



Item No. \_\_\_\_\_

## 20qt PLANETARY MIXER BMPM020

### Features:

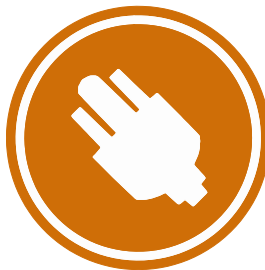
- Gear driven.
- Professional table top model.
- ½ HP motor offers enough power to mix stiffer dough and larger batches.
- All metal and die-cast aluminum body.
- Transmission is made of hardened alloy steel gears.
- All shafts are mounted in ball bearings.
- Automatic electronic 3 speed control.
- Planetary mixing action ensures perfect results.
- Simple hand lift for tool change and bowl removal.

### Other specifications:

- 20qt stainless steel bowl.
- 30 Minute digital timer.
- 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.
- Plug N' Go electrical for easy installation.



BakeMax<sup>®</sup> 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<sup>®</sup>**

# 20qt PLANETARY MIXER BMPM020

## Volume

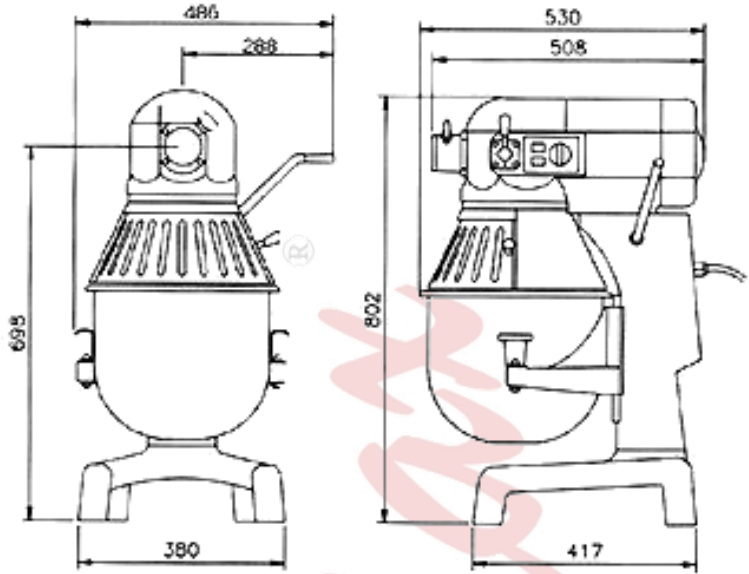
External and Internal Dimensions (D x W x H)

Model	External
BMPM020	19" x 14.5" x 25.5"

## Capacity Chart (approx.)

Product	Tool	Amount
Egg White	Whip	1 qt
Whipping Cream	Whip	4 qts
Mayonnaise (oil)	Whip	10 qts
Layer cake (egg/sugar)	Beater	20 lbs
Mashed Potatoes	Beater	15 lbs
Pound Cake	Beater	21 lbs
Bread Dough (Light)	Hook*	10 lbs (Flour)
Bread Dough (Heavy)	Hook*	8 lbs Flour
Whole Wheat Dough	Hook**	10 lbs Flour

- \*1<sup>st</sup> speed only \*\* 1<sup>st</sup> and 2<sup>nd</sup> speed only
- 1 gallon of water weights 8.33 lbs.
- If high gluten flour is used, reduce above dough batch size by 10 %



## Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMPM020	120	1	9.31	1117	60	5-15P



Authorized Dealer:



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