



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMSM 160-320 KG Series Spiral Mixer



The BakeMax BMSM BakeMax BMSM 160-320 KG Series Spiral Mixer 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 160-320 KG of dough, depending on model.

Features:

- Constructed with a heavy-duty stainless steel bowl, stainless steel spiral arm, stainless steel breaker bar, stainless steel guard.
- Powerful dual-motor design, one to drive spiral arm, one to drive bowl.
- Belt driven Arm and Bowl for quick operation and low maintenance.
- See-thru bowl guard with safety interlock prevents operation with guard open.
- Instant termination of operation if safety guard is lifted. Operation is only possible when the safety guard is in place.
- Minimal-Maintenance, high-power motor. Speed is altered without shifting gear.
- High-efficiency, 2-speed mixing achieves through blending ingredients to achieve desired results consistently within 7-10 minutes.
- Includes two 30 minute timers that automatically control mixing time. Machine is still operational even if timer is interrupted.
- New, dual-direction mixing technology, speed is synchronized with reverse-rotating bowl to mix ingredients and blend dough hydraulically downward. This keeps dough cooler and achieves desired results more efficiently.
- Powerful spiral mixing increases water absorption by dough, thus increasing volume and assuring uniform texture.
- Hi-Speed Lock Out Switch to prevent high speed operation
- Bowl may be set to rotate either forward or backward.
- Mounted on castors for extra mobility and easy maintenance.
- Limited 2 year warranty



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

BakeMax ® / Titan Ventures International Inc.

Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8

1605 Crescent Circle, Dallas, TX 75006

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com



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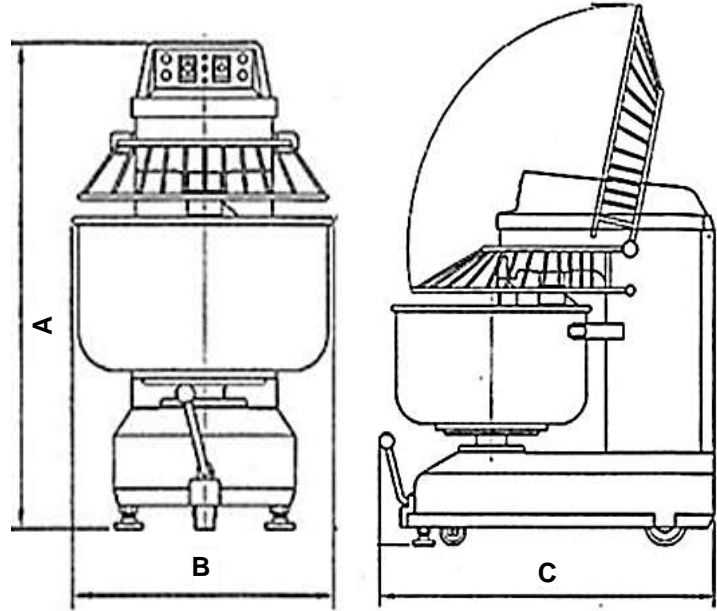
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BakeMax BMSM 160-320 KG Series Spiral Mixer

Dimensions

Model	A	B	C
BMSM160	55"	35"	57"
BMSM200	55"	37"	61"
BMSM240	57"	43"	63"
BMSM280	57"	45"	65"
BMSM320	59"	47"	67"



Capacity Chart & Electrical

Model	Flour kg/lb	Dough kg/lb	Bowl Size	Volts	Phase	Amps	HP Spiral Arm / Bowl Motor	HZ	Nema Code
BMSM160	100/220	160/352	222 Qt	220	3	27	10 / 2	60	Hard Wired
BMSM200	125/275	200/440	282 Qt	220	3	33.75	12 / 3	60	Hard Wired
BMSM240	150/330	240/529	285 Qt	220	3	40.5	15 / 3	60	Hard Wired
BMSM280	175/385	280/617	353 Qt	220	3	40.5	15 / 3	60	Hard Wired
BMSM320	200/440	320/705	400 Qt	220	3	42.75	16 / 3	60	Hard Wired

*When mixing bagel dough and other stiffer doughs, you will need to reduce your capacity by 30%

Shipping Information

Model	Net Weight	Crated Weight	Crate Dimensions (D x W x H)
BMSM160	1,874 lbs / 850 kg	2,161 lbs / 980 kg	65" x 42" x 67"
BMSM200	2,028 lbs / 920 kg	2,315 lbs / 1,050 kg	70" x 46" x 67"
BMSM240	2,094 lbs / 950 kg	2,425 lbs / 1,100 kg	71" x 52" x 68"
BMSM280	2,425 lbs / 1100 kg	2,778 lbs / 1,260 kg	73" x 53" x 68"
BMSM320	2,440 lbs / 1200 kg	3,031 lbs / 1,370 kg	74" x 55" x 70"

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