

## BakeMax BMPM020 – 20 Qt Heavy Duty Planetary Mixer

The BakeMax BMPM020 – 20 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.

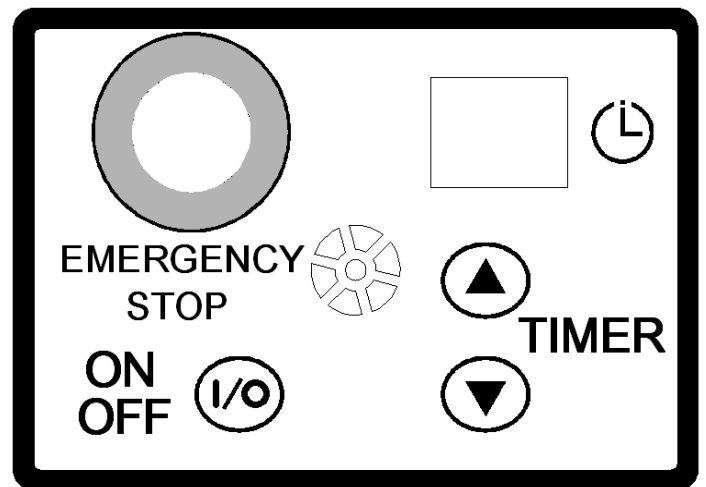


### Features:

- 100% Gear Driven
- Includes Common #12 Hub which can be used with Vegetable Slicer, Cheese Grater, and Meat Grinder Attachments
- 1/2 HP Motor offers enough Power to Mix Stiffer Doughs and Larger Batches
- 15-Minute Digital 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 (129 / 240 / 391 437)
- Planetary Mixing Action ensures Perfect Results
- Includes Dough Hook, Flat Beater and Wire Whip
- Safety Guard Features Automatic Shut-Off when Guard is Opened at any Speed
- Emergency Stop Button
- 2-Year Limited Warranty



Dough Hook, Wire Whip, Flat Beater Included






Digital Control Panel

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

**BakeMax<sup>®</sup> / 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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www.BakeMax.com

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

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

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

# BakeMax BMPM020 – 20 Qt Heavy Duty Planetary Mixer

### Technical Specifications:

- Exterior Dimensions (WDH): 20" x 23" x 33"
- 110V / 8A / 375W / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 216 lbs.

### Shipping Specifications:

- Packaged Dimensions (WDH): 21" x 25" x 40"
- Packaged Weight 276 lbs.

### 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	BMPM020
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.
- 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.**

### 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

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