



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMPM20A - 20Qt 5 Speed Planetary Mixer



The BakeMax BMPM20A - 20 quart 5 speed planetary mixer is designed to work as a countertop or floor model. With its space saving design and digital speed control, 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
- Heavy duty ½ HP motor offers enough power to mix stiffer dough and larger batches. (Refer to capacity chart for mixing reference.)
- 30 minute digital timer
- 5 speed, digital control. (RPM 88 / 303 / 366 / 462 / 528)
- #12 hub
- Safety guard
- Emergency stop button
- Includes dough hook, flat beater and wire whip
- 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
- 2 Year Limited Parts & Labor Warranty





Speed Settings:

1. For slow beating, mashing and kneading yeast dough.
2. For mixing cookie and cake batters.
3. For beating, creaming and medium fast whipping.
4. For whipping heavy cream, egg whites and boiled frosting.
5. For whipping small amounts of heavy cream and egg whites.

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

BakeMax ® / Titan Ventures International Inc.

Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8 
1605 Crescent Circle, Dallas, TX 75006 

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com

Technical Specifications:

- Exterior Dimensions (WDH): 21.4" x 22.7" x 30.6"
- 120v / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 124.6 lb / 56.5 kg

Shipping Specifications:

- Packaged Dimensions (WDH): 30" x 30" x 44" H
- Packaged Weight 150 lb / 68 kg

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.

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

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*

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.

Capacity Conversion:

- 1 Gallon of Water Weighs 8.33 lbs.
- 1 Liter of Water Weights 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.

Speed:

•*1st Speed Only

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