



BakeMax BMMSM Series Meat Slicer 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.

Initial Cleaning

- This unit has been coated for shipping purposes, please clean before use.
- Do not use any liquid pressurised 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 BMMSM Series Manual Meat Slicer is constructed from polished anodized aluminum for durability and ease of cleaning. Their belt driven motor makes them great for cutting deli meats and firm vegetables. Perfect for Restaurants, Sub Shops, Cafés, Delis and more.

- Available in 8", 10" and 12" blade
- Polished anodized aluminum body
- Built in blade sharpener
- Belt driven
- Food guard
- Waterproof and emergency shut off switch
- 120v / 60HZ / 1 Phase
- Nema 5-15P
- 1 year limited warranty

Technical Specifications:

BMMSM08 Technical Specification:

- 8" Blade and 0.2-12mm cutting thickness
- Exterior Dimensions (WDH): 15.7" x 14.7" x 12"
- Net Weight: 27 lb
- Packaged Dimensions (WDH): 21" x 17" x 15"
- Packaged Weight: 32 lb

BMMSM10 Technical Specification:

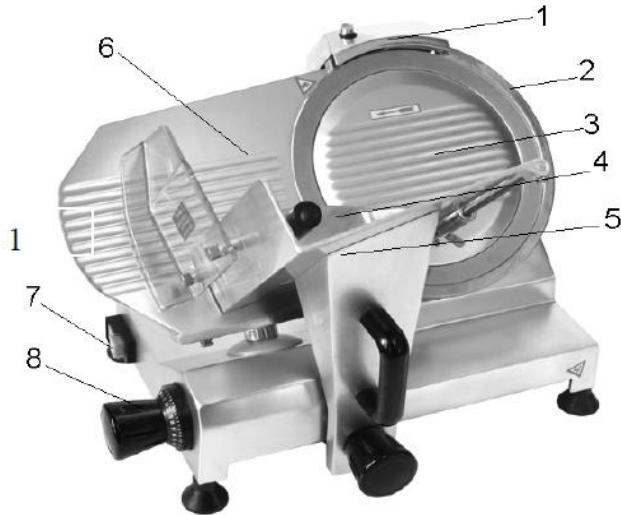
- 10" Blade and 0.2-15mm cutting thickness
- Exterior Dimensions (WDH): 20" x 16.5" x 14"
- Net Weight: 34 lb
- Packaged Dimensions (WDH): 24" x 20" x 20"
- Packaged Weight: 44 lb

BMMSM12 Technical Specification:

- 12" Blade and 0.2-16mm cutting thickness
- Exterior Dimensions (WDH): 23.5" x 20" x 16.5"
- Net Weight: 52 lb
- Packaged Dimensions (WDH): 21" x 17" x 15"
- Packaged Weight: 58 lb

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

Operation



1. Sharpener
2. Blade protection
3. Blade cover Active pusher
4. Product pusher handle
5. Carriage
6. Size controlling board
7. Switch
8. Slicer thickness regulator

Operation

1. Machine should be installed on a flat and stable surface which can withstand its weight.
2. Make sure that line voltage of main power source matches the rated voltage of the machine.
3. Turn on the machine and allow to run for 2-3 minutes to evaluate performance.
4. Once machine is running, the pilot light of the power button should be lit and the blade should be rotating counter clockwise.
5. Slice thickness can be adjusted by turning the slice thickness regulator counter clockwise. Then turn the fixing positioner knob clockwise. Fixing positioner head should make contact with the plate.
6. Pushing the product carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob.
7. Once the amount of product has been sliced, turn the fixing positioner knob back and return the positioner head back to the original position.
8. Then remove the slices.

Cleaning

1. Always turn off and unplug the unit before cleaning. The slice thickness regulator should be set to the "0" position.
2. Never use any chemical or abrasive products, brushes or any other utensil instrument should **NOT** be used as they could damage the slicer.
3. Use a damp cloth and mild detergent to clean the machine before letting it dry. The machine, including product carriage, should be cleaned every day.
4. The blade cover should be removed from the blade when cleaning.
5. Precautions to be taken when cleaning the blade:
 - Safety gloves should be worn.
 - Do not touch the edge of the blade.
 - Proceed with utmost caution.
6. Run the machine for 5 minutes once cleaning is complete.
7. Warning: Do not run the machine under water or still wet.

General Maintenance

To Prevent The Blade From Rusting:

- Use a dry cloth when drying the blade after use.
- Apply cooking oil on the edge of the blade with a dry cloth.
- Sharpen the blade daily

Guide Lubrication:

- Move the carriage to the side and clean off any grease with a dry cloth.
- Apply grease to the guide surface making sure it is well covered and lubricated.
- Lubrication can be done on a weekly basis.
- Pusher Axle lubrication.
- Begin by cleaning with a dry cloth.
- Apply cooking oil on both sides of the axle and move the pusher up and down to ensure the oil spreads well.
- Axle can be lubricated daily.
- Sharpener lubrication.
- Ensure sharpener axle is clean before beginning.
- Apply cooking oil to both sides of axle.
- Turn around and slide the axle until the axles work well.

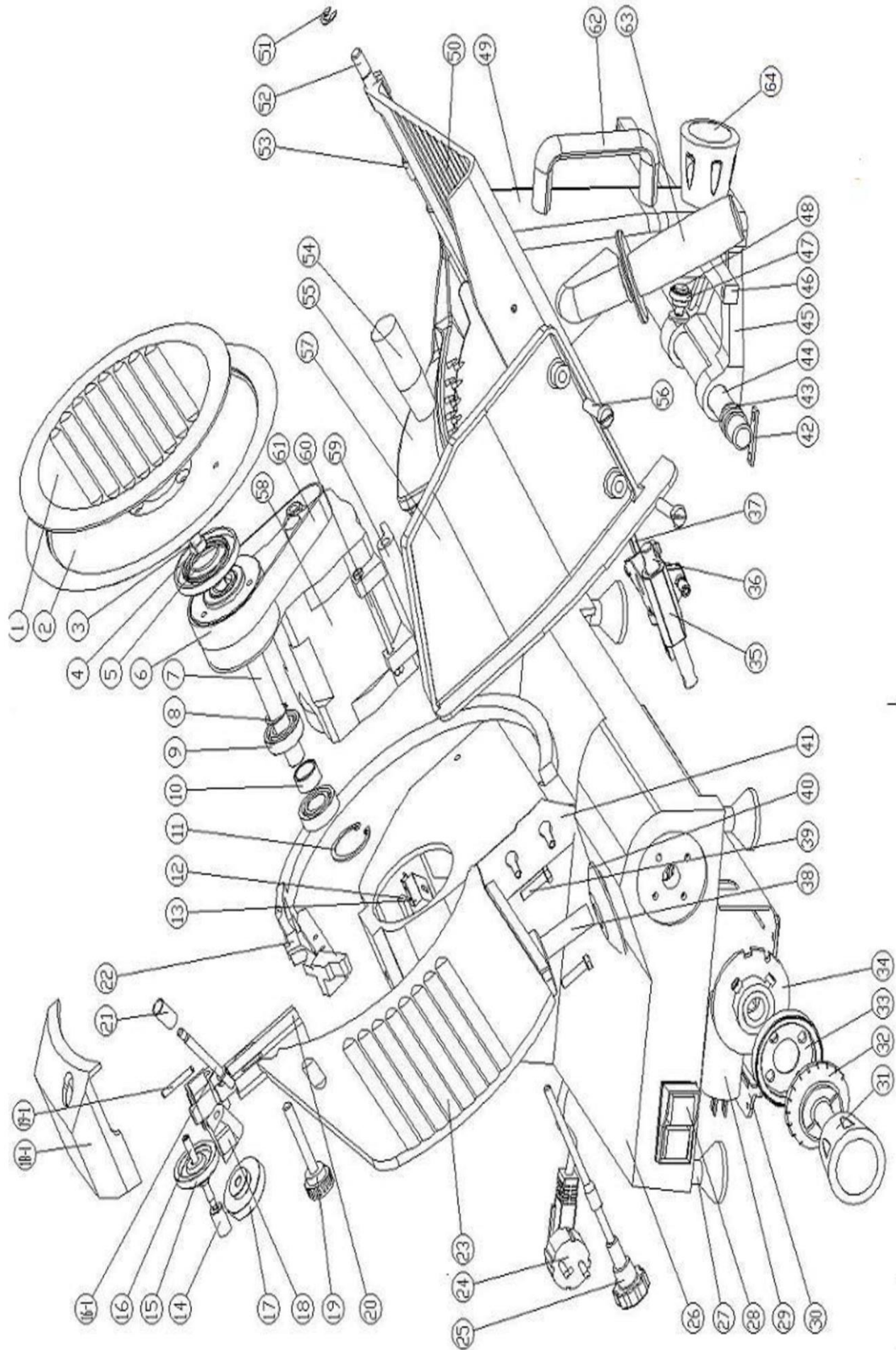
Localizing Head Lubrication:

- Adjust the fixing positioner counter clockwise to maximum length.
- Clean the localizing head before applying cooking oil onto it.
- Turn fixing positioner back to the original position.
- This should be done weekly.
- Be sure not to spread too much oil.

Blade Sharpening:

1. Blade should be sharpened when slice thickness looks uneven or when the slices look broken.
2. Clean the edge of the blade before sharpening.
3. Pull out the sharpener and lubricate it to ensure it works properly.
4. Pull the sharpener out and turn 180°, press the right-side stone down by finger then put the sharpener to the working position.
5. Ensure that the stone's surface and the blade's edge are close to each other. If they are not, please perform the necessary adjustments.
6. Run the machine for approximately 2 minutes before turning it off to inspect the blade. If the blade is not sharp enough, repeat the procedure.
7. Press down the left side of the stone and make sure the surface of the stone is nesting closely to the
8. surface of the blade. Then sharpen for about 3 seconds to remove the burr.
9. Return the sharpener back to its original position once work is complete.
10. In order to get best results, keep the stone clean.
11. Refrain from looking directly or having one's face too close to the rotating stone. This could result in injury from a piece of stone.

Parts Breakdown



Part No.	Part Name
1	Blade protection plate
2	Blade
3	Screw for blade
4	sealing ring for blade shaft
5	sealing ring for blade spindle
6	Sleeve of blade
7	Spindle of blade
8	Blocking ring for bearing
9	Bearing
10	Isolating sleeve
11	Blocking ring for hole
12	Microswitch
13	bracket for microswitch
14	Button for sharpening stone
15	sharpening stone
16	axis of sharpening stone
(16-1)	axis of trim stone
17	trim stone
18	stand of stone
(18-1)	cover
19	handlebar
20	stand of sharpner
21	button for trim stone
22	blade protection ring(include screw)
23	locring plate
24	wire and plug
25	pole
26	body
27	feet
28	switch
29	capacitor
30	bottom
31	Adjusting handlebar
32	digital ring plate

33	digital ring
34	cam
35	slide holder
36	slide axis
37	Axis for slide holder
38	holder for locring plate
39	locking nut for locring plate
40	sealing ring for locring plate
41	scraping board
42	locring board for circle orbit
43	spring for circle orbit
44	circle orbit
45	sliding frame
46	square orbit
47	Spherical Bearings
48	Axis for sliding frame
49	carriage stand
50	carriage
51	Circlip
52	pole for carriage
53	bearing for pole of carriage
54	handle of pressor
55	pressor
56	French countersunk head screw
57	protection board (includes screw)
58	motor
59	bracket for motor
60	Hinge axis
61	belt
62	U type handle
63	round handle
64	Aluminum handle (only for HBS-250L & HBS-300L)

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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