

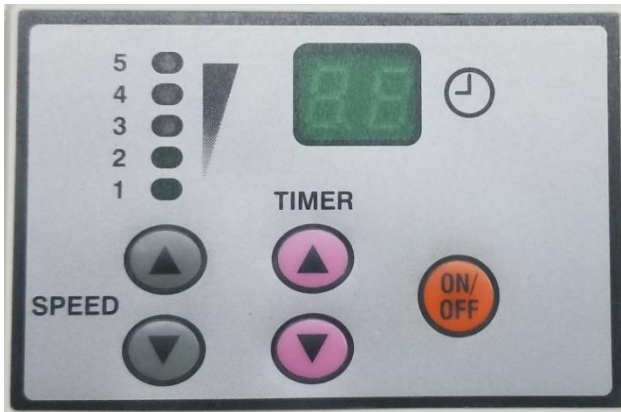
BakeMax BMPM007 - 7Qt Planetary Mixer

The BakeMax BMPM007 7Qt 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
- 1/3 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
- Electronic 5 Speed Control (100 to 500 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 BMPM007 and provides the user with automatic shut-off when guard is opened at any speed.
- 1-Year Limited Warranty






Speed Settings:

- 1st Speed - For slow beating, mashing, and kneading yeast dough.
- 2nd Speed - For mixing cookie and cake batters.
- 3rd Speed - For beating, creaming and medium fast whipping.
- 4th Speed For whipping heavy cream, egg whites and boiled frosting.
- 5th Speed - For whipping small amounts of heavy cream and egg whites.

** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax[®] / Titan Ventures International Inc.

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3 
5705 Valley Belt Rd Independence, OH 44131 
1201 E 27th Terrace Pittsburg, KS 66762 

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com

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Technical Specifications:

- Exterior Dimensions (WDH): 18.1" x 13.4" x 20.5"
- 110V / 6A / 650W / 60Hz / 1Ph
- Plug & Go Nema 5-15P Plug
- Net Weight 45 lbs.

Shipping Specifications:

- Packaged Dimensions (WDH): 20" x 15" x 24"
- Packaged Weight 50 lbs.

Mixing Dough & Capacity Information

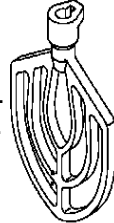
The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.

Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. Of flour and 5 lbs. of water.
 $5 \div 10 = 0.50 = 50\% = \text{AR}$

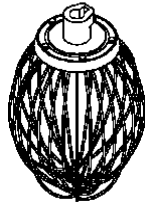
Dough Hook: Used for bread dough. to be used on 1st speed.



Beater: Commonly used for thin batters, cake, mashed potatoes, or stuffing. To be used on 2nd or 3rd speed.



Whip: Best for whipping cream and beating eggs and preferable to be used on 4th or 5th speed.



Capacity Conversion:

- 1 Gallon of Water Weighs 8.33 lbs.
- 1 Liter of Water Weighs 1 kg or 2.2 lbs.
- 1 lb = 0.454 kg / 1 kg = 2.2 lbs.
- 1 US Liquid Quart = 0.946 Liters

PRODUCT	TOOL	BMPM007
Egg Whites	Whip	0.4 qts.
Mashed Potatoes	Beater	4 lbs.
Mayonnaise (qts. Oil)	Beater	3 qts.
Meringue (qts. Water)	Whip	0.25 qts
Waffle/Pan cake Batter	Beater	3 qts.
Whipped Cream	Whip	1.8 qts.
Cup Cake / Layer Cake	Beater	6 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	4 lbs.
Sugar Cookie	Beater	3 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	3 lbs.*
Bread or Roll Dough (Heavy, 55% AR)	Hook	2 lbs.*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	2 lbs.*
Medium Pizza Dough (50% AR)	Hook	2.5 lbs.*
Thick Pizza Dough (60% AR)	Hook	3 lbs.*
Raised Donut Dough (65% AR)	Hook	2.5 lbs.*
Whole Wheat Dough (70% AR)	Hook	3 lbs.*

*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.

**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.**

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