

40qt PLANETARY MIXER BMPM040

Features:

- Gear driven.
- Professional table top model.
- 1.5 HP motor offers enough power to mix stiffer dough and 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:

- 40qt stainless steel bowl.
- 30 Minute digital timer.
- Includes dough hook, flat beater and wire whip.
- Safety guard is standard for model BMPM040 and provides with automatic shut-off when guard is opened at any speed.



BakeMax[®] Planetary Mixers provide durability, long life and excellent mixing performance. A wide range of sizes to choose from provides clients with the exact mixer for their particular needs. They are safe, easy to use and capable of a broad range of dough and food mixing applications.



40qt PLANETARY MIXER BMPM040

Volume

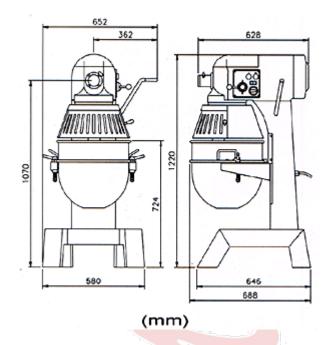
External and Internal Dimensions (D x W x H)

Model	External
BMPM040	24.5" x 23.5" x 48"

Capacity Chart (approx.) 40 Quart

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Product	Tool	Amount			
Egg White	Whip	1.75 qt			
Whipping Cream	Whip	9 qts			
Mayonnaise (oil)	Whip	13 qts			
Layer cake (egg/sugar)	Beater	45 lbs			
Mashed Potatoes	Beater	30 lbs			
Pound Cake	Beater	40 lbs			
Bread Dough (Light)	Hook*	25 lbs			
		(Flour)			
Bread Dough (Heavy)	Hook*	20 lbs			
		Flour			
Whole Wheat Dough	Hook**	25 lbs			
-		Flour			

^{*1&}lt;sup>st</sup> speed only ** 1st and 2nd speed only 1 gallon of water weights 8.33 lbs.



Electrical Information

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Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMPM040	110	1	24	2640	50	L5-15P

Shipping Information

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Model	Net Weight	Crated Weight	Crate Dimensions		
			$(D \times W \times H)$		
BMPM040	451 lbs / 205 kg	552 lbs / 250 kg	32" x 28" x 57"		



Authorized Dealer:

BakeMax Manufacturing, Inc.

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If high gluten flour is used, reduce above dough batch size by $10\ \%$