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Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMPM012 - 12Qt Planetary Mixer



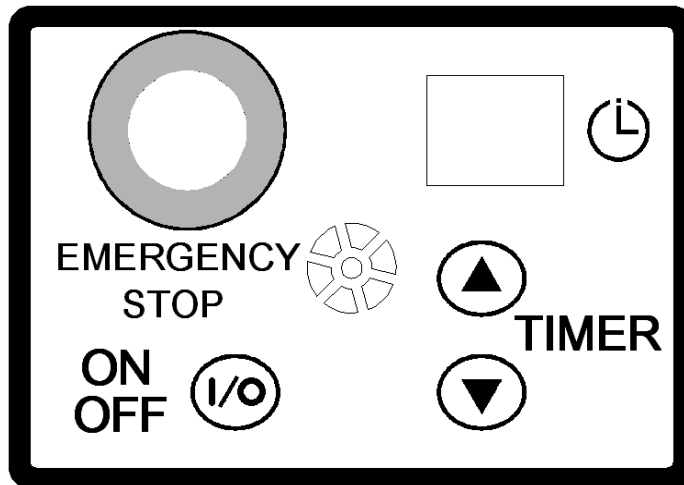
The BakeMax BMPM012 - 12Qt Planetary Mixer is designed to work as a countertop unit. With its space saving design and digital speed control, it provides durability, long life and excellent mixing performance. It's safe, easy to use and capable of a broad range of food mixing applications.

Features:

- 100% gear driven
- Professional countertop style
- 1/2 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
- Manual 3 speed control (146 / 262 / 516 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 BMPM012 and provides with automatic shut-off when guard is opened at any speed
- 1 year limited warranty



Intertek Intertek





Digital Timer Panel

** 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): 19" x 14.5" x 25.5"
- 110v / 8 amps / 375 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 77 lb

Shipping Specifications:

- Packaged Dimensions (WDH): 22" x 20" x 26"
- Packaged Weight 85 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	BMPM012
Egg Whites	Whip	0.63 qts.
Mashed Potatoes	Beater	10 lbs.
Mayonnaise (qts. Oil)	Beater	4 qts.
Meringue (qts. Water)	Whip	0.42 qts.
Waffle/Pan cake Batter	Beater	4.5 qts.
Whipped Cream	Whip	2 qts.
Cup Cake / Layer Cake	Beater	11 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	7.5 lbs.
Sugar Cookie	Beater	10 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	4.4 lbs. of Flour*
Bread or Roll Dough (Heavy, 55% AR)	Hook	3.75 lbs. of Flour*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	3.3 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	3.3 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	4.4 lbs. of Flour*
Raised Donut Dough (65% AR)	Hook	3.3 lbs. of Flour*
Whole Wheat Dough (70% AR)	Hook	4.4 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:

- *1st Speed Only

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