

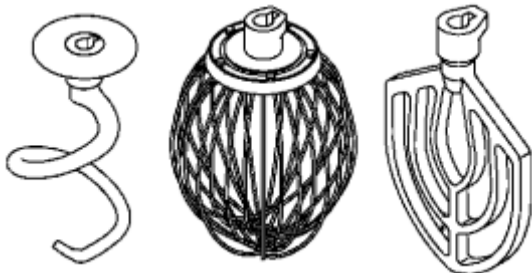
BakeMax BMPM60B – 60 Qt Heavy Duty Planetary Mixer

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.

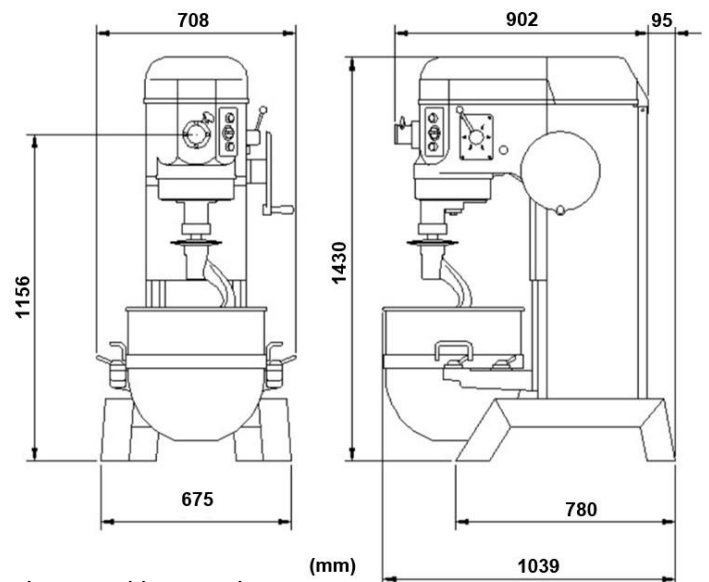


Features:

- Belt Driven
- Includes Common #12 Hub which can be used with Vegetable Slicer, Cheese Grater, and Meat Grinder Attachments
- 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, Wire Whip and Bowl Dolly
- 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



Dough Hook, Wire Whip, Flat Beater Included






(mm)

** 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 BMPM60B – 60 Qt Heavy Duty 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.

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:

- *1st Speed Only

PRODUCT	TOOL	BMPM060B
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**

Technical Specifications:

- Exterior Dimensions (WDH): 28" x 41" x 53"
- 220V / 24A / 1500W / 60Hz / 1Ph / Hard Wired
- Net Weight 880 lbs.

Shipping Specifications:

- Packaged Dimensions (WDH): 31" x 45" x 62" H
- Packaged Weight 1005 lbs.

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