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# Installation and Operation Manual

## HOT PLATE

### MODELS

BAFA2M

BAFA4M

BAFA6M

### FOR YOUR SAFETY

**Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**

### WARNING

**Improper installation, adjustment, alteration, service, operation or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.**

### NOTICE

**Instructions must be posted in a prominent location that will provide the user of this equipment with procedures, in the event he/she smells and/or detects gas. This information must be obtained by consulting the local gas utility.**



## WARRANTY TERM

METALÚRGICA VENÂNCIO LTDA offers a warranty to manufactured equipment as is specified below:

\*Every alleged manufacturing defect must be analysed only by technical assistance from VENÂNCIO. When proven, an eventual manufacturing defect repair will be free of charge.

\*Equipment repaired without proper authorization from the manufacturer or altered, disassembled and/or utilized ajar from the indications presented in their respective guides, are not covered by this warranty.

\*The warranty refers only to the normal use of the equipment, considering the following of the recommendations and instructions contained in the guide that comes with the product

\* For all purposes, the brand gives legal guarantee of two (2) years from the date of issuance of the purchase invoice, being mandatory its presentation to the customer service presented under this warranty term.

\* It is important to consider that glass, light bulbs, resistors, contactors, fuses, relays, solenoids, digital controllers and thermostats, are not covered by this warranty.

\* In the case of its electric motors, being manufactured by a third party, when defective should be sent to its authorized service.

\* This guarantee refers only to the parts and components manufactured by METALÚRGICA VENÂNCIO LTDA, covering also labor costs in such repairs.

\* It is the clients responsibility to communicate any findings of manufacturing defect to METALÚRGICA VENÂNCIO LTDA through the local distributor.

\* In case of bulky equipment (roasters, ovens, heating stoves, industrial ovens, etc.), technical assistance, when necessary, carry out the visit directly to the customers location/establishment. In the other hand, small sized equipment (heaters, plates, saucers, pots, sandwich, drinking fountains, coolers, etc.), the customer must, on their own, direct them to any of the brand's authorized service.

\* Defects in electrical, improper installation, shipping damage done by third parties or weather invalidate the warranty.

**IMPORTANT:** *only assemble of the product with safety equipment (goggles, leather gloves, etc.) and suitable tools to the specific product. VENÂNCIO will not be held responsible for any injury derived from the lack of attention and care, as well as improper use of the equipment, even when in operation.*

## 9. PARTS LIST

HOT PLATE			
ITEM NO.	DESCRIPTION	MODEL	CODE
1	GRATE, TOP	ALL MODELS	8.01.06.01000006
2	IDENTIFICATION TAG	ALL MODELS	2.90.01.00008012
3	ASSY., BODY	BAFA2M	8.01.25.12000200
		BAFA4M	8.01.25.24000300
		BAFA6M	8.01.25.36000300
4	VALVE, PRESSURE REGULATOR 3/4"	ALL MODELS	2.80.41.00000048
5	LIGHTER	ALL MODELS	8.09.03.00002121
6	RIGHT TRACK, DRIP PAN	ALL MODELS	8.01.25.00000010
7	LEFT TRACK, DRIP PAN	ALL MODELS	8.01.25.00000057
8	PIPE, 3/4" X 25" SCH 40	ALL MODELS	8.01.25.00000021
9	SUPPORT, TOP GRATE	BAFA4M	8.01.25.06000016
		BAFA6M	
10	ASSY., BURNER HANGER	ALL MODELS	8.01.25.00000100
11	ASSY., MANIFOLD	BAFA2M	8.01.25.12000300
		BAFA4M	8.01.25.24000400
		BAFA6M	8.01.25.36000400
12	BURNER	ALL MODELS	8.01.06.01000004
13	AIR SHUTTER, INTERNAL	ALL MODELS	8.01.25.00000014
14	AIR SHUTTER, EXTERNAL	ALL MODELS	8.01.25.00000015
15	DRIP PAN	BAFA2M	8.01.25.12000007
		BAFA4M	8.01.25.24000008
		BAFA6M	8.01.25.36000005
16	ASSY., LEG	ALL MODELS	8.09.03.00000400
17	ASSY., FRONT BURNER GAS INPUT	ALL MODELS	8.01.25.00000200
18	ASSY., REAR BURNER GAS INPUT	ALL MODELS	8.01.25.00000300
19	ASSY., PILOT TIP	ALL MODELS	8.01.25.00000400
20	ELBOW, 3/4" FEMALE 90 DEG.	ALL MODELS	2.80.12.00003425
21	REST, PLATE	BAFA2M	8.01.25.12000005
		BAFA4M	8.01.25.24000005
		BAFA6M	8.01.25.06000018
22	APRON	BAFA2M	8.01.25.12000011
		BAFA4M	8.01.25.24000009
		BAFA6M	8.01.25.36000006
23	KNOB	ALL MODELS	4.03.04.17031401
24	FIXER, REST PLACE	ALL MODELS	8.01.25.00000006
25	VALVE, GAS MANUAL	ALL MODELS	3.97.01.00000500
26	VALVE, GAS PILOT	ALL MODELS	3.97.01.00000501
27	ELBOW, 3/4" MALE AND FEMALE 90 DEG.	ALL MODELS	2.80.12.00003426
28	ORIFICE HOOD, #37 NAT GAS TOP BURNER	ALL MODELS	8.27.05.04826265
	ORIFICE HOOD, #51 LPG GAS TOP BURNER		8.27.05.04826170
29	REDUCTION, 5/8" x 22mm x 1/8"NPS	ALL MODELS	2.80.29.00004635
30	PLUG, 1/8" PIPE	ALL MODELS	8.01.01.00009039
31	NUT, 1" x 8mm x 3/4"UNF	ALL MODELS	8.02.06.00004550

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## 1. DEAR USER

The HOT PLATE are developed and manufactured in order to offer the user the best in the market in equipment for snack bars, restaurants and kitchens in general. To ensure this quality, which translates into efficiency, in addition to a carefully designed and meticulously tested design, the components are always the most appropriate, resulting in a cost-benefit equation that is always positive for the user.

***We recommend that you read this manual carefully. If in doubt, consult it. This will certainly help you to always have the best performance and safety when using your equipment!***

## 2. IMPORTANT NOTES

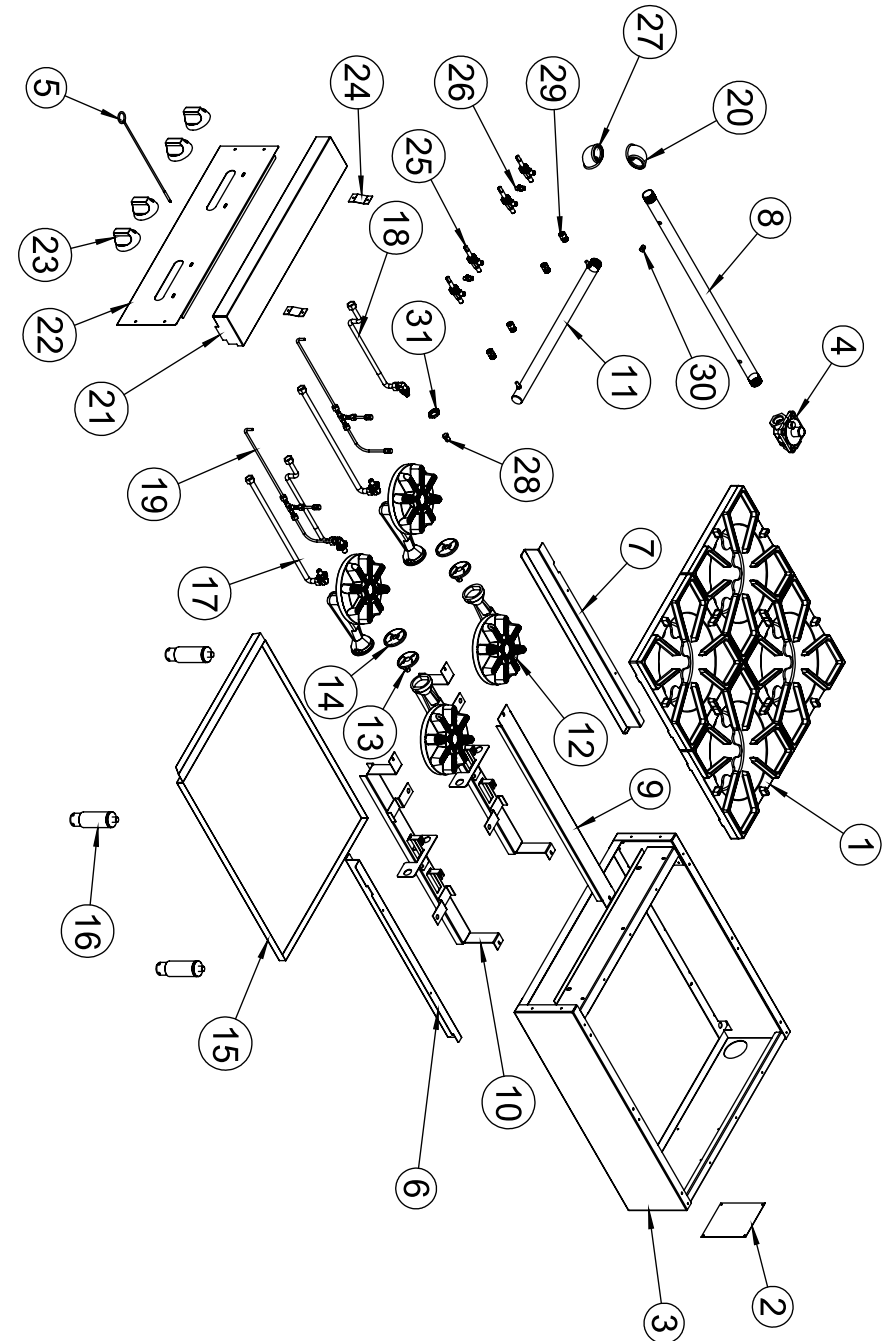
- \* ATTENTION: This equipment is intended for commercial / professional use.
- \* Please keep this manual with care. He is and will be very helpful when in doubt. Check it out.
- \* Installation must be carried out according to the manufacturer's instructions and by qualified and authorized persons.
- \* For repairs only, contact an authorized service technician and ask for original spare parts.
- \* Failure to comply with the warnings contained in this manual may jeopardize the operator's safety.
- \* The manufacturer reserves the right to modify the contents of this manual at any time without prior notice.
- \* The equipment should not be operated without the presence of a qualified person.
- \* This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or by persons lacking experience and knowledge, unless instructed to use the appliance or under the supervision of Person responsible for their safety.
- \* Make sure children do not play with the equipment.
- \* Daily hygienic product after use using neutral detergent, do not use abrasive materials. Never use water jets to clean the product.

## 3. BEFORE USING THE EQUIPMENT FOR THE FIRST TIME

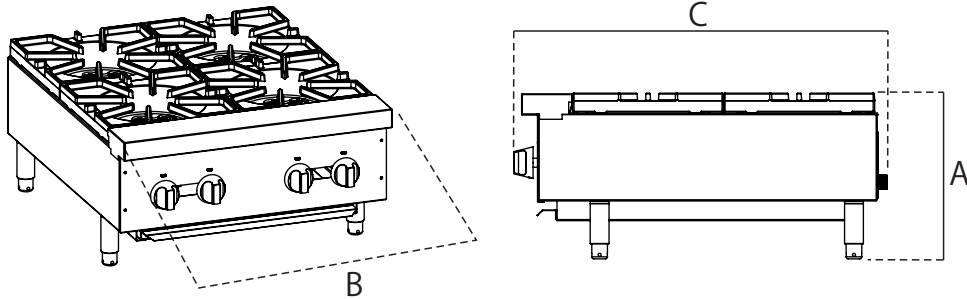
For the protection of the equipment against possible damages caused by humidity between the manufacture and the installation in the establishment, the grates are covered with a layer of vegetal fat, where it must be removed and carried out the cleaning with the aid of a sponge, neutral soap and water in small quantity.

After this procedure, turn on the burners and leave them on for about 10 (ten) minutes. This will cause all grid residues to be burned and disposed of. Only after that will the equipment be ready for use.

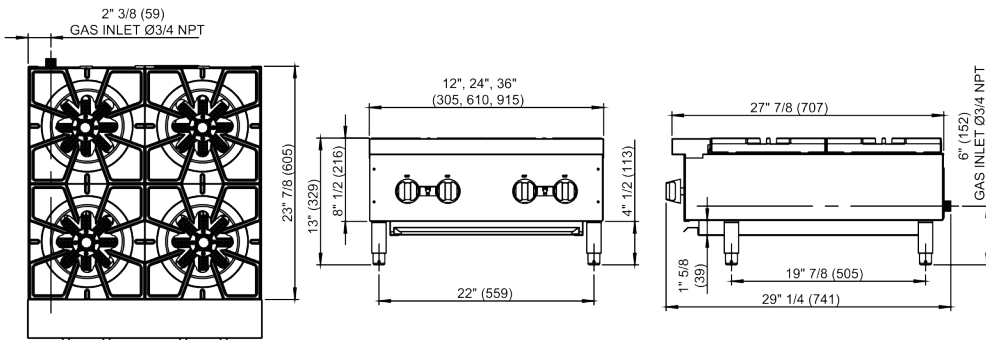
## 8. EXPLODED VIEW DRAWING



## 7. TECHNICAL DATA



TECHNICAL DATA			
MODEL	BAFA2M	BAFA4M	BAFA6M
HEIGHT WITH FOOT in/mm (A)	13" (329)		
WIDTH in/mm (B)	12" (305)	24" (610)	36" (915)
DEPTH in/mm (C)	29" 1/4 (741)		
WEIGHT lbs/kg	99,2 / 45	121,2 / 55	141,1 / 64
BURNERS	2	4	6
PILOTS	2	4	6
MAXIMUM POWER NG	60000	120000	180000
MAXIMUM POWER LPG	60000	120000	180000



## 4. INSTALLATION INSTRUCTIONS

THIS APPLIANCE IS INTENDED FOR OTHER THAN HOUSE HOLD USE

All BakeMax commercial gas appliances are manufactured by skilled craftsman using the finest quality materials. PROPER installation by qualified personnel is essential for safe, efficient, and trouble-free operation of the unit. Any alteration and/or tampering, without proper knowledge, tools, and test equipment, is DANGEROUS and will void all warranties. The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1- latest edition.

**PRESSURE TESTING: FAILURE TO INSTALL PRESSURE REGULATOR WILL VOID WARRANTY.** (Most units have a convertible regulator.) The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psig (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).

**NOTICE**  
The proper installation of this gas appliance is the total responsibility of the end user. It is the responsibility of the purchaser to determine that the installer is qualified in installation procedures. Conversion, connecting gas lines, calibrating thermostats, burners, lighters, setting gas pressure with manometer, and etc., is all part of normal installation and will not be paid for under warranty. If a warranty technician is called out and finds the unit improperly installed, the end user may be subject to billing.  
FOR MAINTENANCE, SERVICE, REPAIRS, OR INSTALLATION - Contact your dealer or the factory, for your local Factory Authorized Service Agency.

The gas pressure regulator provided with the equipment must be installed when the appliance is connected to the gas supply.  
The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquids, brooms, rags, etc.  
Proper clearances must be provided at the front of the appliances for servicing and proper operation. Provisions shall be incorporated in the design of the kitchen, to ensure an adequate supply of fresh air and adequate clearance for air openings into the combustion chamber, for proper combustion and ventilation.

For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.  
The installation must conform with local codes, or in the absence of local codes, with the national fuel gas code, ANSI Z223.1 - 1988 (or latest addenda).  
The gas supply line must be at least 3/4" NPT.

## INSTALLATION - GAS STANDARDS AND CODES

**IMPORTANT** - The installation of this appliance must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149-1, or the Propane Installation Code, CAN/CGA-B149-2 as applicable, including:

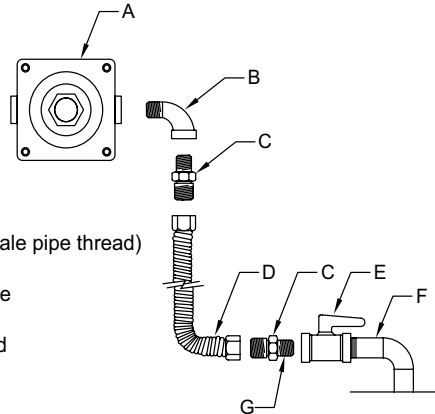
1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI.

**GAS CONNECTION-** The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply service line must be the same size or greater than the inlet line size of the appliance. The gas line size must not be reduced at any point along the supply line.

**MANUAL SHUT - OFF VALVE-** A gas pressure regulator and a contractor-supplied shut-off valve must be plumbed in the gas service line ahead of the appliance – in a physical location where it can be reached quickly in the event of an emergency.

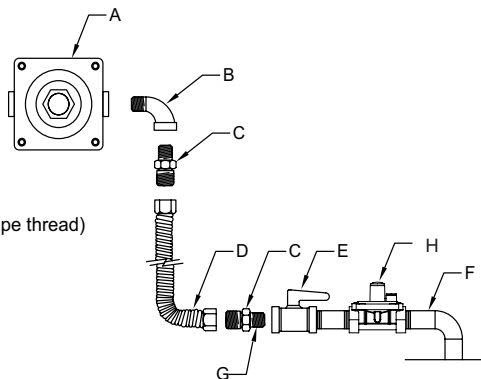
### NATURAL GAS

- A. Gas pressure regulator
- B. 90° Street elbow
- C. Adapter (must be 3/4" male pipe thread)
- D. Flexible connector
- E. Manual gas shut-off valve
- F. 3/4" gas supply
- G. Use pipe-joint compound



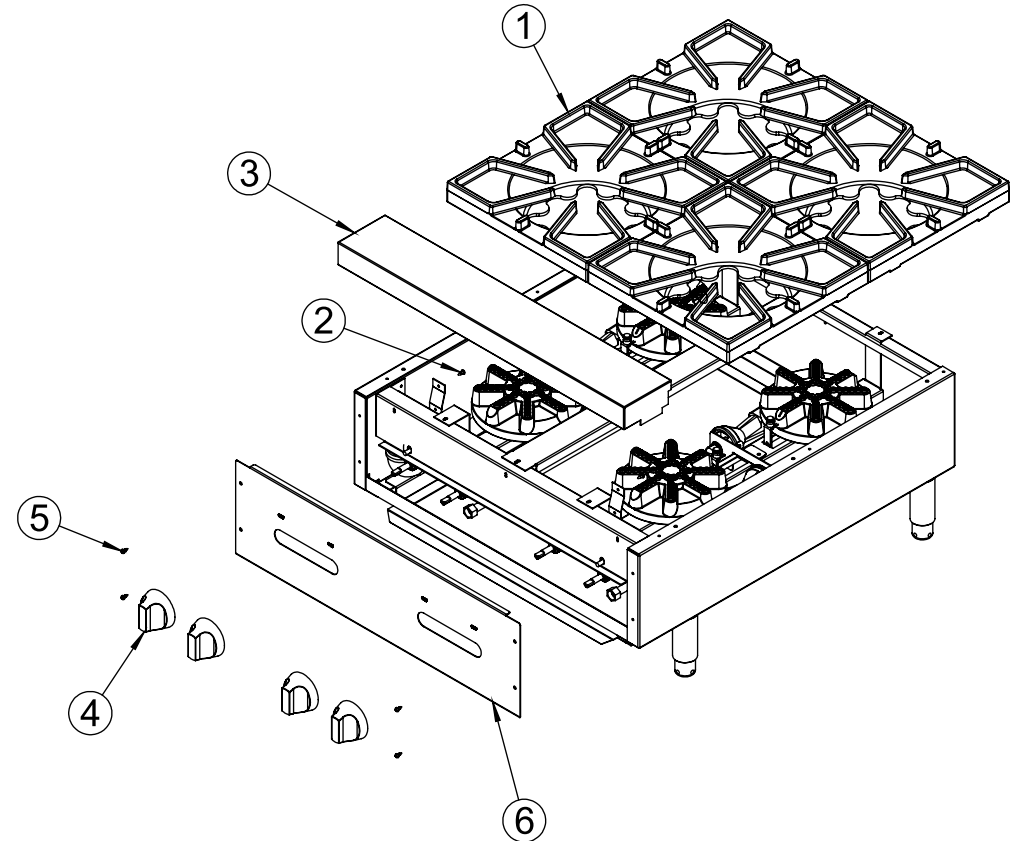
### LP GAS

- A. Gas pressure regulator
- B. 90° Street elbow
- C. Adapter (must be 3/4" male pipe thread)
- D. Flexible connector
- E. Manual gas shut-off valve
- F. 3/4" gas supply
- G. Use pipe-joint compound
- H. Step down regulator



TO REPAIR, TO GET ACCESS, FOLLOW THE INSTRUCTIONS

- 1 - Lift the top grates
- 2 - Take off the rest plate fixer screws
- 3 - Take off the rest plate
- 4 - Take off the knobs
- 5 - Take off the panel fastening screws
- 6 - Take off the panel



- 1 - TOP GRATE
- 2 - REST PLATE FIXER SCREW
- 3 - REST PLATE
- 4 - KNOB
- 5 - PANEL SCREW
- 6 - PANEL

## 6. MAINTENANCE

Like any other piece of equipment, the unit must be cleaned on a regular basis.

**CAUTION: FOR YOUR PROTECTION:** This is commercial cooking equipment. It should be kept in mind that when in operation, the surface temperature will exceed that of equipment designed for household use. Always maintain the proper clearance as specified in the table cited under General Information. If the unit is restrained, the operator should be aware of how the unit is restrained. The operator should be familiar with how to connect and disconnect the restraints. If the restraint is removed for service or maintenance, the restraint must be reconnected prior to putting the unit back into service.

**NEVER** attempt to move or slide the unit when hot.

**ALWAYS** let the unit cool down and empty the grease drawer prior to any attempt to relocate or move the unit.

**NEVER** move or transport the unit when the unit is hot.

### TO CLEAN THE EXTERIOR: (Stainless Steel)

1. Let it cool down. Normal daily soil can be removed with a mild detergent or soap solution applied with a damp cloth. Rinse and dry thoroughly.
2. To remove baked-on grease, apply a cleanser in the direction of the polish lines on the metal. NEVER rub in a circular motion. Scotch Brite or Stainless Steel scouring pads may be used on tough or burnt-on deposits that do not respond to the procedure above.

### TO CLEAN THE HOT PLATE INTERIOR:

1. Allow the hot plate interior to cool, completely. Use a nonalkaline based cleaning agent, following the recommendations of the manufacturer. DO NOT use abrasives.
2. Rinse thoroughly with cool, clean water. Dry thoroughly. Clean daily or as needed.
3. Should the pilot be extinguished, follow the Lighting Instructions.

To reduce down time and for maximum efficiency, have your appliance serviced once or twice a year, depending on the amount of usage. Have a technician:

- Examine the appliance venting system at least twice a year.
- Clean and adjust burners, lighters, regulators, and etc. twice a year.
- Check and calibrate the thermostats and the manifold pressure at least once a year.
- Regrease manual control valves. Call factory for service bulletin.

## ! WARNING

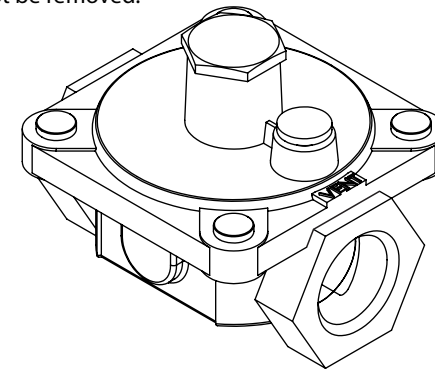
When installing the pressure regulator - remember it can only handle 1/2 PSI. In every LPG installation, you have high source pressures, ranging from 20 PSI to 100 PSI. If the high pressure gas line from the LPG tank is directly connected to the unit without the proper step-down regulator, it will rupture the diaphragm in the valve, rendering it useless.

Visually double check any installer-supplied intake pipes and/or blow them out using compressed air to clear any dirt or debris, threading chips, or other foreign matter - before installing a service line. Those particles will clog gas orifices when gas pressure is applied. Compounds used on threaded joints of this appliance piping must be resistant to the action of NG and LP gas and provide a gas tight seal to prevent leaks.

The gas pressure regulator must be installed in the gas line - failure to install a pressure regulator will void the equipment warranty. The regulators supplied with ranges have 3/4" NPT connections; the regulator is adjusted at the factory for 4" W.C. (water column) manifold gas pressure (natural gas) or 10" W.C. manifold gas pressure for propane gas operation.

Before connecting the regulator, check the incoming line pressure - as these regulators can only withstand a maximum inlet pressure of 14" W.C. (1/2 PSI); exceeding this pressure will damage them. If the gas supply line pressure is greater than this amount, a step-down regulator will be required.

A gas flow direction arrow is cast into the body of the regulator to minimize installation error - it should point downstream to the appliance. The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



Any adjustment to the regulator must be made only by qualified and licensed service personnel with the proper calibrated test equipment. Gas connections should be performed by a qualified licensed contractor.

## ! WARNING

In the event of a power failure, no attempt should be made to operate the unit during power failure.

## PROPANE GAS CONVERSION INSTRUCTIONS

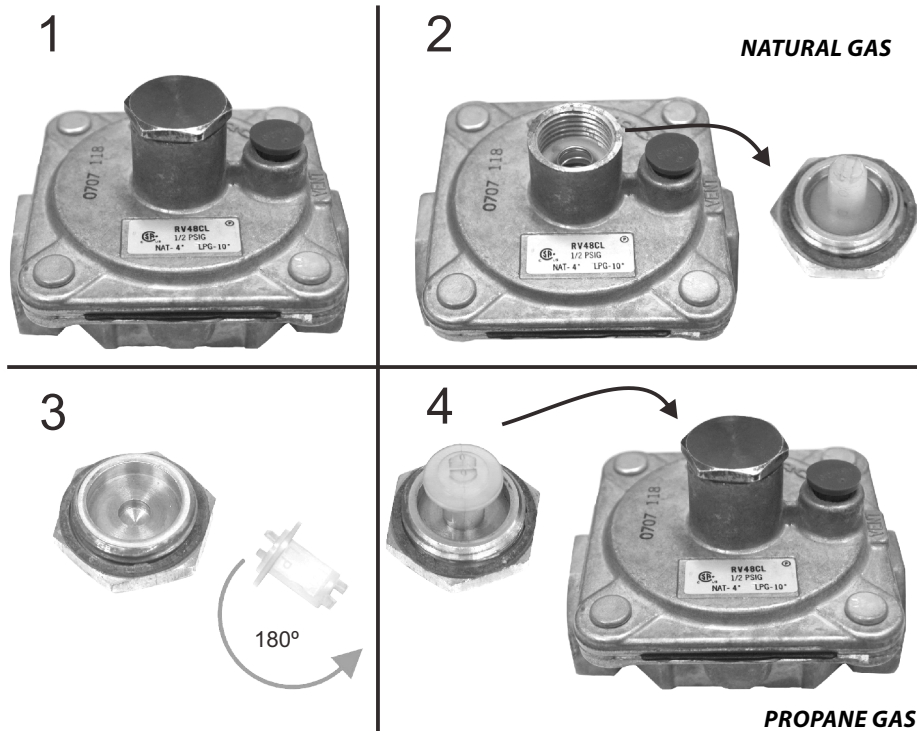
A Hot Plate is equipped with fixed orifice hoods and shipped from the factory for use on natural gas.

To convert to propane gas, install the propane burner orifice hoods supplied as follows:

- 1 - Remove the top grate.
- 2 - Slide the burners back off of the valve orifice hoods a couple of inches and let it rest.
- 3 - Remove the natural gas orifice hoods with a 1/2" wrench.
- 4 - Apply a very little bit of pipe dope on the threads of the valve.

**DO NOT APPLY PIPE DOPE INTO ORIFICE HOOD.**

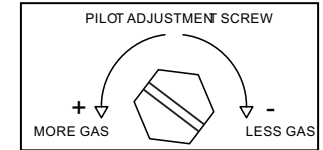
- 5 - Attach the supplied propane burner orifice hoods with a 1/2" wrench.
- 6 - Convert the pressure regulator from Natural to Propane gas by inverting the snap-in device beneath the cap on the regulator. This will require a fair amount of pressure. Do not remove the spring. When replacing the cap make sure the snap-in insert goes down on top of the middle of the spring.
- 7 - Test for proper pressure; 10" W.C. (water column) using a manometer.
- 8 - Slide burners back onto the orifice hoods.
- 9 - Apply the Propane "Notice" stickert to the front of the unit for futer reference.



## OPERATING INSTRUCTIONS

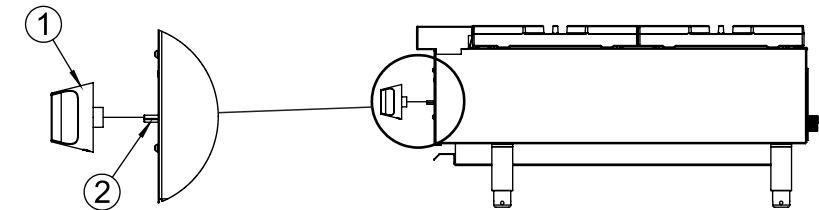
Before lighting, check all joints in the gas supply line for leaks. Do not use an open flame to check for leaks! Use soap and water solution.

1. Turn pilot valves to OFF position by turning adjustment screws clockwise.
2. Turn ON the manual gas valve at the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector fitting using a solution of one part soap and three parts water.
4. Sparingly spray or brush the soapy solution at the gas fittings; active bubbling indicates location of gas leak.
5. If a gas leak is detected turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
6. Turn pilot adjustment screw counter-clockwise, then light standing pilot and adjust flame 1/4" high.
7. Turn ON gas valve/thermostat to light main burners.
8. For complete shut down, shut off gas valves and turn pilot adjustment screw clockwise to shut off gas to the pilots.



### KNOB ASSEMBLE

Plug the knob at the gas valve.



- 1 - KNOB
- 2 - GAS VALVE

## 5. OPERATION

### IGNITION

To perform the correct ignition of the burners, follow the steps below:

- 1 - Soak the lighter (wick) that accompanies the product in alcohol and light it;
- 2 - Rotate the manipulator corresponding to the burner you want to turn 90° counterclockwise;
- 3 - Insert the igniter (wick) into the hole corresponding to the ignition located on the panel, until you pass the hole in the burner plate;
- 4 - Make sure that the burner is lit. If the burner does not light up, repeat the procedure;
- 5 - Remove the igniter (wick) and do the same with the other burners (the order of ignition does not interfere with the use of the equipment);
- 6 - After lighting all the burners, the manipulator corresponding to the PILOT can be turned counterclockwise by 90° so that all the pilot burners are lit and you can now turn off the main burners and re-ignite them only by turning the corresponding buttons;

OPERATION: The flames of the burners will heat the baffles (plates), which will radiate the heat with uniformity for the food placed on the grates.