

Bakery & Pizza Equipment

Spiral Mixers with Removeable Bowls

The BakeMax BMRS 120-320 KG Series Spiral Mixer w/ Removable Bowl is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pasty Shops. Their long lasting stainless steel bowls can handle 120-320 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
BMRS120	75/165	120/265	265 Qt	220	3	30	10 & 2 / 1	60	Hard Wired
BMRS160	100/220	160/352	264 Qt	220	3	30	10 & 2 / 1	60	Hard Wired
BMRS200	125/275	200/440	305 Qt	220	3	34	12 & 2 / 1	60	Hard Wired
BMRS240	150/330	240/529	330 Qt	220	3	34	12 & 2 / 1	60	Hard Wired
BMRS280	175/385	280/617	390 Qt	220	3	41	15 & 2 / 1	60	Hard Wired
BMRS320	200/440	320/705	430 Qt	220	3	41	15 & 2 / 1	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)
BMRS120	2,646 lbs / 1,200 kg	2,866 lbs / 1,300 kg	83" x 43" x 64"
BMRS160	2,756 lbs / 1,250 kg	3,087 lbs / 1,400 kg	85" x 46" x 67"
BMRS200	3,086 lbs / 1,400 kg	3,351 lbs / 1,520 kg	86" x 52" x 68"
BMRS240	3,218 lbs / 1,460 kg	3,682 lbs / 1,670 kg	89" x 52" x 70"
BMRS280	3,307 lbs / 1,500 kg	3,792 lbs / 1,720 kg	91" x 53" x 70"
BMRS320	3,527 lbs / 1,600 kg	3,925 lbs / 1,780 kg	92" x 54" x 71"

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