



Dough Ball Rounder BMDBR01 Operations Manual



Questions? Contact Us:

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www.BakeMax.com

Warranty Registration

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.

Technical Specifications

The BMDBR01 was developed for bakeries, pizza factories and pizzerias. Manufactured in SAE 1020 carbon steel plate with ant-grease and painted with powdered epoxy paint giving an attractive and durable finish.

The spiral globes are manufactured in aluminum and completely covered in Teflon so the dough can be removed easily. Replacing the spiral globe is simple and practical. Just unfasten three handles and replace the spiral globe.

The motor is placed in a position so as to avoid breaking down and grant higher durability.

This equipment is manufactured conforming the norms, using selected raw materials that can be used for food products.

PRODUCT: DOUGH BALL ROUNDER
MODEL: BMDBR01
MOTOR: 1/2 cv SINGLE PHASE
RPM: 1165
VOLT: 110/220
POLES: 6 POLES
CAPACITY: 0 – 300 GRAMS
DIMENSION: 600 x 600 x 690MM
WEIGHT: 65 Kg

How to use your BMDBR01

- Choose the spiral globe according to the dough weight you want.
- Divide the dough portion according to the weight you have chosen
- Place it in the machine's mouth, wait for a few seconds to place the second portion of dough.

Cleaning

Remove the spiral globe daily and clean the channels of the main disk and of the spiral globe. This cleaning should be done with a dry cloth (do not dampen it with water).

Safety Measures

Do not let children to get near the equipment.

Check if the spiral globe is correctly positioned so that you don't have to press the dough with your hands.

Use this equipment responsibly and use caution when operating to avoid accident or injury.

Recommended Installation Conditions

Place your equipment on a flat and firm surface.

Check if your equipment's voltage conforms to your power supply.

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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