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# 120qt PLANETARY MIXER BMPM120

### Features:

- Belt 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:

- 120qt stainless steel bowl.
- Easy Speed Shifting.
- # 12 Hub.
- Includes dough hook, flat beater and wire whip.
- Safety guard is standard for model BMPM080 and provides with automatic shut-off when guard is opened at any speed.
- Optional Hyrdaulic Bowl Lifts available.



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.

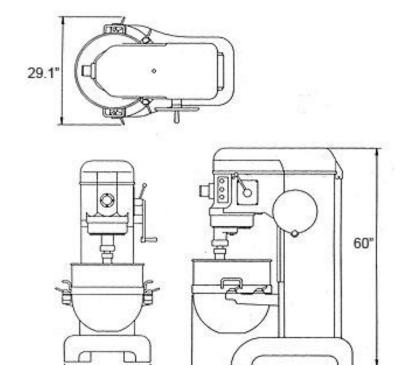


# 80qt PLANETARY MIXER BMPM080

### Volume

External and Internal Dimensions (D x W x H)

Model	External		
BMPM120	44.8" x 33.1" x 60"		
	114 x 86 x 152 cm		



44.8"

### **Electrical Information**

33.58"

Licenteal information							
Model	Voltage	Phase	HP	Hertz	NEMA		
BMPM120	220	3	5	60	No Plug		



### Authorized Dealer:



BakeMax Manufacturing, Inc. 170 Millenium Blvd, Moncton, NB, E1C 1M8

Toll Free: 1-800-565-BAKE Telephone: 1-506-858-8990 Fax: 1-506-859-6929



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

E-mail: sales@bakemax.com