



# BakeMax BMCT Series Conveyor Toaster Operations Manual



**Questions? Contact Us:**

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**Email: [Info@BakeMax.com](mailto:Info@BakeMax.com)**

**[www.BakeMax.com](http://www.BakeMax.com)**

**Warranty Registration**

**[www.BakeMax.com/Warranty-Registration](http://www.BakeMax.com/Warranty-Registration)**



## WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/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 cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

### WARNING

This item has been coated for shipping purposes. Please clean prior to using.



**BMCT150**



**BMCT300**



**BMCT450**

## **CONVEYOR TOASTER**

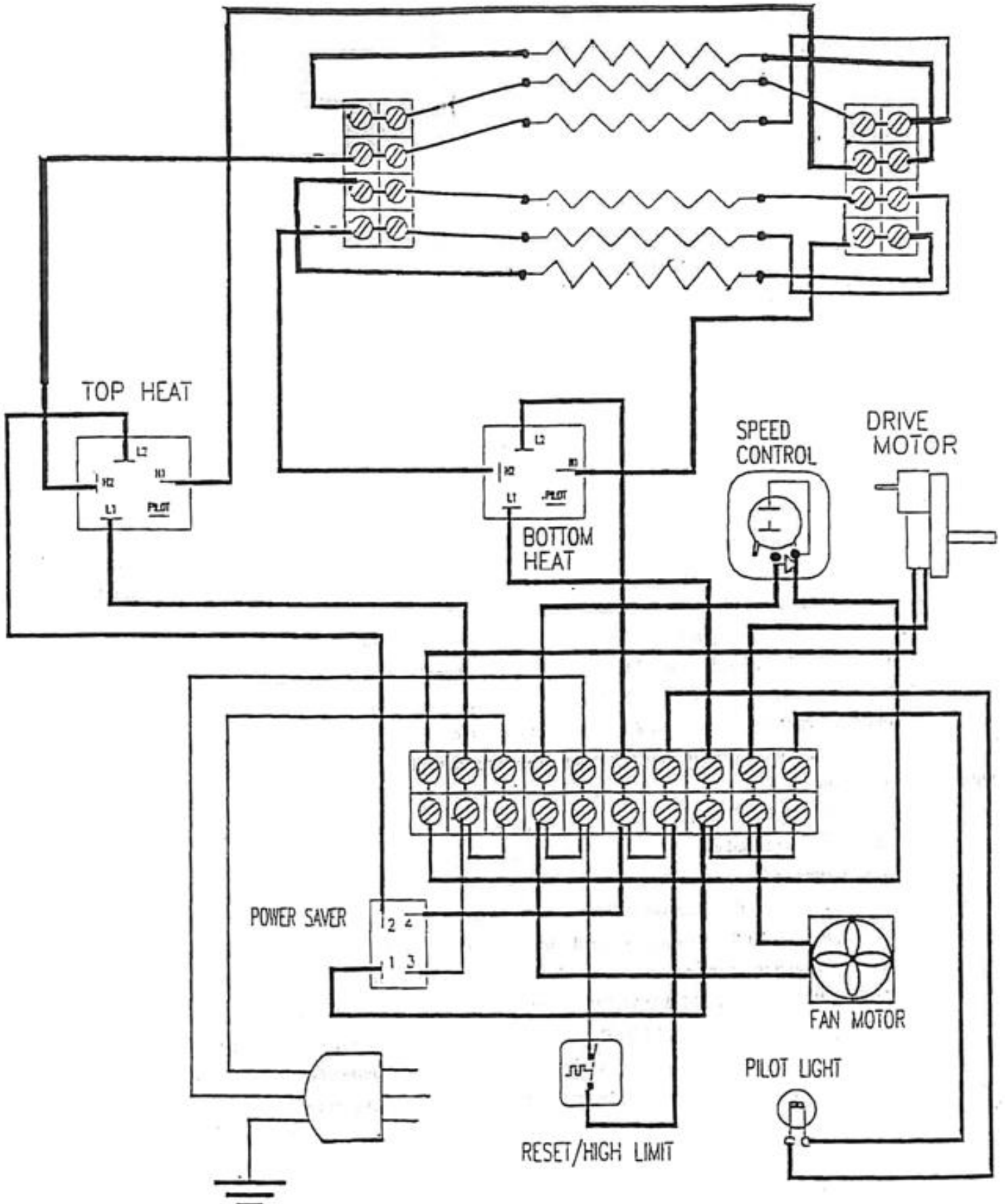
### **Features:**

- Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.
- Easy to use control panel takes the guess work out of temperature and speed control settings.
- Variable speed and top/bottom heat control for perfect color and texture of bread, bagels, English muffins and more.
- Energy efficient operation with power saver switch that reduces electricity consumption about 75%. And the quartz heaters return to full power in seconds vs. minutes for metal-sheathed elements.
- Extended stainless steel conveyor belt for easy loading and large warming area for higher production.
- Safe load up area with full width coated front burn guard and cool to the touch exterior.
- Smart crumb tray keeps the bread crumbs from falling under the toaster.
- Heated holding area to keep toaster at the perfect temperature.
- Hi-limit switch prevents toaster from overheating protecting critical component parts.

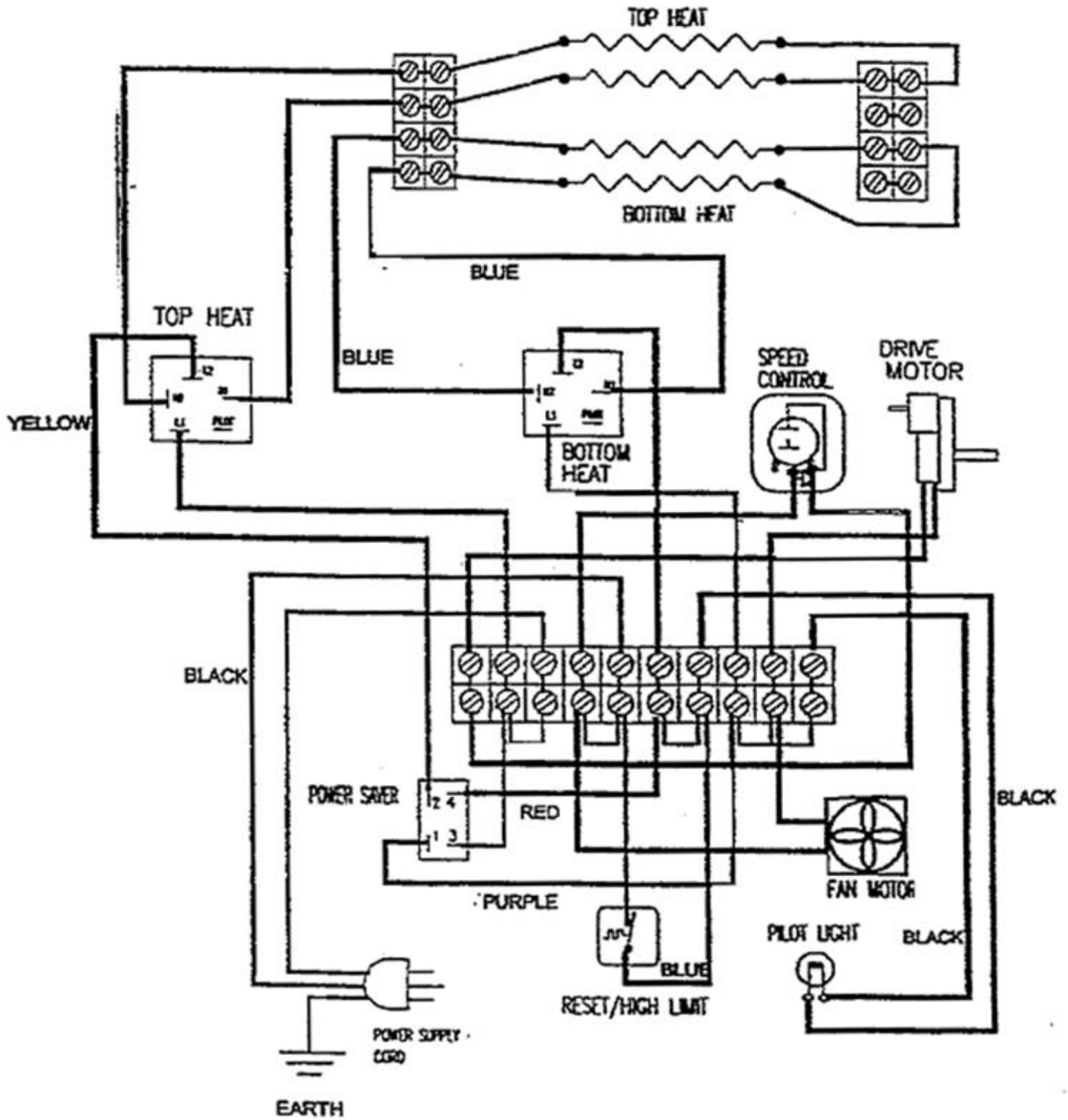
### **Operating Instruction:**

- Turn the power to FULL POWER.
- Try to set the conveyor speed on 4.
- Allow warm-up time of 5 to 10 minutes.
- Place a sample product on the conveyor belt to test the settings.
  - 1. If toasting is too light, turn conveyor speed control counterclockwise to a slower speed.
  - 2. If toasting is too dark, turn conveyor control clockwise to a faster speed.

# BMCT150 110V & 120V



BMCT300 & BMCT450  
208V & 220V



# QUICK GUIDE

NB. PLEASE DISPLAY WITH THE TOASTER

## SET UP:

ALLOW 10 MINUTES FOR THE CONVEYOR TOASTER TO WARM UP.

DON'T FORGET ANY CHANGE TO HEAT SETTING WILL TAKE A FEW MINUTES TO TAKE EFFECT. DO NOT TWIDDLE.

## SPEED CONTROL:

USUALLY SET AT 5. THIS IS THE BROWNING CONTROL; USE THIS TO ADJUST THE DEGREE OF TOASTING.

ALWAYS ADJUST THE CONVEYOR SPEED, NEVER THE HEAT SETTINGS. SPEED CHANGES IMMEDIATELY WHEREAS IT TAKES TIME FOR THE HEAT TO CHANGE.



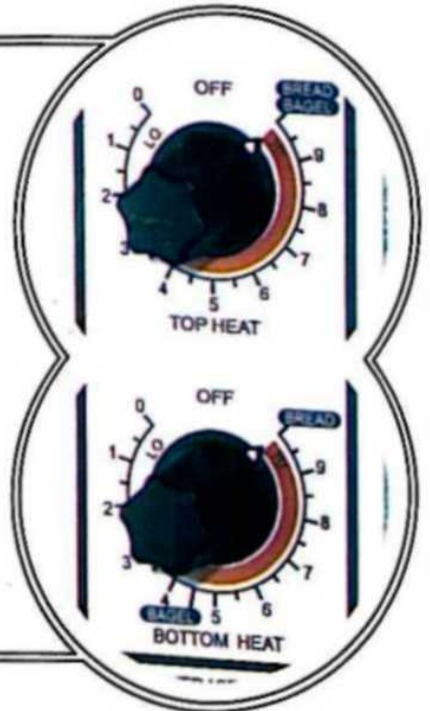
## HEAT CONTROLS: TOAST

BOTH 'TOP HEAT' AND 'BOTTOM HEAT' CONTROLS SHOULD BE SET TO **BREAD**.

IF NOT SET TO 'BREAD' ELEMENTS WILL CYCLE ON & OFF.

ALL ADJUSTMENTS TO THE DEGREE OF TOASTING SHOULD BE DONE VIA THE 'SPEED CONTROL', THE HEAT CONTROL SHOULD BE SET TO 'BREAD' AND LEFT ALONE.

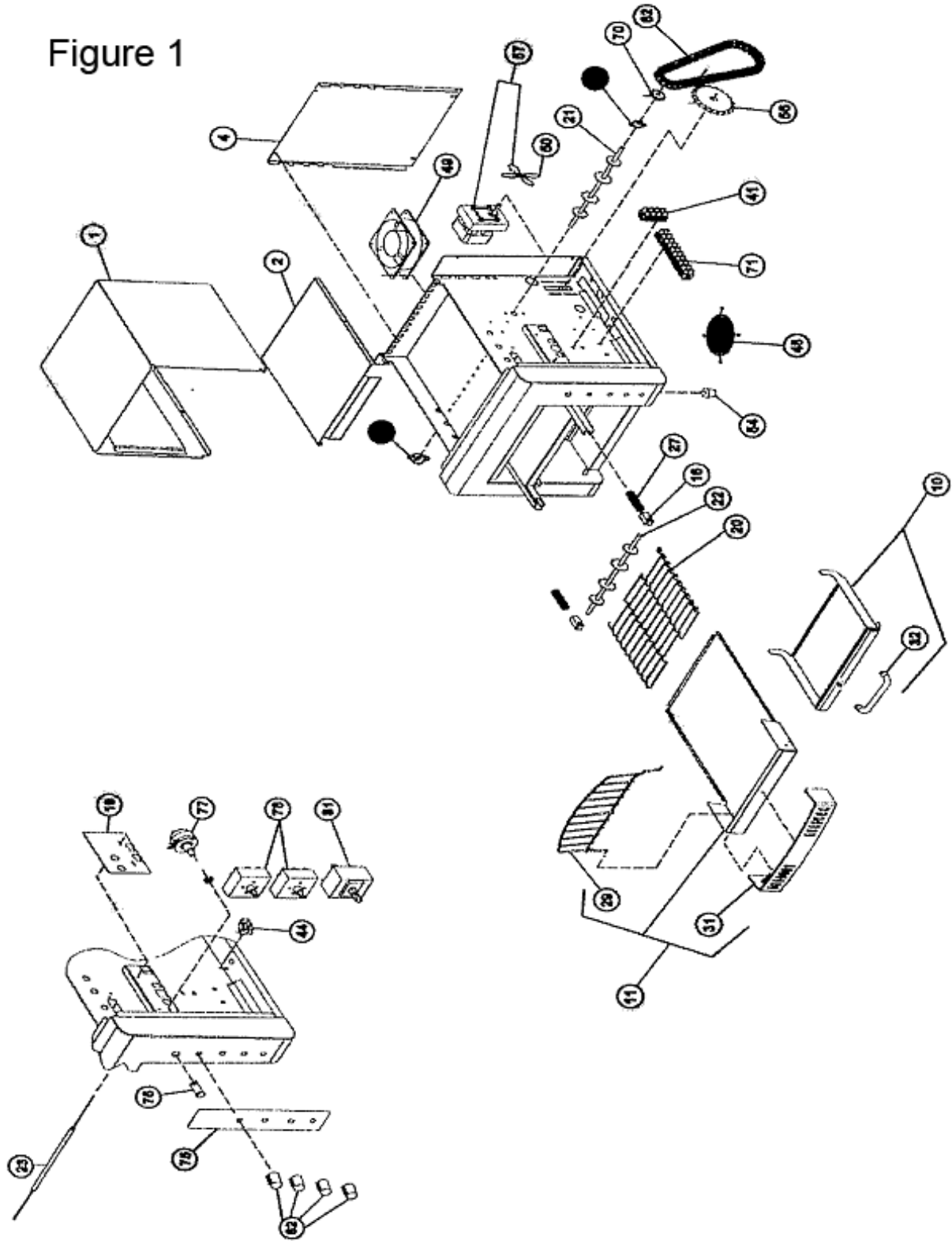
THE CONVEYOR TOASTER IS DESIGNED TO PRODUCE LARGE QUANTITIES OF TOAST, IF YOU WANT OCCASIONAL PIECES OF TOAST THEN YOU WILL HAVE TO ADJUST THE CONVEYOR SPEED TO ALLOW FOR THE HEAT BUILD UP INSIDE THE TOASTER.



## STANDBY

SAVE ENERGY, SET TO 'STANDBY' WHEN TOASTER IS NOT IN CONTINUOUS USE.

Figure 1



**PARTS NAME FOR BMCT150/300/450**

<b>Fig. No.1</b>	<b>Description</b>
1.	COVER
2.	TOP AIRFLOW PLATE
4.	BACK PANEL
10.	COLLECTION TRAY COMPLETE
11.	CRUMB TRAY COMPLETE
16.	FRONT BEARING
19.	ELEMENT RETAINING PLATE
20.	CONVEYOR BELT
21.	DRIVE SHAFT
22.	DRIVEN SHAFT
23.	ELEMENT
27.	FRONT BEARING SPRING
29.	FEED RACK
31.	CRUMB TRAY GUARD
32.	COLLECTION TRAY HANDLE
41.	TERMINAL BLOCK 4
44.	RESET SWITCH
48.	FAN COVER
49.	FAN MOTOR
50.	FAX BLADES
54.	LEG CONVEYOR
56.	DRIVE GEAR 17
57.	DRIVE MOTOR COMPLETE
62.	DRIVE CHAIN
70.	FRIVEGEAR 11 & 13
71.	TERMINAL BLOCK 10
72.	SHAFT BEARING
75.	CONTROL LABEL
76.	NEON LAMP
77.	SPEED REGULATOR SWITCH
78.	HEAT REGULATOR SWITCH
81.	POWER CONTROL SWITCH
82.	CONTROL KNOB



# Warranty & Service

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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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