



www.BakeMax.com

BakeMax BMMG005 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.

BMMG005 Features

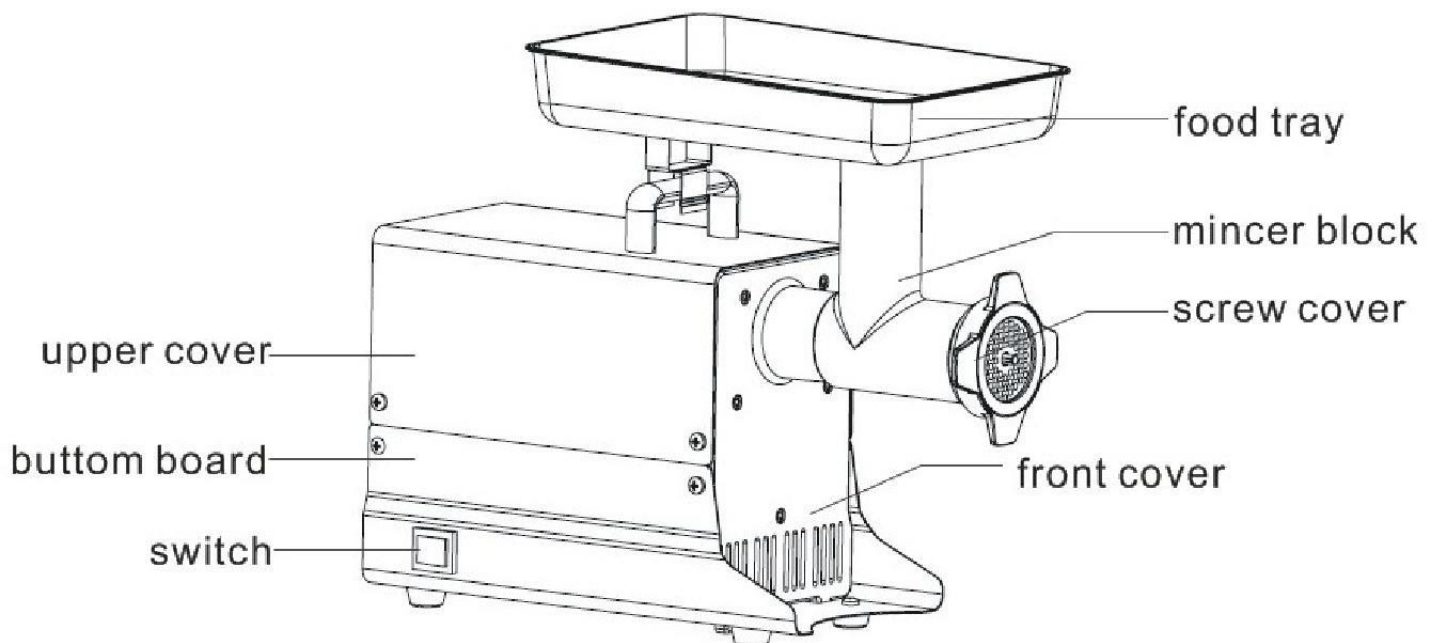
Prepare freshly ground meat with ease using the BakeMax BMMG005 Meat Grinder. Capable of grinding up to 660 lb of meat per hour with its powerful 2 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

- Powerful 2 HP motor capable of grinding up to 660 lb / Hr
- #32 hub
- 2 plates included (5mm, 8mm & 10mm)
- 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: 61 lb
- 1 year limited warranty

Shipping Specification:

- Packaged Dimensions (WDH): 26" x 12" x 20"
- Packaged Weight: 66 lb

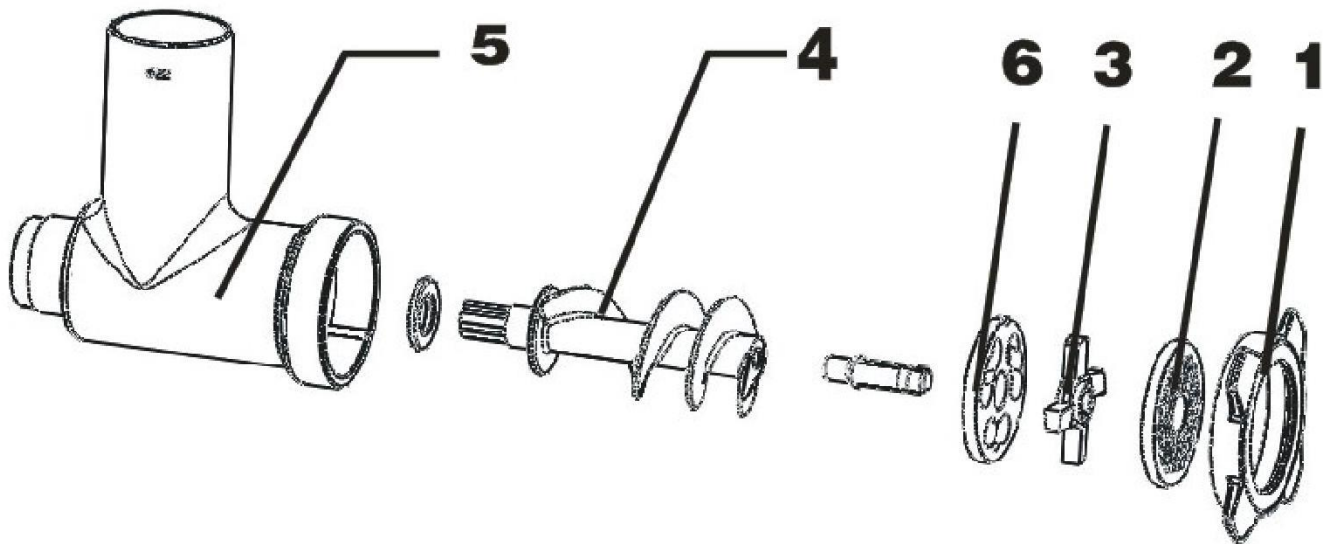
General Components



Operation

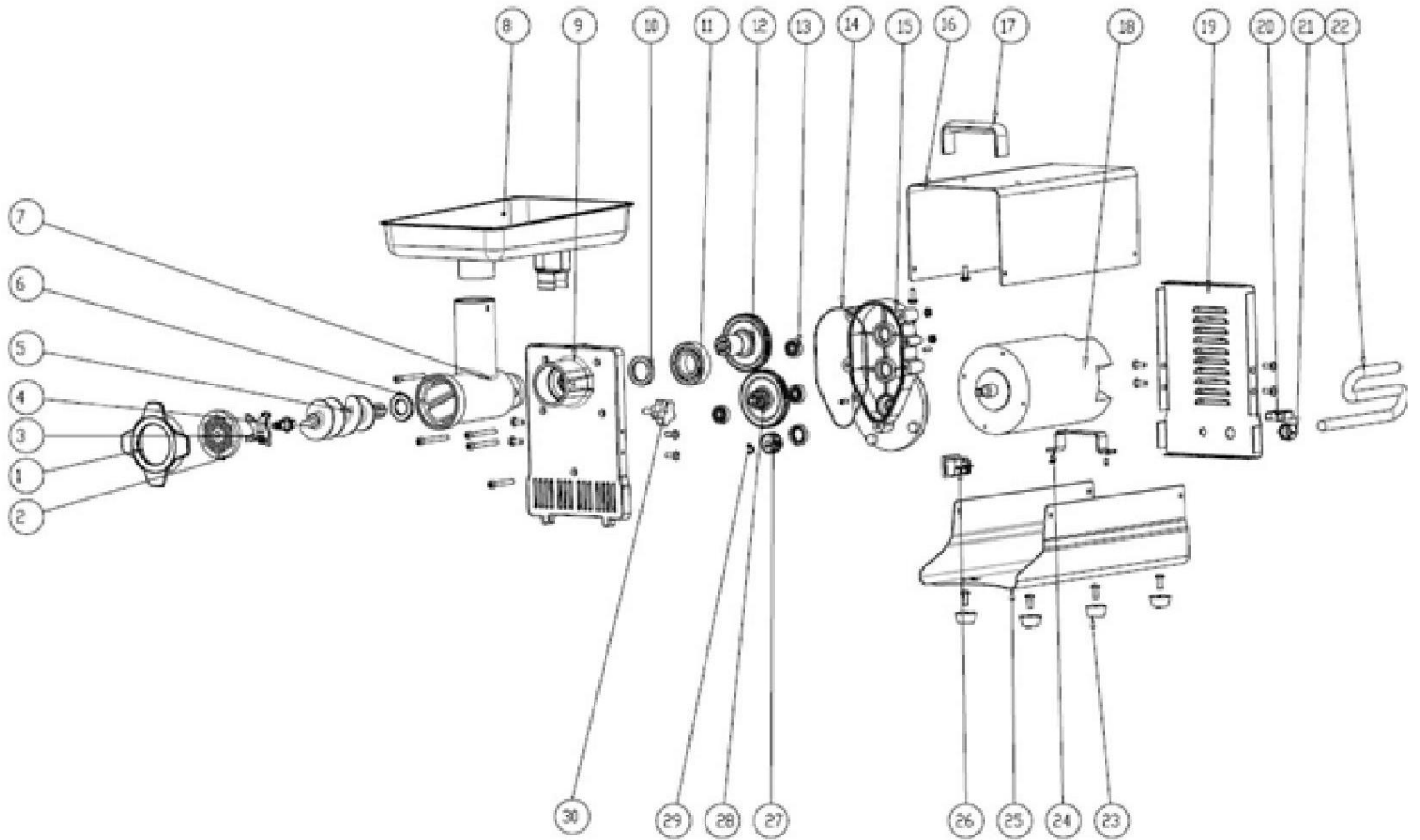
IMPORTANT: Before connecting your unit to your power supply, be sure your machine's electrical specifications, printed on the unit's nameplate, match those of your local power.

1. For first-time use, remove the grinder head and wash parts thoroughly.
2. Ensure all components are securely in place before use.
3. Mount the screw feeder, blade and disk, and then screw on the lock nut.



4. Install shell (fig 5) into body, and install the knob into the hole of the front cover.
5. Install screw feeder (fig4) into shell and make sure the placement of knob is right.
6. Install knife on screw feeder and then install blade(fig 2)
7. All the components is fixed by mincer block to ensure the safety.

PARTS



1	handpiece nut	2	pore plate	3	screwdrivers	4	blade shaft
5	spiralpush rod	6	nylon mat	7	Hand piece	8	food tray
9	Front cover	10	Oil seal	11	bearing	12	Spline shaft
13	bearing	14	O style ring	15	Back cover	16	Upper cover
17	handle	18	motor	19	back cover board	20	Overload switch
21	fixer	22	cable	23	feet	24	motor supplier
25	bottom board	26	On-off switch	27	Small gear	28	Dual gear
29	Check ring	30	handle				

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.***

Titan Ventures International (TVI)
270 Baig Blvd, Suite A3, Moncton, NB E1E1C8
Toll Free: 1-800-565-BAKE (2253)
Telephone: 1-506-858-8990
Fax: 1-506-859-6929
Email: Info@BakeMax.com

BakeMax is a Registered Trade Mark of Titan Ventures International Inc.

BakeMax ® / Titan Ventures International Inc.

Warehouses:

270 Baig Blvd, Suite A3, Moncton, NB E1E1C8 
1605 Crescent Circle, Dallas, TX 75006 

Toll Free: 1-800-565-BAKE (2253)
Phone: 506-858-8990
Fax: 506- 859-6929
Email: Sales@BakeMax.com