



www.BakeMax.com

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

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

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

## BakeMax BMPM20A Countertop 20Qt. Planetary Mixer

The BakeMax BMPM20A Countertop 20 Quart Planetary Mixer is designed to work as a countertop or floor model. With its space saving design, digital timer, and 3 speeds, it provides durability, long life, and excellent mixing performance. It's safe, easy to use and capable of a broad range of dough and food mixing applications.



### Features

- 100% Gear Driven & Includes #12 Hub
- Heavy duty 1/2 HP motor offers enough power to mix stiffer dough and larger batches. (Refer to capacity chart for mixing reference.)
- 30 Minute Digital Timer
- 3 Speed (129 / 239 / 437 RPM)
- Safety Guard is standard for model BMPM20A and provides you with Automatic Shut-off when the Guard is opened at any speed
- Emergency Stop Button
- All Metal and Die-cast Aluminum Body
- Transmission is made of Hardened Alloy Steel Gears
- All Shafts are mounted in ball bearings
- Planetary Mixing action ensures Perfect Results
- Simple hand lift for tool change and bowl removal
- Includes Hook, Flat Beater, and Wire Whip
- 2 Year Limited Warranty



### Optional Accessories

- 10 Quart Bowl (Part # BMB2010)
- 10 Quart Hook (Part # BMH2010)
- 10 Quart Flat Beater (Part # BMF2010)
- 10 Quart Wire Whip (Part # BMW2010)
- Vegetable Slicer Attachment (Model# BMVS001)
- Meat Grinder Attachment (Model# BMMGA01)

\*\* 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)

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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 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 of 10 lbs. of flour and 5 lbs. of water.  $5 \div 10 = 0.50 = 50\% = AR$

### 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.

**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	BMPM20A
Egg Whites	Whip	1 qts.
Mashed Potatoes	Beater	15 lbs.
Mayonnaise (qts. Oil)	Beater	8.5 qts.
Meringue (qts. Water)	Whip	0.75 qts.
Waffle/Pan cake Batter	Beater	7.5 qts.
Whipped Cream	Whip	4 qts.
Cup Cake / Layer Cake	Beater	20 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	13 lbs.
Sugar Cookie	Beater	14 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	10 lbs. of Flour*
Bread or Roll Dough (Heavy, 55% AR)	Hook	8 lbs. of Flour*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	6.5 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	6.5 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	10 lbs. of Flour*
Raised Donut Dough (65% AR)	Hook	6.5 lbs. of Flour*
Whole Wheat Dough ( 70% AR)	Hook	10 lbs. of Flour*

### Technical Specifications

- Exterior Dimensions (WDH): 21.4" x 22.7" x 30.6"
- 120V / 375W / 60Hz / 1Ph
- Plug & Go Nema 5-15P Plug
- Product Weight 124.6 lbs.

### Shipping Specifications

- Packaged Dimensions(WDH): 29" x 25" x 40"
- Packaged Weight 150 lbs.

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