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# 30qt PLANETARY MIXER BMPM030

## Features:

- Gear driven.
- Professional table top model.
- 1 HP motor offers enough power to mix stiffer dough 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.
- Automatic electronic 3 speed control.
- Planetary mixing action ensures perfect results.
- Simple hand lift for tool change and bowl removal.
- Easy speed shifting.

## Other specifications:

- 30qt stainless steel bowl.
- # 12 Hub
- Includes dough hook, flat beater and wire whip.
- Safety guard is standard for model BMPM030 and provides with automatic shut-off when guard is opened at any speed.
- NEMA: L5-15P.



BakeMax® Planetary Mixers provide durability, long life and excellent mixing performance. A wide range of sizes to choose from provides clients with the exact mixer for their particular needs. They are safe, easy to use and capable of a broad range of dough and food mixing applications.



# **30qt PLANETARY MIXER BMPM030**

#### Volume

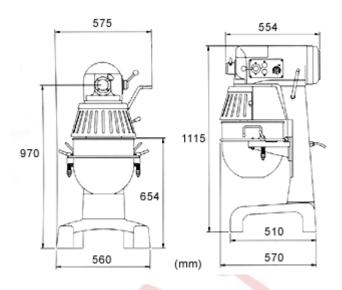
External and Internal Dimensions (D x W x H)

Model	External
BMPM030	22.5" x 22.6" x 44"

Canacity Chart (approx.) 30 Quart

Capacity Chart (approx.) 30 Quart						
Product	Tool	Amount				
Egg White	Whip	1.5 qt				
Whipping Cream	Whip	6 qts				
Mayonnaise (oil)	Whip	12 qts				
Layer cake (egg/sugar)	Beater	30 lbs				
Mashed Potatoes	Beater	20 lbs				
Pound Cake	Beater	23 lbs				
Bread Dough (Light)	Hook*	15 lbs				
		(Flour)				
Bread Dough (Heavy)	Hook*	12 lbs				
		Flour				
Whole Wheat Dough	Hook**	15 lbs				
		Flour				
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<sup>\*1&</sup>lt;sup>st</sup> speed only \*\* 1<sup>st</sup> and 2<sup>nd</sup> speed only 1 gallon of water weights 8.33 lbs.



### Electrical Information

Licetifear i	icetical information					
Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMPM030	110	1	16	1760	60	5-20P



## Authorized Dealer:

BakeMax Manufacturing, Inc.

Telephone: 1-506-858-8990 Fax: 1-506-859-6929

170 Millenium Blvd, Moncton, NB, E1C 1M8 Toll Free: 1-800-565-BAKE



E-mail: sales@bakemax.com

If high gluten flour is used, reduce above dough batch size by 10 %