

# **BMPM080 80 Quart Planetary Mixer Manual**



**Questions? OEM Parts?**

**Contact Us:**

Toll Free: 1-800-565-2253

Email: [Info@BakeMax.com](mailto:Info@BakeMax.com)

[www.BakeMax.com](http://www.BakeMax.com)



## WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/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 cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

**Warehouses:**

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

# 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 / 10 = 0.50 = 50 % = 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:**

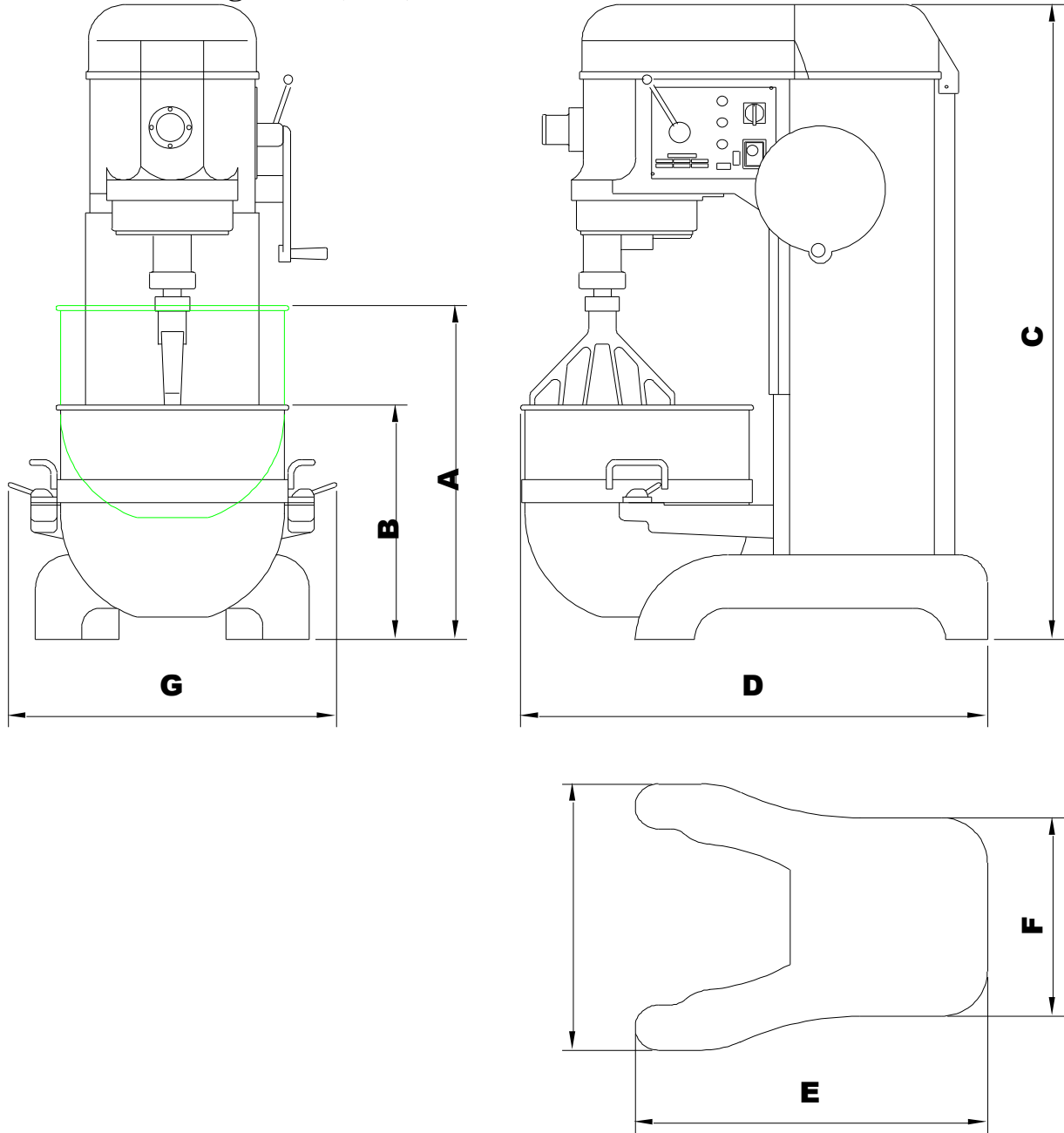
- if using high gluten or rice flour, please reduce capacity by 10%.
- if using water colder than 70°F, ice or chilled flour, please reduce capacity by 10%.
- Attachment hub should not be used while mixing.
- Mixer should be powered off when changing speeds

**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.**

## 1. Installation diagram (MM)



MODEL NO.	A	B	C	D	E	F	G
BMPM080	780	560	1460	1040	850	510	720

## 2. Specifications

Model No.	Mixing Capacity Flour, Dough	Packing Size L x W x H (cm)	Machine Weight (Approx.)	Stainless Steel Bowl (cm)
BMPM080	34 kgs 60 kgs	121 x 88 x 171	580 Kgs	φ52x48 (80 qt.)

**Motor & Electrical :** Two speeds. 3 HP, Available only in three phase electric.

**Transmission:** The transmission is made by alloy steel gears. The power from motor to the transmission is transmitted by fiber V-belts. Two speed transmission with two speed motor gives a 4-speed mixer.

**Speed :** Four speed transmission:

60HZ	First	Second	Third	Fourth
Agitator (RPM)	87	130	293	440

**SS Safety Guard :** Stainless steel safety guard is optional. Smoothly rotate open with a limit switch to shut off power immediately to protect operator.

**Attachment Hub :** This mixer is equipped with #12 attachment hub, the operator can use any of the standard attachments on the market, such as vegetable slicer, meat grinder, etc.

**Standard Attachment :** Bowl -1, Hook - 1, Beater -1, Whipping Ball -1, Bowl Truck - 1

## 3. Installation

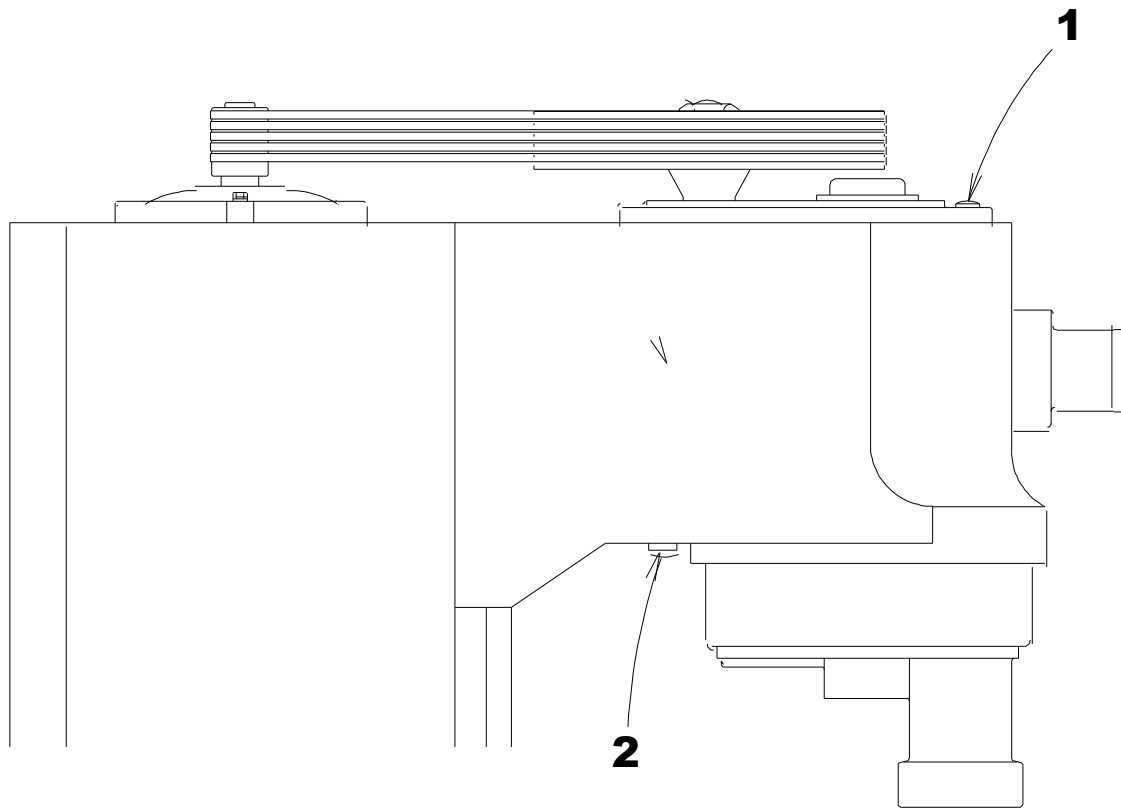
### Location

- Place the mixer in its operating location. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.
- Holes are provided in the base to permanently secure the mixer, although this is not necessary in normal installations.
- Floor models must be leveled front-back and side-to-side by sliding shims under the legs as required.

### Electrical connect

- **Electrical connections should be made by qualified personnel in accordance with applicable codes and regulations.**
- **Permissible voltage fluctuation is ± 10% of nominal voltage.**
- **Be sure to tag any electrical outlets, fuses, or connections involved in installing the mixer until installation has been completed.**

#### 4. Lubrication



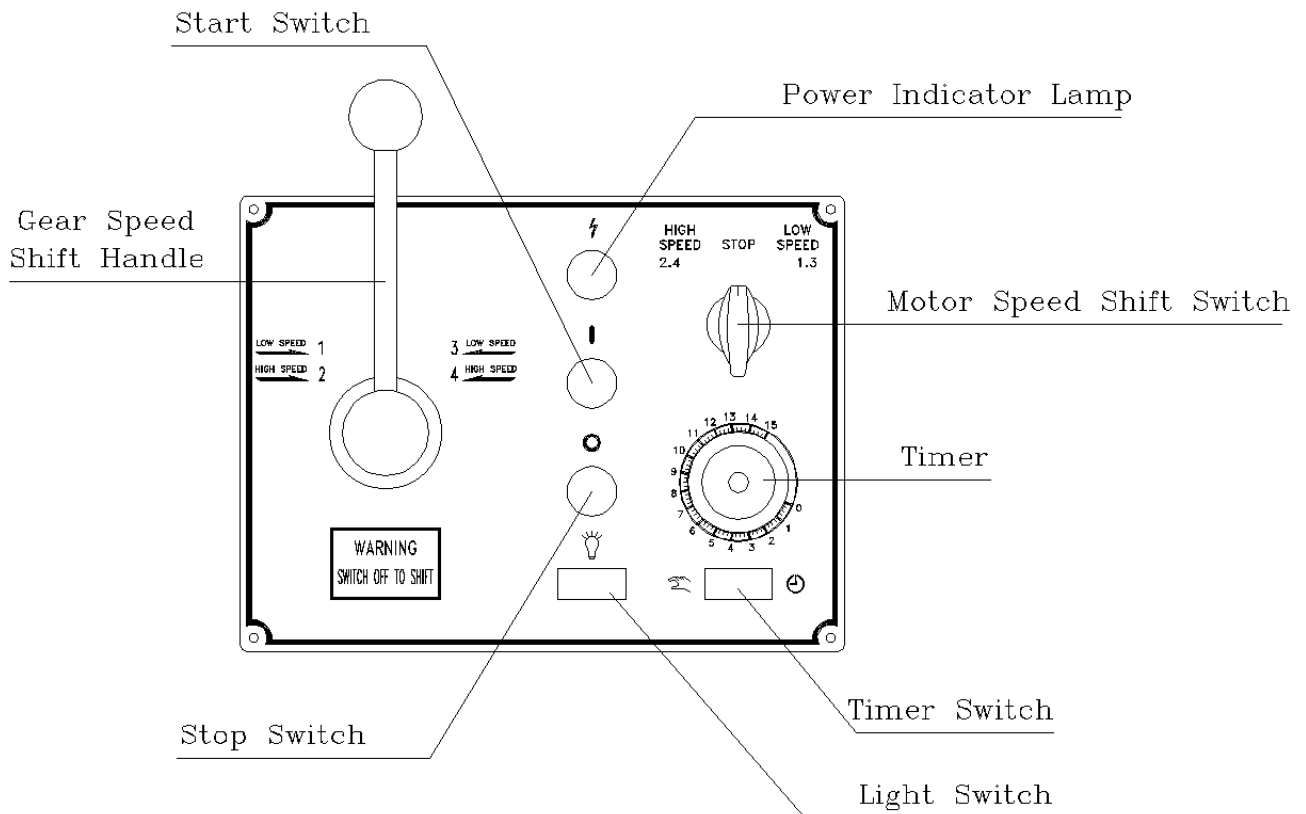
- Transmission gears are already filled with enough #1 grade grease.
- If the oil level falls below the gauge line, add more oil. Remove the oil-fill plug (1 fig.1) in the cover of the transmission case and insert a tubing, pour enough oil into it. Reinstall and tighten oil-fill plug.

#1 GRADE GREASE IS SUGGESTED FOR TRANSMISSION GEARS. ALL MACHINES ARE ALREADY FILLED WITH ENOUGH GREASE WHEN LEAVING OUR FACTORY.

#### 5. Operation

- Set the speed selectors 'Motor Speed Shift Switch' & 'Gear Speed Shift Handle' at desired speed and then depress button marked "START"
- For non-timed operation, set speed selectors at desired speed, set control switch on "NON-TIMER" position, and depress the button marked "START"
- For timed operation, set speed selectors at desired speed, set control switch on "TIMER" position, set "TIMER". 30 minutes standard, auto shut off machine in any speed after preset time has elapsed.
- With the timer set at "0" the start button becomes a "jog" button and permits inching of the planetary, as soon as the button is released, power to the motor is cut off.
- When operation is finished, turn off motor by turning 'Motor Speed Shift Switch' to "STOP"

position, and depress “STOP” button.



**NOTE: TO START THE MOTOR, PUSH START BUTTON, THE SPEED SELECTOR HANDLE MUST BE AT THE NUMBERS, INDICATING A SPEED, NOT AT AN INTERMEDIATE POSITION.**

### Speed Selection:

Speed selection is made by ‘Motor Speed Shift Switch’ & ‘Gear Speed Shift Handle’ with the number on the control panel.

**1st speed:** Set ‘Motor Speed Shift Switch’ to low speed and set ‘Gear Speed Shift Handle’ to “1” low speed.

**2nd speed:** Set ‘Motor Speed Shift Switch’ to high speed and set ‘Gear Speed Shift Handle’ to “2” high speed.

**3rd speed:** Set ‘Motor Speed Shift Switch’ to low speed and set ‘Gear Speed Shift Handle’ to “3” low speed.

**4th speed:** Set ‘Motor Speed Shift Switch’ to high speed and set ‘Gear Speed Shift Handle’ to “4” high speed.

**NOTE: TO CHANGE SPEED, STRICTLY DO ACCORDING TO FOLLOWING STEPS:**

**First:** Turn off motor by turning ‘Motor Speed Shift Switch’ to “STOP” position.

**Second:** Shift ‘Gear Speed Shift Handle’ to desired speed.

**Third:** Turn ‘Motor Speed Shift Switch’ to desired speed.

## Speed Control:

The number “1” (low) is for heavy mixtures like dough, heavy batter, and potatoes.

The number “2” (medium-low) is for mixing cake batter, mashing potatoes and for developing dough.

The number “3” (medium-high) is for mixing maximum incorporation of air into light batches, the whip is used for whipping cream beating egg white mixing light icings meringues and whipping.

The number “4” (high) is for accelerated mixing maximum air incorporation into light batches like number “3”

## Bowl:

Stainless steel bowl is sanitary open rim design to meet today’s exact requirement. The standard bowl for this mixer is 80 quarts capacity.

## Bowl lift:

The mixer has a wheel to raise and lower bowl. **Auto lift is an optional accessory.**

## Agitators:

When placing an agitator-on-agitator shaft, lower the bowl, push agitator up on shaft and turn agitator until drive pin on shaft reaches L-shaped slot in agitator shank.

## Application of agitators

**Wire Whip:** Egg Whites, Mayonnaise, Meringue, Whipped Cream

**Flat Beater:** Mashed Potatoes, Mayonnaise, Waffle or Hot Cake Batter, Cakebox or Slab, Cake-Cup, Cake-Layer, Cake-Pound, Cookies Sugar, Dough-Pie, Eggs & Sugar for Spong Cake, Icing-Fondant, Shortening & Sugar-Creamed.

**Dough Arm:** Dough-Bread or Roll, Dough-Heavy Bread, Dough-Pizza, Dough-Raised Donut, Dough-Whole wheat, Pasta-Basic, Egg Noodle.

**Light:** A pilot lamp lightens the inner bowl.

**Attachment Hub:** (NO.12) designed to accommodate attachments such as a meat chopper, a food chopper, and a food slicer/shredder. The machine should not be used for mixing while hub attachments are installed. **DO NOT USE THE ATTACHMENT HUB WHILE MIXING.**

## Warranty & Service

BakeMax provides a 1-Year Limited Parts and Labor warranty on most items, there are select items which carry a Limited 2-Year Warranty. Extended Warranty is available on some products. Please contact us for details. The Warranty is not transferable and is limited to original installation of equipment sold by BakeMax for the original user.

For all Warranty Claims, Proof of Purchase and/or Serial Number is required. Once the machine is approved, BakeMax will provide our customers with on-site Warranty Coverage on all equipment more than 100lbs. BakeMax assumes no responsibility for down time or loss of product. Repairs must be Pre-Authorized by BakeMax and have a Service Authorization Number issued prior to commencing Warranty Service.

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. Products shipped are



## Terms & Conditions

### Terms

Net 15 days subject to Credit Approval. All past due Accounts are subject to 2% per month Service Charge as per Credit Application. We accept Visa, MasterCard, and Discover Credit Cards. We also accept E-Transfer & Wire Transfer, additional fees may apply.

### Pricing

All prices are subject to change without notice. All prices are Sales Tax Extra, should you be claiming Tax Exemption, Tax Exempt Forms must accompany your Purchase Order. BakeMax products are sold in Canadian and US Dollars. BakeMax is not responsible for specifications errors or printing errors.

### Shipping

Free shipping to Canada and the U.S. Minimum order \$6,000 for BakeMax and \$10,000 for BakeMax America Cooking Line. Tailgate Delivery is \$90.00 minimum. All checks made Payable to Titan Ventures International Inc. BakeMax is not responsible for goods damaged during shipping. BakeMax is not responsible for any delays in delivery once product has left our Warehouse and is in the carrier's possession. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection. Damaged Freight Claims are to be claimed with the carrier. BakeMax assumes no responsibility for Damaged Freight. Shipping Insurance available by request. By signing your name on the delivery receipt without noting any damages, you are stating that you have received your shipment in Acceptable Condition.

### Return Policy

Returns will not be Approved unless in Writing. Returns must be made within 30-Days of Purchase and must have a Return Authorization Number issued before returning. The purchase order number, reason for return, and the serial number(s) of the unit are required for the Return Authorization Number. Minimum return amount of \$100.00.

Returns are subject to a minimum restocking fee of 30%. The cost of any repairs or re-crating required will be charged back to the dealer. If there is a manufacturer's defect BakeMax® will pay standard freight returned and prepaid shipping back to the customer.

Special Order Items, Clearance / Discontinued Equipment, Parts, Refurbished/Demo Equipment, or Non-Standard items are not Returnable.

### Ordering Information

Send purchase orders to BakeMax via e-mail [orderdesk@bakemax.com](mailto:orderdesk@bakemax.com) or Fax (506-859-6929). Use Model or Part number when ordering including Voltage Requirements, and Product Description. Please include the Dealer, Name, Address, terms, special delivery, or instructions required or attention names to be applied to packaging. Please notify BakeMax should you need order confirmation or tracking numbers, by calling 1-800-565-2253 or email [orderdesk@bakemax.com](mailto:orderdesk@bakemax.com).

### Special Terms and Conditions

BakeMax reserves the right to make improvements or equipment changes without prior permission. Setup and Installation are the end user's Responsibility. Failure to properly Install or Maintain Equipment may Void Warranty.

### Catalog, Spec Sheets and Website

BakeMax is not liable for incorrect information found in our Catalog, Spec Sheets or Website. Please contact us to confirm specifications. Pictures and specifications are for general purposes only. Product may not be exactly as shown. Prices and availability may change at any time without notice. Dimensions shown may change at any time without notice.