



**BMPM060 60 Quart Planetary
Mixer
Operations Manual**



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.

Showcase Specific Warnings.

The following warnings refer to all BakeMax® Heated Showcases.

- Keep the surrounding of the show case clean of clutters and papers to avoid fire
- Keep all heated show cases on a non combustibile surface
- Keep all heated showcases out of reach of small children
- Always turn off thermostat at night or when show case is not in use
- Always allow time to cool down before cleaning or perform maintenance on showcase

Installation, Operation and Care of Model BMPM-060

+ SAVE THESE INSTRUCTIONS +

GENERAL

The BMPM-060 Planetary Mixer is an advanced design, highly-reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc.

There is 4 speeds and various style attachments which can be selected to obtain the best using food are made of alloy aluminum or their with hygiene standard.

This model Mixers are equipped with powerful 2 HP motors and strong gear drive design. The gears are made of heat treated alloy steel and a hardened steel worm wheel. **A stainless steel safety guard is standard on model BMPM-060**

If your operation and maintenance are correct, then it will give you years of service, and obtain the best using result.

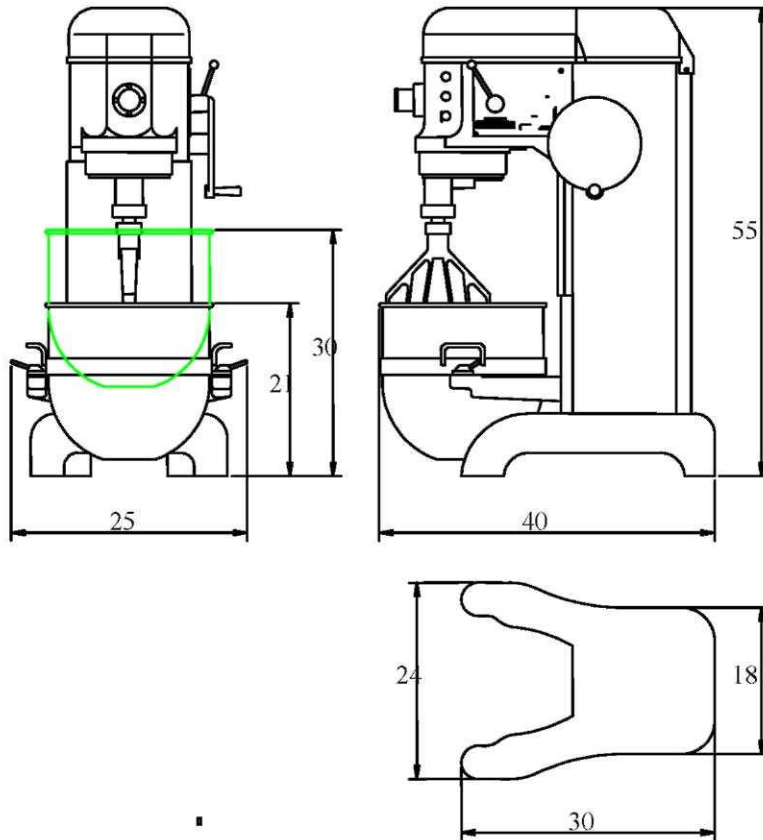
INSTALLATION

UNPACKING

Immediately before unpacking the mixer, check it for possible shipping damage. If you find the packaging material or the machine is damaged before unpacking, contact the carrier within 3 days of delivery.

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

INSTALLATION DIAGRAM (inch)



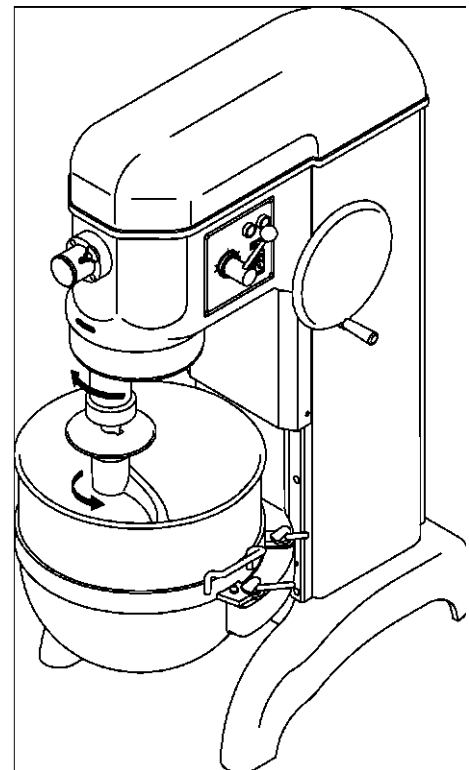
LOCATION

Place the Mixer in a convenient location, and allow working space on the hand wheel or power bowl lift switch 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.

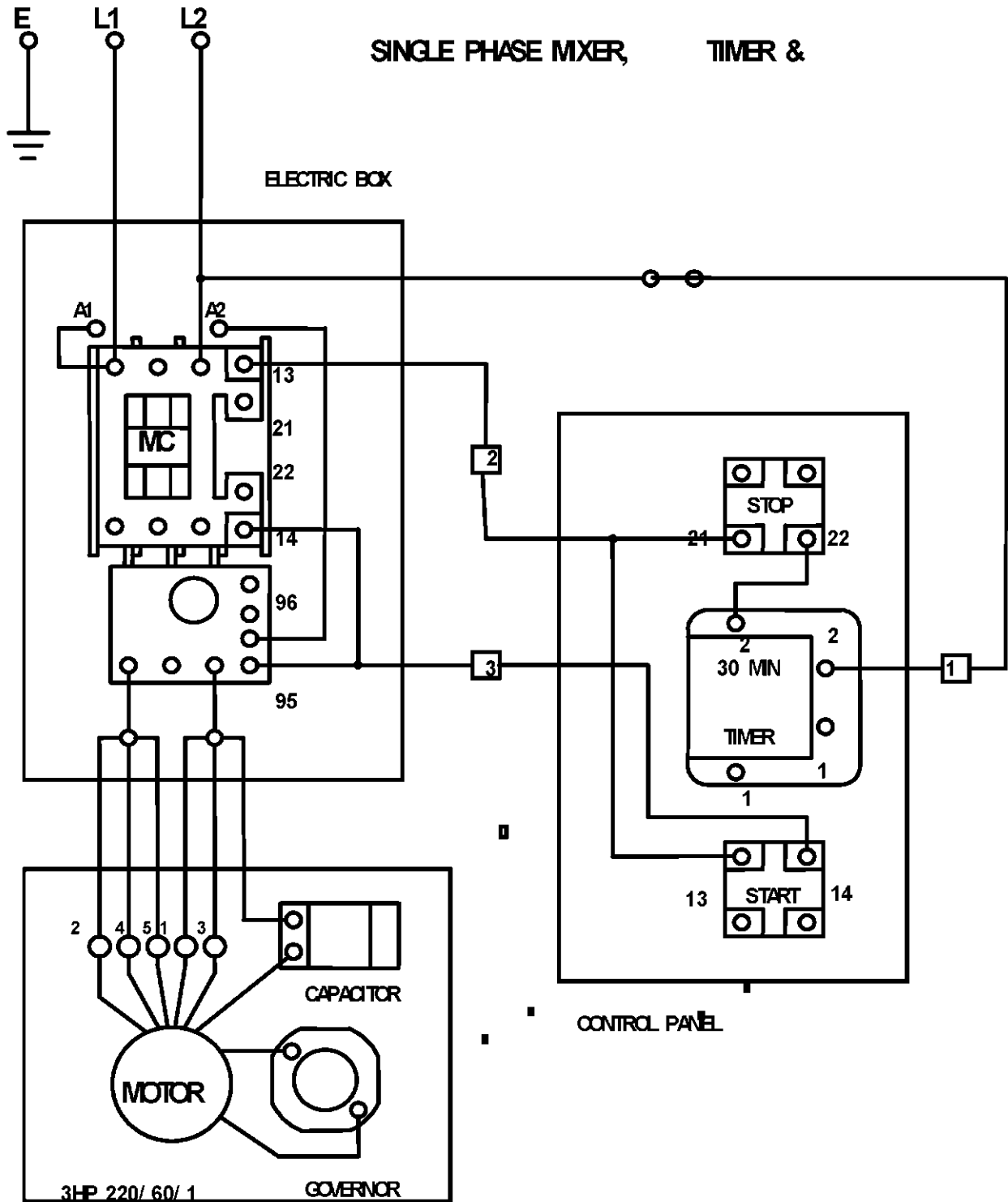
ELECTRICAL CONNECTIONS (Cord Connected Mixers)

- 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 motor, push ON button. The speed selector handle must be at one of the numbers indicating a speed, not at an intermediate position.

A 3 PHASE MIXER SHOULD CHECK MIXING ROTATION WHEN ELECTRICAL CONNECTED.



WIRING DIAGRAM BMPM-060



OPERATION

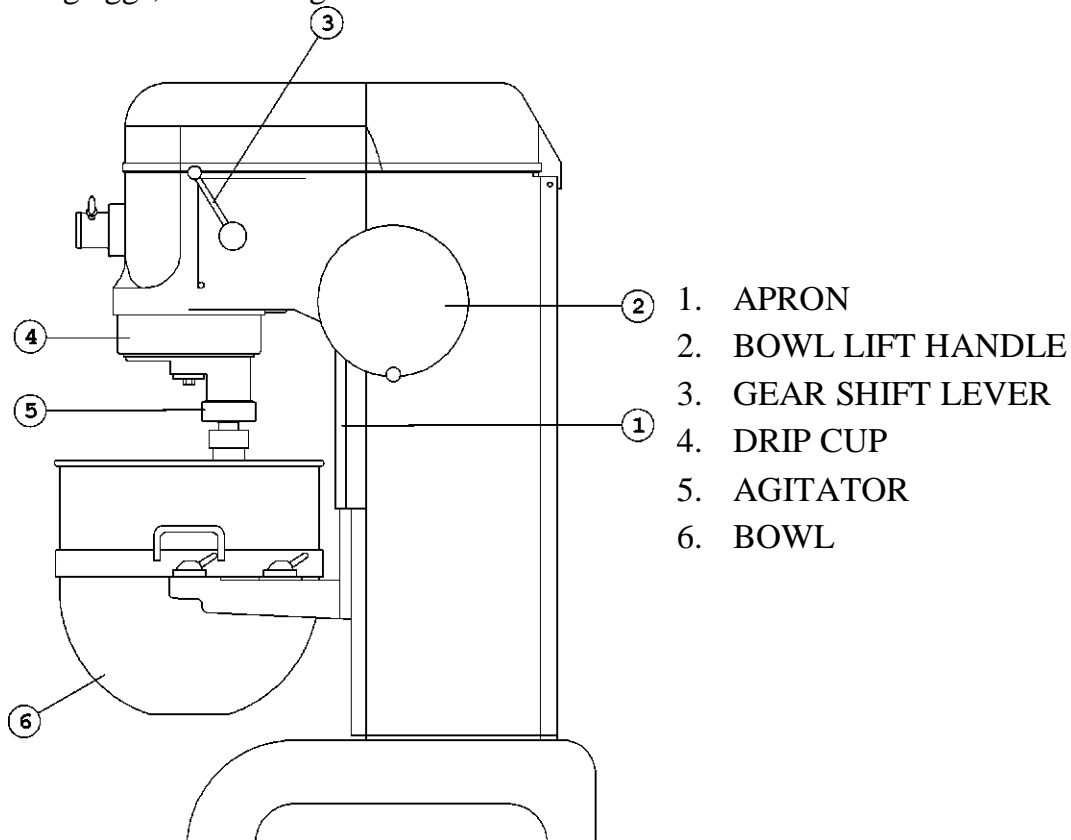
WARNING:

MOVING BEATER IN BOWL. KEEP HAND, CLOTHING, AND UTENSILS OUT WHILE IN OPERATION.

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

The GEAR SHIFT LEVER (No.3) 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 or 4 (high) - This speeds fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.



AGITATOR

To install an agitator (No 5), the bowl must be installed and fully lowered. 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.

DOUGH ARM:

It is frequently used for heavy bread dough, and preferable to be used at low speed. **The moisture content of heavy dough is a critical when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.**

BEATER:

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

WHIP:

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

BOWL - CAPACITY: 60 QUART

New mixers bowls and agitators (beaters, whip, and dough arms) 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.

ATTACHMENTS

To install an attachment, loosen the thumb screw on the attachment hub and remove the plug. 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 UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.

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 transmission case and planetary mechanism should be inspected weekly for leaks, damage, etc. Should it become necessary to repack the ball bearings, an authorized service technician or the manufacturer should be contacted. Use of unproved grease or lubricants may lead to damage and void the unit's warranty.

The **bowl lift slid ways** should be lubricated semi-annually, or more often under heavy usage. Disconnect the unit from the power supply before removing the top housing or apron. The **drip cup** (Fig. 1) should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth.

CLEANING

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned in a sink. DO NOT use a hose to clean the mixer - it should be washed with a clean damp cloth. The drip cup should be removed periodically and wiped clean. A large flat blade screwdriver may be used to remove the drip cup

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, 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. $10 \div 5 = 0.50 = 50 \% = AR$

CAPACITY (QTS. LIQUID)		60 qt.
Egg Whites	Wire Whip	2 qt.
Mashed Potatoes	Flat Beater	40 lbs
Mayonnaise (Qts. Oil)	Flat Beater	18 qt.
Meringue (Qts. Water)	Wire Whip	1.5 qt.
Waffle/Pan cake Batter	Flat Beater	24 qts.
Whipped Cream	Wire Whip	12 qts.
Sheet Cake Batter	Flat Beater	45 lbs.
Cup Cake	Flat Beater	50 dz.
Layer Cake	Flat Beater	70 lbs.
Pound Cake	Flat Beater	55 lbs.
Sugar Cookie	Flat Beater	100 dz.
Bread or Roll Dough (Light/ Medium, 60% AR, =)	Dough Hook	80 lbs.**
Bread or Roll Dough (Heavy, 55% AR, =)	Dough Hook	60 lbs.**
Pie Dough	Flat Beater	50 lbs.
Thin Pizza Dough (40% AR, =, 5 min. max. mix time)	Dough Hook	40 lbs.*
Medium Pizza Dough (50% AR, =)	Dough Hook	70 lbs.*
Thick Pizza Dough (60% AR, =)	Dough Hook	70 lbs.**
Raised Donut Dough (65% AR)	Dough Hook	30 lbs.*
Whole Wheat read Dough (70% AR)	Dough Hook	70 lbs.**
Egg & Sugar for Sponge Cake	Flat Beater	24 lbs.*

- 1st speed ** 2nd speed
- = If high gluten flour is used, reduce above dough batch size by 10 %.

BakeMax® Planetary Mixer Capacity Chart:

PRODUCT	TOOL	BMPM007	BMPM012	BMPM020	BMPM030	BMPM040	BMPM060	BMPM080
Egg whites	Whip	600 CC	600 CC	1 Liter	1.5 Liter	2 Liter	3 Liter	4 Liter
Mashed potatoes	Beater	4.5 Kg	4.5 Kg	6.5 Kg	10 Kg	13 Kg	18 Kg	27 Kg
Mayonnaise (Oil)	Whip	3.5 Liter	3.5 Liter	9 Liter	12 Liter	13 Liter	18 Liter	30 Liter
Meringue (Water)	Whip	400 CC	400 CC	800 CC	1 Liter	1.4 Liter	2 Liter	3 Liter
Waffle / Pancake batter	Beater	4 Liter	4 Liter	7 Liter	11 Liter	15 Liter	22 Liter	30 Liter
Whipped cream	Whip	2 Liter	2 Liter	3.8 Liter	5.7 Liter	8.5 Liter	11 Liter	15 Liter
Cup / Layer cake	Beater	5 Kg	5 Kg	9 Kg	13.5 Kg	20 kg	27 Kg	40 Kg
Sponge cake	Whip	3.5 Kg	3.5 Kg	6.5 Kg	10 Kg	12 Kg	20 Kg	36 Kg
Sugar Cookie	Beater	4.5 Kg	4.5 Kg	6.5 Kg	10 Kg	13.5 Kg	18 Kg	27 Kg
Bread or roll dough (Light / Medium, 60% AR, =)	Hook 1st Speed	Flour 2 Kg	Flour 2 Kg	Flour 4 Kg	Flour 7.5 Kg	Flour 13.5 Kg	Flour 25 Kg	Flour 35 Kg
Bread or roll dough (Heavy, 55% AR, =)	Hook 1st Speed	Flour 1.7 Kg	Flour 1.7 Kg	Flour 3.5 Kg	Flour 6.5 Kg	Flour 11 Kg	Flour 22 Kg	Flour 30 Kg
Thin pizza dough, pasta, basic egg noodle (40% AR, =, 5 min. max. mix)	Hook 1st Speed	Flour 1.5 Kg	Flour 1.5 Kg	Flour 3 Kg	Flour 6 Kg	Flour 10 Kg	Flour 20 Kg	Flour 25 Kg
Medium pizza dough (50% AR, =)	Hook 1st Speed	Flour 1.5 Kg	Flour 1.5 Kg	Flour 3 Kg	Flour 6 Kg	Flour 10 Kg	Flour 20 Kg	Flour 25 Kg
Thick pizza dough (60% AR, =)	Hook 1st Speed	Flour 2 Kg	Flour 2 Kg	Flour 4 Kg	Flour 7.5 Kg	Flour 13.5 Kg	Flour 25 Kg	Flour 35 Kg
Raised donut dough (65% AR)	Hook 1st Speed	Flour 1.5 Kg	Flour 1.5 Kg	Flour 3 Kg	Flour 6 Kg	Flour 10 Kg	Flour 20 Kg	Flour 25 Kg
Whole wheat dough (70% AR)	Hook 1st Speed	Flour 2 Kg	Flour 2 Kg	Flour 4 Kg	Flour 7.5 Kg	Flour 13.5 Kg	Flour 25 Kg	Flour 35 Kg

- 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. $5/10 = 0.50 = 50\% = AR$
- 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. $5 / 10 = 0.50 = 50\% = AR$
- Recommended Maximum Capacities—dough capacities based on 70°F water and 12% flour moisture.

Warranty



- SPECIAL TERMS & CONDITIONS**
- BakeMax® reserves the right to make improvements or equipment specification changes without prior notice.
 - Set up and installation is client's responsibility.
 - Failure to follow all instructions in operations manual, properly install, maintain equipment, follow capacity charts, or electrical information may void warranty.

Titan Ventures International Inc.
PO Box 23083, Moncton NB, E1A 6S8
Toll Free: 1-800-565-BAKE
Telephone: 1-506-858-8990
Fax: 1-506-859-6929

- One year Parts and Labor limited warranty.
- Warranty begins at date of installation, delays of installation and extended warranty must be approved.
- All equipment must be properly installed and connected by qualified professionals if not a standard Plug 'N Go* operation.
- All equipment must be used within tolerance limits of machine.
- Any abuse of equipment or improper use of machine will void the warranty.
- Accessories or attachments have 90 day warranty to be repaired or replaced.
- Repairs include Parts and Labor only, excluded are the following:
 - Electrical components such as fuses, bulbs, elements switches are not covered by this warranty.
 - Overtime labor rates.
 - Expedited freight for parts.
 - Travel charges.
- All defective parts must be returned to BakeMax® for credit.
- BakeMax® is not responsible for production downtime or product losses.
- Repairs must be pre-authorized by BakeMax® prior to work commencing.
- Emergency service 24/7 at 1-800-565-2253

*Plug 'N Go operation requires machine be properly connected to proper wall outlet.

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

BakeMax®

Printed in Canada

Toll Free: 1-800-565-BAKE Web Site: www.bakemax.com E-mail: sales@bakemax.com