Ph
- Net Weight 130 lbs.

Shipping Specifications:

- Packaged Dimensions (WDH): 22" x 24" x 40"
- Packaged Weight 190 lbs.

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