



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

# **BMMG003/BMMG004 MEAT GRINDER Operations Manual**



**Questions? OEM Parts, Contact Us:**

Toll Free: 1-800-565-2253

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 & 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.

## **BMMG003 Features**

Prepare freshly ground meat with ease using the BakeMax BMMG003 Meat Grinder. Capable of grinding up to 264 lb of meat per hour with its 1 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

- 1 HP motor capable of grinding up to 264 lb / Hr
- #12 hub
- 2 plates included (6mm & 8mm)
- Constructed of anodized aluminum alloy and stainless steel for durability and ease of cleaning
- Resistant to rust, salt and acid
- Forward and reverse switch
- Waterproof and emergency shut off switch
- 120v / 850W / 60HZ / 1 Phase
- Nema 5-15P
- Net Weight: 49 lb
- Packaged Dimensions (WDH): 16" x 13" x 22"
- Packaged Weight: 53 lb
- 1 year limited warranty

## **BMMG004 Features**

Prepare freshly ground meat with ease using the BakeMax BMMG004 Meat Grinder. Capable of grinding up to 660 lb of meat per hour with its 1.5 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

- 1.5 HP motor capable of grinding up to 660 lb / Hr
- #22 hub
- 2 plates included (5mm & 8mm)
- Constructed of anodized aluminum alloy and stainless steel for durability and ease of cleaning
- Resistant to rust, salt and acid
- Forward and reverse switch
- Waterproof and emergency shut off switch
- 120v / 1000W / 60HZ / 1 Phase
- Nema 5-15P
- Net Weight: 55 lb
- Packaged Dimensions (WDH): 18" x 11" x 24"
- Packaged Weight: 60 lb
- 1 year limited warranty

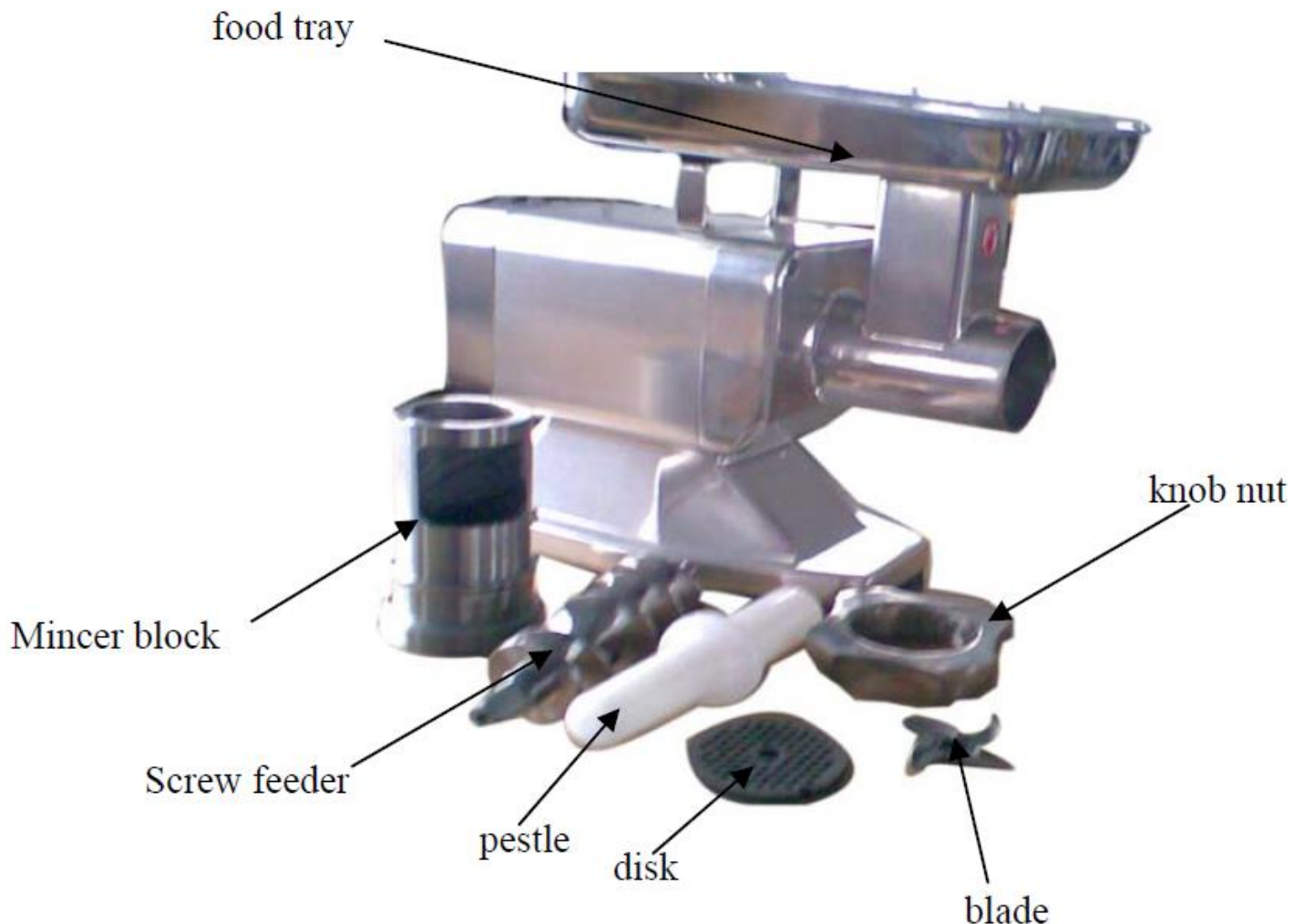
# OPERATION

## 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.**

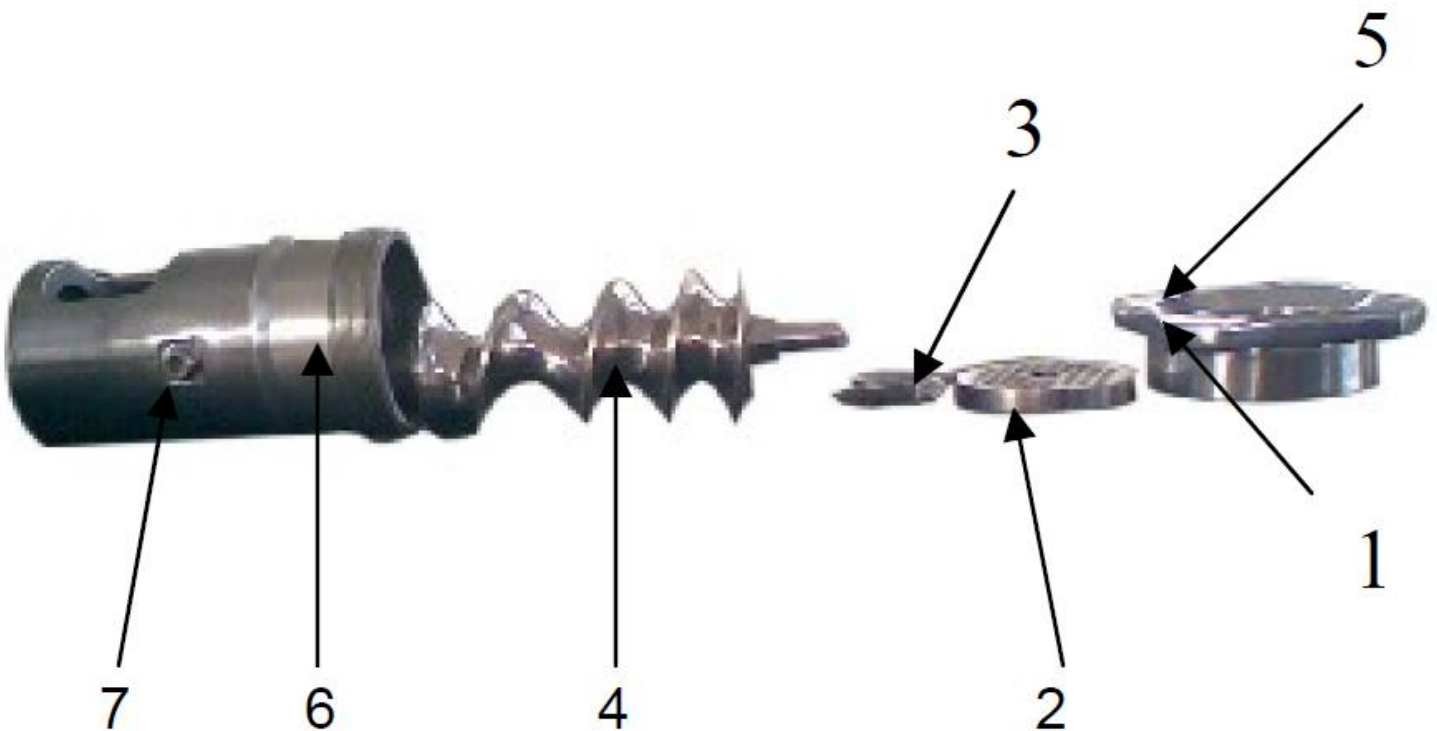
1. For first-time use, remove the grinder head and wash parts thoroughly. Reassemble according to the diagram included in these instructions.
2. Before grinding, tighten the thumbscrew counter-clockwise until secure. Do not use a tool or over-tighten.
3. Prepare meat for grinding by removing all skin 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 from the power supply and disassemble the head. Wash thoroughly to prevent contamination.

## General Components



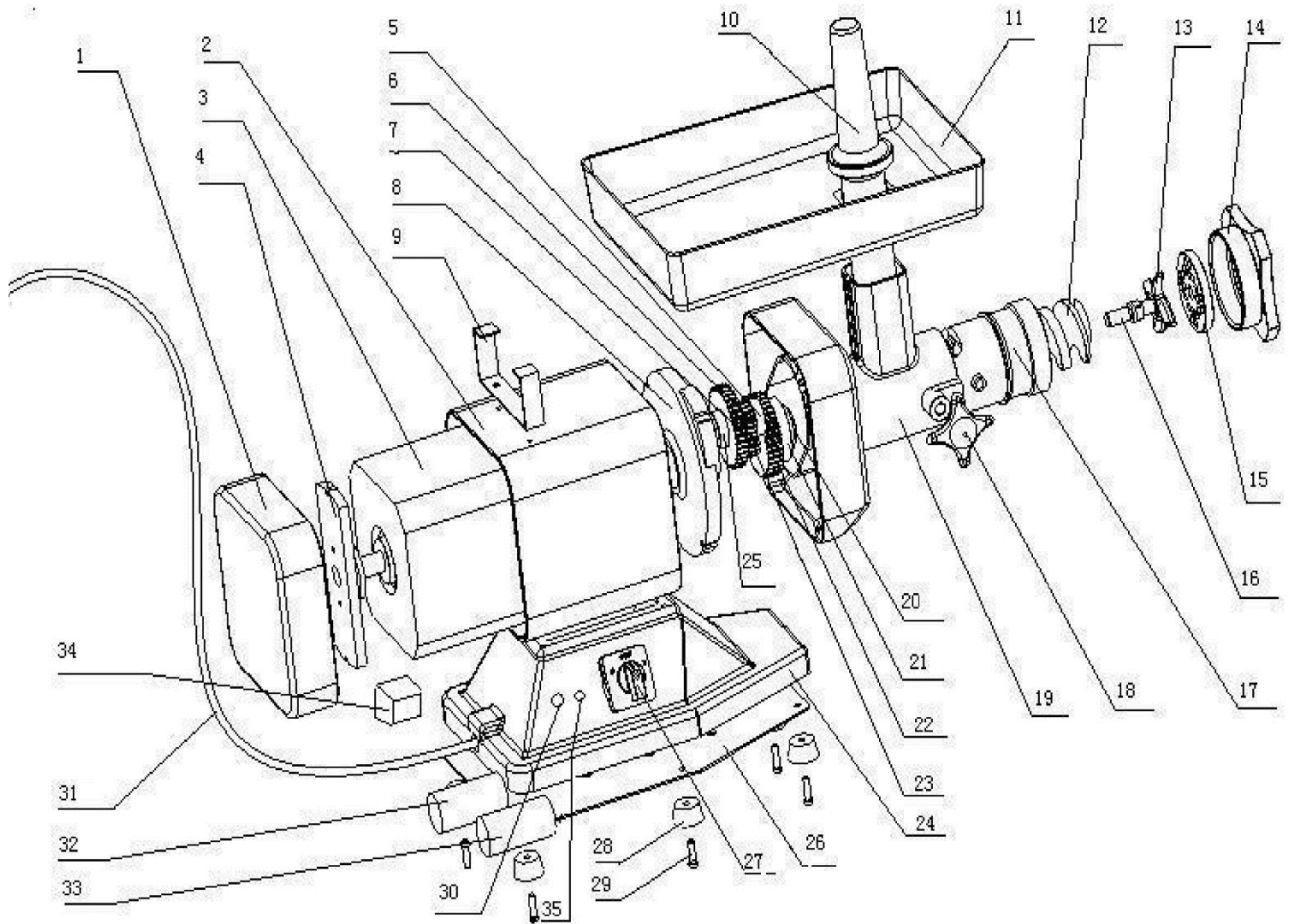
# General Cleaning

- The unit should be cleaned after each use.
- Do not use any pressurized water jets, industrial cleaners or brushes that could damage the surface of the appliance.
- Ensure the power is turned off and the unit is disconnected from any power supply before cleaning.
- Remove the pestle and food tray
- Unscrew the lock nut: Figure 1 and remove the disk: Figure 2, blade Figure 3, screw feeder: Figure 4, unscrew in the direction indicated by the arrow: Figure 5.
- unscrew the knob and remove the mincer: Figure 6, always in the direction indicated by the arrow.
- Now all the components can be washed (see Figure 6) using warm water and a neutral detergent. To clean the main structure, use a damp cloth remember to frequently rinse the grater roller mounted on the meat grinder should be brushed. Carefully clean the punched holes. Make sure all the components are completely dry before remounting them.
- Mount the mincer block and block it in position using the knob; the pin on the knob must be inserted into the opening No.7; Insert the screw feeders No.4 into the mincer block make sure it is positioned correctly; Mount the blade No.3 onto the square pin on the screw feeder and then mount the disk No.2 maintaining the original coupling configuration; Once all the components have been mounted secure by screwing the lock nut in place. FIG 6-Removing components





# PARTS



<b>Part No.</b>	<b>Part Name</b>
<b>1</b>	<b>Back cover of body</b>
<b>2</b>	<b>Body</b>
<b>3</b>	<b>Motor</b>
<b>4</b>	<b>back cover for motor</b>
<b>5</b>	<b>small axis</b>
<b>6</b>	<b>small driving gear</b>
<b>7</b>	<b>big driving gear</b>
<b>8</b>	<b>front cover for motor</b>
<b>19</b>	<b>shell</b>
<b>20</b>	<b>oil sealing</b>
<b>21</b>	<b>large bearing</b>
<b>22</b>	<b>bearing for spindle</b>
<b>23</b>	<b>gear of motor</b>
<b>9</b>	<b>bracket</b>
<b>10</b>	<b>pestle</b>
<b>11</b>	<b>food tray</b>
<b>12</b>	<b>feeder</b>
<b>13</b>	<b>blade</b>
<b>14</b>	<b>screw cap</b>
<b>15</b>	<b>blade</b>
<b>16</b>	<b>blade shaft</b>
<b>17</b>	<b>sleeve for feeder</b>
<b>18</b>	<b>knob with pole</b>
<b>24</b>	<b>seat</b>
<b>25</b>	<b>small axis</b>
<b>26</b>	<b>bottom</b>
<b>27</b>	<b>Reversible switch</b>
<b>28</b>	<b>feet</b>
<b>29</b>	<b>screw for feet</b>
<b>30</b>	<b>power off switch (red color)</b>
<b>31</b>	<b>wire and plug</b>
<b>32</b>	<b>capacitor for motor</b>
<b>33</b>	<b>start capacitor</b>
<b>34</b>	<b>relay</b>
<b>35</b>	<b>power on switch (green color)</b>

# 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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## BakeMax ® / Titan Ventures International Inc.

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