

Item No.

60qt PLANETARY MIXER BMPM060

Features:

- Gear driven.
- Professional stand alone model.
- 100% gear driven.
- 3 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:

- 60qt stainless steel bowl.
- Easy Speed Shifting.
- # 12 Hub.
- Includes dough hook, flat beater and wire whip.
- Safety guard is standard for model BMPM060 and provides with automatic shut-off when guard is opened at any speed.



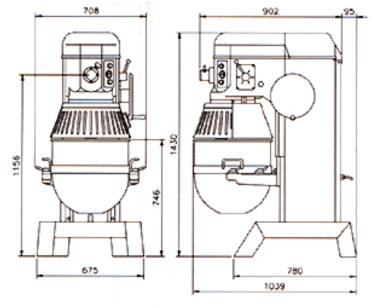


BakeMax[®] Planetary Mixers provide durability, long life and excellent mixing performance. A wide range of sizes to choose from provides clients with the exact mixer for their particular needs. They are safe, easy to use and capable of a broad range of dough and food mixing applications.

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

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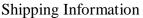
Volume							
External and Internal Dimensions (D x W x H)							
Model	External						
BMPM060	41" x 28" x 57"						



(mm)

Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	HP	NEMA
BMPM060	220	1	24	5280	60	3	
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Model	Net Weight	Crated Weight	Crate Dimensions		
			(D x W x H)		
BMPM060	1003 lbs / 455 kg	1176lbs / 534kg	47" x 33" x 66"		



Authorized Dealer:

BakeMax Manufacturing, Inc. 170 Millenium Blvd, Moncton, NB, E1C 1M8 Toll Free: 1-800-565-BAKE Telephone: 1-506-858-8990 Fax: 1-506-859-6929



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