

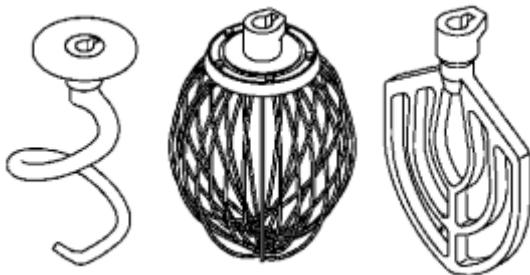
## BakeMax BMPM080 – 80 Qt Heavy Duty Planetary Mixer

The BakeMax BMPM080 – 80 Qt Heavy Duty 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:

- Belt Driven
- Includes Common #12 Hub which can be used with Vegetable Slicer, Cheese Grater, and Meat Grinder Attachments
- 4 HP motor offers enough power to mix stiffer doughs and larger batches
- 30-Minute Manual Timer
- All metal and die-cast aluminum body
- Transmission is made of hardened alloy steel gears
- All shafts are mounted in ball bearings
- Manual 4 speed control (87 / 130 / 293 / 440 RPM)
- Planetary mixing action ensures perfect results
- Electric Power Bowl Lift
- Includes Dough hook, Flat beater, Wire Whip, and Bowl Dolly
- Safety guard is standard for model BMPM080 and provides with automatic shut-off when guard is opened at any speed
- Emergency Stop Button
- 2-Year Limited Warranty



Dough Hook, Wire Whip, Flat Beater Included






Control Panel

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

**BakeMax<sup>®</sup> / 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



www.BakeMax.com

Project: \_\_\_\_\_

Item: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_

# BakeMax BMPM080 – 80 Qt Heavy Duty Planetary Mixer

## Mixing Dough & Capacity Information

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2<sup>nd</sup> 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 = 2.2 lbs.
- 1 US Liquid Quart = 0.946 Liters

### Speed:

- \*1<sup>st</sup> Speed Only

PRODUCT	TOOL	BMPM080
Egg Whites	Whip	4.2 qts.
Mashed Potatoes	Beater	60 lbs.
Mayonnaise (qts. Oil)	Beater	31.7 qts.
Meringue (qts. Water)	Whip	3 qts.
Waffle/Pan cake Batter	Beater	32 qts.
Whipped Cream	Whip	16 qts.
Cup Cake / Layer Cake	Beater	88 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	80 lbs.
Sugar Cookie	Beater	60 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	77 lbs. of Flour**
Bread or Roll Dough (Heavy, 55% AR)	Hook	66 lbs. of Flour**
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	55 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	55 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	77 lbs. of Flour**
Raised Donut Dough (65% AR)	Hook	55 lbs. of Flour*
Whole Wheat Dough ( 70% AR)	Hook	77 lbs. of Flour**

### Technical Specifications:




- Exterior Dimensions (WDH): 28" x 41" x 57"
- 220V / 18A / 3000W / 60Hz / 3Ph / Hard Wired
- Net Weight 1276 lbs.

### Shipping Specifications:

- Packaged Dimensions (WDH): 33" x 49" x 67"
- Packaged Weight 1478 lbs.

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