



BakeMax BMPM007 7 Quart Planetary Mixer Operations Manual



Questions? OEM Parts, Contact Us:

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

www.BakeMax.com

Warranty Registration

www.BakeMax.com/Warranty-Registration



Warning & Safety

PLEASE READ AND FOLLOW INSTRUCTIONS BELOW TO PREVENT INJURY OR DAMAGE TO THE PRODUCT

BakeMax® (a registered trademark of Titan Ventures International Inc or TVI) is not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. This machine is intended for commercial use only. Any modification or miss use to the machine voids any warranty and may cause harm to individuals using the machine or in the area of the machine while in operation.

- When using the machine, please ensure that you have read all of the instructions within this manual.
- Be aware of your surroundings when using this machine, ensure there are no 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 clothing or jewellery when operating machine as it may get caught in moving parts and cause injury.
- Stop using the machine and have it checked by an authorized service personal if it is not working properly.
- Disconnect from power source before performing and maintenance or cleaning on the machine.
- When the machine is not in use, please clean and store properly,
- Do not place any electrical parts or plug / cord in water or liquid.
- If the supply cord is damaged it must be replaced by an authorized service agent in order to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

Cleaning

- This unit has been coated for shipping purposes, please clean before use.
- Do not use any liquid pressurized cleaning equipment on this machine.
- Disconnect power supply before cleaning.
- Only use food grade non abrasive cleaning agents.
- Follow any additional cleaning / maintenance listed below.

Features:

The BakeMax BMPM007 - 7Qt Planetary Mixer is designed to work as a countertop unit. With its space saving design and digital speed control, it provides durability, long life and excellent mixing performance. It's safe, easy to use and capable of a broad range of food mixing applications.

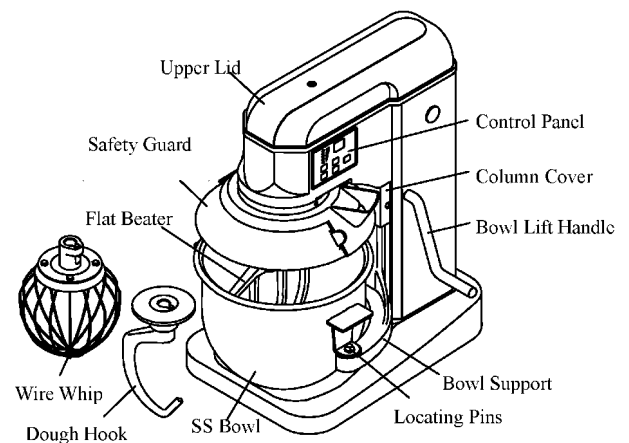
- 100% gear driven
- Professional countertop style
- 1/3 HP motor offers enough power to mix stiffer doughs and larger batches
- 30 minute digital timer.
- All metal and die-cast aluminum body
- Transmission is made of hardened alloy steel gears
- All shafts are mounted in ball bearings
- Automatic electronic 5 speed control (100 to 500 RPM.)
- Planetary mixing action ensures perfect results
- Simple hand lift for tool change and bowl removal
- Includes dough hook, flat beater and wire whip
- Safety guard is standard for model BMPM007 and provides with automatic shut-off when guard is opened at any speed.
- 1 year limited warranty

Technical Specifications:

- Exterior Dimensions (WDH): 18.1" x 13.4" x 20.5"
- 110v / 6amps / 650watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 45 lb

Shipping Specifications:

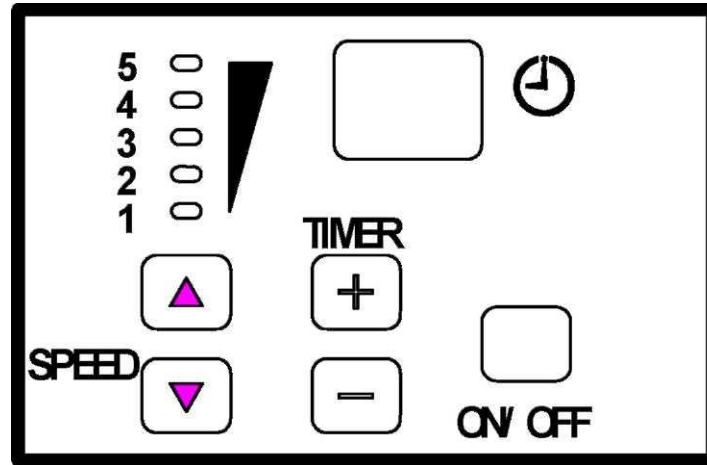
- Packaged Dimensions (WDH): 20" x 15" x 24"
- Packaged Weight 50 lb



** Due to continuous product improvement, specifications are subject to change without notice.

3-1 CONTROLS

All models are furnished with a digital Timer and electronic 5-speed



Timer:

Digital set by 1-30 minutes or non-timer service.

Speed:

Speed 1 - For slow beating, mashing and kneading yeast dough. Speed 2 - For mixing cookie and cake batters. Speed 3 - For beating, creaming and medium fast whipping. Speed 4 - For whipping heavy cream, egg whites and boiled frostings. Speed 5 - For whipping small amounts of heavy cream and egg whites.

3-2 HOW TO INSTALL AN AGITATOR

To install an agitator, 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.

3-4 HOW TO INSTALL A BOWL

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 locating pins on the front of the bowl support fit in the holes on the sides of the bowl.

5. MAINTENANCE

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

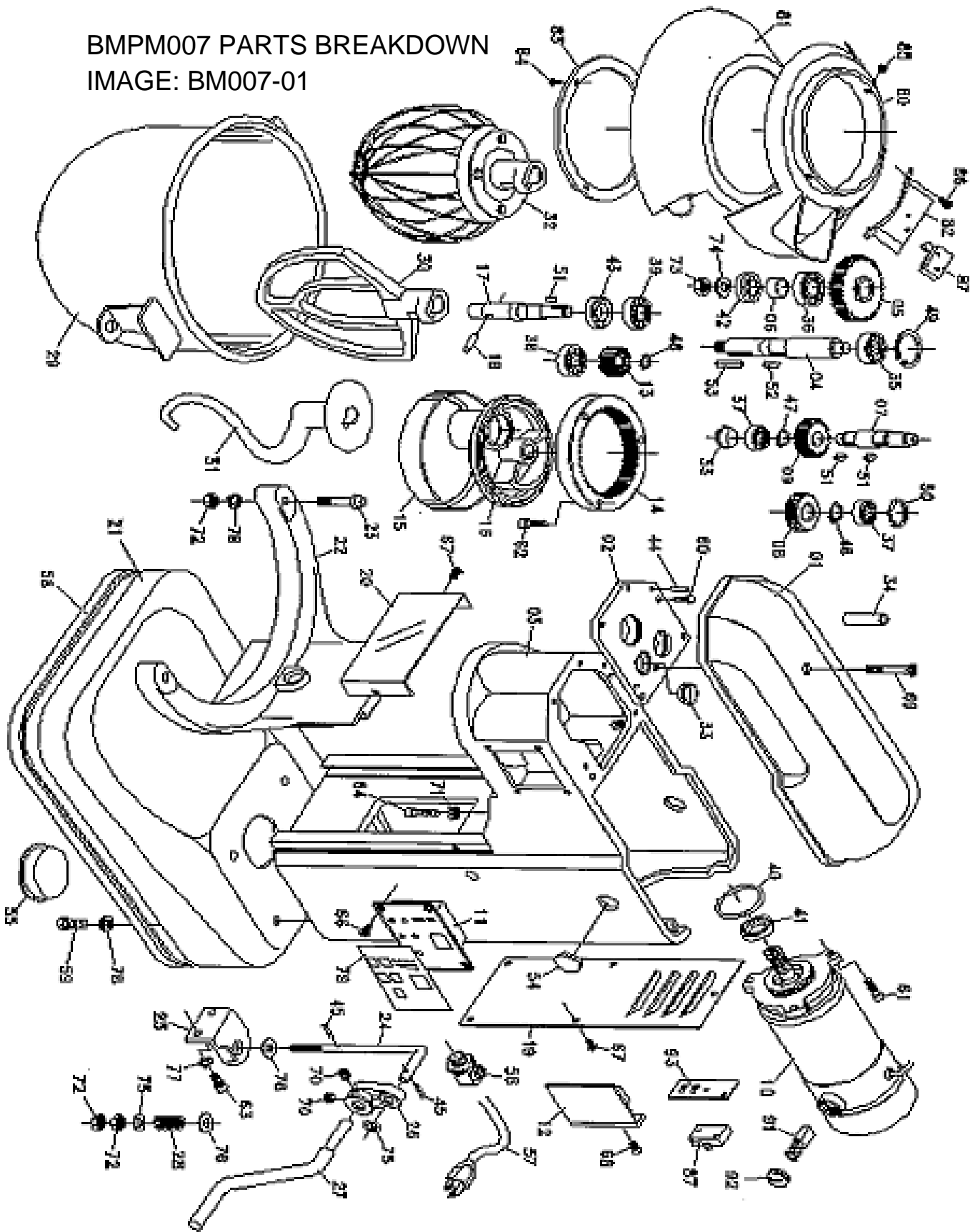
Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.

- The mixer should be thoroughly cleaned after using.
- Bowls and agitators should be removed from the mixer and cleaned.
- The transmission case and planetary gears are filled special grease that will last for several years. When grease is needed for replacement, it should be ordered from our authorized service representative.
- If the attachment strikes bowl, stop the mixer. The original seller will help you to make adjustment.

If your mixer should malfunction or fail to operate, check the following.

- Is the mixer plugged in?
- Is the fuse in the circuit to the mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
- If the problem is not due to one of the above items, please contact your dealer.

BMPM007 PARTS BREAKDOWN
IMAGE: BM007-01



Part #	PARTS NAME	QTY
1	Top Cover	1
2	Retainer	
3	Mixer Head and Column	1
4	Center Shaft	
5	Gear-Center Shaft	1
6	Spacer	1
7	Worm Gear Shaft	
8	Worm Gear	
9	Gear-Worm Gear Shaft	
10	Motor (100-120V)	1
11	Control Board	1
12	IC Board (100-120V)	1
13	Planetary Gear	1
14	Internal Gear	
15	tiead Ring <i>[for</i> BMPM007 model only)	1
16	Planetary Head	1
17	Planetary Shaft	1
18	Tapered Pin	1
19	Rear Plate of Column	1
20	Apron	1
21	Base	1
22	Bowl Support	
23	Bowl Pin	
24	Lifting Bar	
25	Fixed Angle Plate	1
26	Lifting Bracket	1
27	Lifting Handle	1
28	Compression Spring	
29	7 Liter Bowl	1
30	Flat Beater	1
31	Spiral Hook	1
32	Wire Whip	1
33	Cover Plug	2
34	Cover Fixed Tube	1
35	Ball Bearing	1
36	Ball Bearing	1
37	Ball Bearing	2
38	Ball Bearing	1
39	Ball Bearing	1
40	O-Ring	1
41	Oil Seal	1
42	Oil Seal	1
43	Oil Seal	1
44	Spring Pin	2
45	Spring Pin	2
46	C-Ring	1
47	C-Ring	
48	C-Ring	1
49	C-Ring	1
50	C-Ring	

51	Key	3
52	Key	1
53	Key	1
54	Plastic Plug 3/4"	2
55	Plastic Plug 53mm	1
56	Cable Connector	1
57	Cable	1
58	Plastic Tube	1
59	Bolt	4
60	Bolt	5
61	Screw	3
62	Screw	3
63	Screw	2
64	Screw	1
65	Mach. Screw	1
66	Mach. Screw	4
67	Mach. Screw	6
68	Mach. Screw	2
69	Mach. Screw	1
70	Screw	2
71	Nut	1
72	Nut	4
73	Nut	1
74	Flat Washer	1
75	Flat Washer	2
76	Flat Washer	2
77	Spring Washer	2
78	Spring Washer	6
79	Sticker of Control Panel	1
80	Back Cover (for CE model only)	
81	Front Cover (for CE model only)	1
82	Seat of Micro Switch (for CE model only)	
83	Fixed Ring	
84	Mach. Screw	4
85	Screw	2
86	Mach. Screw	4
87	Micro Switch	2
91	Carbon of Motor	2
92	Carbon Cover	2
93	Limit Switch Seat	1



Mixing Dough & Capacity Information

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.

Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8
1605 Crescent Cr Carrollton, TX, Dallas, TX 75006

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Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. of flour and 5 lbs. of water.

$$10 / 5 = 0.50 = 50 \% = \text{AR}$$

PRODUCT	TOOL	BMPM007	BMPM012	BMPM020 / BMPM20A	BMPM030	BMPM040	BMPM060	BMPM080	BMPM120
Egg Whites	Whip	0.4 qts.	0.63 qts.	1 qts.	1.5 qts.	2 qts.	3.1 qts.	4.2 qts.	3.6 qts.
Mashed Potatoes	Beater	4 lbs.	10 lbs.	15 lbs.	22 lbs.	29 lbs.	40 lbs.	60 lbs.	90 lbs.
Mayonnaise (qts. Oil)	Beater	3 qts.	4 qts.	8.5 qts.	12.7 qts.	13.7 qts.	19 qts.	31.7 qts.	40 qts.
Meringue (qts. Water)	Whip	0.25 qts.	0.42 qts.	0.75 qts.	1 qts.	1.5 qts.	2 qts.	3 qts.	4 qts.
Waffle/Pan cake Batter	Beater	3 qts.	4.5 qts.	7.5 qts.	12 qts.	16 qts.	23 qts.	32 qts.	NA
Whipped Cream	Whip	1.8 qts.	2 qts.	4 qts.	6 qts.	9 qts.	12 qts.	16 qts.	25 qts.
Cup Cake / Layer Cake	Beater	6 lbs.	11 lbs.	20 lbs.	30 lbs.	44 lbs.	60 lbs.	88 lbs.	120 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	4 lbs.	7.5 lbs.	13 lbs.	22 lbs.	26.5 lbs.	44 lbs.	80 lbs.	120 lbs.
Sugar Cookie	Beater	3 lbs.	10 lbs.	14 lbs.	22 lbs.	30 lbs.	40 lbs.	60 lbs.	80 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	160 lbs. of Dough Total
Bread or Roll Dough (Heavy, 55% AR)	Hook	2 lbs.*	3.75 lbs. of Flour*	8 lbs. of Flour*	14.5 lbs. of Flour*	24.5 lbs. of Flour**	49 lbs. of Flour**	66 lbs. of Flour**	120 lbs. of Dough Total
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	2 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	80 lbs. of Dough Total
Medium Pizza Dough (50% AR)	Hook	2.5 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour**	55 lbs. of Flour**	90 lbs. of Dough Total
Thick Pizza Dough (60% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	100 lbs. of Dough Total
Raised Donut Dough (65% AR)	Hook	2.5 lbs.*	3.3 lbs. of Flour*	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour*	44 lbs. of Flour*	55 lbs. of Flour*	70 lbs. of Dough Total
Whole Wheat Dough (70% AR)	Hook	3 lbs.*	4.4 lbs. of Flour*	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**	77 lbs. of Flour**	120 lbs. of Dough Total

Speeds:

- *1st Speed Only
- **1st Speed & 2nd Speed Only

Notes:

- *If using high gluten or rice flour, please reduce capacity by 10%.
- *If using water colder than 70°F, ice or chilled flour, please reduce capacity by 10%.
- *Attachment hub should not be used while mixing.
- *Mixer should be powered off when changing speeds

Capacity Conversion

- *1 Gallon of Water Weighs 8.33 lbs.
- *1 Liter of Water Weighs 1 kg or 2.2 lbs.
- *1 lb = 0.454 kg / 1 kg = 2.2 lbs.
- *1 US Liquid Quart = 0.946 Liters

This chart should be used as a guide only. Type of flour and other factors can vary and may require batch size to be adjusted.

Warranty & Service

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

For all warranty claims, proof of purchase is required.

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, the 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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