



Item No. _____

Endurance Planetary Mixer
BMPME20
BMPME30

Features:

- Available in 20Qt (BMPME20) & 30Qt (BMPME30)
- Professional stand-alone model.
- 100% Gear driven.
- 1HP (BMPME20) and 2 HP (BMPME30) 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.
- 3 speed control.
- Planetary mixing action ensures perfect results.
- Simple hand lift for tool change and bowl removal.

Other Specifications:

- Stainless steel bowl.
- Easy speed shifting.
- #12 Hub.
- Includes dough hook, flat beater, and wire whip.
- Safety guard comes standard and will automatically shut motor down when guard is opened to prevent injuries.



BMPME20 Shown

The BakeMax® Endurance Planetary Mixer provides durability, long life and excellent mixing performance, all with an affordable price tag. They are safe, easy to use and capable of a broad range of dough and food mixing applications.

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



Endurance Planetary Mixer

BMPME20

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External Dimensions

Model	(D x W x H)
BMPME20	23" x 21.25" x 31.5"
BMPME30	26.75" x 21.7" x 41"

Electrical Information

Model	Voltage	Amps	Phase	HP	Hertz	NEMA
BMPME20	120	10.5	1	1	60	5-15P
BMPME30	120	13.5	1	2	60	5-15P

Shipping Information

Model	Net Weight	Crated Weight	Crate Dimensions (D x W x H)
BMPME20	230 lb	295 lbs	26" x 25" x 37.5"
BMPME30	396 lb	461 lbs	30" x 24.5" x 47"



BMPME30 Shown



Authorized Dealer:

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