

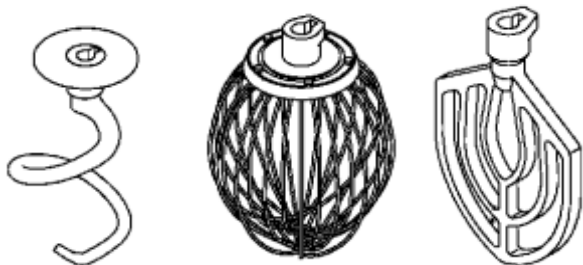
BakeMax BMPME20 – 20 Qt Economy Planetary Mixer



The BakeMax BMPME20 – 20 Qt 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:

- 100% Gear Driven
- 1HP Motor offers enough power to mix Stiffer Doughs and Larger Batches
- 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 (113 / 168 / 400 RPM)
- Planetary Mixing Action ensures Perfect Results
- Hand lift for tool change and bowl removal
- Includes Dough Hook, Flat Beater and Wire Whip
- Safety Guard has Automatic Shut-Off Safety Feature when the Guard is Opened at any Speed
- Start & Emergency Stop Button
- Plug & Go Nema 5-15P Plug
- 1-Year Limited Warranty






Dough Hook, Wire Whip, Flat Beater Included



** 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 BMPME20 – 20 Qt Economy 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.

PRODUCT	TOOL	BMPME20
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*

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): 20" x 23" x 33"
- 110V / 8A / 750W / 50/60Hz / 1Ph
- Net Weight 115 lbs.

Shipping Specifications:

- Packaged Dimensions (WDH): 22" x 25" x 38"
- Packaged Weight 152 lbs.

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