



Item No. _____

80qt PLANETARY MIXER BMPM080

Features:

- Belt 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:

- 80qt stainless steel bowl.
- Easy Speed Shifting.
- # 12 Hub.
- Includes dough hook, flat beater and wire whip.
- Safety guard is standard for model BMPM080 and provides with automatic shut-off when guard is opened at any speed.
- Optional **Hyrdraulic Bowl Lifts** available.



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

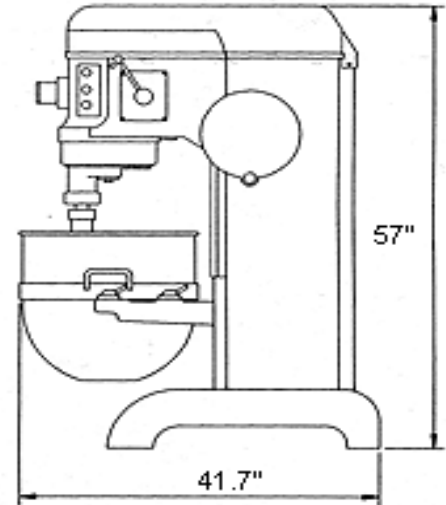
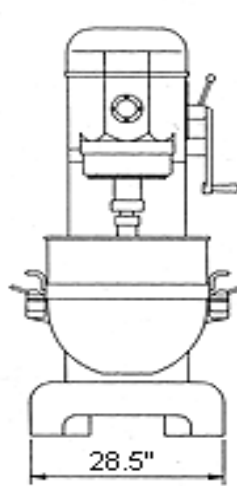
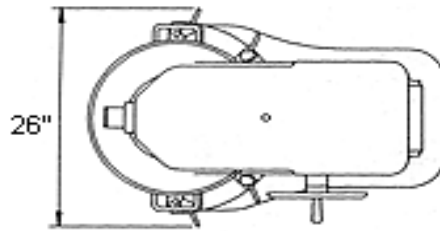


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Volume

External and Internal Dimensions (D x W x H)

Model	External
BMPM080	41.7" x 28.5" x 56.6" 105.9 x 71 x 143.7cm



Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMPM080	220	1	24	5280	60	No Plug



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BakeMax

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