

40 Quart Planetary Mixer Operations Manual



Questions? Contact Us:

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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 40 LITER PLANETARY MIXERS

+ SAVE THESE INSTRUCTIONS +

GENERAL

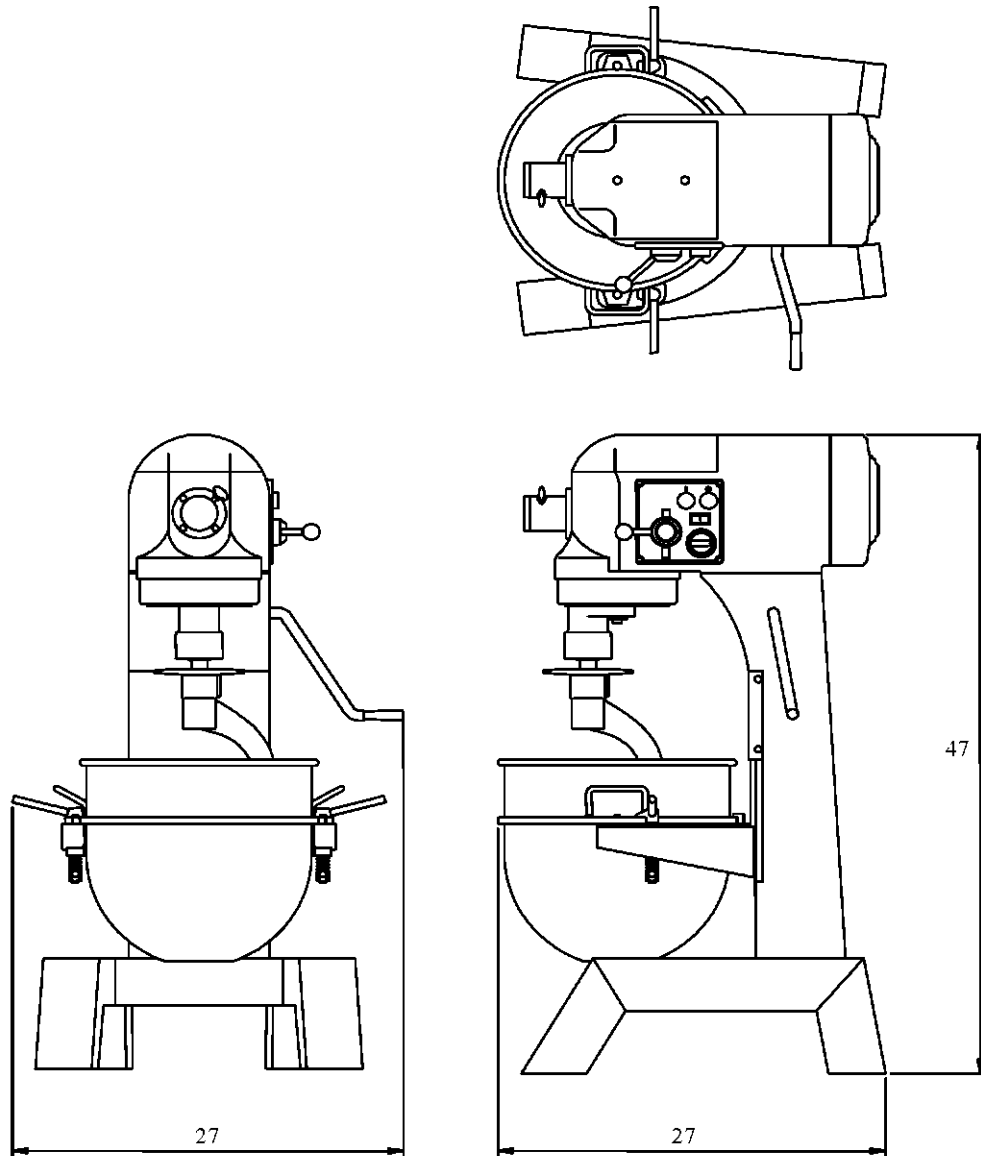
Our 40 Liter planetary Mixers are a highly-reliable machine that lets you handle even the most demanding of professional food applications with ease. Its advance design makes it ideal for mixing every type of dough, as well as for use in preparing eggs, cream, mayonnaise, and other food products. All they are specially designed for extra heavy-duty work in preparing all kinds of pizza and bagel dough.

Equipped with 3 speeds and various style attachments, which can be selected to obtain the best results offered. The attachments are made of alloy aluminum and meet all hygiene demands. This model is designed with a powerful 1.5 HP motor and powerful **100% gear drive**. If you maintain your equipment as instructed you can expect countless years of service with the best results available.

INSTALLATION

Prior to installation, test the electrical service to assure it meets with the specifications on the machine data plate. This is located on the backside of the pedestal.

INSTALLATION DIAGRAM (inch)

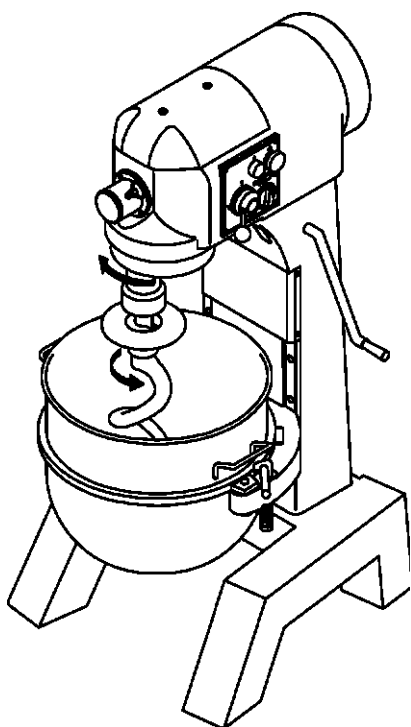


LOCATION

Place the Mixer in a convenient location, and allow working space on the bowl lift side. All maintenance can be handled from this side, the top and the front. Set the mixer level and use shims if the floor is uneven. The machined edge on the top of the transmission case makes an excellent surface for leveling.

ELECTRICAL CONNECTIONS (Cord Connected Mixers)

- Before making the electrical connections, read the specifications on the nameplate to make sure that they agree with those of your electric service.
- Electrical connections should be made by qualified workmen, who will observe all applicable Safety Codes and the National Electrical Code.
- Be sure the planetary runs in the direction shown by the arrow in the planetary head. Reverse direction is forbidden.
- To start motor, push ON button. The speed selector handle must be at one of the numbers indicating a speed, not at an intermediate position.

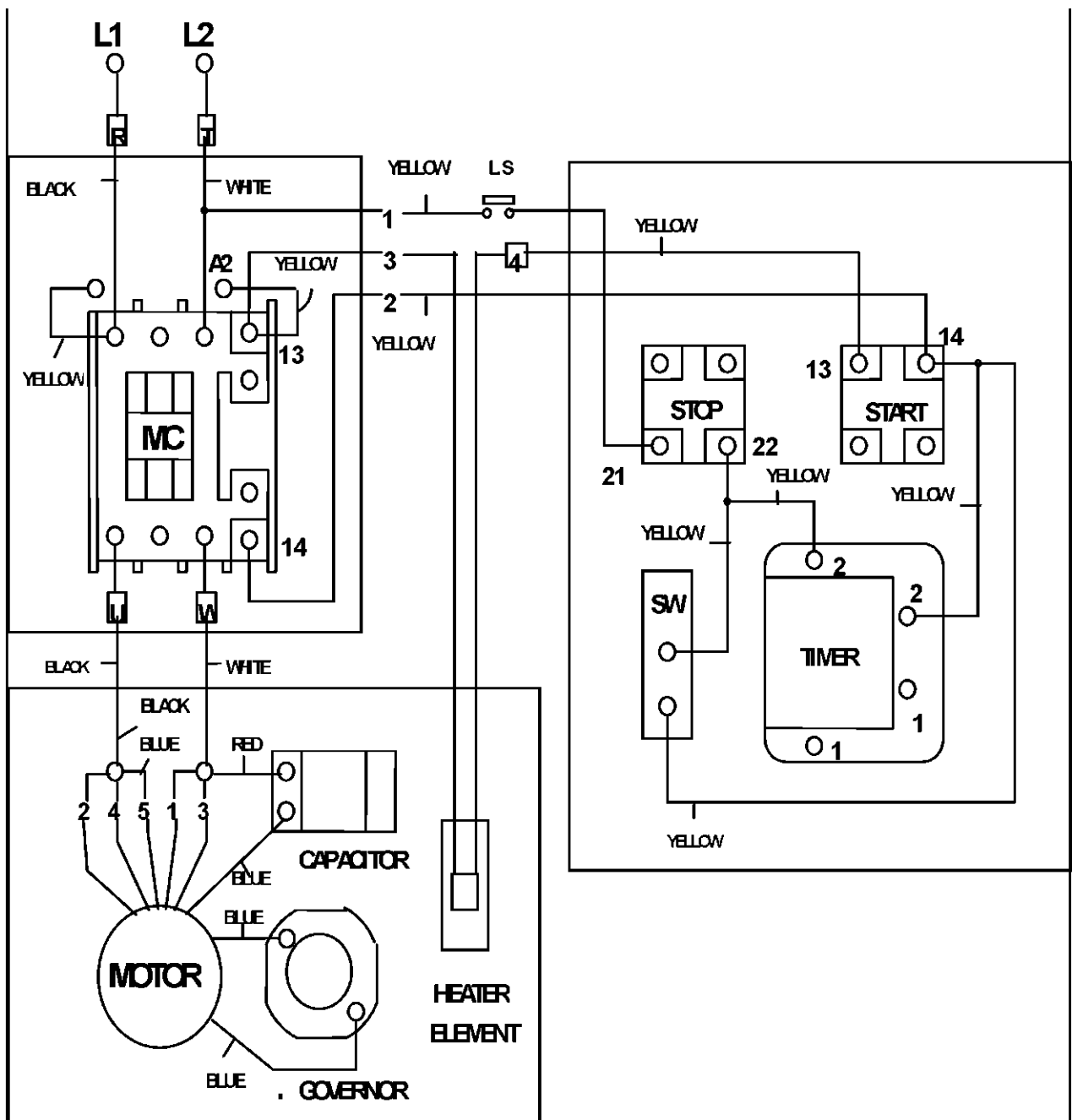


**BE SURE TO CHECK MIXING
ROTATION WHEN ELECTRICAL
CONNECTS ARE IN PLACE FOR ALL
THREE (3) PHASE RIGGING.**

SPECIFICATIONS BMPM-040

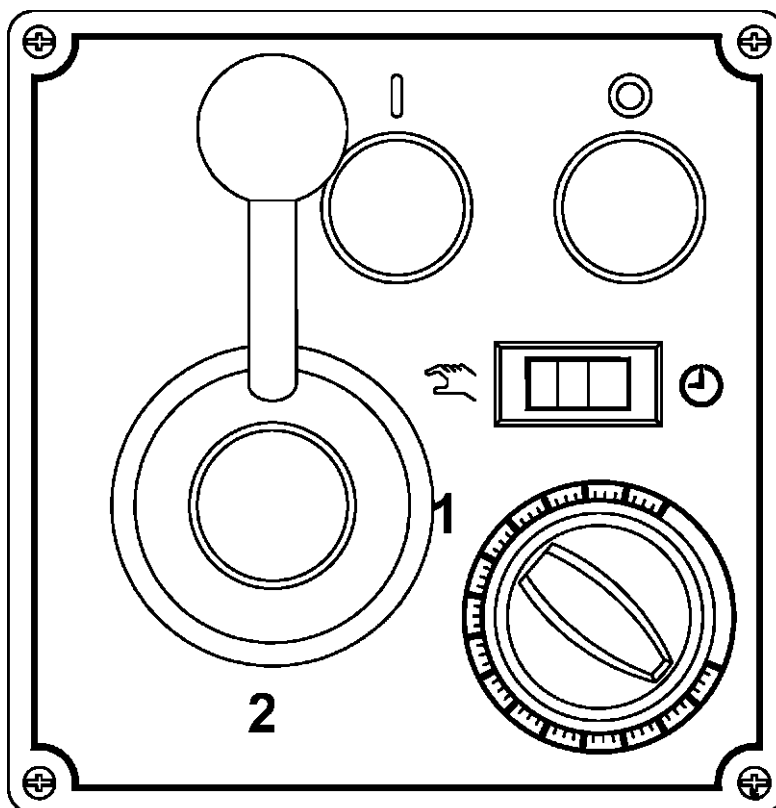
Bowl Capacity	Weight (lbs.)	Electrical	H. P.	Speed Range (RMP)
40 Qt	440	220-60-1	1.5	90-186-340

SNGLE PHASE TIMER & GUARD



WARNING:

- **KEEP HANDS, CLOTHING AND UTENSILS OUT OF BOWL WHILE IN OPERATION.**
- **KEEP RIGID OR ICE-UP OBJECT AWAY FORM BOWL AND HUB ATTACHMENTS WHEN IN OPERATION.**



All models are furnished with two button-switches, which control power to the mixer.

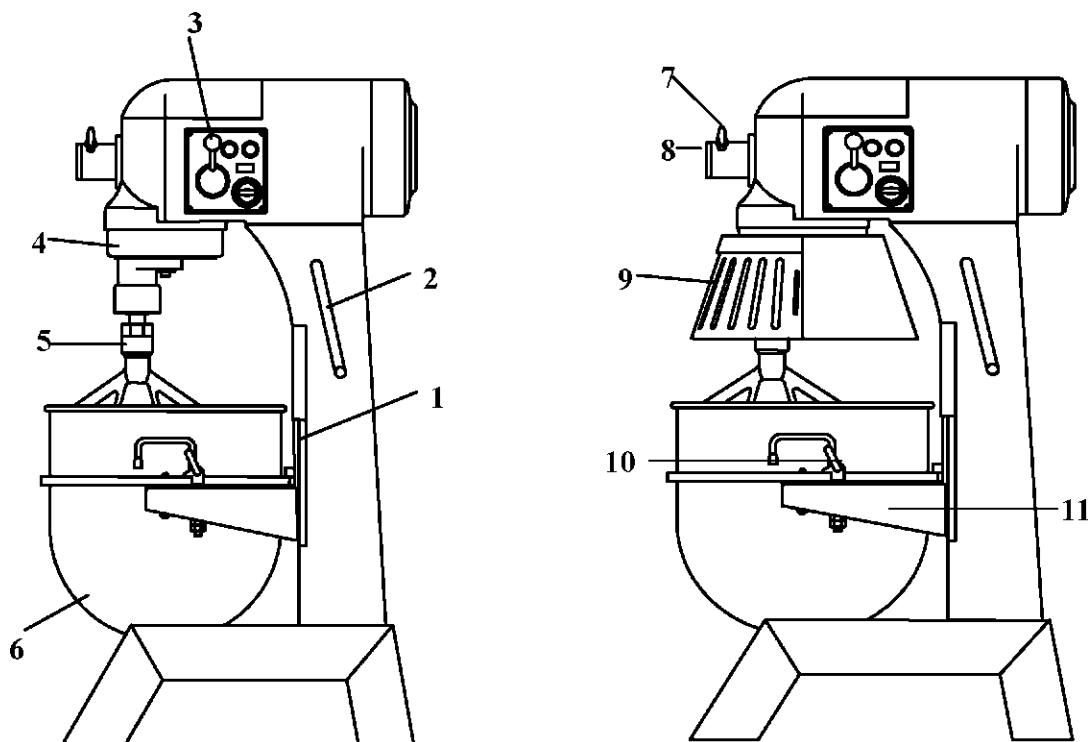
The **TIMER** (if equipped) is used in conjunction with ON-OFF switch for timed mixing operations and will stop the mixer when the desired time has elapsed.

The **GEARSHIFTLEVER** 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 speed is fast speed for light work such as whipping cream, beating eggs, and mixing thin batters.



1	BOWL LIFT SLIDEWAY	2	BOWL LIFT HANDLE
3	GEAR SHIFT LEVER	4	DRIP RING
5	AGITATOR	6	BOWL
7	THUMB SCREW	8	HUB PLUG
9	SAFETY GUARD	10	BOWL CLAMP
11	BOWL SUPPORT		

To install an agitator (No.5), the bowl (No.6) must be installed and fully lowered by bowl lift handle (No.2). 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.

BOWL

New mixer's bowl and agitators (beater, whip, and dough arm) 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

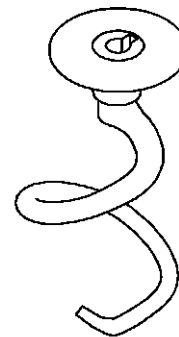
BEFORE being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

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.

DOUGH ARM:

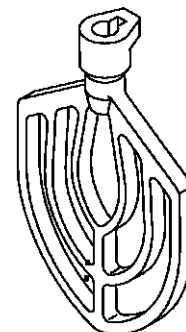
It is frequently used for heavy bread dough, and preferable to be use at low speed.

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



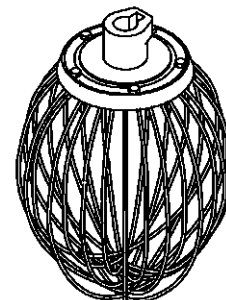
BEATER:

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.



ATTACHMENTS

To install an attachment, loosen the thumb screw (No.7) on the attachment hub and remove the plug (No. 8). 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 thumb screw.

- Move the gear shift 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.

CLEANING

- **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.
- The **DRIP RING** or **SAFETY GUARD** should be inspected periodically for moisture or lubricant dripping. Remove the cup and wipe it with a soft cloth. A large flat blade screwdriver may be used to remove the drip cup after remove the screw.

LUBRICATION

- The transmission case is filled special grease that will last for several years. When grease is needed for replacement, it should be ordered from our authorized service representative.
- Planetary gears are already filled with enough lubricating grease.

No more grease is to be filled. 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, the water weight divide by the flour weight.

Example: Calculate the Absorption Ratio of a mixture containing 5 lbs. of water and 10 lbs. of flour. $5 \div 10 = 0.50 = 50\% = \text{AR}$

PRODUCT	TOOL	CAPACITY	
Egg Whites	Whip	1-3/4 qt.	
Mashed Potatoes	Beater	30 lbs	
Mayonnaise (Qts. Oil)	Beater	13 qt.	
Meringue (Qts. Water)	Whip	1-1/2 qt.	
Waffle/Pan cake Batter	Beater	16 qts.	
Whipped Cream	Whip	9 qts.	
Sheet Cake Batter	Beater	40 lbs.	
Cup Cake	Beater	45 dz.	
Layer Cake	Beater	45 lbs.	
Pound Cake	Beater	40 lbs.	
Sugar Cookie	Beater	65 dz.	
Bread or Roll Dough (Light/ Medium, 60% AR, =)	Hook **	Water 15 lbs.	Flour 25 lbs.
Bread or Roll Dough (Heavy, 55% AR, =)	Hook **	Water 11 lbs.	Flour 20 lbs.
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, = , 5 min. max. mix time)	Hook *	Water 6 lbs.	Flour 15 lbs.
Medium Pizza Dough (50% AR, =)	Hook *	Water 11 lbs.	Flour 20 lbs.
Thick Pizza Dough (60% AR, =)	Hook **	Water 12 lbs.	Flour 20 lbs.
Raised Donut Dough (65% AR)	Hook *	Water 10 lbs.	Flour 15 lbs.

- *1^s speed only ** 1^s speed & 2ⁿ speed only
- = If high gluten flour is used, reduce above dough batch size by 10 %.

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.

Parts Breakdown
BMPM040

Image: 1

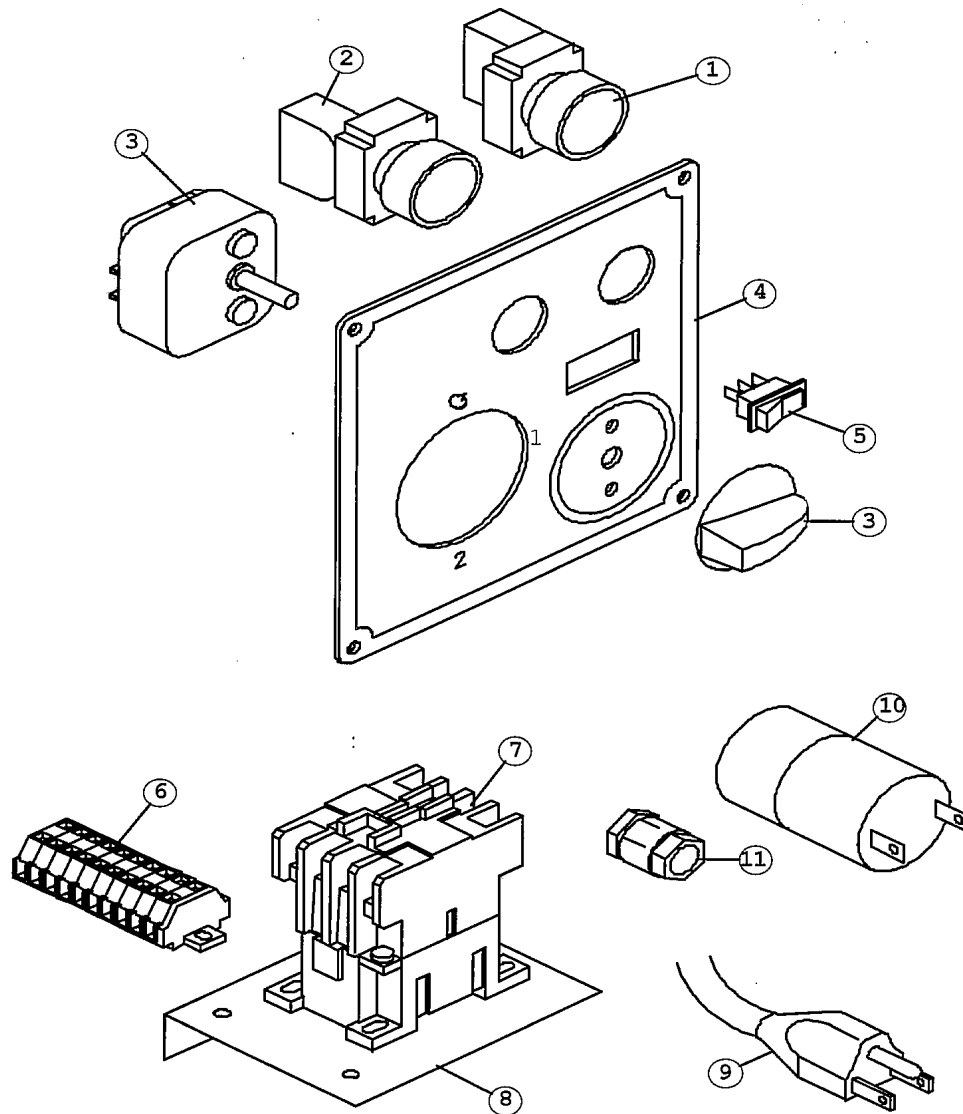


Image 1	Description or Name	HL Part No.	Qty	Remark
1	Button Switch	TE XB2 ES542	1	
2	Button Switch	TE XB7 EA31	1	
3	Timer	TM6115C	1	
4	Control Panel	11032-07-013	1	
5	On-Off Switch		1	
6	Terminal Block	WAGO 261-.301	1	
7	Contactor	CN11 380&415V	1	
		CN16 220V	1	
		CN18 110V	1	
8	Seat of Contactor	11031-09-009	1	
9	Plug & Cable	CABLE-14-3C-CE	1	SINGLE PHASE
	Plug & Cable	CABLE-14-4C-CE	1	THREE PHASE
10	Capacitor	CP-200UF	1	SINGLE PHASE ONLY
11	Collar	CG-20	1	

Image 2

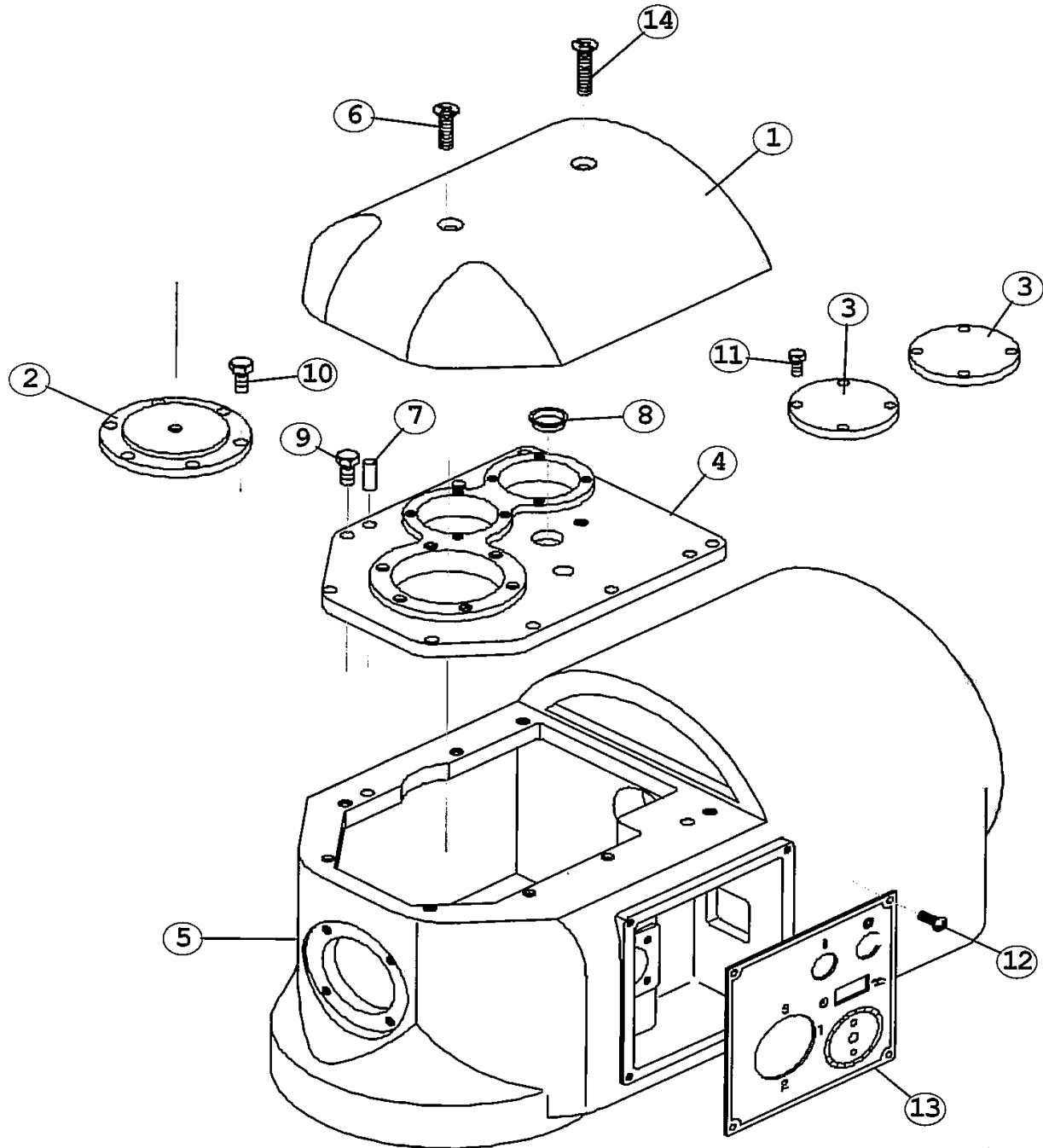


Image 2	Description or Name	HL Part No.	Qty	Remark
1	Upper Lid	11032-01-001	1	
2	Planetary Bearing Retainer	11032-01-002	1	
3	Bearing Retainer	11032-01-003	2	
4	Gear Housing Cover	11032-01-004	1	
5	Transmission Case	11032-01-005	1	
6	Mach Screw 1/4"* 1-1/2	S+R1/4* 1-1/2	1	
7	Spring Pin 8*25	SPP-8*25	2	
8	Grease Cover	11012-04-008	1	
9	Bolt 5/16" * 1	S-5/16*I	8	
10	Bolt 5/16"* 3/4	S-5/16*3/4	6	
11	Bolt 1/4" * 5/8"	S-1/4*5/8	8	
12	Mach Screw 3/16"* 3/8"	S+R3/16*3/8	4	
13	Control panel	11032-07-013	1	
13	Control panelA	11032-07-013 A	1	
14	Mach Screw 1/4"* 2-1/2	S+R1/4*2-1/2	1	

Image 3

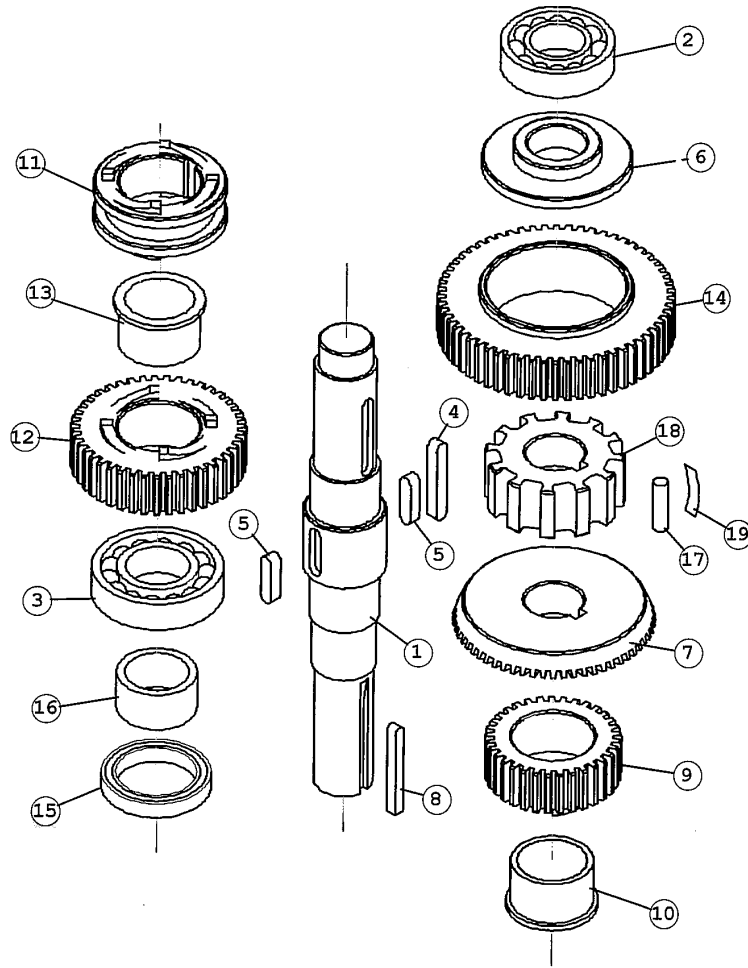


Image 3	Description or Name	HL Part No.	Qty	Remark
1	Planetary Shaft	11032-02-001	1	
2	Ball Bearing 6206Z	BR-6206Z	1	
3	Ball Bearing 6207ZZ	BR-6207ZZ		
4	Key 8*8*50	KRR-8*8*50	1	
5	Key 8 *8 *30	KRR-8*8*30		
6	Detain-Fixed Cover	11032-02-006	1	
7	Bevel Gear (60 T)	11032-02-007	1	
7A	Washer	11032-02-007A		
8	Key 1/4*1/4*65	KR-1/4* 1/4*65	1	
9	High Speed Gear (33 T)	11032-02-009	1	
10	Copper washer	11032-02-010	1	
11	Clutch	11032-02-011	1	
12	Middle Speed Gear (45 T)	11032-02-012	1	
13	Copper Washer	11032-02-013	1	
14	Low Speed Gear (58 T)	11032-02-014	1	
15	Oil Seal TC44*60*09	OS-TC44*60*09	1	
16	Spacer	11032-02-016	1	
17	Pin	11031-02-013	12	
18	Sleeve Drive	11032-02-018	1	
19	Spring Sheet	11031-02-012	12	

Image 4

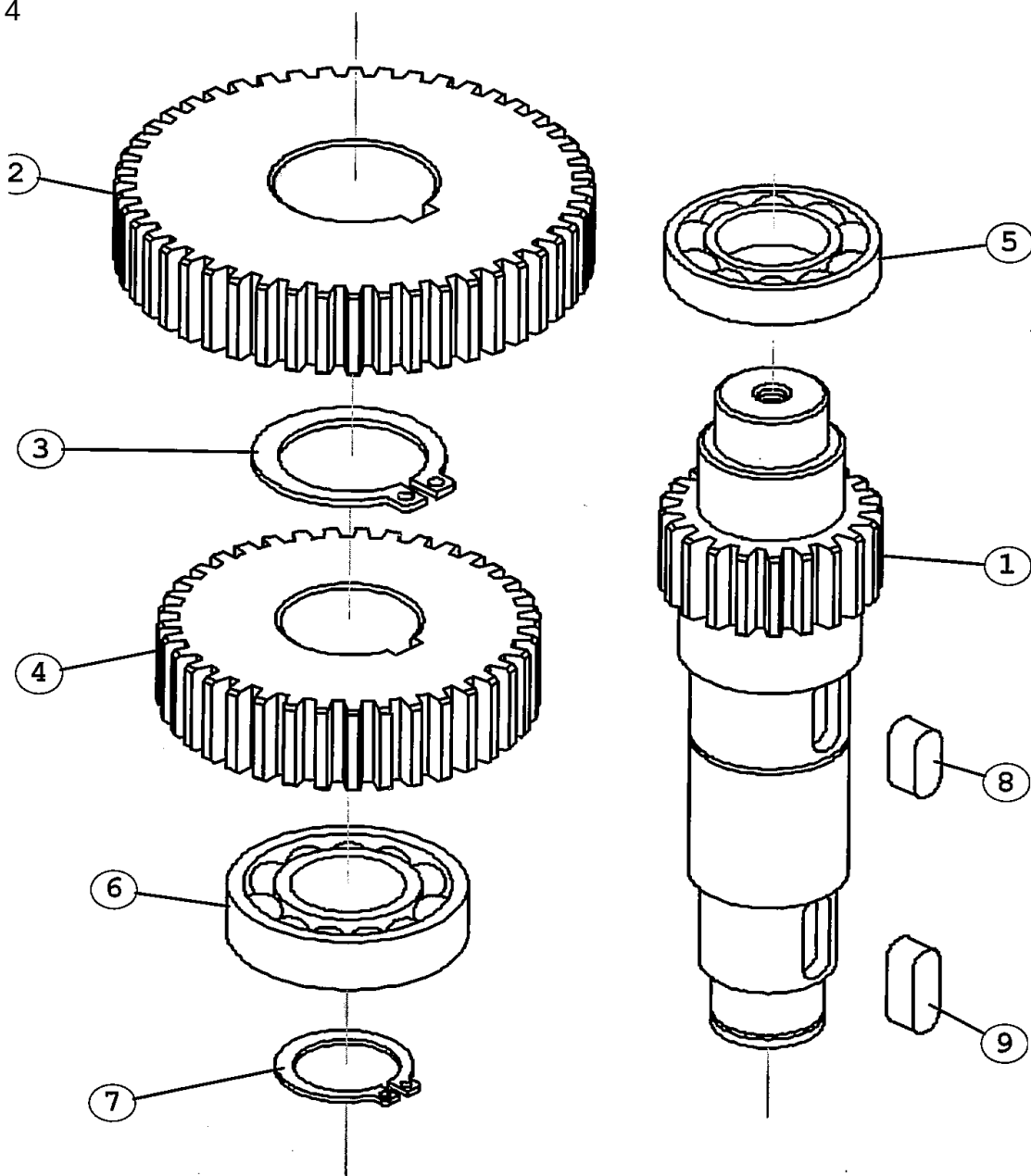


Image 4	Description or Name	HL Part No.	Qty	Remark
1	Shaft Gear (22 T)	11032-03-00 1	1	
2	Gear (47 T)	11032-03-00 2	1	
3	C-Type Snap Ring S3 5	CR-S35	1	
4	Gear (35 T)	11032-03-00 4	1	
5	Ball Bearing 6005Z	BR-6005Z	1	
6	Ball Bearing 6205Z	BR-6205Z	1	
7	C-Type Snap Ring S25	CR-S25	1	
8	Key 8*8 "20	KRR-8*8*20	1	
9	Key 8*8 "25	KRR8*8*25	1	

Image 5

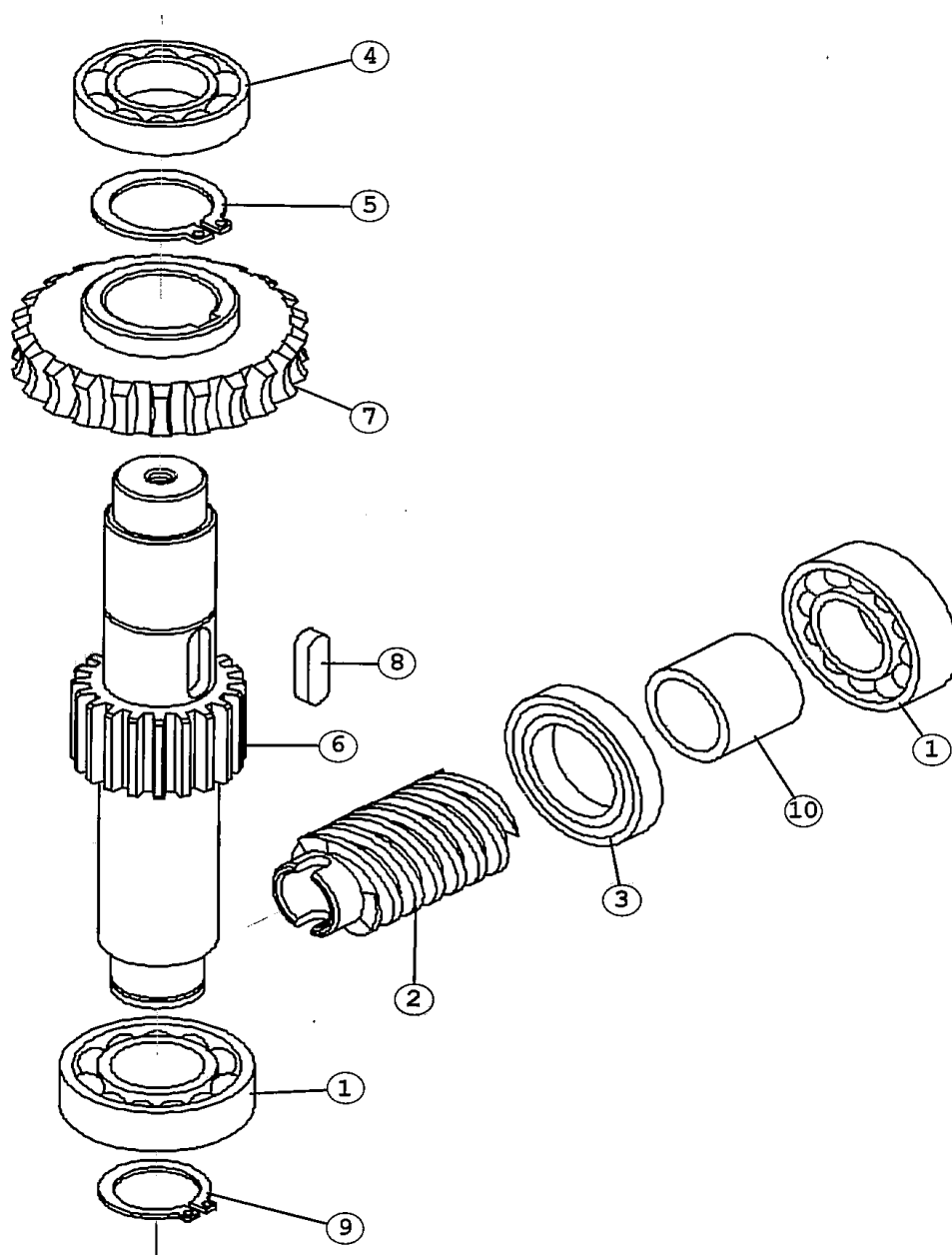


Image 5	Description or Name	HL Part No.	Qty	Remark
1	Ball Bearing 6205Z	BR-6205Z	2	
2	Worm	11032-04-002	1	
3	Oil Seal TC32*52*08	OS-TC32*52*08	1	
4	Ball Bearing 6005Z	BR-6005Z	1	
5	C-Type Snap Ring S32	CR-S32	1	
6	Worm Gear Shaft	11032-04-006	1	
7	Worm Gear	11032-04-007	1	
8	Key 8*8*25L	KRR-8*8*25	1	
9	C-Type Snap Ring S25	CR-S25	1	
10	Spacer	11032-04-010	1	

Image 6

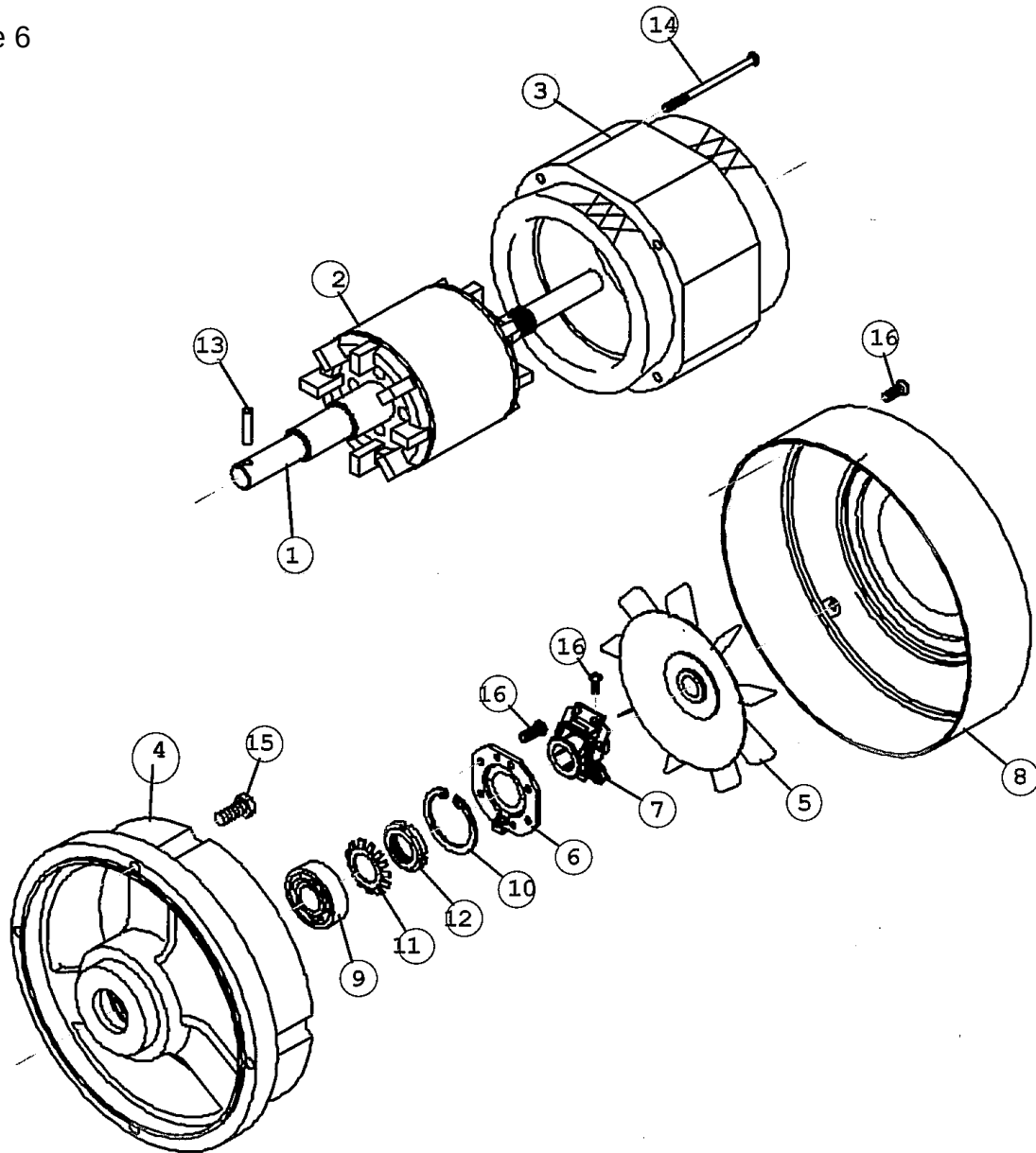


Image 6	Description or Name	HL Part No.	Qty	Remark
1	Motor Shaft	11032-05-001	1	
2	Rotor of Motor	11032-05-002	1	
3	Stator of Motor	11032-05-003	1	
4	Bearing Housing	11032-05-004	1	
5	Ventilate Fan	11032-05-005	1	
6	Centrifugal Governor Plate	11032-05-006	1	
7	Centrifugal Governor	11032-05-007	1	
8	Rear Cover	11032-05-008	1	
9	Ball Bearing 6204ZZ	BR-6204ZZ	1	
10	C-type Snap Ring R47	CR-R47	1	
11	Lock Washer 20	M20	1	
12	Lock Nut M20	MN20	1	
13	PARALLENPIN-6*29	PARALLENPIN-6*29	1	
14	Mach Screw 3/16*3-3/4"	S+R3/16*3-3/4	4	
15	Bolt 5/16"*l-l/4	S-5/16*l-l/4	4	
16	Mach Screw 3/16"*3/8	S+R3/16*3/8	6	

Image 7

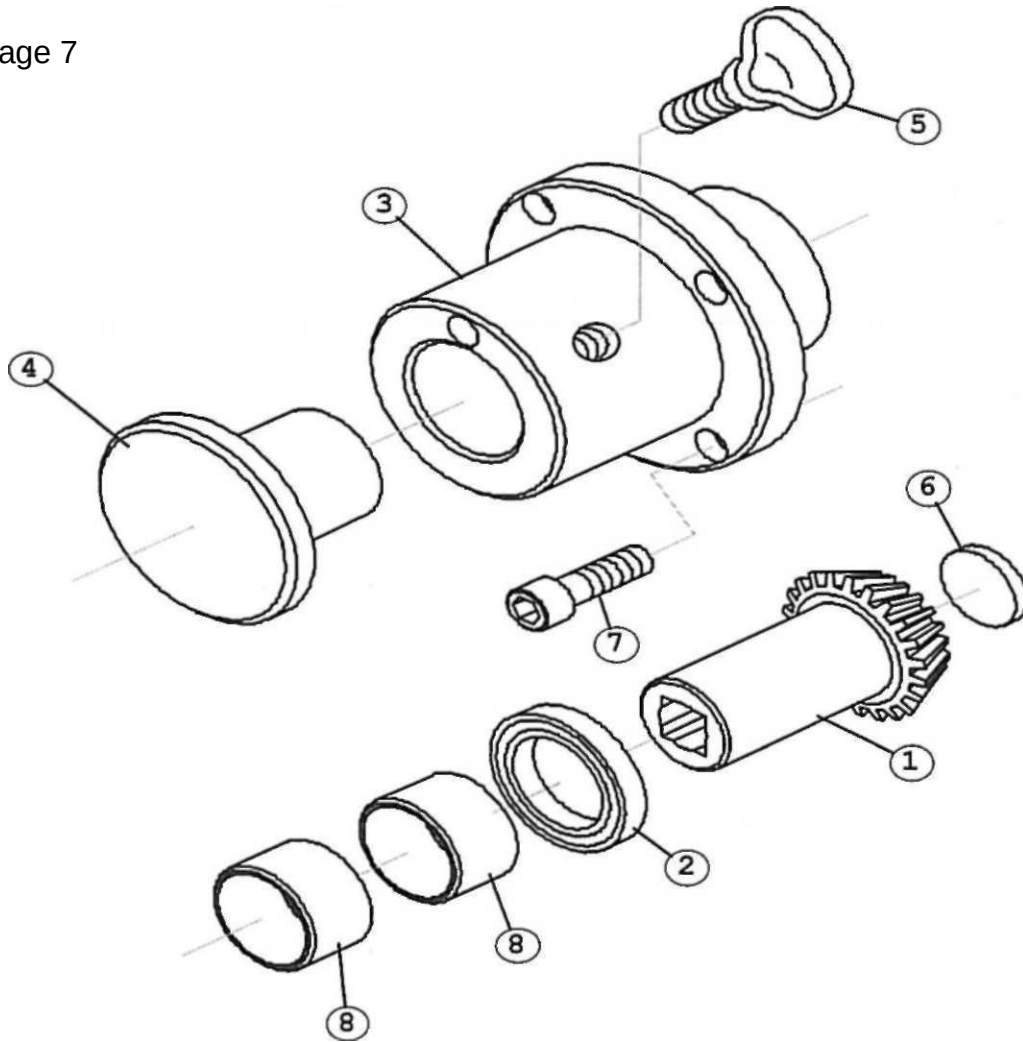


Image 7	Description or Name	HL Part No.	Qty	Remark
1	Bevel Pinion (30T)	11032-06-001	1	
2	Oil Seal TC30*45*07	OS-TC30*45*07	1	
3	Hub Attachment	11032-06-003	1	
4	Attachment Hole Plug	11091-06-004	1	
5	Thumb Screw	11031-06-005	1	
6	Oil Baffle	11012-06-006	1	
7	Cap Screw 1/4"* 1"	S-C-1/4*I	4	
8	Bearing 3020	BR-3020	2	

Image 8

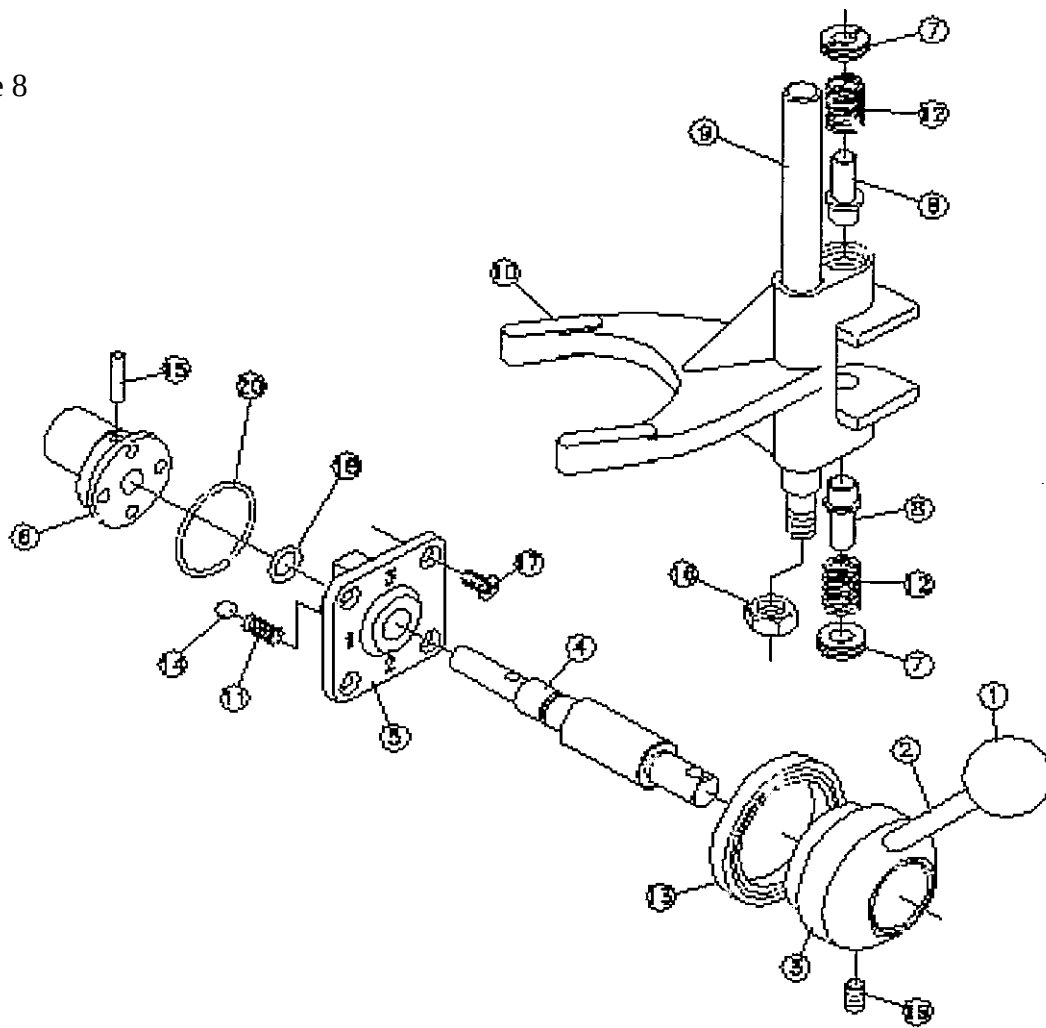


Image 8	Description or Name	HL Part No.	Qty		Remark
1	Shift Handle Knob	11031-07-001	1		
2	Shift Handle	11031-07-002	1		
3	Handle Base	11031-07-003	1		
4	Eccentric Shift Shaft	11032-07-004	1		
5	Shift Selector	11012-07-005	1		
6	Eccentric Shaft	11012-07-006	1		
7	Screw	11031-07-007	2		
8	Shift Fork Plunger	11031-07-008	2		
9	Shifter Fixed Shaft	11032-07-009	1		
10	Shift Fork	11032-07-010	1		
11	Compression Spring	11031-07-011	2		
12	Compression Spring	11031-07-012	2		
13	Oil Seal TC45*55*08	OS-TC45*55*08	1		
14	Steel Ball 6	SB-6	2		
15	Tapered Pin 4*24	TP-4*24	1		
16	Nut 3/8"*16NC	NUT-3/8*16NC	1		
17	Mach Screw 3/16"* 1/4	S+F3/16*I/4	4		
18	O Snap Ring P9	OR-P9	1		
19	Set Screw 3/16*1/2	S-S3/16*I/2	1		
20	O-Type Snap Ring 33.5*37.5*2	OR-33.5*37.5*2	1		

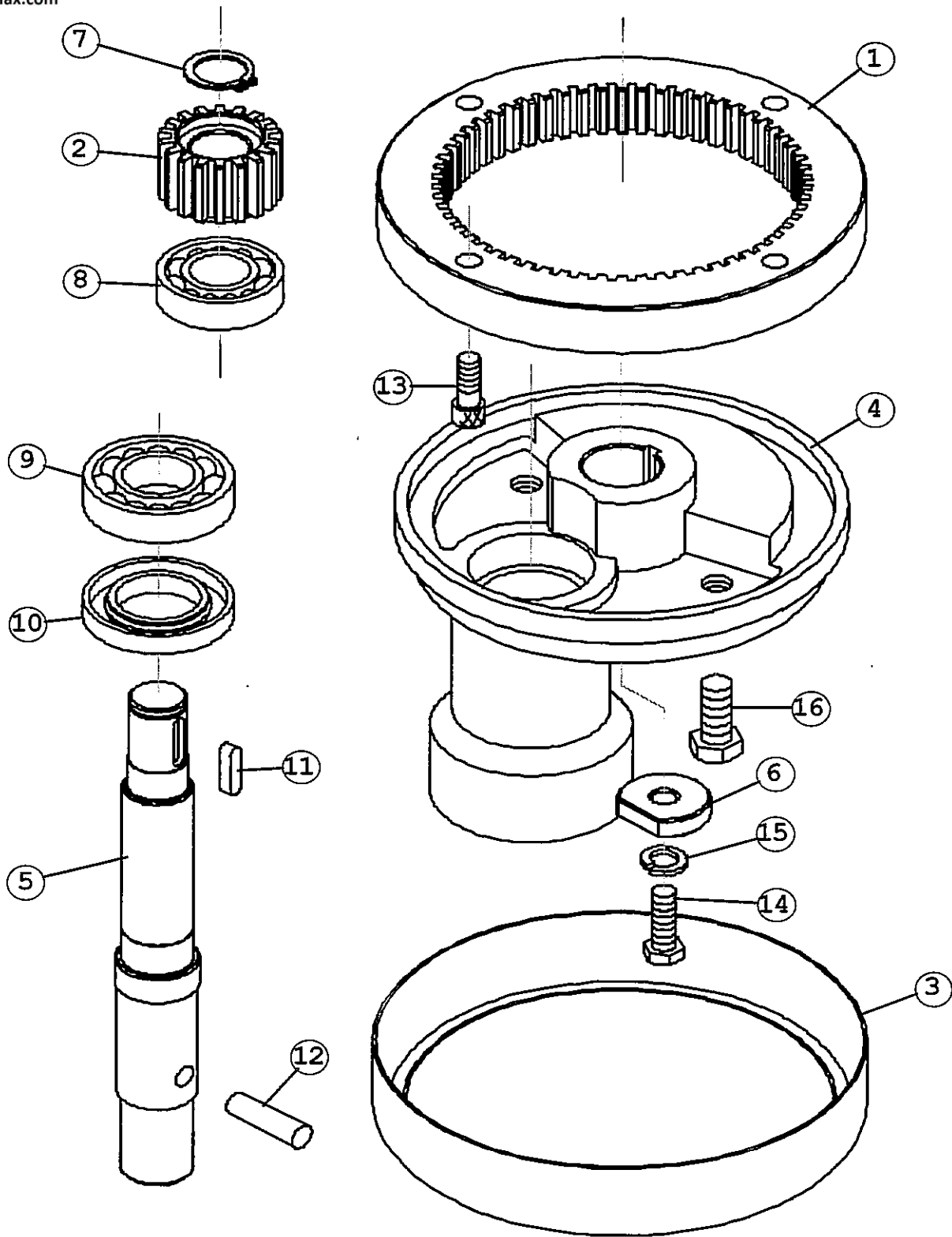


Image 9	Description or Name	HL Part No.	Qty		Remark
1	Internal Drive Gear	11032-08-001	1		
2	Internal Pinion (18 T)	11032-08-002	1		
3	Head Ring	11031-08-003	1		
4	Planetary Head	11032-08-004	1		
5	Agitating Shaft	11032-08-005	1		
6	Spacer	11031-08-006	1		
7	C-type Snap Ring S24	CR-S24	1		
8	Ball Bearing 6205Z	BR-6205Z	1		
9	Ball Bearing 6206Z	BR-6206Z	1		
10	Oil Seal TC35*62*10	OS-TC35*62*10	1		
11	Key 6"*6"*25	KRR-6*6*25	1		
12	Tapered Pin	11032-08-012	1		
13	Cap Screw 3/8"* 1	S-C-3/8*!			
14	Cap Screw 3/8"* 1	S-C-3/8*!	1		
15	Spring Washer 3/8"	SW-3/8	1		
16	Bolt 1/2"*3/4"	S-1/2*3/4	2		

Image 10

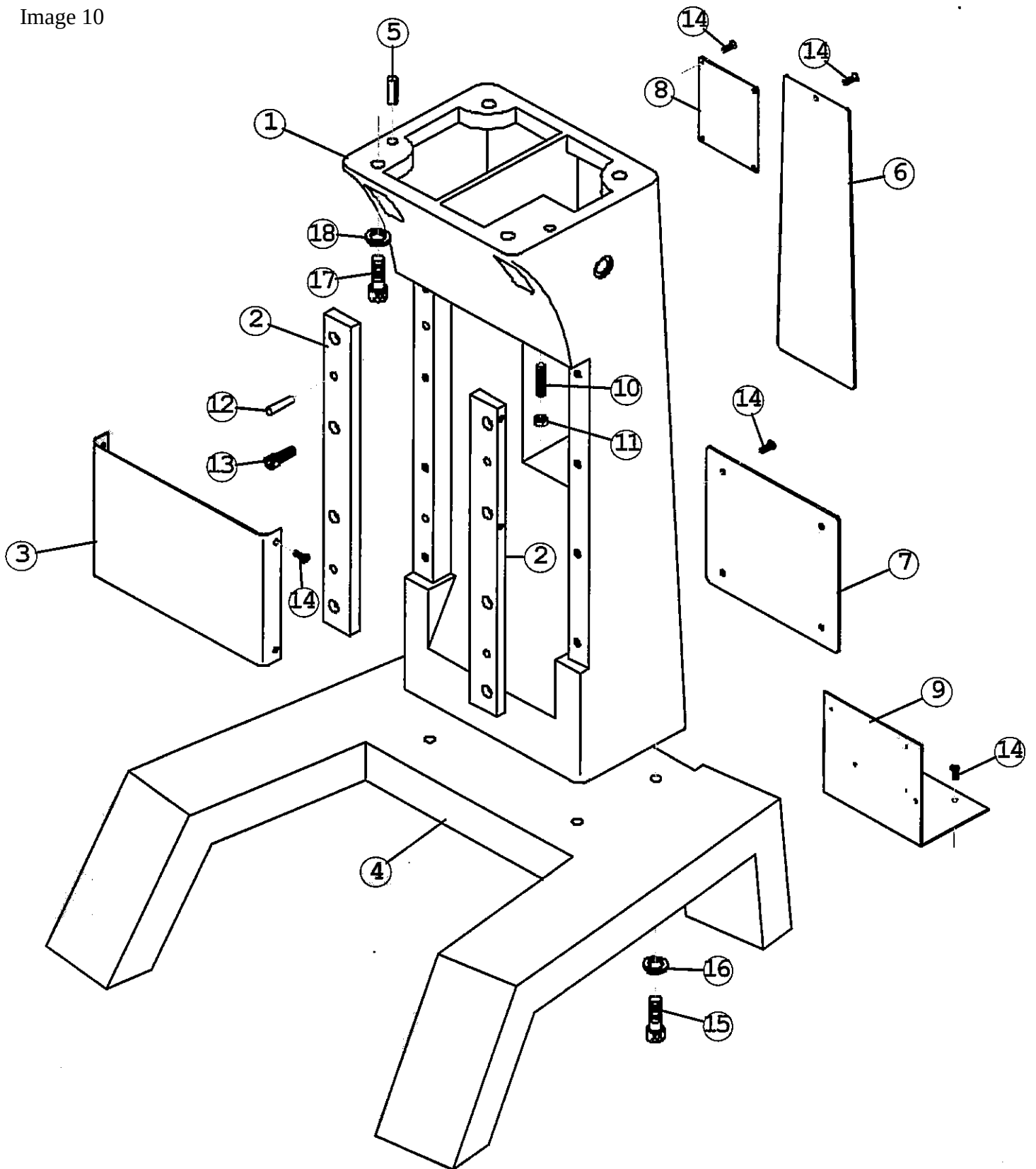


Image 10	Description or Name	HL Part No.	Qty		Remark
1	Column	11032-09-001	1		
2	Slideway	11032-09-002	2		
3	Apron	11032-09-003	1		
4	Base	11040-09-004	1		
5	Spring Pin 10*24	SPP-10*24	2		
6	Column Cover A	11031-09-006	1		
7	Column Cover B	11031-09-007	1		
8	Column Cover C	11031-09-008	1		
9	Seat of Electrical Part	11031-09-009	1		
10	Set Screw 5/16"	S-S5/16*2	1		
11	Nut 5/16*18NC	NUT-5/16*18NC	1		
12	Spring Pin 8*20	SSP-8*20	2		
13	Cap Screw 5/16*3/4"	S-C-5/16*3/4	8		
14	Mach Screw 3/16" 1/4"	S+R3/16*I/4	16		
15	Bolt 3/8*I-I/4	S-3/8*I-I/4	4		
16	Spring Washer 3/8"	SW-3/8	4		
17	Cap Screw 1/2*I-I/4"	S-C-1/2*I-I/4	4		
18	Spring Washer 1/2"	SW-1/2	4		

Image 11

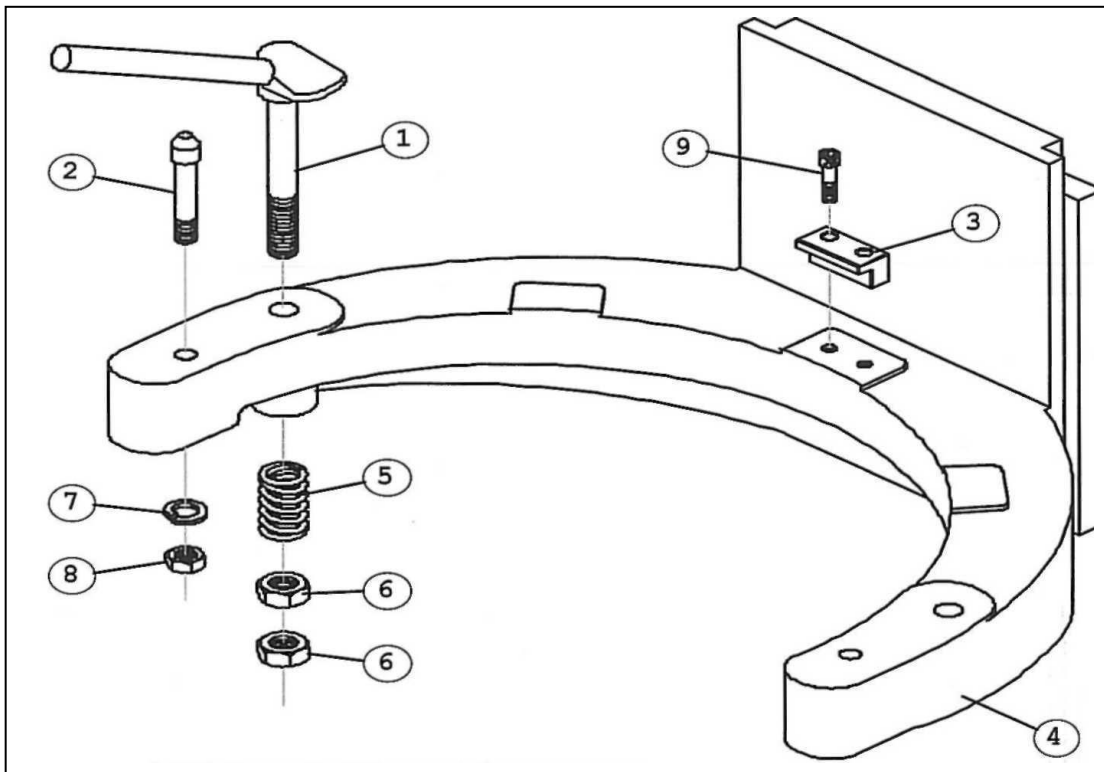


Image 11	Description or Name	HL Part No.	Qty		Remark
1	Bowl Clamp	11031-10-001	2		
1	Screw Of Bowl Clamp	11031-10-001C	2		
2	Bowl Locating Pin	11091-10-005	2		
3	Bowl Retainer	11031-10-003	1		
4	Bowl Support	11040-10-004	1		
5	Compression Spring	11031-10-005	2		
6	Nut 1/2"*12NC	NUT-1/2*12NC	4		
7	Spring Washer 3/8"	SW-3/8	2		
8	Nut 3/8"*16NC	NUT-3/8*16NC	2		
9	Bolt 1/4"* 1"	S-1/4*1	2		

Image 12

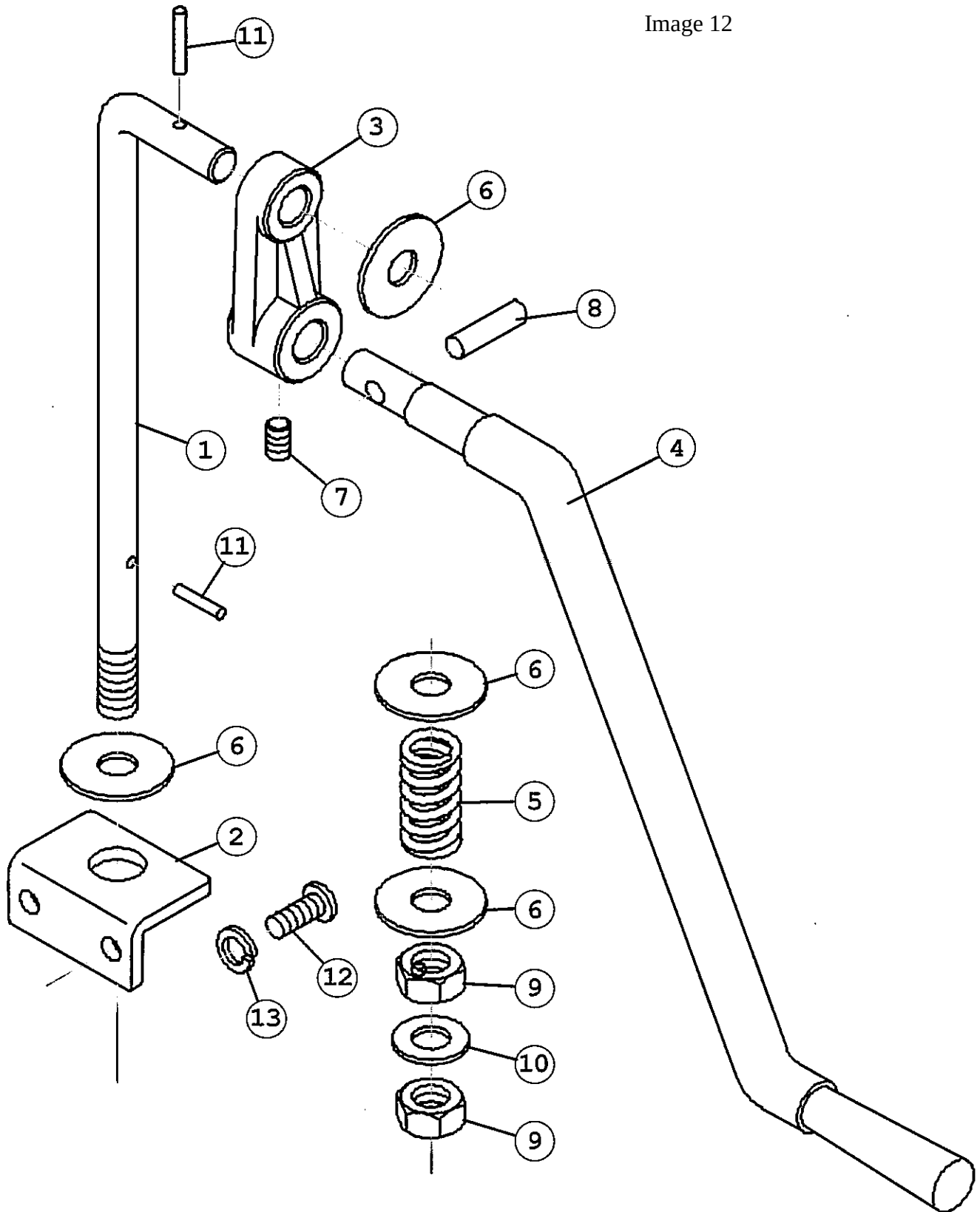


Image 12	Description or Name	HLPart No.	Qty		Remark
1	Lifting Bar	11031-11-001	1		
2	Lifting Handle Bracket	11031-11-002	1		
3	Inner Arm	11031-11-003	1		
4	Bowl Lift Handle	11032-11-004	1		
5	Compression Spring	11031-11-005	1		
6	Flat Washer	11031-11-006	4		
7	Set Screw 5/16"*3/8"	S-S5/16*3/8	1		
8	Tapered Pin 4*32	TP-4*32	1		
9	Nut 1/2"*12NC	NUT-1/2*12NC	2		
10	Flat Washer 1/2"	WB-1/2	1		
11	Tapered Pin 4*25	TP-4*25	2		
12	Cap Screw 5/16"*3/8"	S-C-5/16*3/8	2		
13	Spring Washer 5/16"	SW-5/16	2		

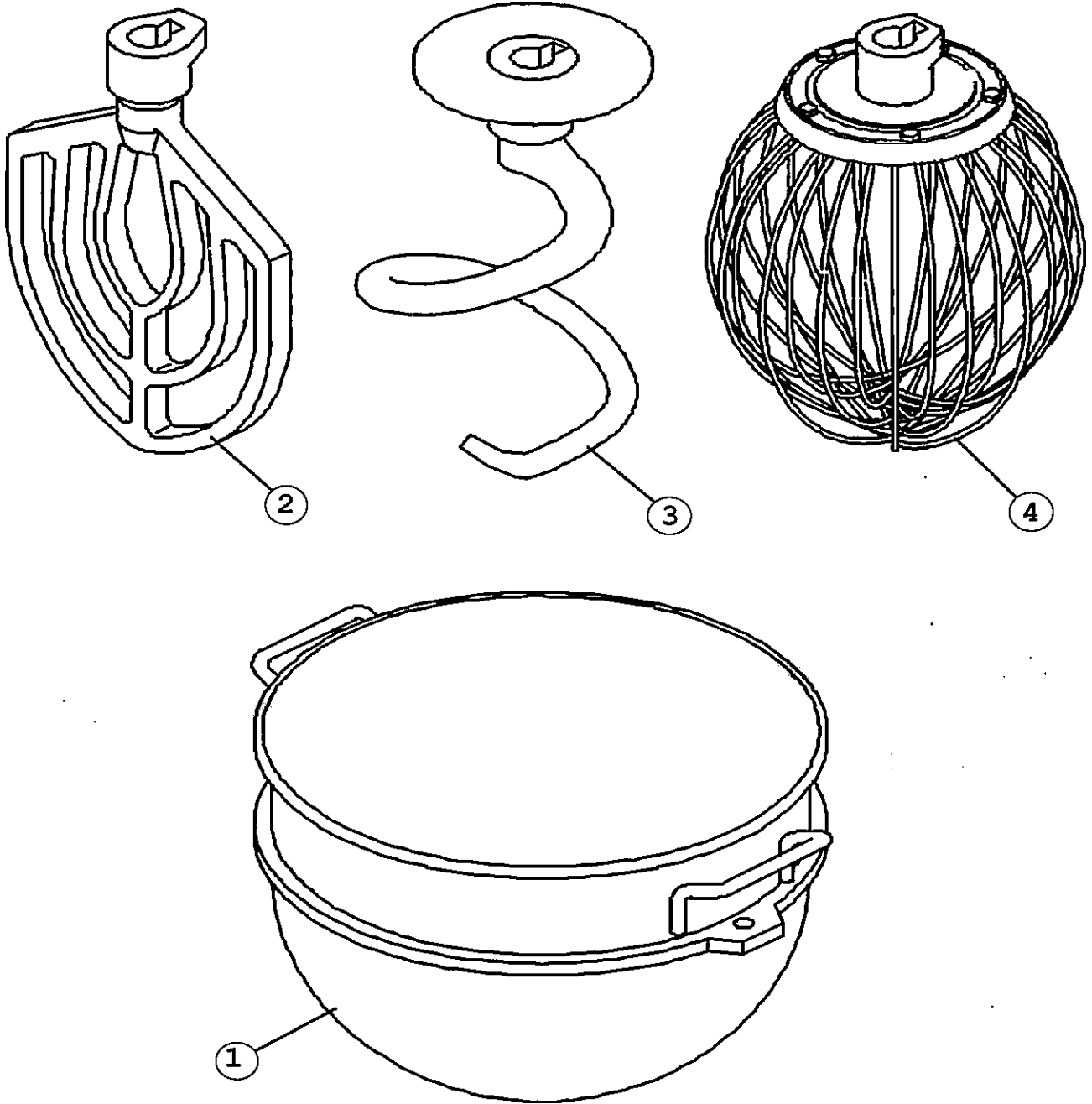


Image 13	Description or Name	HL Part No.	Qty		Remark
1	SS Bowl	11040-12-00 1	1		
2	AL Flat Beater	11040-12-00 2	1		
3	AL Dough Hook	11040-12-00 3	1		
4	AL Wire Whip	11040-12-00 4	1		

Image 14

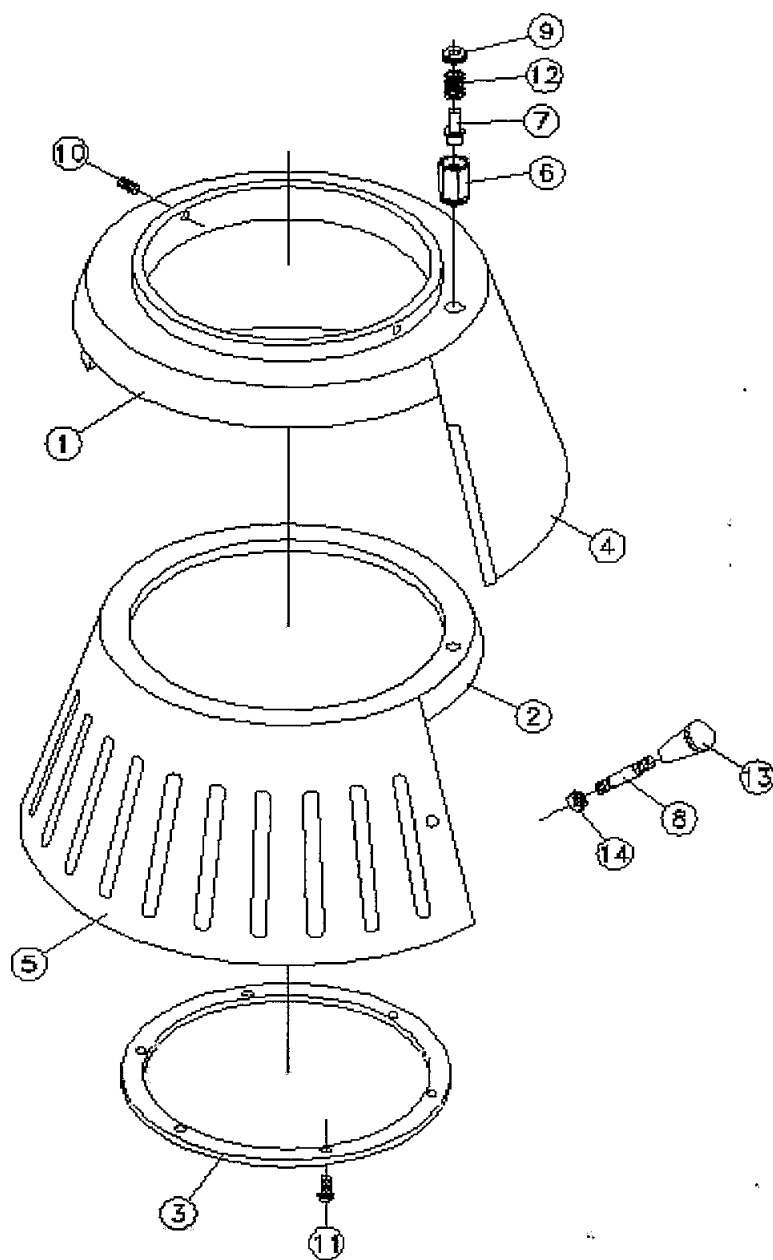


Image 14	Description or Name	HL Part No.	Qty		Remark
1	Head Ring	11040-13-001	1		
2	Moving Ring	11040-13-002	1		
3	Fixed Ring	11031-13-003A	1		
4	Fixed Sheet	11040-13-004	1		
5	Moving Sheet	11040-13-005	1		
6	Seat of Limit Switch	11032-13-006	1		
7	Plunger	11032-13-007	1		
8	Handle	11012-07-002	1		
9	Screw 3/16"* 1/2"	11031-07-007	2		
10	Set Screw 5/16"*3/8	S-S5/16*3/8	2		
11	Bolt 3/16"*3/8"	S-3/16*3/8	6		
12	Compression Spring	11040-13-012	1		
13	Handle Knob	11012-07-001	1		
14	Nut 5/16*18NC	NUT-5/16*18N C	1		

Warranty & Service

BakeMax provides a 1-Year Limited Parts and Labor warranty on most items, there are select items which carry a Limited 2-Year Warranty. Extended Warranty is available on some products. Please contact us for details. The Warranty is not transferable and is limited to original installation of equipment sold by BakeMax for the original user.

For all Warranty Claims, Proof of Purchase and/or Serial Number is required. Once the machine is approved, BakeMax will provide our customers with on-site Warranty Coverage on all equipment more than 100lbs. BakeMax assumes no responsibility for down time or loss of product. Repairs must be Pre-Authorized by BakeMax and have a Service Authorization Number issued prior to commencing Warranty Service.

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. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection.

Any abuse or improper use of the equipment will void the warranty. This includes failure to follow all cleaning instructions, improper installation, improper maintenance, failure to follow capacity charts, improperly wired electrical connections. The Warranty does not apply to abuse, willful or accidental damage, or to products used for other than their intended purpose. Normal wear parts such as Accessories, Attachments, or Electrical Components such as Fuses, Bulbs, Elements, and Switches carry a 90-Day Warranty only.

Bench Warranty (Machines Weighing 100 lb. or less)

Once the machine is Approved for Warranty Service, if the machine requires Warranty work in less than 30 days of purchase date, BakeMax will pay all shipping charges. Once the machine is received and repaired it will be returned to the user at BakeMax expense. Freight Damages during return shipping is the responsibility of the owner of the machine.

The following is not covered under the BakeMax Warranty:

1. Overtime Labor Rates are not covered by BakeMax.
2. All parts will be shipped via Ground Courier only; If Express Shipping is required, it will be the responsibility of the Customer or Dealer.
3. Travel for Warranty Service is covered up to 100 Miles /160 Km Roundtrip, any further mileage will be the responsibility of the Customer or Dealer.
4. There is no on-site Warranty Service for Residential Addresses or addresses outside of the contiguous United States (*Lower 48*) or Canada.

***BakeMax machines sold outside of the contiguous United States (Lower 48), or Canada will carry 1-Year Parts Warranty only.*

Terms & Conditions

Terms

Net 15 days subject to Credit Approval. All past due Accounts are subject to 2% per month Service Charge as per Credit Application. We accept Visa, MasterCard, and Discover Credit Cards. We also accept E-Transfer & Wire Transfer, additional fees may apply.

Pricing

All prices are subject to change without notice. All prices are Sales Tax Extra, should you be claiming Tax Exemption, Tax Exempt Forms must accompany your Purchase Order. BakeMax products are sold in Canadian and US Dollars. BakeMax is not responsible for specifications errors or printing errors.

Shipping

Free shipping to Canada and the U.S. Minimum order \$6,000 for BakeMax and \$10,000 for BakeMax America Cooking Line. Tailgate Delivery is \$90.00 minimum. All checks made Payable to Titan Ventures International Inc. BakeMax is not responsible for goods damaged during shipping. BakeMax is not responsible for any delays in delivery once product has left our Warehouse and is in the carrier's possession. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection. Damaged Freight Claims are to be claimed with the carrier. BakeMax assumes no responsibility for Damaged Freight. Shipping Insurance available by request. By signing your name on the delivery receipt without noting any damages, you are stating that you have received your shipment in Acceptable Condition.

Return Policy

Returns will not be Approved unless in Writing. Returns must be made within 30-Days of Purchase and must have a Return Authorization Number issued before returning. The purchase order number, reason for return, and the serial number(s) of the unit are required for the Return Authorization Number. Minimum return amount of \$100.00.

Returns are subject to a minimum restocking fee of 30%. The cost of any repairs or re-crating required will be charged back to the dealer. If there is a manufacturer's defect BakeMax® will pay standard freight returned and prepaid shipping back to the customer.

Special Order Items, Clearance / Discontinued Equipment, Parts, Refurbished/Demo Equipment, or Non-Standard items are not Returnable.

Ordering Information

Send purchase orders to BakeMax via e-mail orderdesk@bakemax.com or Fax (506-859-6929). Use Model or Part number when ordering including Voltage Requirements, and Product Description. Please include the Dealer, Name, Address, terms, special delivery, or instructions required or attention names to be applied to packaging. Please notify BakeMax should you need order confirmation or tracking numbers, by calling 1-800-565-2253 or email orderdesk@bakemax.com.

Special Terms and Conditions

BakeMax reserves the right to make improvements or equipment changes without prior permission. Setup and Installation are the end user's Responsibility. Failure to properly Install or Maintain Equipment may Void Warranty.

Catalog, Spec Sheets and Website

BakeMax is not liable for incorrect information found in our Catalog, Spec Sheets or Website. Please contact us to confirm specifications. Pictures and specifications are for general purposes only. Product may not be exactly as shown. Prices and availability may change at any time without notice. Dimensions shown may change at any time without notice.