



www.BakeMax.com

BMMG001/BMMG002 MEAT GRINDER 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.

Cleaning

- This unit has been coated for shipping purposes, please clean before use.
- Do not use any liquid pressurized 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.

BMMG001 Features

The BakeMax BMMG001 Meat Grinder is intended for heavy duty work in commercial food processing applications. It is reliable under the most demanding conditions. Capable of grinding up to 485 lb of meat per hour with its powerful 1 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

- 1 HP motor capable of grinding up to 485 lb / Hr
- #12 hub
- 2 plates included (6mm & 8mm)
- Constructed of stainless steel for durability and ease of cleaning
- Design for easy maintenance & conforms to all safety standards
- Energy-efficient motor and precision gear drive.
- Forward and reverse switch
- 120v / 8amps / 880W / 60HZ / 1 Phase
- External Dimensions (WDH): 18" x 8" x 16"
- Nema 5-15P
- Net Weight: 66 lb
- 1 year limited warranty

Shipping Specification:

- Packaged Dimensions (WDH): 22" x 11" x 19"

BMMG002 Features

The BakeMax BMMG002 Meat Grinder is intended for heavy duty work in commercial food processing applications. It is reliable under the most demanding conditions. Capable of grinding up to 880 lb of meat per hour with its powerful 1.5 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

- 1.5 HP motor capable of grinding up to 880 lb / Hr
- #22 hub
- 2 plates included (6mm & 8mm)
- Constructed of stainless steel for durability and ease of cleaning
- Design for easy maintenance & conforms to all safety standards
- Energy-efficient motor and precision gear drive.
- Forward and reverse switch
- 120v / 10amps / 1120W / 60HZ / 1 Phase
- External Dimensions (WDH): 20" x 10" x 20"
- Nema 5-15P
- Net Weight: 110 lb
- 1 year limited warranty

Shipping Specification:

- Packaged Dimensions (WDH): 24" x 13" x 23"
- Packaged Weight: 115 lb

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

OPERATION

IMPORTANT:

Before connecting your unit to your power supply, be sure your machine's electrical specifications, printed on the unit's nameplate, match those of your local power.

1. For first-time use, remove the grinder head and wash parts thoroughly. Reassemble according to the diagram included in these instructions.
2. Before grinding, tighten the thumbscrew counter-clockwise until secure. Do not use a tool or over-tighten.
3. Prepare meat for grinding by removes all skin and bones. Then cut the meat into appropriately sized pieces for grinding.
4. Feed meat into the grinding chamber with the special meat pusher that was included with your machine. Never use finger, hands, or any other objects.
5. After use, disconnect the unit form the power supply and disassemble the head. Wash thoroughly to prevent contamination.

NOTE:

During grinding, meat should be discharged from the grinder smoothly. If the discharge isn't smooth, or if it is in the form of a paste, the following causes and remedies should be considers:

POSSIBLE CAUSE

Thumb screw too tight.

Discharge Plate is blocked

Blade edges have dulled.

Overloading and motor stop

REMEDY

=> Loosen and hand-tighten only until sung. Don't over-tighten.

=> Switch reverse in second

=> Sharpen or replace.

=> Switch off and reset again

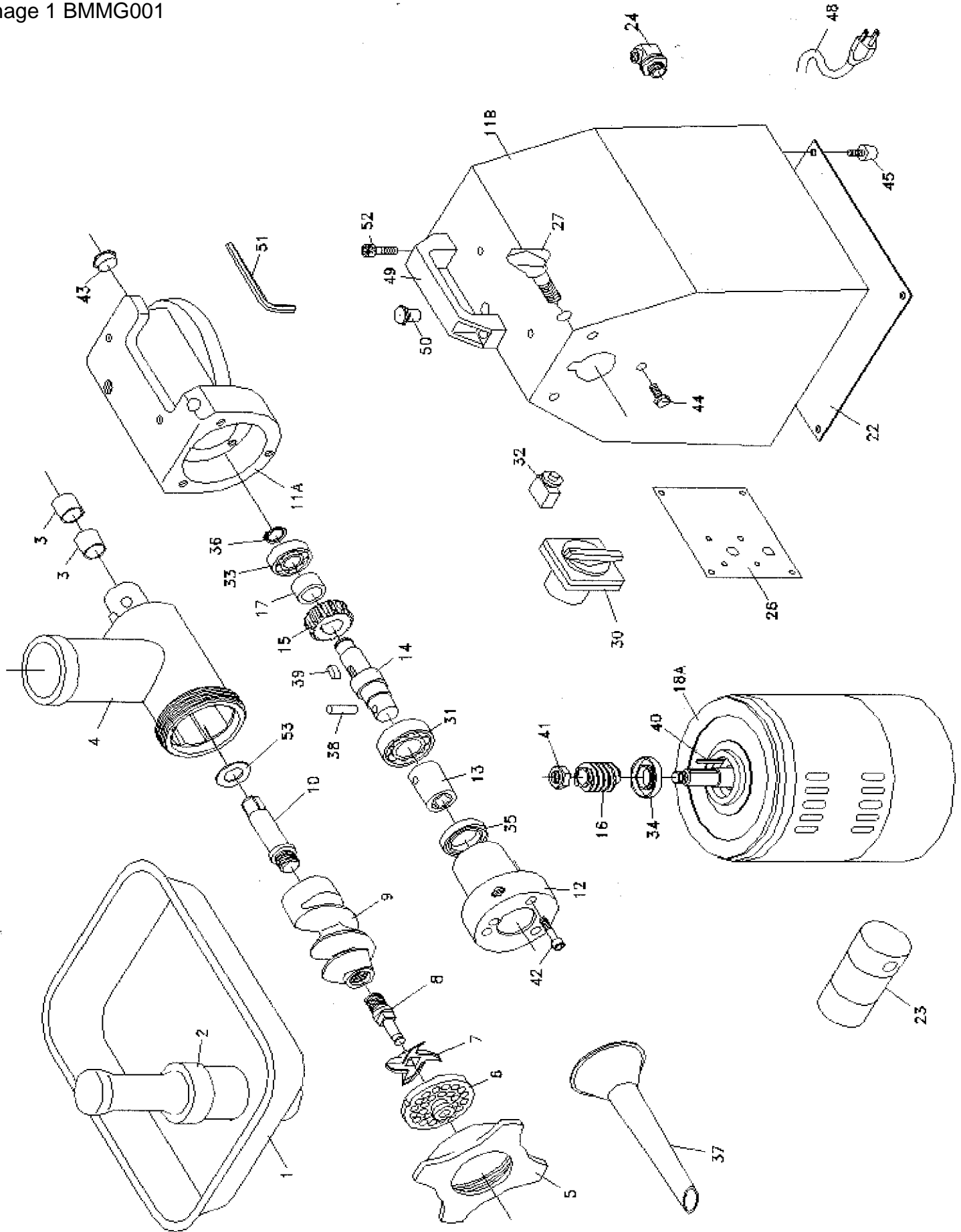
BMMG001 PARTS LIST

ILLUS. NO. 1 BMMG001	DESCRIPTION OR NAME	PARTS NO.
1	FEEDER PAN	712-001
2	MEAT PUSHER	712002
3	BALL BEARINGS 1915	BR-1915
4	GRINDING CHAMBER	712-004
5	COUPLING COVER	712-005A
6	PRESSURE PLATE	712-006
7	REAMER	712-007
8	HOLDER	712-008
9	SPIRAL PROPELLER	712-009
10	PLUNGER	712-010A
11	GEAR BOX	712-011A
11	HOUSING	712-011B
12	ATTACHMENT HUB	712-012
13	HUB SHAFT	712-013
14	WORM SHAFT	712-014
15	WORM GEAR	712-015
16	WORM	712-016
17	SPACER	712-017
18	MOTOR	712-018
22	PLATE	712-022
23	CAPACITOR	712-023
24	CABLE TIE	712-024
25	POWER CORD & PLUG	712-025(NOPN)
26	SPECIFICATION PLATE	722-026A

BMMG01 Parts List Continued

27	THUB SCREW	712-027
28	CENTRIFUGAL GOVERNOR PLATE	712-028
29	CENTRIFUGAL GOVERNOR	712-029
30	SWITCH	712-030
31	BALL BEARING#6205	BR-6205
32	RESET	712-032
33	BALL BEARING#6203	BR-6203
34	OIL SEALTC20*40*8	OS-TC20*40*08
35	OIL SEALTC30*45*8	OS-TC30*45*08
36	C-TYPE SNAP RING S17	CR-S17
37	MEAT FUNNEL	712-037
38	SPRING PIN 8*30	SPP-8*30
39	KEY 6*6*15	KRR-6*6*15
40	KEY 1/8*1/8*25	KRR-1/8*1/8*25
41	NUT 1/2*20NF	NUT-1/2*20NF
42	CAPSCREW5/16*I-1/4	S-C-5/16*I-1/4
43	OIL BAFFLE	11012-04-008
44	BOLT 5/16*3/8	S-5/16*3/8
45	RUBBER FOOT WITH SCREW	712-045
46	MACH SCREW 3/16*3/8	S+R3/16*3/8
47	MACH SCREW 3/16*3/8	S+R3/16*3/8
48	ELECTRIC WIRE	712-048
49	HANDLE	712-049
50	OIL COCK	712-050
51	WRENCH	712-051
52	CAP SCREW5/16*I/2	S-C-5/16*I/2
53	SPACER	712-053

Image 1 BMMG001



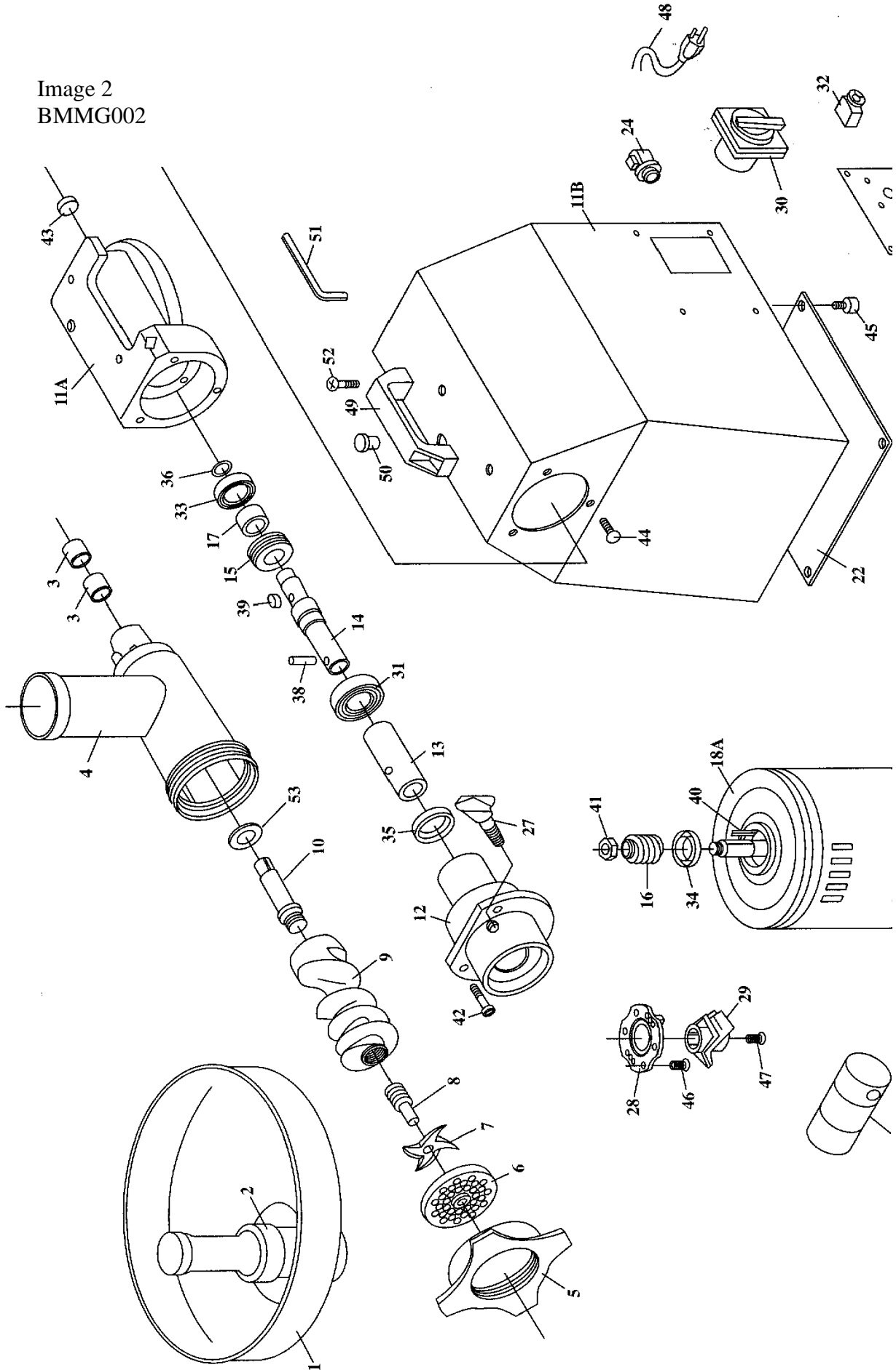
BMMG002 PARTS LIST

ILLUS. NO. 2 BMMG002	DESCRIPTION OR NAME	PARTS NO.
1	FEEDER PAN	722-001
2	MEAT PUSHER	712-002
3	BALL BEARING#1915	BR-1915
4	GRINDING CHAMBER	722-004
5	COUPLING COVER	722-005
6	PRESSURE PLATE-4,/6/8/10/12mm	722-006A-4/6/8/10/12mm
7	REAMER	722-007
8	HOLDER	722-008
9	SPRIAL PROPELLER	722-009
10	PLUNGER	722-010
11	GEARBOX	722-011A
11	HOUSING	J 722-01 IB
12	ATTACHMENT HUB	722-012
13	HUB SHAFT	722-013
14	WORM SHAFT	- 722-014
15	WORM GEAR	722-015
16	WORM	722-016
17	SPACER	722-017
18	MOTOR	722-018A
22	PLATE	712-022
23	CAPACITOR	722-023
24	CABLE TIE	712-024
25	POWER CORD & PLUG	722-025(NO PN)
26	SPECIFICATION PLATE	722-026A
27	THUB SCREW	722-027
28	CENTRIFUGAL GOVERNOR PLATE	722-028
29	CENTRIFUGAL GOVERNOR	722-029
30	SWITCH	722-030
31	BALL BEARING#6205	BR-6205
32	RESET	712-032
33	BALL BEARING#6203	BR-6203
34	OIL SEAL TC20*40*8	OS-TC20*40*08
35	OIL SEAL TC30*45*8	OS-TC30*45*08
36	C-TYPE SNAP RING SI7	CR-S17
37	MEAT FUNNEL	722-037
38	SPRING PIN 8*30	SPP-8*30
39	KEY6*6*15	KRR-6*6*15
40	KEY1/8* 1/8*25	KRR-1/8*1/8*15
41	NUT 1/2*20NF	NUT-1/2*20NF

BMMG002 Parts List Continued

42	CAP SREW 5/16*1-1/4	S-C-5/16*I-I/4
43	OIL BAFFLE	11012-04-008
44	BOLT 5/16*3/8	S-5/16*3/8
45	RUBBER FOOT WITH SCREW	712-045
48	ELECTRIC WIRE	712-048
49	HANDLE	712-049
50	OIL COCK	712-050
51	WRENCH	712-051
52	CAP SCREW 5/16*1/2	S-C-5/16*I/2
53	SPACER	722-053

Image 2
BMMG002



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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