



Item No. _____

20 - 120KG SPIRAL MIXER
BMSM20 - 120

Features:

- Heavy-duty stainless steel spiral agitator and bowl, designed to Baking Industry Sanitation Standards.
- Instant termination of operation if safety guard is lifted. Operation is possible only when safety guard is in place.
- Minimal-Maintenance, high-power motor. Speed is altered without shifting gear.
- Accurate timers 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.

Other specifications:

- Bowls can handle 20-120Kg of dough, depending on model.
- High-efficiency, 2-speed mixing achieves through blending ingredients to achieve desired results consistently within 7-10 minutes.



The BakeMax[®] Spiral Mixer is designed especially for heavy dough, such as those used in **Pizzas** and **Bagels**. Its long lasting stainless steel bowls can handle 20 – 120kg of dough, depending on model.

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



20 -120kg Spiral Mixers

BMSM20 - 120

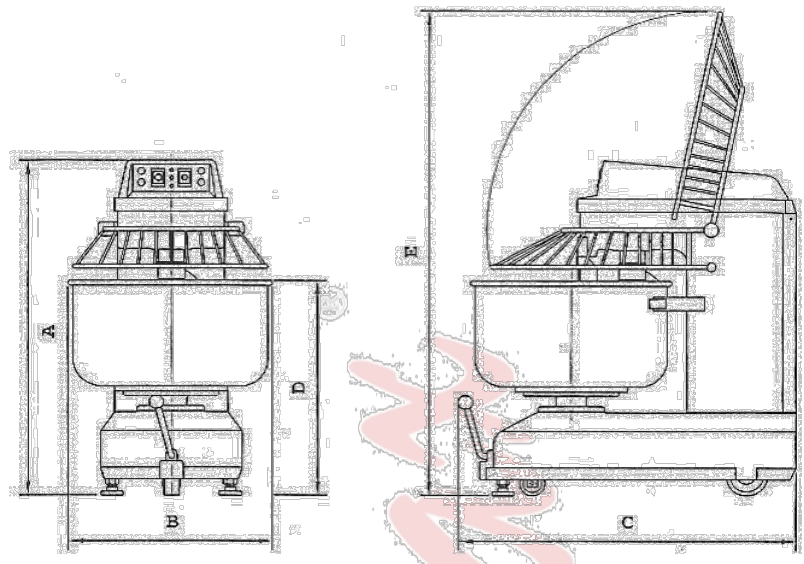
Dimensions (CM) please see chart to side.

Model	A	B	C	D	E
BMSM20	116	76	48	53	115
BMSM30	99	54	88	57	134
BMSM40	105	54	88	67	140
BMSM50	114	55	104	78	147
BMSM70	114	66	104	81	152
BMSM80	120	71	114	81	170
BMSM120	130	81	122	86	180

Capacity Information

Model No.	Flour (kg)	Dough (Kg)	Bowl (Liter)	Packing Size (cm)
BMSM20	12	20	40	95*60*120
BMSM30	15	30	50	
BMSM40	25	40	70	100*65*130
BMSM50	30	50	80	121*70*138
BMSM70	40	60	100	125*85*141
BMSM80	50	80	120	133*88*152
BMSM120	80	120	180	140*97*159

Model No.	Net Weight (Kg)	Gross Weight (kg)	Motor (HP)	
			Agitator	Bowl
BMSM20	450		1.5	1/3
BMSM30	150	200	2	0.5
BMSM40	180	230	2.5	0.5
BMSM50	400	500	3	1
BMSM70	450	550	4	1
BMSM80	520	620	5	2
BMSM120	550	650	8.5	3



Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz
BMSM20	220	3	7.5	1650	60
BMSM30	220	3	10	2200	60
BMSM40	220	3	12	2640	60
BMSM50	220	3	15	3300	60
BMSM70	220	3	17	3740	60
BMSM80	220	3	23	5060	60
BMSM120	220	3	35	7700	60

Shipping Information

Model	Net Weight (kg)	Crated Weight(kg)	Crate Dimensions (D x W x H) (CM)
BMSM20	149		95*60*120
BMSM30	184	200	100*65*130
BMSM40	204	230	121*70*138
BMSM50	409	500	125*85*141
BMSM60	449	550	133*88*152
BMSM80	520	620	140*97*159
BMSM120	848	650	95*60*120



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BakeMax

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