

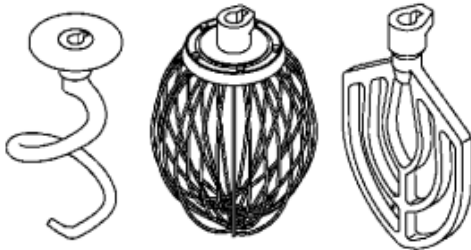
BakeMax BMPM120 – 120 Qt Heavy Duty Planetary Mixer

The BakeMax BMPM120 – 120 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
- 5 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 (69, 104, 247, 371 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 BMPM120 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



Bowl Dolly Included






Control Panel

** 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

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Email: Sales@BakeMax.com



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMPM120 – 120 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 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

Technical Specifications:

- Exterior Dimensions (WDH): 33.1" x 47.24" x 65"
- 220V / 20A / 3600W / 60Hz / 3Ph / Hard Wired
- Net Weight 1760 lbs.

Shipping Specifications:

- Packaged Dimensions (WDH): 52" x 36" x 71"
- Packaged Weight 2060 lbs.

PRODUCT	TOOL	BMPM120
Egg Whites	Whip	3.6 qts.
Mashed Potatoes	Beater	90 lbs.
Mayonnaise (qts. Oil)	Beater	40 qts.
Meringue (qts. Water)	Whip	4 qts.
Waffle/Pan cake Batter	Beater	NA
Whipped Cream	Whip	25 qts.
Cup Cake / Layer Cake	Beater	120 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	120 lbs.
Sugar Cookie	Beater	80 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	160 lbs. of Dough Total**
Bread or Roll Dough (Heavy, 55% AR)	Hook	120 lbs. of Dough Total**
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	80 lbs. of Dough Total*
Medium Pizza Dough (50% AR)	Hook	90 lbs. of Dough Total*
Thick Pizza Dough (60% AR)	Hook	100 lbs. of Dough Total**
Raised Donut Dough (65% AR)	Hook	70 lbs. of Dough Total*
Whole Wheat Dough (70% AR)	Hook	120 lbs. of Dough Total**

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