



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMRS 120-320 KG Series Spiral Mixer w/ Removable Bowl

The BakeMax BMRS 120-320 KG Series Spiral Mixer w/ Removable Bowl is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pasty Shops. Their long lasting stainless steel bowls can handle 120-320 KG of dough, depending on model.

Features:

- Removable bowl for ease of operation.
- Constructed with a heavy-duty stainless steel bowl, stainless steel spiral arm, stainless steel breaker bar, stainless steel guard.
- Powerful dual-motor design, one to drive spiral arm, one to drive bowl.
- Belt driven Arm and Bowl for quick operation and low maintenance.
- See-thru bowl guard with safety interlock prevents operation with guard open.
- Instant termination of operation if safety guard is lifted. Operation is only possible when the safety guard is in place.
- Minimal-Maintenance, high-power motor. Speed is altered without shifting gear.
- High-efficiency, 2-speed mixing achieves through blending ingredients to achieve desired results consistently within 7-10 minutes.
- Includes two 30 minute timers that automatically control mixing time. Machine is still operational even if timer is interrupted.
- New, dual-direction mixing technology, speed is synchronized with reverse-rotating bowl to mix ingredients and blend dough hydraulically downward. This keeps dough cooler and achieves desired results more efficiently.
- Powerful spiral mixing increases water absorption by dough, thus increasing volume and assuring uniform texture.
- Hi-Speed Lock Out Switch to prevent high speed operation
- Bowl may be set to rotate either forward or backward.
- Mounted on castors for extra mobility and easy maintenance.
- Limited 2 year warranty



Mixing Head Raised View

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

BakeMax ® / Titan Ventures International Inc.

Warehouses:

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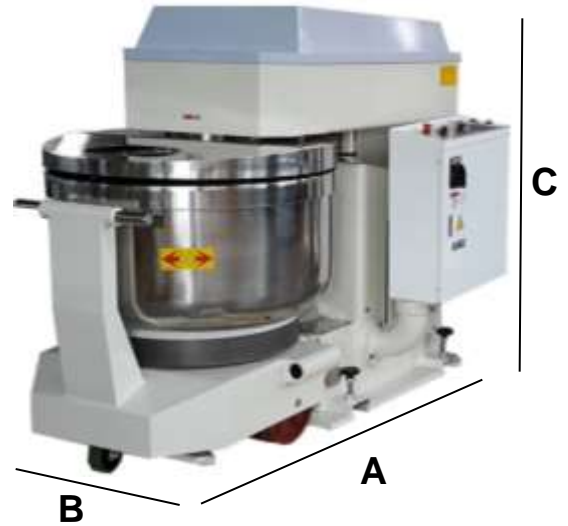
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BakeMax BMRS 120-320 KG Series Spiral Mixer w/ Removable Bowl

Dimensions

Model	Depth (A)	Width (B)	Height (C)
BMRS120	75"	35"	53"
BMRS160	77"	37"	55"
BMRS200	79"	43"	57"
BMRS240	80"	43"	57"
BMRS280	83"	45"	57"
BMRS320	85"	47"	59"



Capacity Chart & Electrical

Model	Flour kg/lb	Dough kg/lb	Bowl Size	Volts	Phase	Amps	HP Spiral Arm / Bowl Motor	HZ	Nema Code
BMRS120	75/165	120/265	265 Qt	220	3	30	10 & 2 / 1	60	Hard Wired
BMRS160	100/220	160/352	264 Qt	220	3	30	10 & 2 / 1	60	Hard Wired
BMRS200	125/275	200/440	305 Qt	220	3	34	12 & 2 / 1	60	Hard Wired
BMRS240	150/330	240/529	330 Qt	220	3	34	12 & 2 / 1	60	Hard Wired
BMRS280	175/385	280/617	390 Qt	220	3	41	15 & 2 / 1	60	Hard Wired
BMRS320	200/440	320/705	430 Qt	220	3	41	15 & 2 / 1	60	Hard Wired

*When mixing bagel dough and other stiffer doughs, you will need to reduce your capacity by 30%

Shipping Information

Model	Net Weight	Crated Weight	Crate Dimensions (D x W x H)
BMRS120	2,646 lbs / 1,200 kg	2,866 lbs / 1,300 kg	83" x 43" x 64"
BMRS160	2,756 lbs / 1,250 kg	3,087 lbs / 1,400 kg	85" x 46" x 67"
BMRS200	3,086 lbs / 1,400 kg	3,351 lbs / 1,520 kg	86" x 52" x 68"
BMRS240	3,218 lbs / 1,460 kg	3,682 lbs / 1,670 kg	89" x 52" x 70"
BMRS280	3,307 lbs / 1,500 kg	3,792 lbs / 1,720 kg	91" x 53" x 70"
BMRS320	3,527 lbs / 1,600 kg	3,925 lbs / 1,780 kg	92" x 54" x 71"

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