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

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

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

## BakeMax BMPM60B – 60 Qt Heavy Duty Planetary Mixer



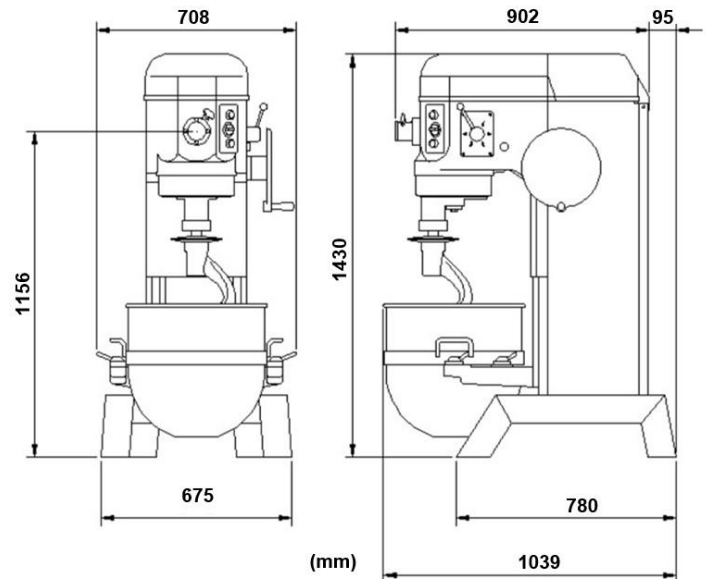
The BakeMax BMPM60B – 60 Qt Heavy Duty Planetary Mixer provides durability, long life and excellent mixing performance. They are safe, easy to use and capable of a broad range of dough and food mixing applications.

### Features:

- Belt Driven
- #12 hub for meat grinder / vegetable cutter attachment
- 2 HP motor offers enough power to mix stiffer doughs and larger batches
- 15 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 3 speed control (123 / 229 / 386 RPM)
- Planetary mixing action ensures perfect results
- Includes dough hook, flat beater and wire whip
- Safety guard is standard for model BMPM60B and provides with automatic shut-off when guard is opened at any speed
- Emergency stop button
- 2 year limited warranty



Intertek Intertek



\*\* 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): 28" x 41" x 57"
- 220v / 24 amps / 1500 watts / 60Hz / 1Ph
- Nema: Hard Wired
- Net Weight 1003 lb

**Shipping Specifications:**

- Packaged Dimensions (WDH): 33" x 47" x 66" H
- Packaged Weight 1176 lb

**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.

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

PRODUCT	TOOL	BMPM60B
Egg Whites	Whip	3.1 qts.
Mashed Potatoes	Beater	40 lbs.
Mayonnaise (qts. Oil)	Beater	19 qts.
Meringue (qts. Water)	Whip	2 qts.
Waffle/Pan cake Batter	Beater	23 qts
Whipped Cream	Whip	12 qts
Cup Cake / Layer Cake	Beater	60 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	44 lbs.
Sugar Cookie	Beater	40 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	55 lbs. of Flour**
Bread or Roll Dough (Heavy, 55% AR)	Hook	49 lbs. of Flour**
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	44 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	44 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	55 lbs. of Flour**
Raised Donut Dough (65% AR)	Hook	44 lbs. of Flour*
Whole Wheat Dough ( 70% AR)	Hook	55 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.
- Mixer should be powered off when changing speeds

**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



**Speed:**

- \*1<sup>st</sup> Speed Only
- \*1<sup>st</sup> Speed & 2<sup>nd</sup> Speed Only

**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.**

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