



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMPM007 - 7Qt Planetary Mixer



The BakeMax BMPM007 - 7Qt Planetary Mixer is designed to work as a countertop unit. 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 food mixing applications.

Features:

- 100% gear driven
- Professional countertop style
- 1/3 HP motor offers enough power to mix stiffer doughs and larger batches
- 30 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
- Automatic electronic 5 speed control (100 to 500 RPM.)
- Planetary mixing action ensures perfect results
- Simple hand lift for tool change and bowl removal
- Includes dough hook, flat beater and wire whip
- Safety guard is standard for model BMPM007 and provides with automatic shut-off when guard is opened at any speed.
- 1 year limited warranty



Intertek Intertek





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): 18.1" x 13.4" x 20.5"
- 110v / 6amps / 650watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 45 lb

Shipping Specifications:

- Packaged Dimensions (WDH): 20" x 15" x 24"
- Packaged Weight 50 lb

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	BMPM007
Egg Whites	Whip	0.4 qts.
Mashed Potatoes	Beater	4 lbs.
Mayonnaise (qts. Oil)	Beater	3 qts.
Meringue (qts. Water)	Whip	0.25 qts
Waffle/Pan cake Batter	Beater	3 qts.
Whipped Cream	Whip	1.8 qts.
Cup Cake / Layer Cake	Beater	6 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	4 lbs.
Sugar Cookie	Beater	3 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	3 lbs.*
Bread or Roll Dough (Heavy, 55% AR)	Hook	2 lbs.*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	2 lbs.*
Medium Pizza Dough (50% AR)	Hook	2.5 lbs.*
Thick Pizza Dough (60% AR)	Hook	3 lbs.*
Raised Donut Dough (65% AR)	Hook	2.5 lbs.*
Whole Wheat Dough (70% AR)	Hook	3 lbs.*

Dough Hook:

Frequently used for heavy bread dough, and preferable to be use at 1 speed

Beater:

Commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at 2-3 speed.

Whip:

Best for whipping cream and beating eggs and preferable to be used at 4-5 speed.

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

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.

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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