

BMPM20A Countertop 20Qt. 3 Speed Planetary Mixer Operations Manual



Questions? OEM Parts, Contact Us:
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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 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 to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

Installation, Operation and Care of

BMPM20A - 20 QT MIXER

GENERAL

This Mixer is an advanced design, highly reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc.

This model Mixers are equipped with strong gear drive design. The gears are made of heat-treated alloy steel and a hardness steel worm wheel. There are 3 speeds and various style attachments which can be selected to obtain the best using food are made of alloy aluminum or they're with hygiene standard.

If your operation and maintenance are correct, then it will give you years of service, and obtain the best using result.

INSTALLATION

UNPACKING

Immediately after unpacking the mixer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packaging material, and contact the carrier immediately. Prior to installation, test the electrical service to assure it agree with the specifications on the machine data plate located on the backside of the pedestal.

LOCATION

Place the mixer in its operating location. Bench should be placed on a sturdy level surface. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

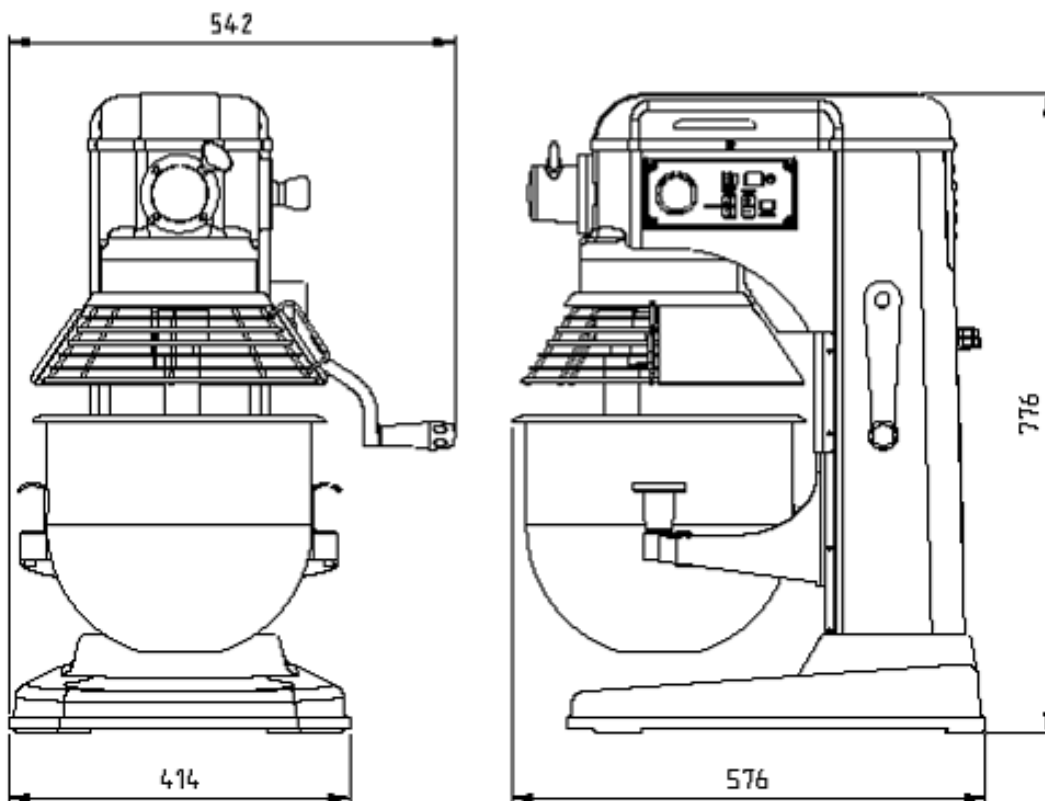
Holes are provided in the base to permanently secure the mixer, although this is not necessary in normal installations. Floor models must be leveled front-back and side-to-side by sliding shims under the legs as required.

ELECTRICAL CONNECTIONS (Cord Connected Mixers)

WARNING: THIS SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THE OUTLET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, AN ELECTRICIAN SHOULD BE CONTACTED.

A 3 PHASE MIXER SHOULD CHECK MIXING ROTATION WHEN ELECTRICAL CONNECTED.

INSTALLATION(MM)



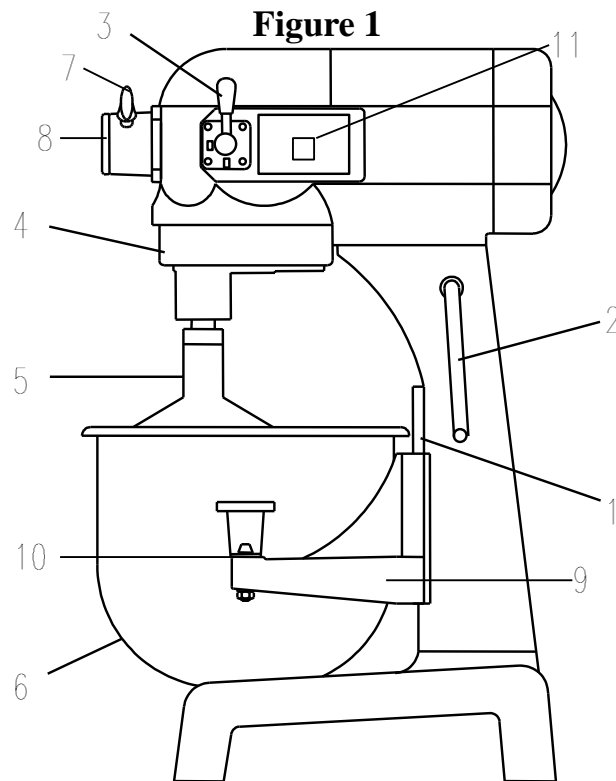
MODEL NO.	BOWL CAPACITY	MOTOR FOR AGITATOR	N.W	DIMENSIONS L x W x H
BMPM20A	20 Qt	110V/60HZ/1PH	56.5 Kg	54.2 x 57.6 x 77.6 cm

OPERATION

WARNING: MOVING BEATER IN BOWL. KEEP HAND, CLOTHING, AND UTENSILS OUT WHILE IN OPERATION.

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

Always stop the mixer before changing speeds. To change speeds, turn the switch OFF, move the gearshift lever to the desired speed, and turn the switch back ON.



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.**

CONTROL PANEL (figure 2)

The mixer has three kind of control panel, there are 15 speed & 5 speed & 3 speed.

ON/OFF: To start or stop operation

Timer: digital set by 1-30 minutes or non-timer service.



FOR 3 Speed & 15 Speed:

Speed 1(low) - For heavy mixtures such as bread dough, heavy batters, and potatoes.

Speed 2(medium) - For light dough, which must rise quickly, heavy batters, and some whipping operations.

Speed 3(high) - For light work such as whipping cream, beating eggs, and mixing thin batters.

AGITATOR

To install an agitator (figure 1-5), the bowl (Figure 1-6) must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

DOUGH ARM:

Frequently used for heavy bread dough, and preferably 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 preferably 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.

MIXING HEAVY DOUGH

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

PRODUCT	TOOL	BOWL CAPACITY: 20QT	
Egg Whites	Wire Whip	1 qt.	
Mashed Potatoes	Flat Beater	15 lbs	
Mayonnaise (Qt. Oil)	Flat Beater	10 qt.	
Meringue (Qt. Water)	Wire Whip	1 qt.	
Waffle/Pancake Batter	Flat Beater	8 qt.	
Whipped Cream	Wire Whip	4 qt.	
Sheet Cake Batter	Flat Beater	20 lbs.	
Cup Cake Batter	Flat Beater	22 dz.	
Layer Cake Batter	Flat Beater	20 lbs.	
Pound Cake Batter	Flat Beater	21 lbs.	
Sugar Cookie Dough	Flat Beater	30 dz.	
Bread or Roll Dough (Light/ Medium, 60% AR, =)	Dough Hook *	Water 6 lbs.	Flour 10 lbs.
Bread or Roll Dough (Heavy, 55% AR, =)	Dough Hook *	Water 4.4 lbs.	Flour 8 lbs.
Thin Pizza Dough (40% AR, = , 5 min. max. mix time)	Dough Hook *	Water 2 lbs.	Flour 5 lbs.
Medium Pizza Dough (50% AR, =)	Dough Hook *	Water 3 lbs.	Flour 6 lbs.
Thick Pizza Dough (60% AR, =)	Dough Hook *	Water 6 lbs.	Flour 10 lbs.
Raised Donut Dough (65% AR)	Dough Hook *	Water 3 lbs.	Flour 5 lbs.
Whole Wheat Dough (70% AR)	Dough Hook **	Water 7 lbs.	Flour 10 lbs.

- *1st speed only ; ** 1st speed & 2nd speed only
- If high gluten flour is used, reduce the dough batch size by 10 %.
- 1 gallon of water weights 8.33 lbs

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 slidways** (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

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 to be inspected at time of delivery, the receiver is responsible for inspection.

Any abuse or improper use of the equipment will void the warranty. This includes failure to follow all cleaning instructions, improper installation, improper maintenance, failure to follow capacity charts, improperly wired electrical connections. The Warranty does not apply to abuse, willful or accidental damage, or to products used for other than their intended purpose. Normal wear parts such as Accessories, Attachments, or Electrical Components such as Fuses, Bulbs, Elements, and Switches carry a 90-Day Warranty only.

Bench Warranty (Machines Weighing 100 lb. or less)

Once the machine is Approved for Warranty Service, if the machine requires Warranty work in less than 30 days of purchase date, BakeMax will pay all shipping charges. Once the machine is received and repaired it will be returned to the user at BakeMax expense. Freight Damages during return shipping is the responsibility of the owner of the machine.

The following is not covered under the BakeMax Warranty:

1. Overtime Labor Rates are not covered by BakeMax.
2. All parts will be shipped via Ground Courier only; If Express Shipping is required, it will be the responsibility of the Customer or Dealer.
3. Travel for Warranty Service is covered up to 100 Miles /160 Km Roundtrip, any further milage will be the responsibility of the Customer or Dealer.
4. There is no on-site Warranty Service for Residential Addresses or addresses outside of the contiguous United States (*Lower 48*) or Canada.

***BakeMax machines sold outside of the contiguous United States (Lower 48), or Canada will carry 1-Year Parts Warranty only.*

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 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.

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.