



Item No. _____

60qt PLANETARY MIXER BMPM060

Features:

- Gear driven.
- Professional stand alone model.
- 100% gear driven.
- 3 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.

Other specifications:

- 60qt stainless steel bowl.
- Easy Speed Shifting.
- # 12 Hub.
- Includes dough hook, flat beater and wire whip.
- Safety guard is standard for model BMPM060 and provides with automatic shut-off when guard is opened at any speed.



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.

Think Quality, Value, Service.....Think

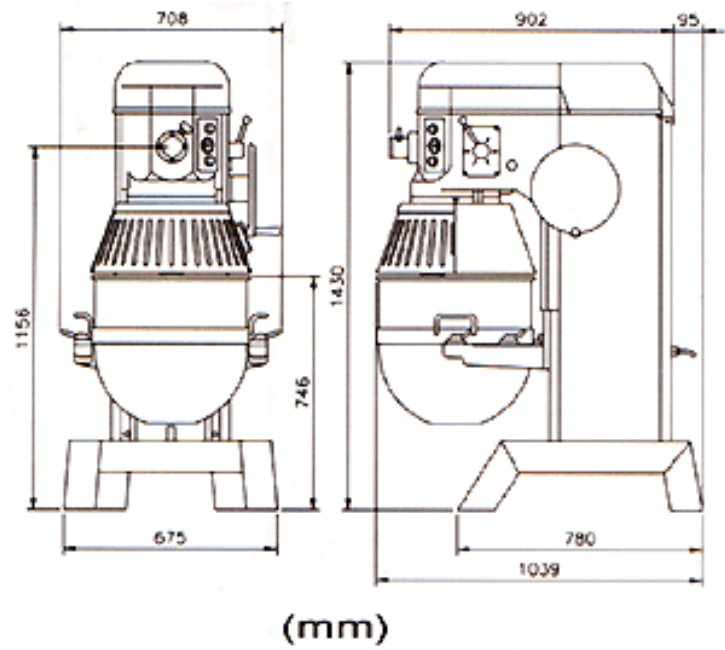
BakeMax[®]

60qt PLANETARY MIXER BMPM060

Volume

External and Internal Dimensions (D x W x H)

Model	External
BMPM060	39.3" x 24.7" x 55" 99.8 x 62.7 x 139.7cm



Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMPM060	220	1	24	5280	60	No Plug



Authorized Dealer:



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BakeMax[®]

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