

Bakery & Pizza Equipment

Spiral Mixers

The BakeMax BMSM 20-120 KG Series Spiral Mixer is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pasty Shops. Their long lasting stainless steel bowls can handle 20 – 120kg of dough, depending on model.



Model	Flour kg/lb	Dough kg/lb	Bowl Size	Volts	Phase	Amps	Watts	HZ	Nema Code
BMSM020	11/24	20/44	36QT	220	3	7.5	1650	60	Hard Wired
BMSM030	15/33	30/66	53QT	220	3	10	2200	60	Hard Wired
BMSM040	25/55	40/88	73QT	220	3	12	2640	60	Hard Wired
BMSM050	30/66	50/110	84QT	220	3	15	3300	60	Hard Wired
BMSM070	40/88	70/154	105QT	220	3	17	3740	60	Hard Wired
BMSM080	50/110	80/176	127QT	220	3	23	5060	60	Hard Wired
BMSM120	80/176	120/264	190QT	220	3	35	7700	60	Hard Wired

*When mixing bagel dough and other stiffer doughs, you will need to reduce your capacity by

Shipping Information

Model	Net Weight	Crated Weight	Crate Dimensions (D x W x H)
BMSM020	328lbs / 149kg	370lbs / 168kg	27" x 36" x 46"
BMSM030	405lbs / 184kg	450lbs / 204kg	28" x 42" x 48"
BMSM040	452lbs / 204kg	629lbs / 285kg	28" x 42" x 50"
BMSM050	901lbs / 409kg	1059lbs / 479kg	28" x 48" x 54"
BMSM060	990lbs / 449kg	1147lbs / 520kg	30" x 49" x 55"
BMSM080	1146lbs / 520kg	1345lbs / 610kg	34" x 49" x 53"
BMSM120	1869lbs / 848kg	1400lbs / 635kg	36" x 52" x 59"

Due to continuous product improvement, specifications are subject to change without notice.
Visit www.BakeMax.com for up to date product information.