

Bakery & Pizza Equipment

Spiral Mixers

The 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.



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"

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