

# BakeMax BMPM040 40 Quart Planetary Mixer Operations Manual



**Questions? Contact Us:**

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## WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all obstacles, which may interfere with machine functions.
- Keep work area clean and clear of clutter.
- Do not sit or stand on machine
- Do not wear loose cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

## GENERAL

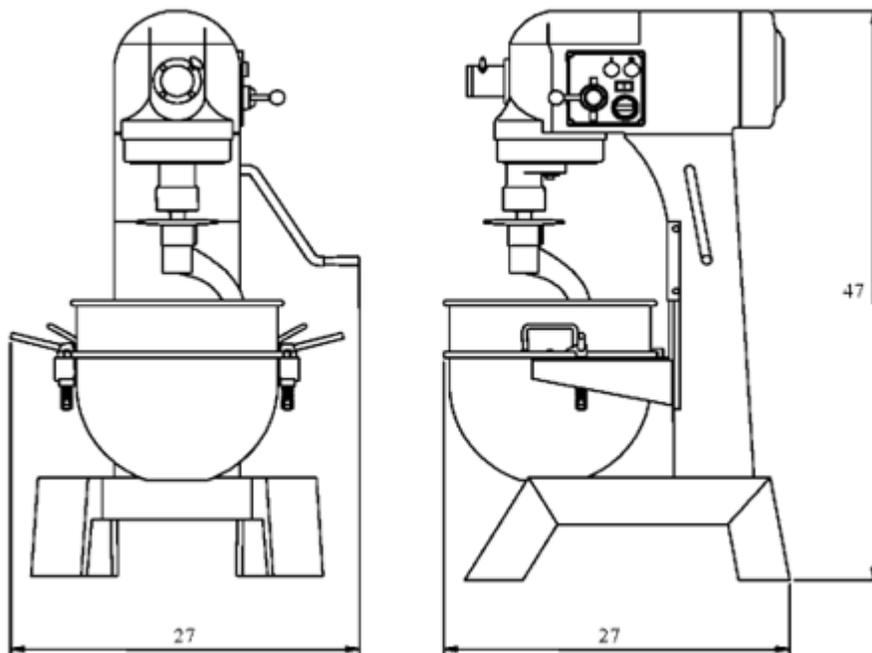
Our 40 Liter planetary Mixers are a highly reliable machine that lets you handle even the most demanding of professional food applications with ease. Its advanced design makes it ideal for mixing every type of dough, as well as for use in preparing eggs, cream, mayonnaise, and other food products. All the mixer parts are specially designed for extra heavy-duty work in preparing all kinds of pizza and bagel dough.

Equipped with 3 speeds and various style attachments, which can be selected to obtain the best results offered. The attachments are made of alloy aluminum and meet all hygiene demands. This model is designed with a powerful 1.5 HP motor and powerful **100% gear drive**. If you maintain your equipment as instructed, you can expect countless years of service with the best results available.

## INSTALLATION

Prior to installation, test the electrical service to assure it meets with the specifications on the machine data plate. This is located on the backside of the pedestal.

### INSTALLATION DIAGRAM (Inches)

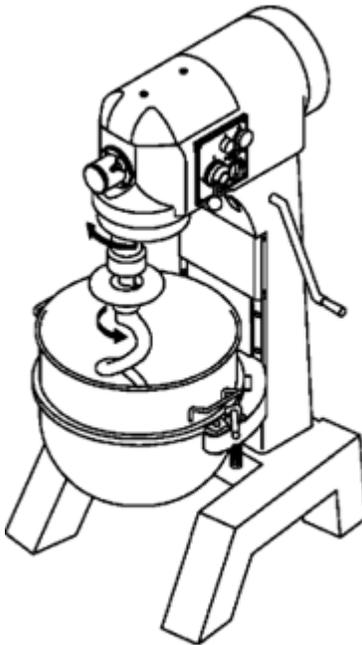


## LOCATION

Place the Mixer in a convenient location and allow working space on the bowl lift side. All maintenance can be handled from this side, the top and the front. Set the mixer level and use shims if the floor is uneven. The machined edge on the top of the transmission case makes an excellent surface for leveling.

### ELECTRICAL CONNECTIONS (Cord Connected Mixers)

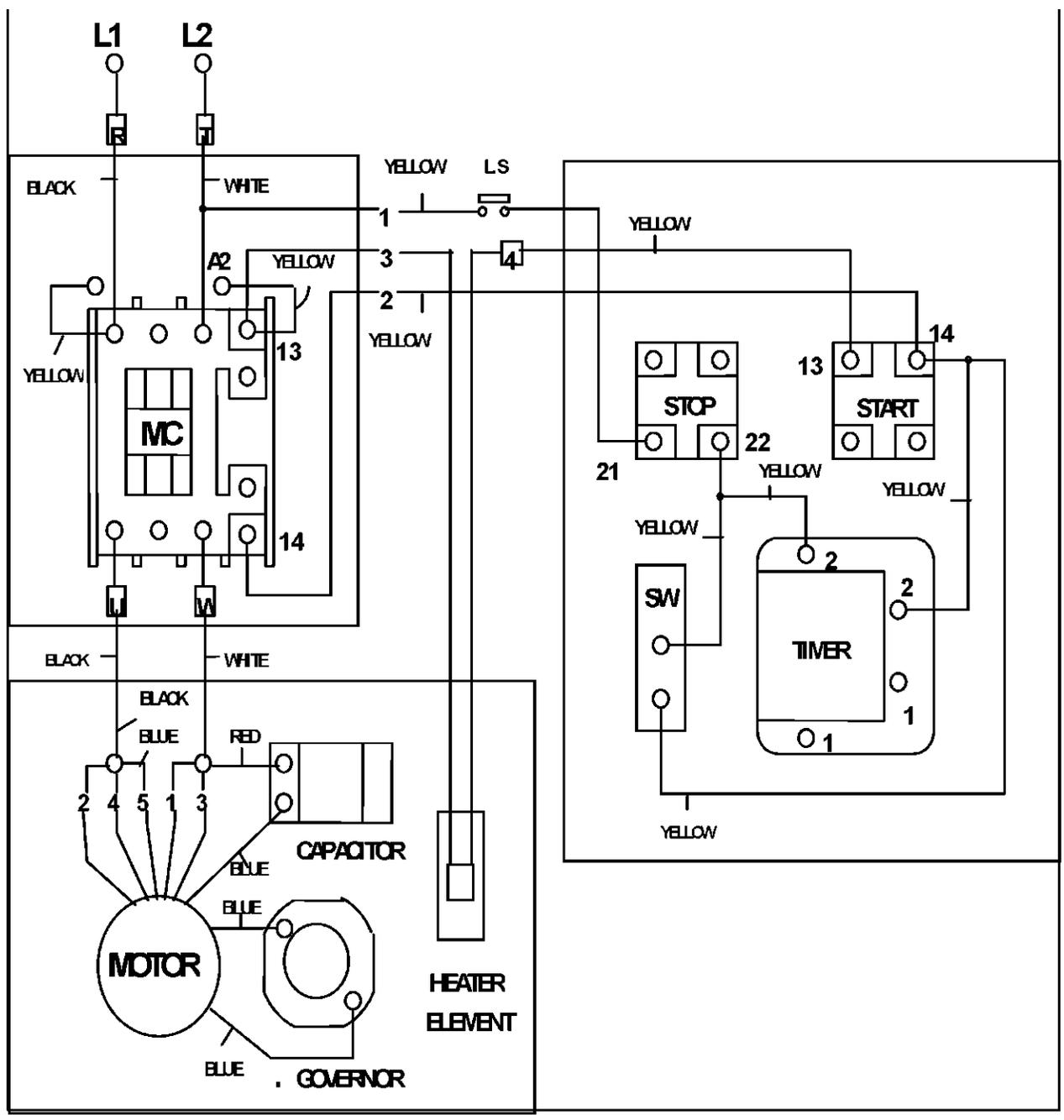
- Before making the electrical connections, read the specifications on the nameplate to make sure that they agree with those of your electric service.
- Electrical connections should be made by qualified workmen, who will observe all applicable Safety Codes and the National Electrical Code.
- Be sure the planetary runs in the direction shown by the arrow in the planetary head. Reverse direction is forbidden.
- To start the motor, push the ON button. The speed selector handle must be at one of the numbers indicating a speed, not at an intermediate position.



**BE SURE TO CHECK MIXING ROTATION WHEN ELECTRICAL CONNECTS ARE IN PLACE FOR ALL THREE (3) PHASE RIGGING.**

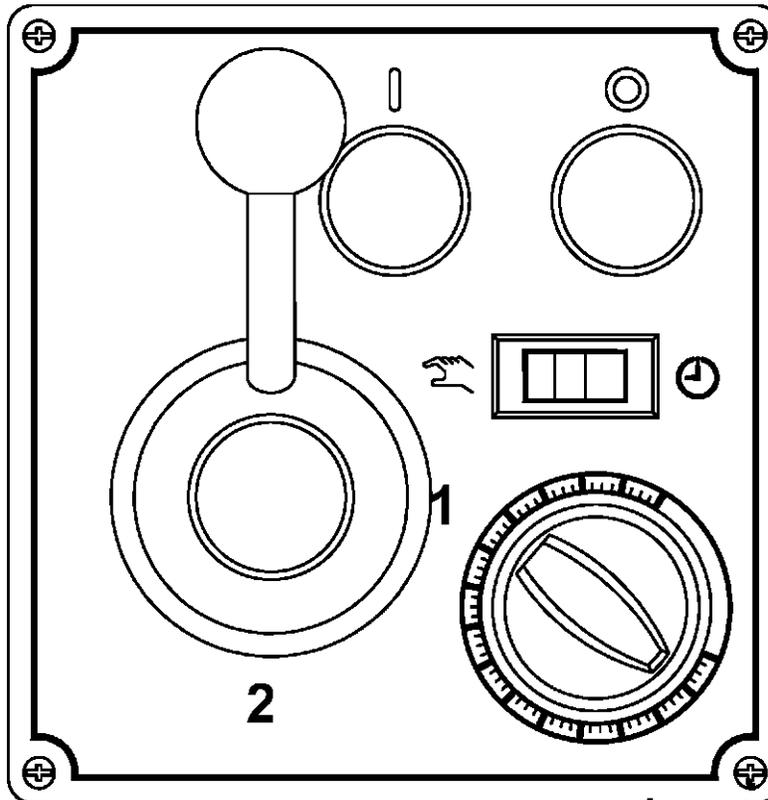
Bowl Capacity	Weight (lbs.)	Electrical	H. P.	Speed Range (RMP)
BMPM040 40 Qt	440	220V-60HZ-1PH	1.5	90-186-34

## TIMER AND MOTOR WIRING DIAGRAM



## WARNING:

- KEEP HANDS, CLOTHING AND UTENSILS OUT OF THE BOWL WHILE IN OPERATION.
- KEEP RIGID OR ICE-UP OBJECT AWAY FORM BOWL AND HUB ATTACHMENTS WHEN IN OPERATION.

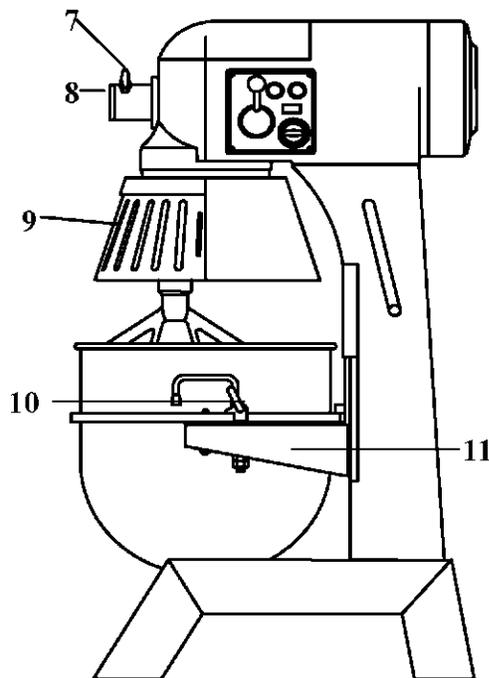
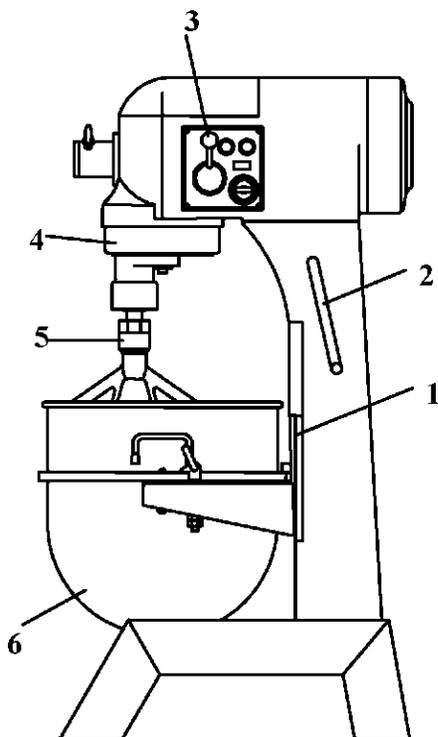


All models are furnished with two button switches, which control power to the mixer.

The TIMER (if equipped) is used in conjunction with ON-OFF switch for timed mixing operations and will stop the mixer when the desired time has elapsed.

The **GEARSHIFTLEVER** is used to change speeds. Always stop the mixer before changing speeds. To change speeds, turn the switch OFF, move the gear shift lever to the desired speed, and turn the switch back ON.

- Speed 1 (low) - This speed is for heavy mixtures such as bread dough, heavy batters, and potatoes.
- Speed 2 (medium) - This speed is for light dough which must raise quickly, heavy batters, and some whipping operations.
- Speed 3 (high) - This speed is fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.



1	BOWL LIFT SLIDEWAY	2	BOWL LIFT HANDLE
3	GEAR SHIFT LEVER	4	DRIP RING
5	AGITATOR	6	BOWL
7	THUMB SCREW	8	HUB PLUG
9	SAFETY GUARD	10	BOWL CLAMP
11	BOWL SUPPORT		

To install an agitator (No.5), the bowl (No.6) must be installed and fully lowered by bowl lift handle (No.2). Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

## **BOWL**

New mixer's bowl and agitators (beater, whip, and dough arm) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water

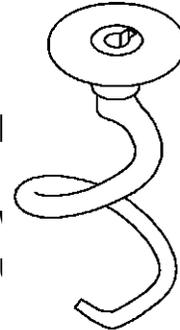
BEFORE being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the alignment pins on the front of the bowl support fit in the holes on the sides of the bowl.

## DOUGH ARM:

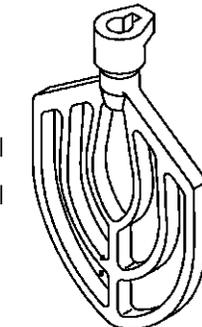
It is frequently used for heavy bread dough, and to be used at low speed.

**The moisture content of heavy dough is critical selecting proper mixing speed. You should never speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.**



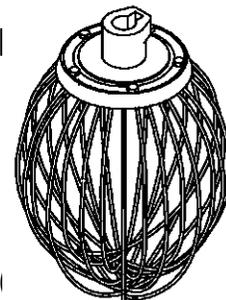
## BEATER:

It is commonly used for thin batters, cake, and potatoes, like stuffing and preferable to be used at speed.



## WHIP:

It is best for whipping cream and beating eggs and to be used at high speed.



## ATTACHMENTS

To install an attachment, loosen the thumb screw the attachment hub and remove the plug (No. 8).

Insert the attachment into the attachment hub making certain that the square shank of the attachment is in the square driver of the mixer. Secure the attachment by tightening the thumb screw.

- Move the gear shift lever to the desired speed and start the mixer to operate the attachment.

The meat and food chopper attachment should be operated in second or third speed. If material in the cylinder stalls the mixer, stop the mixer at once. DO NOT attempt to restart the mixer in a

lower speed - remove the adjusting ring, knife, plate, and worm and clear the obstruction.

## MAINTENANCE

**NOTE: ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER THE UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.**

### CLEANING

- **Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.**
- The mixer should be thoroughly cleaned daily.
- Bowls and agitators should be removed from the mixer and cleaned in a sink.
- The **DRIP RING** or **SAFETY GUARD** should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth. A large flat blade screwdriver may be used to remove the drip cup after remove the screw.

### LUBRICATION

- The transmission case is filled special grease that will last for several years. When grease is needed for replacement, it should be ordered from our authorized service representative.
- Planetary gears are already filled with enough lubricating grease. No more grease is to be filled. **MIXING HEAVY DOUGH**
- 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, the water weight is divided by the flour weight.

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

<i>PRODUCT</i>	<b>TOOL</b>	<b>CAPACITY</b>	
Egg Whites	Whip	1-3/4 qt.	
Mashed Potatoes	Beater	30 lbs.	
Mayonnaise (Qts. Oil)	Beater	13 qt.	
Meringue (Qts. Water)	Whip	1-1/2 qt.	
Waffle/Pan cake Batter	Beater	16 qts.	
Whipped Cream	Whip	9 qts.	
Sheet Cake Batter	Beater	40 lbs.	
Cup Cake	Beater	45 dz.	
Layer Cake	Beater	45 lbs.	
Pound Cake	Beater	40 lbs.	
Sugar Cookie	Beater	65 dz.	
Bread or Roll Dough (Light/ Medium, 60% AR, =)	Hook **	Water 15 lbs.	Flour 25 lbs.
Bread or Roll Dough (Heavy, 55% AR, =)	Hook **	Water 11 lbs.	Flour 20 lbs.
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, =, 5 min. max. mix time)	Hook *	Water 6 lbs.	Flour 15 lbs.
Medium Pizza Dough (50% AR, =)	Hook *	Water 11 lbs.	Flour 20 lbs.
Thick Pizza Dough (60% AR, =)	Hook **	Water 12 lbs.	Flour 20 lbs.
Raised Donut Dough (65% AR)	Hook *	Water 10 lbs.	Flour 15 lbs.

\*1<sup>st</sup> speed only

\*\* 1<sup>st</sup> speed & 2<sup>nd</sup> speed only

**NOTE: If high gluten flour is used, reduce the dough batch size by 10 %.**

# 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.

**Warehouses:**  
 270 Baig Blvd, Moncton, NB E1E 1C8  
 1605 Crescent Cr Carrollton, TX, Dallas, TX 75006

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

PRODUCT	TOOL	BMPM007	BMPM012	BMPM020 / BMPM20A	BMPM030	BMPM040	BMPM060	BMPM080	BMPM120
Egg Whites	Whip	0.4 qts.	0.63 qts.	1 qts.	1.5 qts.	2 qts.	3.1 qts.	4.2 qts.	3.6 qts.
Mashed Potatoes	Beater	4 lbs.	10 lbs.	15 lbs.	22 lbs.	29 lbs.	40 lbs.	60 lbs.	90 lbs.
Mayonnaise (qts. Oil)	Beater	3 qts.	4 qts.	8.5 qts.	12.7 qts.	13.7 qts.	19 qts.	31.7 qts.	40 qts.
Meringue (qts. Water)	Whip	0.25 qts	0.42 qts.	0.75 qts.	1 qts.	1.5 qts.	2 qts.	3 qts.	4 qts.
Waffle/Pan cake Batter	Beater	3 qts.	4.5 qts.	7.5 qts.	12 qts.	16 qts	23 qts	32 qts.	NA
Whipped Cream	Whip	1.8 qts.	2 qts.	4 qts.	6 qts.	9 qts	12 qts	16 qts.	25 qts.
Cup Cake / Layer Cake	Beater	6 lbs.	11 lbs.	20 lbs.	30 lbs.	44 lbs.	60 lbs.	88 lbs.	120 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	4 lbs.	7.5 lbs.	13 lbs.	22 lbs.	26.5 lbs.	44 lbs.	80 lbs.	120 lbs.
Sugar Cookie	Beater	3 lbs.	10 lbs.	14 lbs.	22 lbs.	30 lbs.	40 lbs.	60 lbs.	80 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	160 lbs. of Dough Total**
Bread or Roll Dough (Heavy, 55% AR)	Hook	2 lbs.*	3.75 lbs. of Flour*	8 lbs. of Flour*	14.5 lbs. of Flour*	24.5 lbs. of Flour**	49 lbs. of Flour**	66 lbs. of Flour**	120 lbs. of Dough Total**
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	2 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	80 lbs. of Dough Total*
Medium Pizza Dough (50% AR)	Hook	2.5 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	90 lbs. of Dough Total*
Thick Pizza Dough (60% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	100 lbs. of Dough Total**
Raised Donut Dough (65% AR)	Hook	2.5 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	70 lbs. of Dough Total*
Whole Wheat Dough ( 70% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	120 lbs. of Dough Total**

**Speeds:**

- \*\*1st Speed Only
- \*\*\*1st Speed & 2nd Speed Only

**Notes:**

- \*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.
- \*Mixer should be powered off when changing speeds

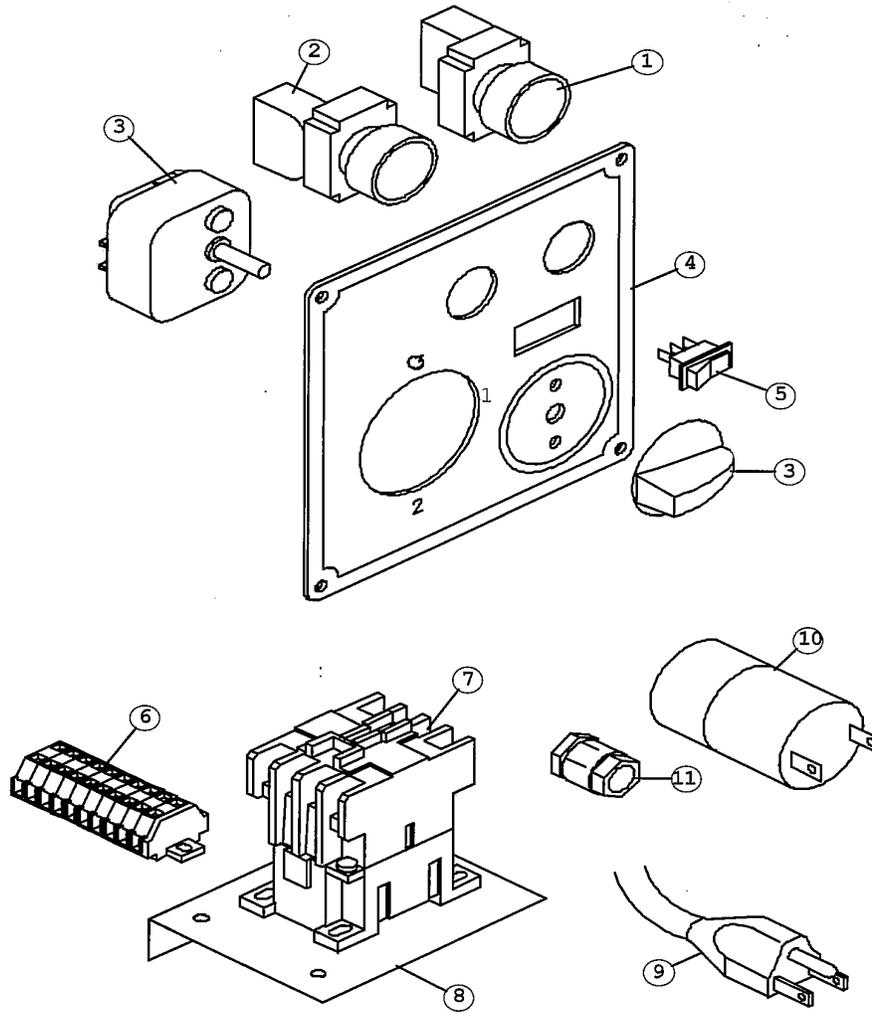
**Capacity Conversion**

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

**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.**

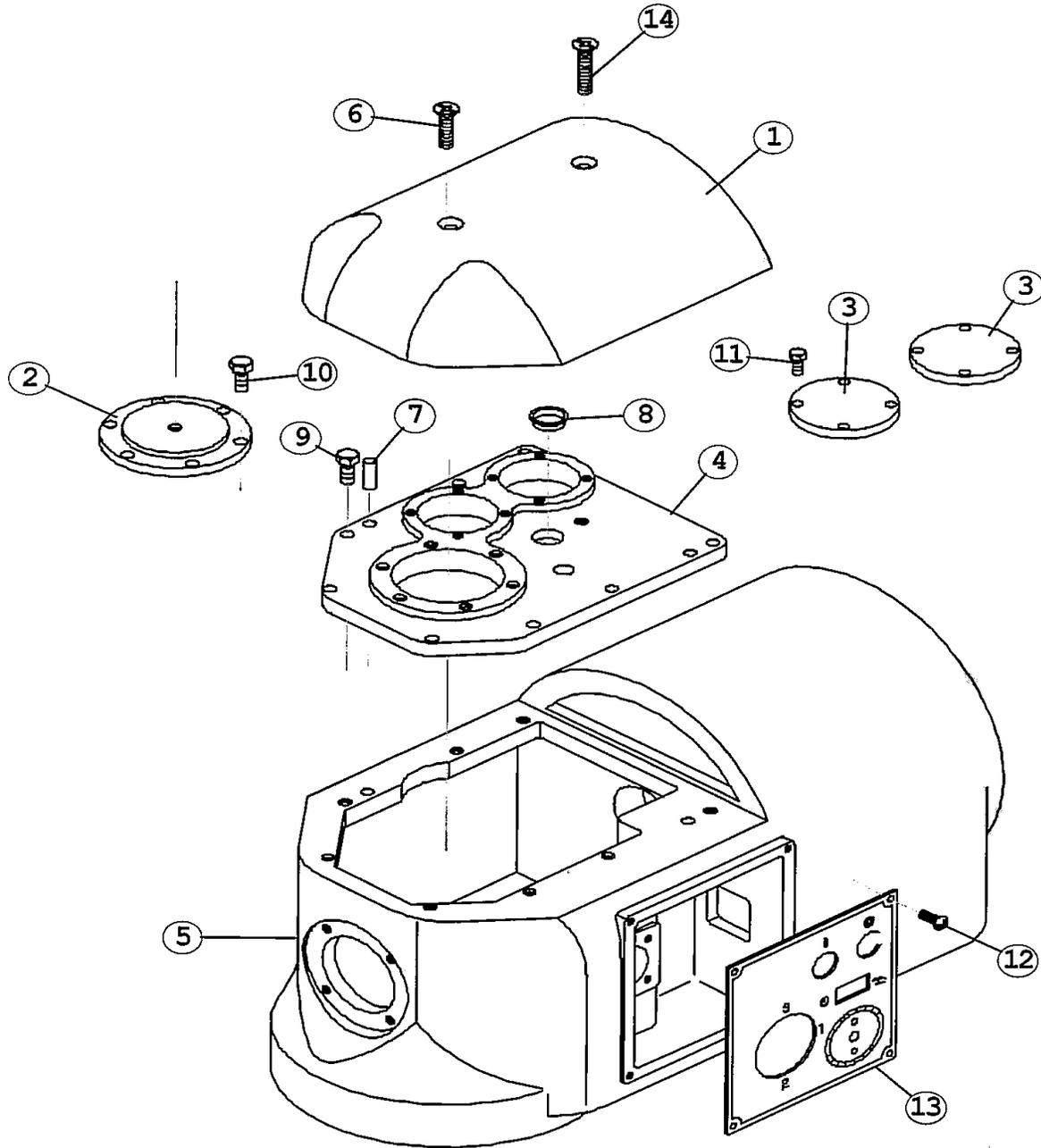
## BakeMax BMPM040 Parts Breakdown

Diagram 1 – PM040/01/0##



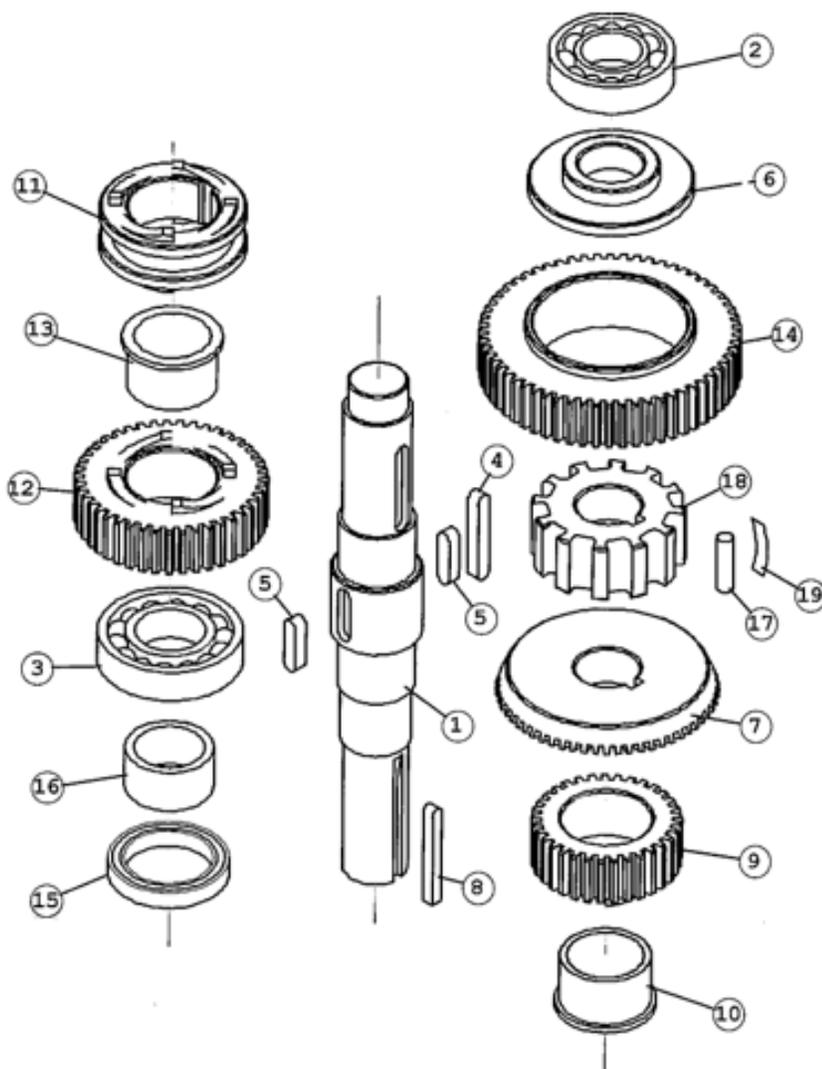
#	Description or Name	Supplier Part No.	Qty
1	Button Switch	TE XB2 ES542	1
2	Button Switch	TE XB7 EA31	1
3	Timer	TM6115C	1
4	Control Panel	11032-07-013	1
5	On-Off Switch		1
6	Terminal Block	WAGO 261-.301	1
7	Contactor	CU16 220V	1
8	Seat of Contactor	11031-09-009	1
9	Plug & Cable	CABLE-14-3C-CE	1
10	Capacitor	CP-200UF	1
1	Collar	CG-20	1

Diagram 2 – PM040/02/0##



#	Description	Supplier Part #	Qty	7	Spring Pin 8*25	SPP-8*25	2
1	Upper Lid	11032-01-001	1	8	Grease Cover	11012-04-008	1
2	Planetary Bearing Retainer	11032-01-002	1	9	Bolt 5/16" * 1	S-5/16*1	8
3	Bearing Retainer	11032-01-003	2	10	Bolt 5/16"* 3/4	S-5/16*3/4	6
4	Gear Housing Cover	11032-01-004	1	11	Bolt 1/4" * 5/8"	S-1/4*5/8	8
5	Transmission Case	11032-01-005	1	12	Mach Screw 3/16"* 3/8"	S+R3/16*3/8	4
6	Mach Screw 1/4"* 1-1/2	S+R1/4* 1-1/2	1	13	Control panel	11032-07-013	1
7	Spring Pin 8*25	SPP-8*25	2	13	Control panel A	11032-07-013A	1
				14	Mach Screw 1/4"* 2-1/2	S+R1/4*2-1/2	1

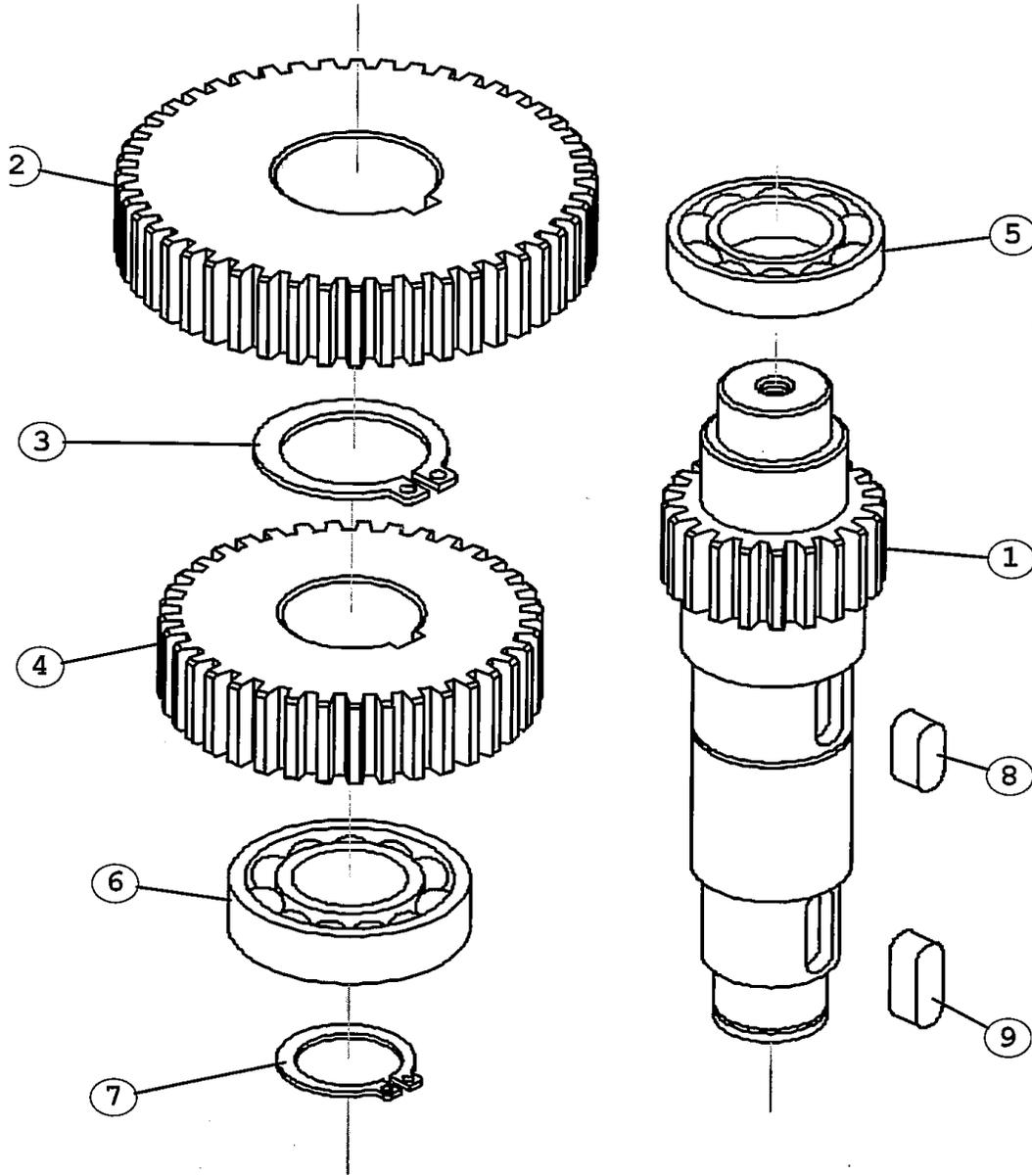
Diagram 3 – PM040/03/0##



#	Description	Supplier #	Qty
1	Planetary Shaft	11032-02-001	1
2	Ball Bearing 6206Z	BR-6206Z	1
3	Ball Bearing 6207ZZ	BR-6207ZZ	1
4	Key 8*8*50	KRR-8*8*50	1
5	Key 8 *8 *30	KRR-8*8*30	
6	Detain-Fixed Cover	11032-02-006	1
7	Bevel Gear (60 T)	11032-02-007	1
7A	Washer	11032-02-007A	
8	Key 1/4*1/4*65	KR-1/4* 1/4*65	1
9	High Speed Gear (33 T)	11032-02-009	1

#	Description	Supplier #	Qty
10	Copper washer	11032-02-010	1
11	Clutch	11032-02-011	1
12	Middle Speed Gear (45 T)	11032-02-012	1
13	Copper Washer	11032-02-013	1
14	Low Speed Gear (58 T)	11032-02-014	1
15	Oil Seal TC44*60*09	OS- TC44*60*09	1
16	Spacer	11032-02-016	1
17	Pin	11031-02-013	12
18	Sleeve Drive	11032-02-018	1
19	Spring Sheet	11031-02-012	12

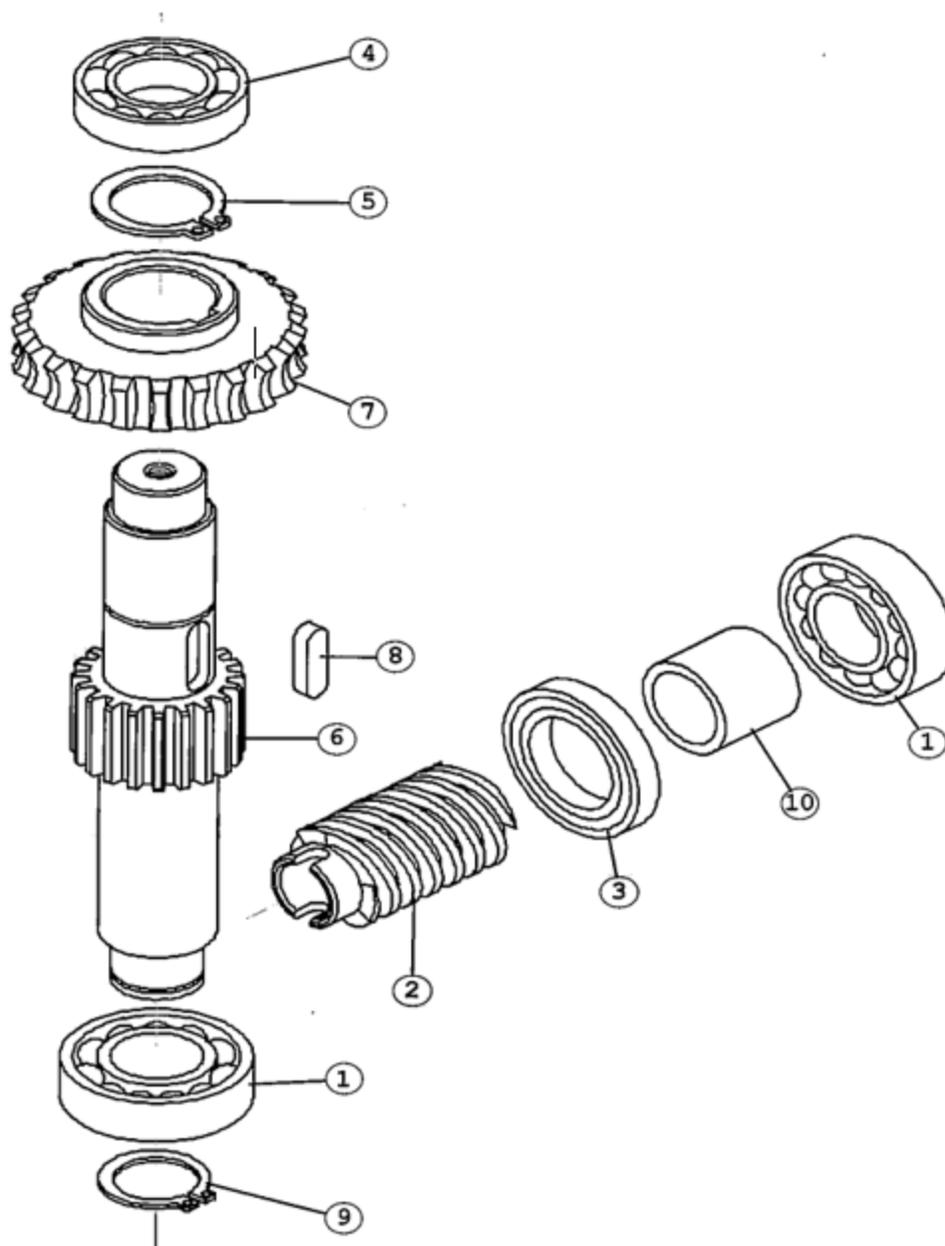
Diagram 4 – PM040/04/0##



#	Description	Supplier #	Qty
1	Shaft Gear (22 T)	11032-03-001	1
2	Gear (47 T)	11032-03-002	1
3	Snap Ring S35	CR-S35	1
4	Gear (35 T)	11032-03-004	1

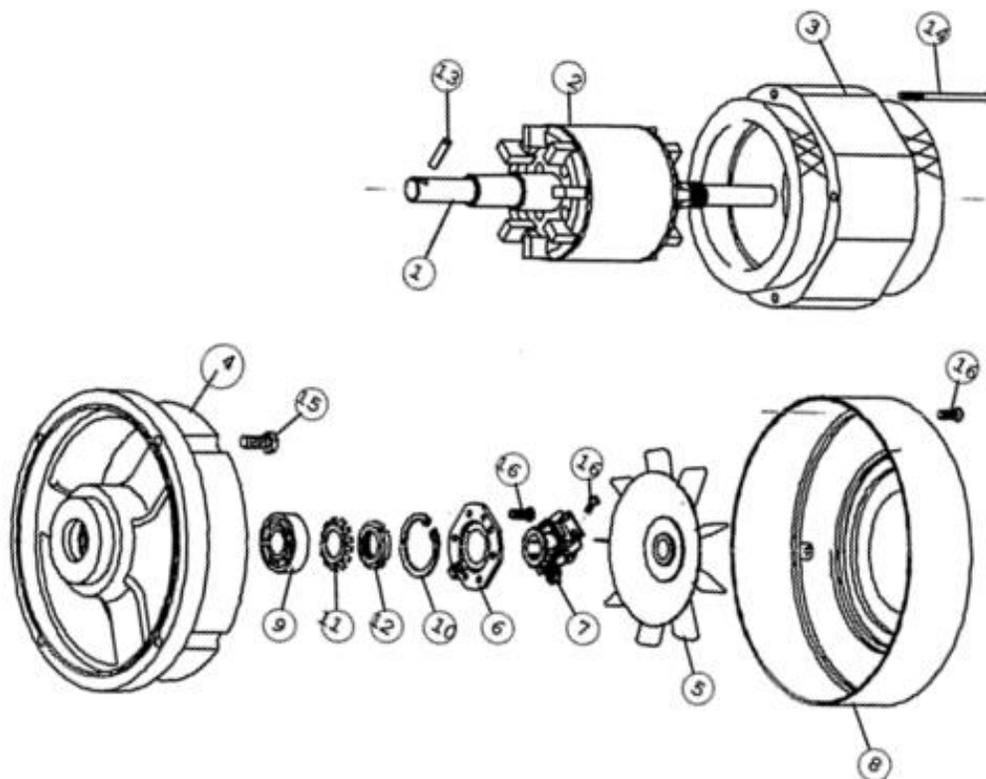
#	Description	Supplier #	Qty
5	Bearing 6005Z	BR-6005Z	1
6	Bearing 6205Z	BR-6205Z	1
7	Snap Ring S25	CR-S25	1
8	Key 8*8 20	KRR-8*8*20	1
9	Key 8*8*25	KRR8*8*25	1

Diagram 5 – PM040/05/0##



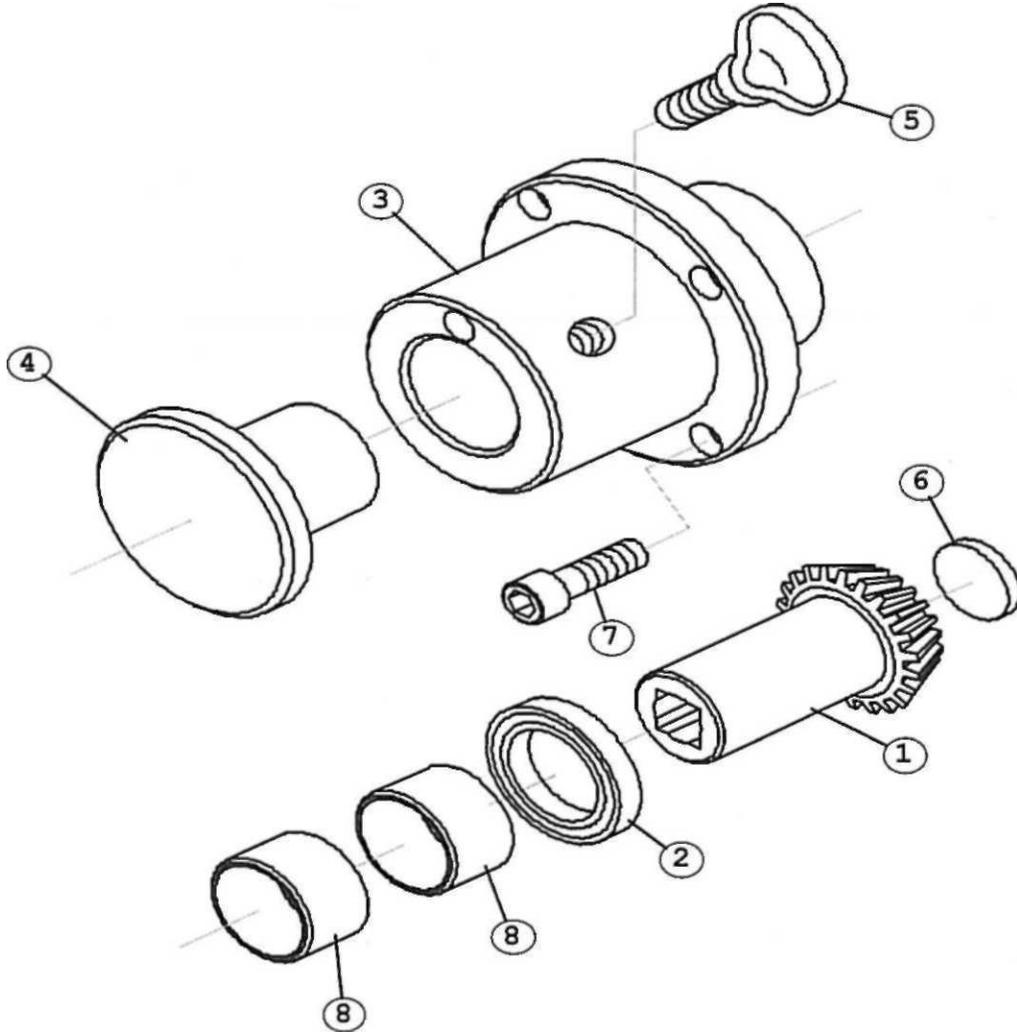
#	Description	Supplier #	Qty	#	Description	Supplier #	Qty
1	Bearing 6205Z	BR-6205Z	2	6	Worm Gear Shaft	11032-04-006	1
2	Worm	11032-04-002	1	7	Worm Gear	11032-04-007	1
3	Oil Seal 32*52*08	OS-TC32*52*08	1	8	Key 8*8*25	KRR-8*8*25	1
4	Bearing 6005Z	BR-6005Z	1	9	Snap Ring S25	CR-S25	1
5	Snap Ring S32	CR-S32	1	10	Spacer	11032-04-010	1

Diagram 6 – PM040/06/0##



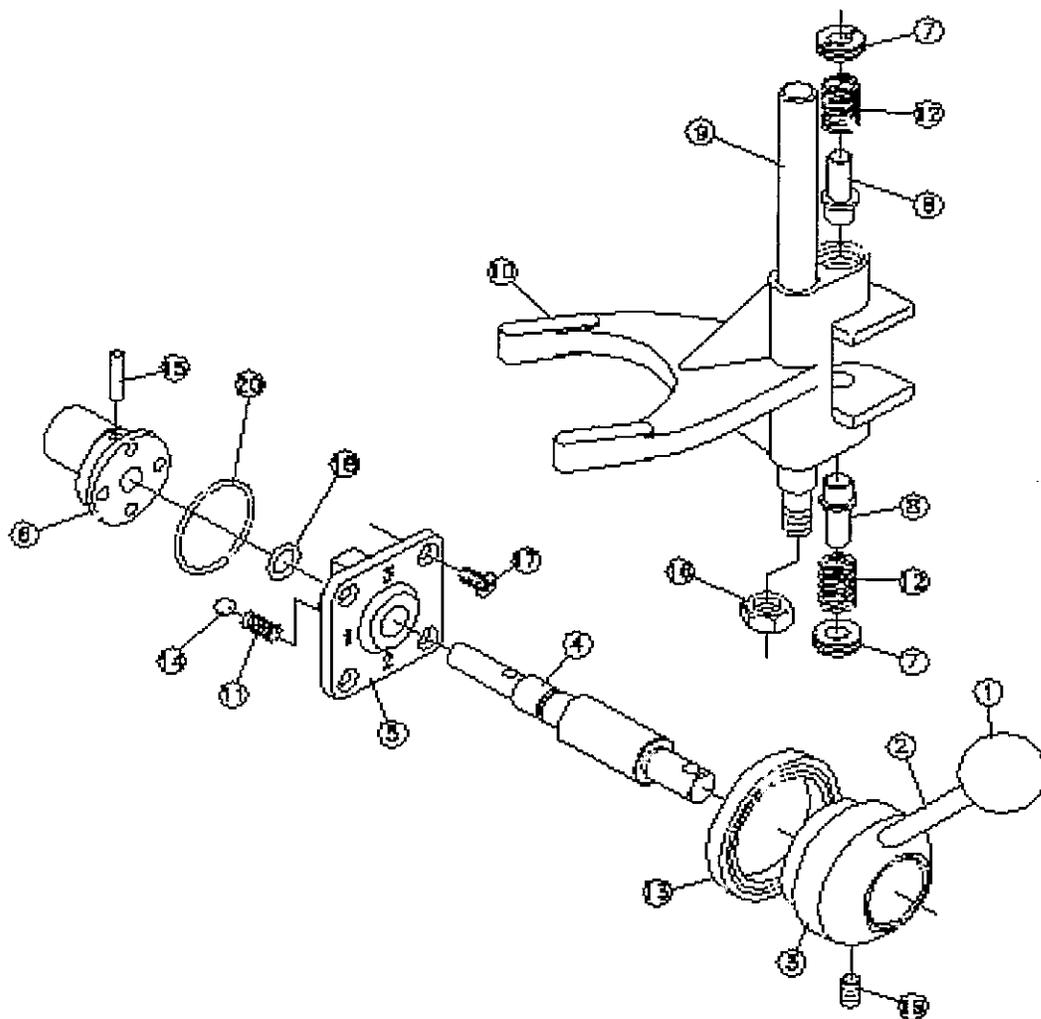
#	Description	Supplier #	Qty
1	Motor Shaft	11032-05-001	1
2	Rotor of Motor	11032-05-002	1
3	Stator of Motor	11032-05-003	1
4	Bearing Housing	11032-05-004	1
5	Ventilate Fan	11032-05-005	1
6	Governor Switch Plate	11032-05-006	1
7	Centrifugal Governor	11032-05-007	1
8	Rear Cover	11032-05-008	1
9	Bearing 6204ZZ	BR-6204ZZ	1
10	Snap Ring R47	CR-R47	1
11	Lock Washer M20	M20	1
12	Lock Nut M20	MN20	1
13	PIN 6*29	PARALLENPIN-6*29	1
14	Screw 3/16*3-3/4"	S+R3/16*3-3/4	4
15	Bolt 5/16"*1-1/4	S-5/16*1-1/4	4
16	Screw 3/16"*3/8	S+R3/16*3/8	6

### Diagram 7 – PM040/07/0##



#	Description	Supplier #	Qty
1	Bevel Gear 30T	11032-06-001	1
2	Seal 30*45*07	OS-TC30*45*07	1
3	Hub Attachment	11032-06-003	1
4	Attachment Hole Plug	11091-06-004	1
5	Thumb Screw	11031-06-005	1
6	Oil Baffle	11012-06-006	1
7	Cap Screw 1/4"* 1"	S-C-1/4*1	4
8	Bearing 3020	BR-3020	2

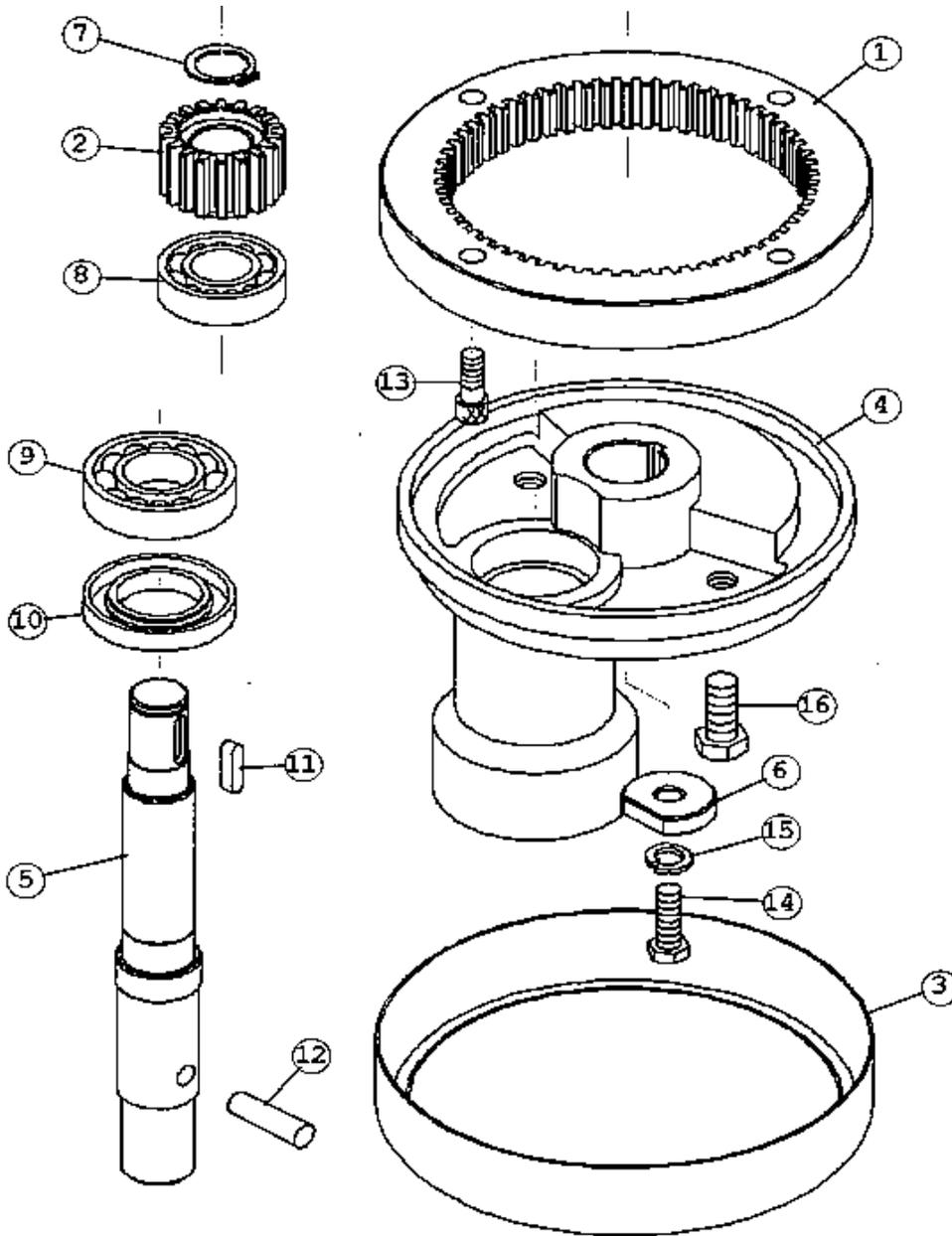
Diagram 8 – PM040/08/0##



#	Description	HL Part No.	Qty
1	Shift Handle Knob	11031-07-001	1
2	Shift Handle	11031-07-002	1
3	Handle Base	11031-07-003	1
4	Eccentric Shift Shaft	11032-07-004	1
5	Shift Selector	11012-07-005	1
6	Eccentric Shaft	11012-07-006	1
7	Screw	11031-07-007	2
8	Shift Fork Plunger	11031-07-008	2
9	Shifter Fixed Shaft	11032-07-009	1
10	Shift Fork	11032-07-010	1

#	Description	Supplier #	Qty
11	Compression Spring	11031-07-011	2
12	Compression Spring	11031-07-012	2
13	Oil Seal 45*55*08	OS-TC45*55*08	1
14	Steel Ball	SB-6	2
15	Tapered Pin 4*24	TP-4*24	1
16	Nut 3/8*16	NUT-3/8*16NC	1
17	Screw 3/16"* 1/4	S+F3/16*1/4	4
18	Snap Ring P9	OR-P9	1
19	Set Screw 3/16*1/2	S-S3/16*1/2	1
20	Snap Ring 33.5*37.5*2	OR-33.5*37.5*2	1

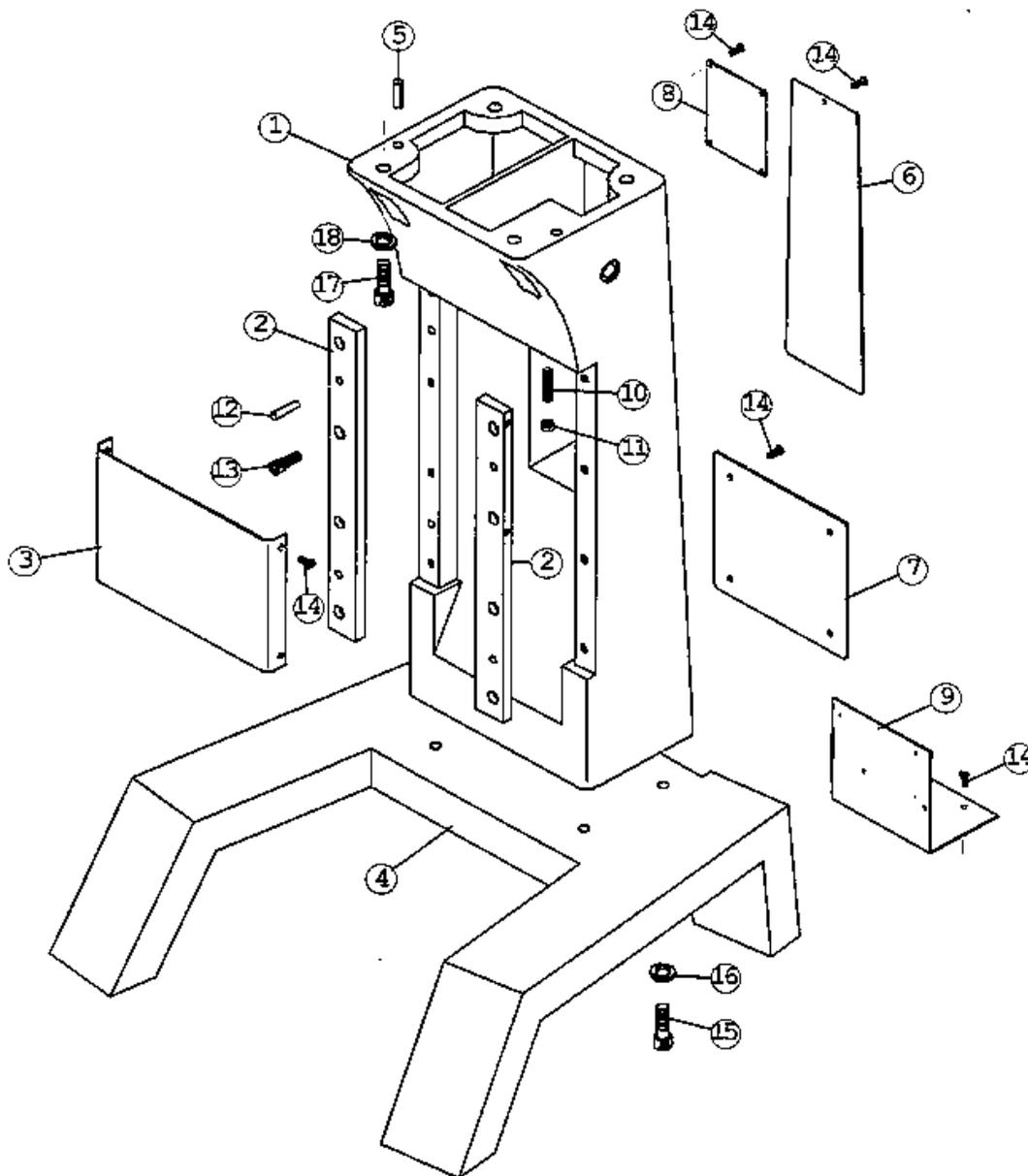
Diagram 9 – PM040/09/0##



#	Description	Supplier #	Qty
1	Internal Drive Gear	11032-08-001	1
2	Internal Pinion (18 T)	11032-08-002	1
3	Head Ring	11031-08-003	1
4	Planetary Head	11032-08-004	1
5	Agitating Shaft	11032-08-005	1
6	Spacer	11031-08-006	1
7	Snap Ring S24	CR-S24	1
8	Ball Bearing 6205Z	BR-6205Z	1

#	Description	Supplier #	Qty
9	Ball Bearing 6206Z	BR-6206Z	1
10	Oil Seal 35*62*10	OS-TC35*62*10	1
11	Key 6*6*25	KRR-6*6*25	1
12	Tapered Pin	11032-08-012	1
13	Cap Screw 3/8*1	S-C-3/8*1	4
14	Cap Screw 3/8*1	S-C-3/8*1	1
15	Washer 3/8"	SW-3/8	1
16	Bolt 1/2*3/4"	S-1/2*3/4	2

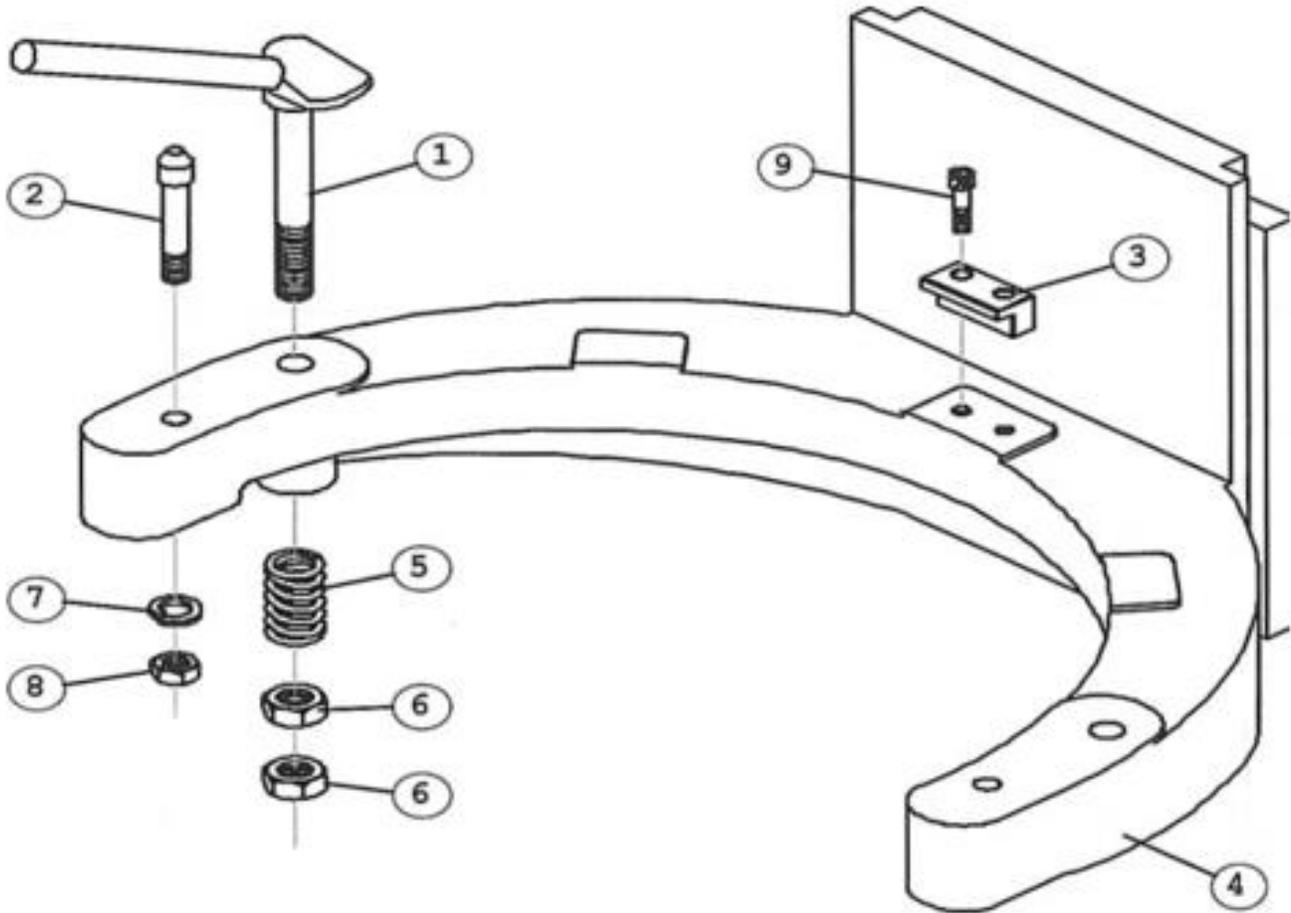
Diagram 10 – PM040/10/0##



#	Description	Supplier #	Qty
1	Column	11032-09-001	1
2	Slideway	11032-09-002	2
3	Apron	11032-09-003	1
4	Base	11040-09-004	1
5	Spring Pin 10*24	SPP-10*24	2
6	Column Cover A	11031-09-006	1
7	Column Cover B	11031-09-007	1
8	Column Cover C	11031-09-008	1
9	Seat of Electrical Part	11031-09-009	1

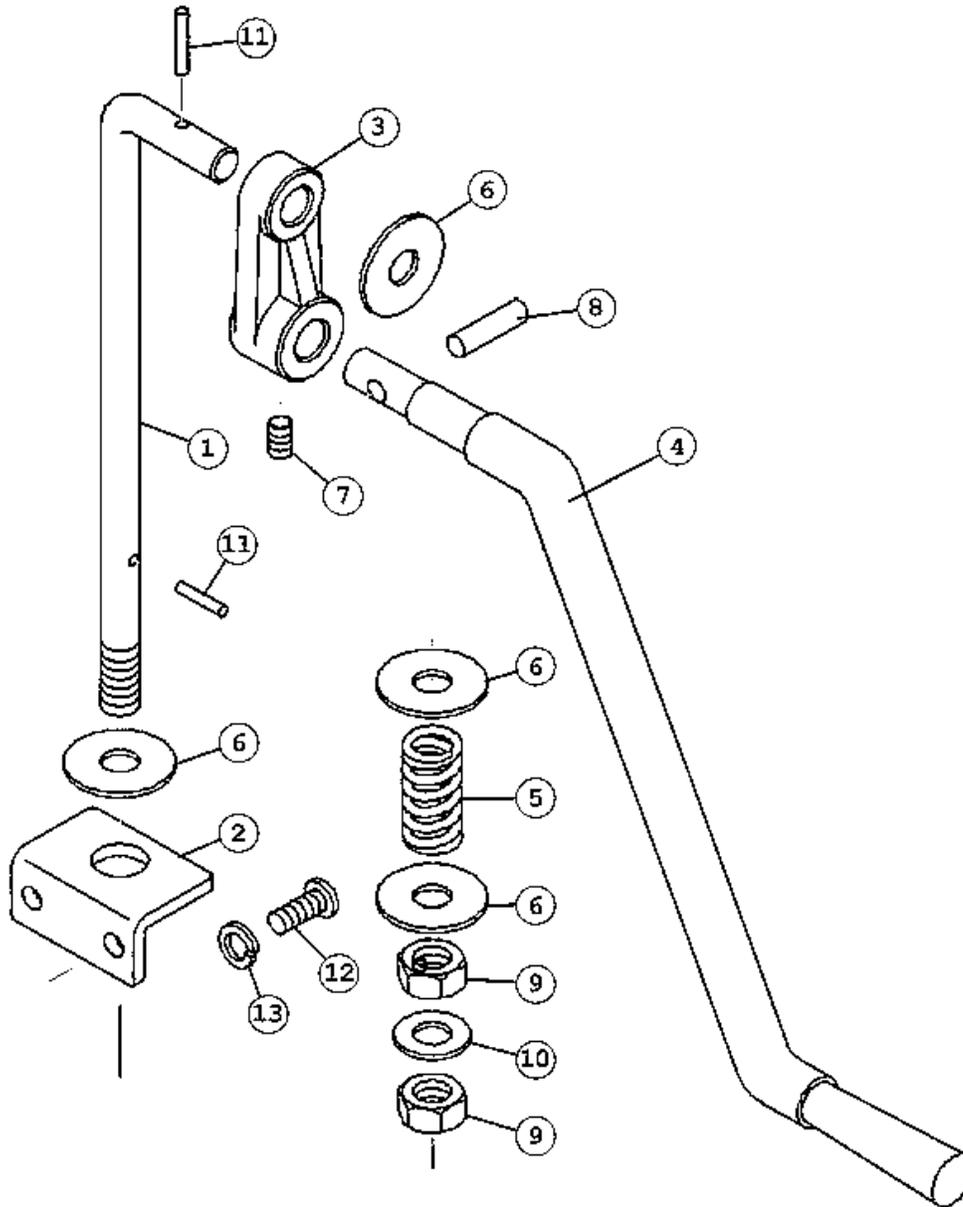
#	Description	Supplier #	Qty
10	Set Screw 5/16"x2"	S-S5/16*2	1
11	Nut 5/16*18	NUT-5/16*18NC	1
12	Spring Pin 8*20	SSP-8*20	2
13	Cap Screw 5/16 x 3/4"	S-C-5/16*3/4	8
14	Mach Screw 3/16 x 1/4"	S+R3/16*1/4	16
15	Bolt 3/8"1-1/4	S-3/8*1-1/4	4
16	Spring Washer 3/8"	SW-3/8	4
17	Cap Screw 1/2"-1/4"	S-C-1/2*1-1/4	4
18	Spring Washer 1/2"	SW-1/2	4

Diagram 11 – PM040/11/0##



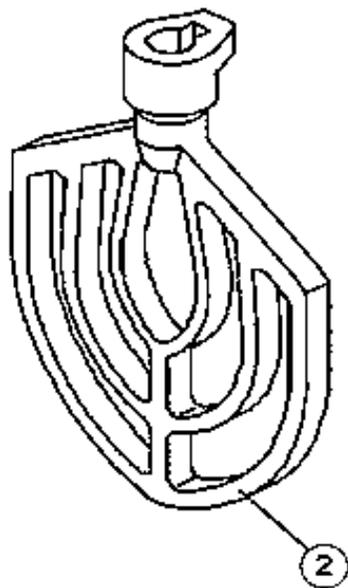
#	Description	Supplier #	Qty
1	Bowl Clamp	11031-10-001	2
1	Screw Of Bowl Clamp	11031-10-001C	2
2	Bowl Locating Pin	11091-10-005	2
3	Bowl Retainer	11031-10-003	1
4	Bowl Support	11040-10-004	1
5	Compression Spring	11031-10-005	2
6	Nut 1/2"*12	NUT-1/2*12NC	4
7	Washer 3/8"	SW-3/8	2
8	Nut 3/8"*16	NUT-3/8*16NC	2
9	Bolt 1/4*1"	S-1/4*1	2

Diagram 12 – PM040/12/0##

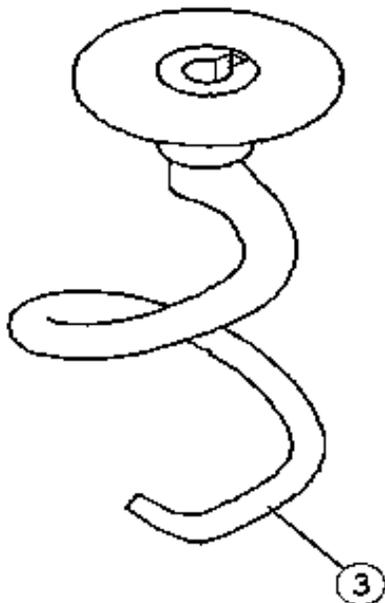


#	Description	Supplier #	Qty
1	Lifting Bar	11031-11-001	1
2	Lifting Handle Bracket	11031-11-002	1
3	Inner Arm	11031-11-003	1
4	Bowl Lift Handle	11032-11-004	1
5	Compression Spring	11031-11-005	1
6	Flat Washer	11031-11-006	4
7	Set Screw 5/16"*3/8"	S-S5/16*3/8	1
8	Tapered Pin 4*32	TP-4*32	1
9	Nut 1/2"*1	NUT-1/2*12NC	2
10	Flat Washer 1/2"	WB-1/2	1
11	Tapered Pin 4*25	TP-4*25	2
12	Cap Screw 5/16"*3/8"	S-C-5/16*3/8	2
13	Washer 5/16"	SW-5/16	2

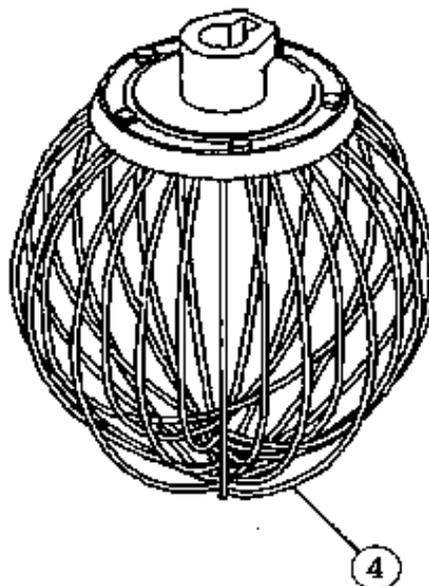
## Diagram 13 – Attachments



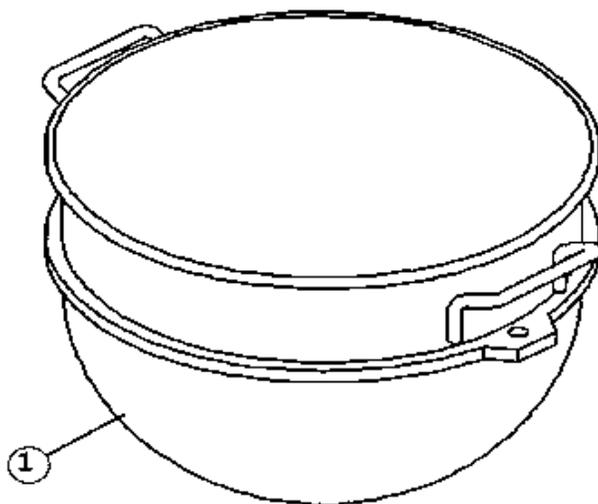
**BMBF040**



**BMBH040**



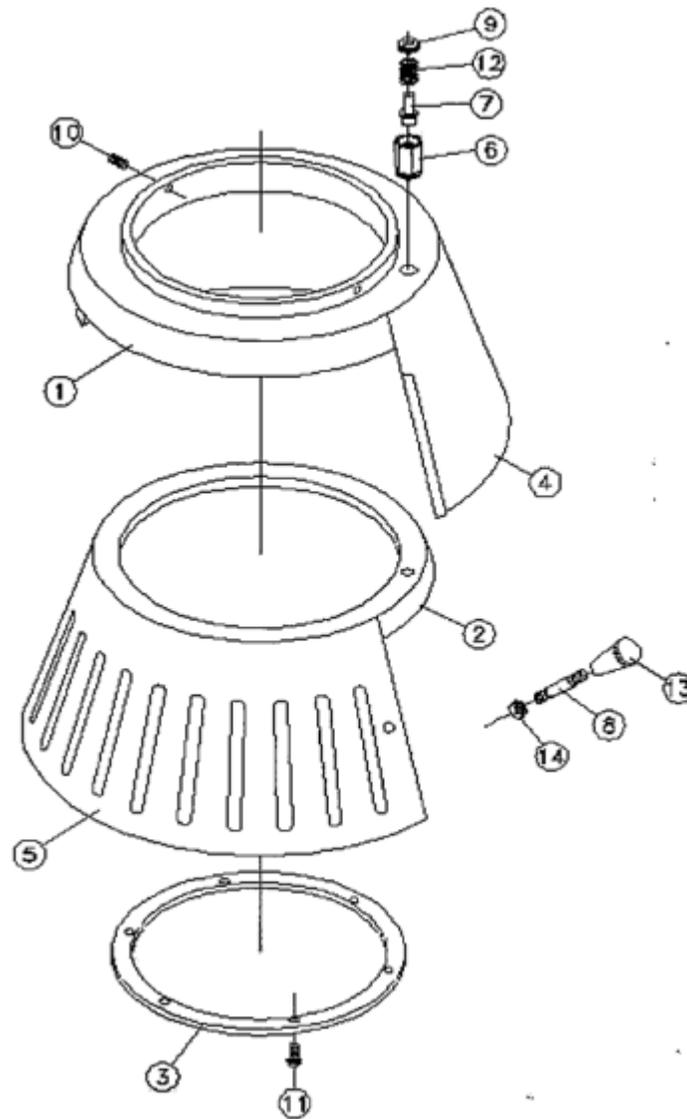
**BMBW040**



**BMBB040**

#	Description	Supplier#	Qty
1	SS Bowl	11040-12-001	1
2	AL Flat Beater	11040-12-002	1
3	AL Dough Hook	11040-12-003	1
4	AL Wire Whip	11040-12-004	1

Diagram 14 – PM040/14/0##



#	Description	Supplier #	Qty
1	Head Ring	11040-13-001	1
2	Moving Ring	11040-13-002	1
3	Fixed Ring	11031-13-003A	1
4	Fixed Sheet	11040-13-004	1
5	Moving Sheet	11040-13-005	1
6	Seat of Limit Switch	11032-13-006	1
7	Plunger	11032-13-007	1
8	Handle	11012-07-002	1
9	Screw 3/16"* 1/2	11031-07-007	2
10	Set Screw 5/16*3/8	S-S5/16*3/8	2
11	Bolt 3/16*3/8	S-3/16*3/8	6
12	Compression Spring	11040-13-012	1
13	Handle Knob	11012-07-001	1
14	Nut 5/16*18	NUT-5/16*18NC	1

# Warranty & Service

BakeMax provides a 1-Year Limited Parts and Labor warranty on most items, there are select items which carry a Limited 2-Year Warranty. Extended Warranty is available on some products. Please contact us for details. The Warranty is not transferable and is limited to original installation of equipment sold by BakeMax for the original user.

For all Warranty Claims, Proof of Purchase and/or Serial Number is required. Once the machine is approved, BakeMax will provide our customers with on-site Warranty Coverage on all equipment more than 100lbs. BakeMax assumes no responsibility for down time or loss of product. Repairs must be Pre-Authorized by BakeMax and have a Service Authorization Number issued prior to commencing Warranty Service.

Warranty begins 10-Days after shipping from warehouse; delays in installation which would extend the Warranty must be Approved. All equipment must be installed and connected by Qualified Professionals in accordance with the Manual Specification. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection.

Any abuse or improper use of the equipment will void the warranty. This includes failure to follow all cleaning instructions, improper installation, improper maintenance, failure to follow capacity charts, improperly wired electrical connections. The Warranty does not apply to abuse, willful or accidental damage, or to products used for other than their intended purpose. Normal wear parts such as Accessories, Attachments, or Electrical Components such as Fuses, Bulbs, Elements, and Switches carry a 90-Day Warranty only.

**Bench Warranty (Machines Weighing 100 lb. or less)**

Once the machine is Approved for Warranty Service, if the machine requires Warranty work in less than 30 days of purchase date, BakeMax will pay all shipping charges. Once the machine is received and repaired it will be returned to the user at BakeMax expense. Freight Damages during return shipping is the responsibility of the owner of the machine.

The following is not covered under the BakeMax Warranty:

1. Overtime Labor Rates are not covered by BakeMax.
2. All parts will be shipped via Ground Courier only; If Express Shipping is required, it will be the responsibility of the Customer or Dealer.
3. Travel for Warranty Service is covered up to 100 Miles /160 Km Roundtrip, any further mileage will be the responsibility of the Customer or Dealer.
4. There is no on-site Warranty Service for Residential Addresses or addresses outside of the contiguous United States (*Lower 48*) or Canada.

*\*\*BakeMax machines sold outside of the contiguous United States (Lower 48), or Canada will carry 1-Year Parts Warranty only.*

# Terms & Conditions

## Terms

Net 15 days subject to Credit Approval. All past due Accounts are subject to 2% per month Service Charge as per Credit Application. We accept Visa, MasterCard, and Discover Credit Cards. We also accept E-Transfer & Wire Transfer, additional fees may apply.

## Pricing

All prices are subject to change without notice. All prices are Sales Tax Extra, should you be claiming Tax Exemption, Tax Exempt Forms must accompany your Purchase Order. BakeMax products are sold in Canadian and US Dollars. BakeMax is not responsible for specifications errors or printing errors.

## Shipping

Free shipping to Canada and the U.S. Minimum order \$6,000 for BakeMax and \$10,000 for BakeMax America Cooking Line. Tailgate Delivery is \$90.00 minimum. All checks made Payable to Titan Ventures International Inc. BakeMax is not responsible for goods damaged during shipping. BakeMax is not responsible for any delays in delivery once product has left our Warehouse and is in the carrier's possession. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection. Damaged Freight Claims are to be claimed with the carrier. BakeMax assumes no responsibility for Damaged Freight. Shipping Insurance available by request. By signing your name on the delivery receipt without noting any damages, you are stating that you have received your shipment in Acceptable Condition.

## Return Policy

Returns will not be Approved unless in Writing. Returns must be made within 30-Days of Purchase and must have a Return Authorization Number issued before returning. The purchase order number, reason for return, and the serial number(s) of the unit are required for the Return Authorization Number. Minimum return amount of \$100.00.

Returns are subject to a minimum restocking fee of 30%. The cost of any repairs or re-crating required will be charged back to the dealer. If there is a manufacturer's defect BakeMax® will pay standard freight returned and prepaid shipping back to the customer. Special Order Items, Clearance / Discontinued Equipment, Parts, Refurbished/Demo Equipment, or Non-Standard items are not Returnable.

## Ordering Information

Send purchase orders to BakeMax via e-mail [orderdesk@bakemax.com](mailto:orderdesk@bakemax.com) or Fax (506-859-6929). Use Model or Part number when ordering including Voltage Requirements, and Product Description. Please include the Dealer, Name, Address, terms, special delivery, or instructions required or attention names to be applied to packaging. Please notify BakeMax should you need order confirmation or tracking numbers, by calling 1-800-565-2253 or email [orderdesk@bakemax.com](mailto:orderdesk@bakemax.com).

## Special Terms and Conditions

BakeMax reserves the right to make improvements or equipment changes without prior permission. Setup and Installation are the end user's Responsibility. Failure to properly Install or Maintain Equipment may Void Warranty.

## Catalog, Spec Sheets and Website

BakeMax is not liable for incorrect information found in our Catalog, Spec Sheets or Website. Please contact us to confirm specifications. Pictures and specifications are for general purposes only. Product may not be exactly as shown. Prices and availability may change at any time without notice.