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Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMSM 20-120 KG Series Spiral Mixer



The BakeMax BMSM 20-120 KG Series Spiral Mixer is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pasty Shops. Their long lasting stainless steel bowls can handle 20 – 120kg of dough, depending on model.

Features:

- Constructed with a heavy-duty stainless steel bowl, safety guard and spiral agitator
- Powerful dual-motor design, one to drive spiral arm, one to drive bowl.
- 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.
- Instant-response servo-limit switch for safety.
- Bowl may be set to rotate either forward or backward.





Optional Features:

- Single phase converters available upon request on the BMSM020, BMSM30 and BMSM40.

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

BakeMax ® / Titan Ventures International Inc.

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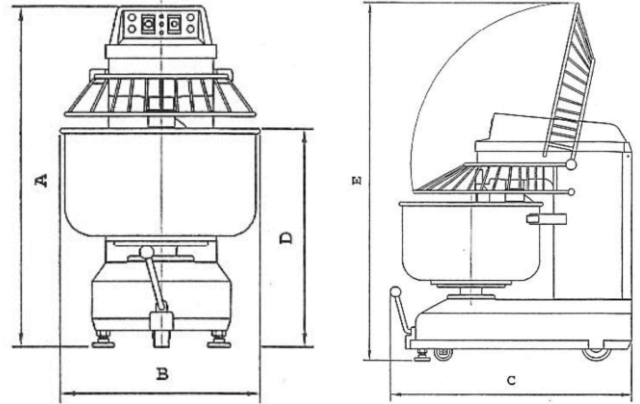
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BakeMax BMSM 20-120 KG Series Spiral Mixer

Dimensions in Inches

Model	A	B	C	D	E
BMSM020	38	20	33	25	48
BMSM030	39	21	35	25	53
BMSM040	41	21	35	26	55
BMSM050	45	22	41	31	58
BMSM070	45	26	41	32	60
BMSM080	47	28	45	32	67
BMSM120	51	32	48	34	71



Capacity Chart & Electrical

Model	Flour kg/lb	Dough kg/lb	Bowl Size	Volts	Phase	Amps	Watts	HZ	Nema Code
BMSM020	11/24	20/44	36QT	220	3	7.5	1650	60	Hard Wired
BMSM030	15/33	30/66	53QT	220	3	10	2200	60	Hard Wired
BMSM040	25/55	40/88	73QT	220	3	12	2640	60	Hard Wired
BMSM050	30/66	50/110	84QT	220	3	15	3300	60	Hard Wired
BMSM070	40/88	70/154	105QT	220	3	17	3740	60	Hard Wired
BMSM080	50/110	80/176	127QT	220	3	23	5060	60	Hard Wired
BMSM120	80/176	120/264	190QT	220	3	35	7700	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)
BMSM020	328lbs / 149kg	370lbs / 168kg	27" x 36" x 46"
BMSM030	405lbs / 184kg	450lbs / 204kg	28" x 42" x 48"
BMSM040	452lbs / 204kg	629lbs / 285kg	28" x 42" x 50"
BMSM050	901lbs / 409kg	1059lbs / 479kg	28" x 48" x 54"
BMSM060	990lbs / 449kg	1147lbs / 520kg	30" x 49" x 55"
BMSM080	1146lbs / 520kg	1345lbs / 610kg	34" x 49" x 53"
BMSM120	1869lbs / 848kg	1400lbs / 635kg	36" x 52" x 59"

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BakeMax BMSM 160-320 KG Series Spiral Mixer



The BakeMax BMSM BakeMax BMSM 160-320 KG Series Spiral Mixer Series Spiral Mixer is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pasty Shops. Their long lasting stainless steel bowls can handle 160-320 KG of dough, depending on model.

Features:

- 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



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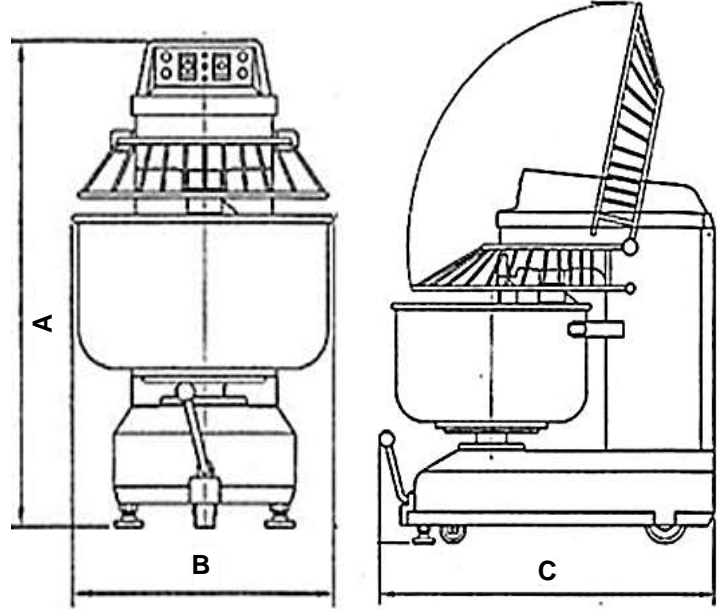
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BakeMax BMSM 160-320 KG Series Spiral Mixer

Dimensions

Model	A	B	C
BMSM160	55"	35"	57"
BMSM200	55"	37"	61"
BMSM240	57"	43"	63"
BMSM280	57"	45"	65"
BMSM320	59"	47"	67"



Capacity Chart & Electrical

Model	Flour kg/lb	Dough kg/lb	Bowl Size	Volts	Phase	Amps	HP Spiral Arm / Bowl Motor	HZ	Nema Code
BMSM160	100/220	160/352	222 Qt	220	3	27	10 / 2	60	Hard Wired
BMSM200	125/275	200/440	282 Qt	220	3	33.75	12 / 3	60	Hard Wired
BMSM240	150/330	240/529	285 Qt	220	3	40.5	15 / 3	60	Hard Wired
BMSM280	175/385	280/617	353 Qt	220	3	40.5	15 / 3	60	Hard Wired
BMSM320	200/440	320/705	400 Qt	220	3	42.75	16 / 3	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)
BMSM160	1,874 lbs / 850 kg	2,161 lbs / 980 kg	65" x 42" x 67"
BMSM200	2,028 lbs / 920 kg	2,315 lbs / 1,050 kg	70" x 46" x 67"
BMSM240	2,094 lbs / 950 kg	2,425 lbs / 1,100 kg	71" x 52" x 68"
BMSM280	2,425 lbs / 1100 kg	2,778 lbs / 1,260 kg	73" x 53" x 68"
BMSM320	2,440 lbs / 1200 kg	3,031 lbs / 1,370 kg	74" x 55" x 70"

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