



30 Quart Planetary Mixer Operation Manual



Questions? Contact Us:

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www.BakeMax.com

Warranty Registration

www.BakeMax.com/Warranty-Registration



WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all obstacles, which may interfere with machine functions.
- Keep work area clean and clear of clutter.
- Do not sit or stand on machine
- Do not wear loose cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

Installation, Operation and Care of Model BMPM-030

GENERAL

The BMPM-030 Planetary Mixer is an advanced design, highly-reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc.

There is 3 speeds and various style attachments which can be selected to obtain the best using food are made of alloy aluminum or their with hygiene standard.

This model Mixers are equipped with powerful 1 HP motors and strong gear drive design. The gears are made of heat treated alloy steel and a hardened steel worm wheel. **A stainless steel safety guard or a timer is available on all models in optional.**

If your operation and maintenance are correct, then it will give you years of service, and obtain the best using result.

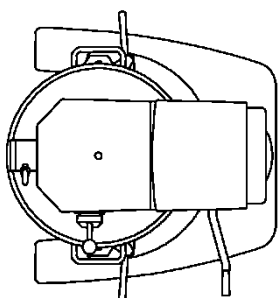
INSTALLATION

UNPACKING

Immediately after unpacking the mixer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packaging material and contact the carrier same days of delivery.

Prior to installation, test the electrical service to assure it agree with the specifications on the machine data plate located on the back side of the pedestal.

(mm)

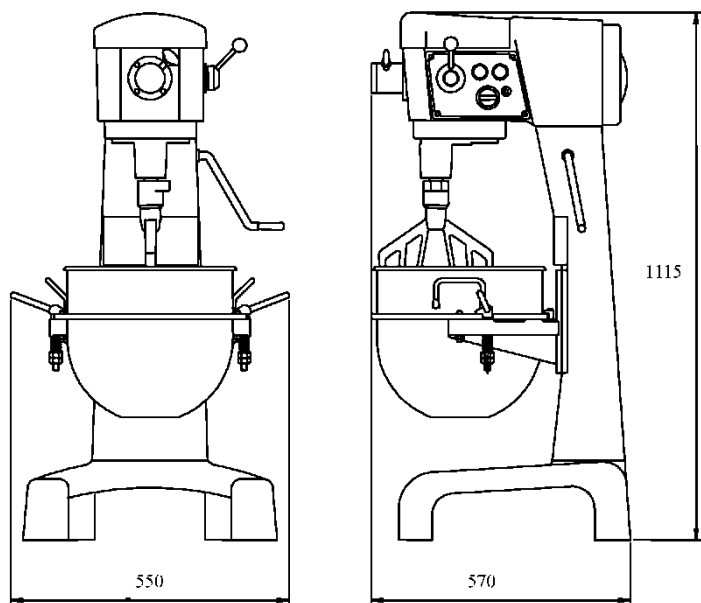


Place the mixer in the convenient location. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

ELECTRICAL CONNECTIONS (Cord Connected Mixers)

WARNING:

THIS SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THE OUTLET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, AN ELECTRICIAN SHOULD BE



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OPERATION WARNING:

MOVING BEATER IN BOWL. KEEP HAND, CLOTHING, AND UTENSILS OUT WHILE IN OPERATION.

All models are furnished with 2 BUTTON SWITCHES which control power to the mixer.

The GEAR SHIFT LEVER (No.3) is used to change speeds. Always stop the mixer before changing speeds. To change speeds, turn the switch OFF, move the gear shift lever to the desired speed, and turn the switch back ON.

Speed 1 (low) - This speed is for heavy mixtures such as bread dough, heavy

- Batters and potatoes.
- Speed 2 (medium) - This speed is for light dough which must raise quickly, heavy batters, and some whipping operations.
- Speed 3 (high) - This speeds fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.

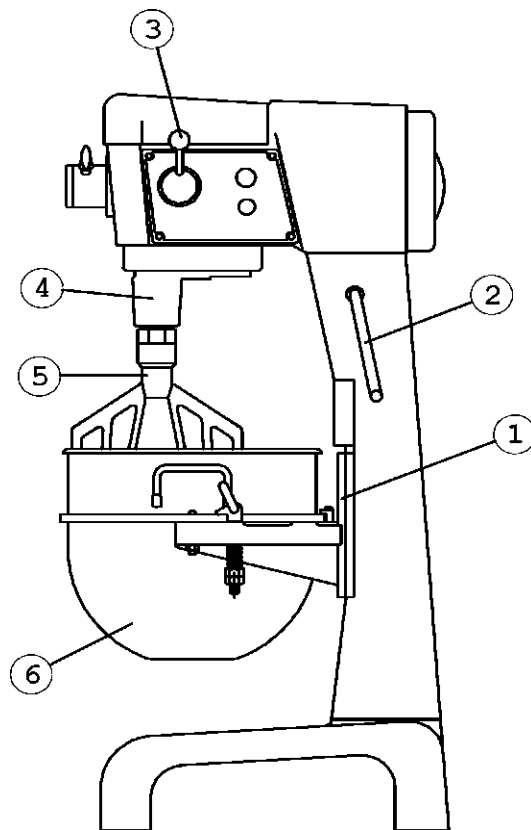
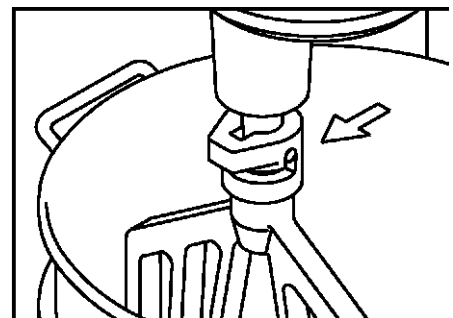


Figure. 1

1. BOWL LIFT SLIDEWAYS
2. BOWL LIFT HANDLE
3. GEAR SHIFT LEVER
4. DRIP CUP
5. AGITATOR
6. BOWL



AGITATOR

To install an agitator (No 5), the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

DOUGH ARM:

It is frequently used for heavy bread dough, and preferable to be use at low speed.

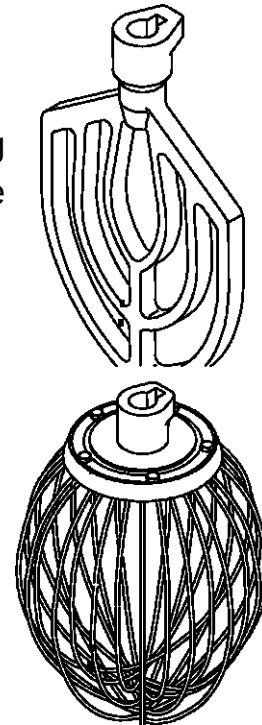
The moisture content of heavy dough is a critical when selecting proper mixing speed. You should never use 2ⁿ speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less.

BEATER:

It is commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at middle speed.

WHIP:

It is best for whipping cream and beating eggs and preferable to be used at high speed.



BOWL - CAPACITY: 30 QUART

New mixers bowls and agitators (beaters, whip, and dough arms) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water BEFORE being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the alignment pins on the front of the bowl support fit in the holes on the sides of the bowl.

BOWL - CAPACITY: 30 QUART

New mixers bowls and agitators (beaters, whip, and dough thoroughly washed with hot water and mild soap solution, or a mild soda or vinegar solution, and thoroughly rinsed with water BEFORE being put into service. This cleaning procedure followed for bowls and agitators before whipping egg white eggs.

The bowl must be installed before the agitator. To install lower the bowl support. Position the bowl so the alignment back of the bowl is in the bowl retainer and the alignment pin of the bowl support fit in the holes on the sides of the bowl.

ATTACHMENTS

To install an attachment, loosen the thumb screw on the attachment hub and remove the plug. Insert the attachment into the attachment hub making certain that the square shank of the attachment is in the square driver of the mixer. Secure the attachment by tightening the thumbscrew. Move the gearshift lever to the desired speed and start the mixer to operate the attachment.

The meat and food chopper attachment should be operated in second or third speed. If material in the cylinder stalls the mixer, stop the mixer at once. DO NOT attempt to restart the mixer in a lower speed - remove the adjusting ring, knife, plate, and worm and clear the obstruction.

MAINTENANCE

NOTE: ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.

Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.

The mixer should be thoroughly cleaned daily. Bowls and agitators should be removed from the mixer and cleaned in a sink. DO NOT use a hose to clean the mixer - it should be washed with a clean damp cloth.

The transmission case and planetary mechanism should be inspected weekly for leaks, damage, etc. Should it become necessary to repack the ball bearings, an authorized service technician or the manufacturer should be contacted. Use of unproved grease or lubricants may lead to damage and void the unit's warranty.

The **bowl lift slid ways** should be lubricated semi-annually, or more often under heavy usage. Disconnect the unit from the power supply before removing the top housing or apron. The **drip cup** (Fig. 1) should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth.

CLEANING

The mixer should be thoroughly cleaned daily.

Bowls and agitators should be removed from the mixer and cleaned in a sink.

The drip cup should be removed periodically and wiped clean. A large flat blade screwdriver may be used to remove the drip cup

MIXING HEAVY DOUGH

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.

Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. Of flour

CAPACITY (QTS. LIQUID)		30 qt.
Egg Whites	Wire Whip	1-1/2 qt.
Mashed Potatoes	Flat Beater	20 lbs
Mayonnaise (Qts. Oil)	Flat Beater	12 qt.
Meringue (Qts. Water)	Wire Whip	1 qt.
Waffle/Pancake Batter	Flat Beater	12 qt.
Whipped Cream	Wire Whip	6 qt.
Sheet Cake Batter	Flat Beater	20 lbs.
Cup Cake Batter	Flat Beater	30 dz.
Layer Cake Batter	Flat Beater	30 lbs.
Pound Cake Batter	Flat Beater	23 lbs.
Sugar Cookie Dough	Flat Beater	50 dz.
Bread or Roll Dough (Light/ Medium, 60% AR, =)	Dough Hook	40 lbs.*
Bread or Roll Dough (Heavy, 55% AR, =)	Dough Hook	25 lbs.*
Pie Dough	Flat Beater	25 lbs.

Thin Pizza Dough (40% AR, = , 5 min. max. mix time)	Dough Hook	14 lbs.*
Medium Pizza Dough (50% AR, =)	Dough Hook	20 lbs.*
Thick Pizza Dough (60% AR, =)	Dough Hook	40 lbs.*
Raised Donut Dough (65% AR)	Dough Hook	15 lbs.*
Whole Wheat read Dough (70% AR)	Dough Hook	40 lbs.*
Egg & Sugar for Sponge Cake	Flat Beater	12 lbs.*

1st speed ** 2nd speed = If high gluten flour is used, reduce above dough batch size by 10% and 5 lbs. of water. $10 - 5 = 0.50 = 50\% = \text{AR}$

BakeMax® Planetary Mixer Capacity Chart:

PRODUCT	TOOL	BMPM007	BMPM012	BMPM020	BMPM030	BMPM040	BMPM060	BMPM080
Egg whites	Whip	600 CC	600 CC	1 Liter	1.5 Liter	2 Liter	3 Liter	4 Liter
Mashed potatoes	Beater	4.5 Kg	4.5 Kg	6.5 Kg	10 Kg	13 Kg	18 Kg	27 Kg
Mayonnaise (Oil)	Whip	3.5 Liter	3.5 Liter	9 Liter	12 Liter	13 Liter	18 Liter	30 Liter
Meringue (Water)	Whip	400 CC	400 CC	800 CC	1 Liter	1.4 Liter	2 Liter	3 Liter
Waffle / Pancake batter	Beater	4 Liter	4 Liter	7 Liter	11 Liter	15 Liter	22 Liter	30 Liter
Whipped cream	Whip	2 Liter	2 Liter	3.8 Liter	5.7 Liter	8.5 Liter	11 Liter	15 Liter
Cup / Layer cake	Beater	5 Kg	5 Kg	9 Kg	13.5 Kg	20 kg	27 Kg	40 Kg
Sponge cake	Whip	3.5 Kg	3.5 Kg	6.5 Kg	10 Kg	12 Kg	20 Kg	36 Kg
Sugar Cookie	Beater	4.5 Kg	4.5 Kg	6.5 Kg	10 Kg	13.5 Kg	18 Kg	27 Kg
Bread or roll dough (Light / Medium, 60% AR, =)	Hook 1st Speed	Flour 2 Kg	Flour 2 Kg	Flour 4 Kg	Flour 7.5 Kg	Flour 13.5 Kg	Flour 25 Kg	Flour 35 Kg
Bread or roll dough (Heavy, 55% AR, =)	Hook 1st Speed	Flour 1.7 Kg	Flour 1.7 Kg	Flour 3.5 Kg	Flour 6.5 Kg	Flour 11 Kg	Flour 22 Kg	Flour 30 Kg
Thin pizza dough, pasta, basic egg noodle (40% AR, =, 5 min. max. mix	Hook 1st Speed	Flour 1.5 Kg	Flour 1.5 Kg	Flour 3 Kg	Flour 6 Kg	Flour 10 Kg	Flour 20 Kg	Flour 25 Kg
Medium pizza dough (50% AR, =)	Hook 1st Speed	Flour 1.5 Kg	Flour 1.5 Kg	Flour 3 Kg	Flour 6 Kg	Flour 10 Kg	Flour 20 Kg	Flour 25 Kg
Thick pizza dough (60% AR, =)	Hook 1st Speed	Flour 2 Kg	Flour 2 Kg	Flour 4 Kg	Flour 7.5 Kg	Flour 13.5 Kg	Flour 25 Kg	Flour 35 Kg
Raised donut dough (65% AR)	Hook 1st Speed	Flour 1.5 Kg	Flour 1.5 Kg	Flour 3 Kg	Flour 6 Kg	Flour 10 Kg	Flour 20 Kg	Flour 25 Kg
Whole wheat dough (70% AR)	Hook 1st Speed	Flour 2 Kg	Flour 2 Kg	Flour 4 Kg	Flour 7.5 Kg	Flour 13.5 Kg	Flour 25 Kg	Flour 35 Kg

- The moisture content of heavy dough is a critical factor when selecting proper mixing speed. To determine the Absorption Ratio (AR) of a product, the water weight divide by the flour weight. Ex: Calculate the Absorption Ratio of a mixture containing 5 Kg of water and 10 Kg of flour. $5/10 = 0.50 = 50\% = \text{AR}$
- To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.
Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. Of flour and 5 lbs. of water. $5 / 10 = 0.50 = 50\% = \text{AR}$
- Recommended Maximum Capacities—dough capacities based on 70°F water and 12% flour moisture.



Warranty & Service

One year parts and labor limited warranty on most items, there are select items which carry a two warranty. Extended warranty is available on some products. Call for details.

For all warranty claims proof of purchase is required to claim warranty.

Warranty begins 10 days after shipping from warehouse; delays in installation which would extend the warranty must be approved.

All equipment must be installed and connected by qualified professionals in accordance with the manual specification.

Any abuse of equipment or improper use of machinery will void the warranty. Including failure to follow all instructions in operations manual. Properly install, maintain equipment, follow capacity charts, or electrical information.

Accessories, attachments, or electrical components such as fuses, bulbs, elements and switches are covered under a 90 day warranty. Repairs include Parts and Labor only, excluded is the following:

1. Overtime Labor Rates
2. Expedited Freight for Parts
3. Bakemax® assumes no responsibility for down time or loss of product. All defective parts must be returned to Bakemax® for credit. Repairs must be pre-authorized by Bakemax® prior to work commencing.
4. Travel time is not covered by Bakemax®, unless pre-authorized by Bakemax®.

Bench Warranty (Machines Weighing 100 lb or less)

For all warranty claims proof of purchase is required to claim warranty. One year parts and labor warranty, from date of purchase.

Once machine is approved for warranty then machine is to be shipped prepaid to authorized service depot. Customer will ship machine prepaid to authorized service depot. if machine requires warranty work in less than 30 days of purchasing Bakemax® will pay all shipping charges. (Freight damages during shipping for warranty is the responsibility of the owner of the machine.)

Once machine is received and repaired it will be returned to the user at Bakemax® expense.

*****Bakemax® machines sold outside of the continental North America will carry one year parts warranty only.***

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