



SHIPPING FROM FACTORIES NATION WIDE



Ask for **JOE** or **GEORGE MILLS**

email: pizzaovens@aol.com .. phone: (734) 469-4504 .. fax: (734) 469-4508

MIXERS

20Qt Planetary Mixer



BMPM020

The **BakeMax® 20qt Planetary Mixer** features three fixed speeds with easy speed shifting and boasts a powerful motor. Standard accessories include stainless steel bowl, spiral dough arm, flat beater, wire whip, safety guard and timer.

\$1995.00 + shipping

30Qt Planetary Mixer



BMPM030

The **BakeMax® 30Qt Planetary Mixer** features three fixed speeds with easy speed shifting and boasts a powerful motor. Standard accessories include stainless steel bowl, spiral dough arm, flat beater, wire whip, safety guard and timer.

\$3270.00 + shipping



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MIXERS

40Qt Planetary Mixer



BMPM040

The **BakeMax® 40Qt Planetary Mixer** features three fixed speeds with easy speed shifting and boasts a powerful motor. Standard accessories include stainless steel bowl, spiral dough arm, flat beater, wire whip, safety guard and timer.

\$4220.00 + shipping

80Qt Planetary Mixer



BMPM080

The heavy duty **BakeMax® 80qt Planetary Mixer** is flexible for all mixing functions in pizza shops restaurants, bakeries, hotels, and other food processing plants, The 80 Qt's four-speed transmission provides an excellent range of beater speeds. This planetary mixer also features a 30-minute timer, and comes standard with stainless steel bowl, hook, beater, whip, and bowl dolly.

GREAT MIXER FOR PIZZA 3-HP FOR HEAVY DOUGH BOWL EASILY HANDLES 50 LB FLOUR + ALL OTHER INGREDIENTS

\$8995.00 + shipping



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MIXERS

80Qt Planetary Mixer



BMPM080

The heavy duty **BakeMax® 80qt Planetary Mixer** features:

- Belt driven.
- Professional stand alone model.
- 100% gear driven.
- 3HP motor offers enough power to mix stiffer dough & 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 include • 80qt 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 Hydraulic Bowl Lifts available.

120Qt Planetary Mixer



BMPM120

The heavy duty **BakeMax® 120qt Planetary Mixer** comes with stainless steel bowl, guard, hook, flat beater and whip. This planetary mixer also features an optional automatic bowl lift. Comes standard with a 30-minute timer, and stainless steel bowl guard. Please allow 10 weeks for delivery.

5HP, 220 volt, 3 Phase 60 Hz motor.

\$13,800.00 + shipping



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CAPACITY CHART (ALL MIXERS)

Mixing Capacity - If high gluten flour or ice is used, reduce above dough batch size by 10%									
PRODUCT	TOOL	BM PM020		BM PM030		BM PM040		BM PM080	
Egg whites	Whip	1 Liter	0.26 Gal	1.5 Liter	0.40 Gal	2 Liter	0.53 Gal	4 Liter	1.06 Gal
Mashed potatoes	Beater	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	13 Kg	28.66 Lbs	27 Kg	59.53 Lbs
Mayonnaise (Oil)	Whip	9 Liter	2.38 Gal	12 Liter	3.17 Gal	13 Liter	3.44 Gal	30 Liter	7.93 Gal
Meringue (Water)	Whip	800 CC	0.21 Gal	1 Liter	0.26 Gal	1.4 Liter	0.37 Gal	3 Liter	0.79 Gal
Waffle / Pancake batter	Beater	7 Liter	1.85 Gal	11 Liter	2.91 Gal	15 Liter	3.96 Gal	30 Liter	7.93 Gal
Whipped cream	Whip	3.8 Liter	1 Gal	5.7 Liter	1.51 Gal	8.5 Liter	2.25 Gal	15 Liter	3.96 Gal
Cup / Layer cake	Beater	9 Kg	19.84 Lbs	13.5 Kg	29.76 Lbs	20 kg	44.09 Lbs	40 Kg	88.19 Lbs
Sponge cake	Whip	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	12 Kg	26.46 Lbs	36 Kg	79.37 Lbs
Sugar Cookie	Beater	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	13.5 Kg	29.76 Lbs	27 Kg	59.53 Lbs
Bread or roll dough (Light / Medium, 60% AR, =)	Hook 1st Speed	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5 Lbs	29.76 Lbs	Flour 35 Kg	77.16 Lbs
Bread or roll dough (Heavy, 55% AR, =)	Hook 1st Speed	Flour 3.5 Kg	11.02 Lbs	Flour 6.5 Kg	14.33 Lbs	Flour 11 Kg	24.25 Lbs	Flour 30 Kg	66.14 Lbs
Thin pizza dough, pasta, basic egg noodle (40% AR, = 5 min. max. mix)	Hook 1st Speed	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 25 Kg	55.12 Lbs
Medium pizza dough (50% AR, =)	Hook 1st Speed	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 25 Kg	55.12 Lbs
Thick pizza dough (60% AR, =)	Hook 1st Speed	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5 Lbs	29.76 Lbs	Flour 35 Kg	77.16 Lbs
Raised donut dough (65% AR)	Hook 1st Speed	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 25 Kg	55.12 Lbs
Whole wheat dough (70% AR)	Hook 1st Speed	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5 Lbs	29.76 Lbs	Flour 35 Kg	77.16 Lbs

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. To determine the Absorption Ratio (AR) of a product, the water weight divide by the flour weight. Ex: Calculate the Absorption Ratio of a mixture containing 5 Kg of water and 10 Kg of flour. $5/10 = 0.50 = 50\% = AR$