



# EM BAKERY EQUIPMENT B.C. LTD.

2209 SPRINGER AVENUE, BURNABY, BRITISH COLUMBIA V5B 3N1  
TEL:(604) 294-3500 • FAX: (604) 294-3755

Project: \_\_\_\_\_

Item: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_

## EMPM007 - 7Qt Planetary Mixer



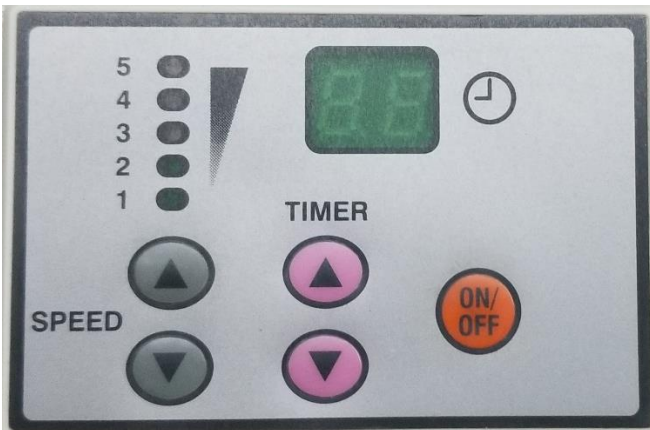
The EMPM007 - 7Qt Planetary Mixer is designed to work as a countertop unit. With its space saving design and digital speed control, it provides durability, long life and excellent mixing performance. It's safe, easy to use and capable of a broad range of food mixing applications.

### Features:

- 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



Intertek Intertek



### Speed Settings:

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

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

**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

**Mixing Dough & Capacity Information**

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2<sup>nd</sup> 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 and 5 lbs. of water.

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

PRODUCT	TOOL	BMPM007
Egg Whites	Whip	0.4 qts.
Mashed Potatoes	Beater	4 lbs.
Mayonnaise (qts. Oil)	Beater	3 qts.
Meringue (qts. Water)	Whip	0.25 qts
Waffle/Pan cake Batter	Beater	3 qts.
Whipped Cream	Whip	1.8 qts.
Cup Cake / Layer Cake	Beater	6 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	4 lbs.
Sugar Cookie	Beater	3 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	3 lbs.*
Bread or Roll Dough (Heavy, 55% AR)	Hook	2 lbs.*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	2 lbs.*
Medium Pizza Dough (50% AR)	Hook	2.5 lbs.*
Thick Pizza Dough (60% AR)	Hook	3 lbs.*
Raised Donut Dough (65% AR)	Hook	2.5 lbs.*
Whole Wheat Dough ( 70% AR)	Hook	3 lbs.*

**Dough Hook:**

Frequently used for heavy bread dough, and preferable to be use at 1 speed

**Beater:**

Commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at 2-3 speed.

**Whip:**

Best for whipping cream and beating eggs and preferable to be used at 4-5 speed.

**Capacity Conversion:**

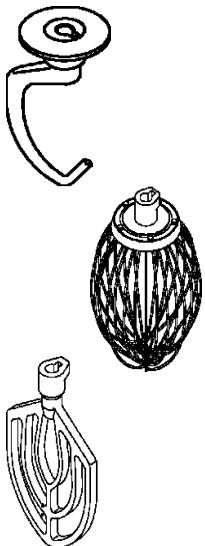
- 1 Gallon of Water Weighs 8.33 lbs.
- 1 Liter of Water Weights 1 kg or 2.2 lbs.
  - 1 lb = 0.454 kg / 1 kg = 2.2 lbs.
  - 1 US Liquid Quart = 0.946 Liters

**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.

**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.**





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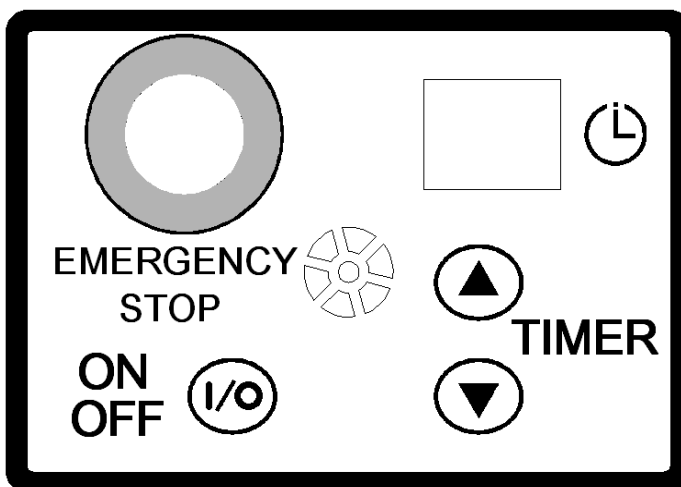
Qty: \_\_\_\_\_ Date: \_\_\_\_\_

## EMPM012 - 12Qt Planetary Mixer

The EMPM012 - 12Qt 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.

### Features:

- 100% gear driven
- Professional countertop style
- 1/2 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
- Manual 3 speed control (146 / 262 / 516 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 BMPM012 and provides with automatic shut-off when guard is opened at any speed
- 1 year limited warranty



Digital Timer Panel

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

**Technical Specifications:**

- Exterior Dimensions (WDH): 19" x 14.5" x 25.5"
- 110v / 8 amps / 375 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 77 lb

**Shipping Specifications:**

- Packaged Dimensions (WDH): 22" x 20" x 26"
- Packaged Weight 85 lb

**Mixing Dough & Capacity Information**

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2<sup>nd</sup> 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 and 5 lbs. of water.

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

PRODUCT	TOOL	BMPM012
Egg Whites	Whip	0.63 qts.
Mashed Potatoes	Beater	10 lbs.
Mayonnaise (qts. Oil)	Beater	4 qts.
Meringue (qts. Water)	Whip	0.42 qts.
Waffle/Pan cake Batter	Beater	4.5 qts.
Whipped Cream	Whip	2 qts.
Cup Cake / Layer Cake	Beater	11 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	7.5 lbs.
Sugar Cookie	Beater	10 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	4.4 lbs. of Flour*
Bread or Roll Dough (Heavy, 55% AR)	Hook	3.75 lbs. of Flour*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	3.3 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	3.3 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	4.4 lbs. of Flour*
Raised Donut Dough (65% AR)	Hook	3.3 lbs. of Flour*
Whole Wheat Dough ( 70% AR)	Hook	4.4 lbs. of Flour*

**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

**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.**

**Capacity Conversion:**

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

**Speed:**

- \*1<sup>st</sup> Speed Only



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## EMPM020 – 20 Qt Heavy Duty Planetary Mixer



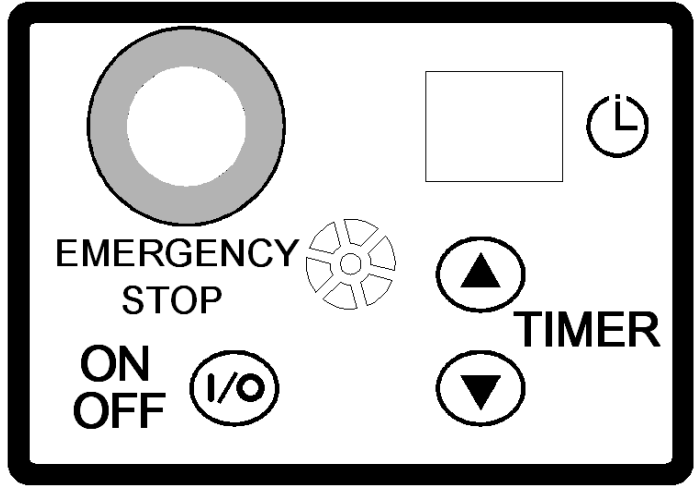
The EMPM020 – 20 Qt Heavy Duty Planetary Mixer provides durability, long life and excellent mixing performance. They are safe, easy to use and capable of a broad range of dough and food mixing applications.

### Features:

- 100% gear driven
- #12 hub for meat grinder / vegetable cutter attachment
- ½ HP motor offers enough power to mix stiffer doughs and larger batches
- 15 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
- Manual 3 speed control (139 / 259 / 473 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 EMPM020 and provides with automatic shut-off when guard is opened at any speed
- Emergency stop button
- 2 year limited warranty



Intertek Intertek



Digital Timer Panel

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

**Technical Specifications:**

- Exterior Dimensions (WDH): 20" x 23" x 33"
- 110v / 8 amps / 375 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 216 lb

**Shipping Specifications:**

- Packaged Dimensions (WDH): 21" x 25" x 40"
- Packaged Weight 276 lb

**Mixing Dough & Capacity Information**

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2<sup>nd</sup> 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 and 5 lbs. of water.

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

PRODUCT	TOOL	BMPM020
Egg Whites	Whip	1 qts.
Mashed Potatoes	Beater	15 lbs.
Mayonnaise (qts. Oil)	Beater	8.5 qts.
Meringue (qts. Water)	Whip	0.75 qts.
Waffle/Pan cake Batter	Beater	7.5 qts.
Whipped Cream	Whip	4 qts.
Cup Cake / Layer Cake	Beater	20 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	13 lbs.
Sugar Cookie	Beater	14 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	10 lbs. of Flour*
Bread or Roll Dough (Heavy, 55% AR)	Hook	8 lbs. of Flour*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	6.5 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	6.5 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	10 lbs. of Flour*
Raised Donut Dough (65% AR)	Hook	6.5 lbs. of Flour*
Whole Wheat Dough ( 70% AR)	Hook	10 lbs. of Flour*

**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 Weights 1 kg or 2.2 lbs.
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**Speed:**

- \*1<sup>st</sup> Speed Only