



# **BakeMax BMPW418 Titan Series 18" 4 Tier Pizza Warmer 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 pressurised 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.

# Features

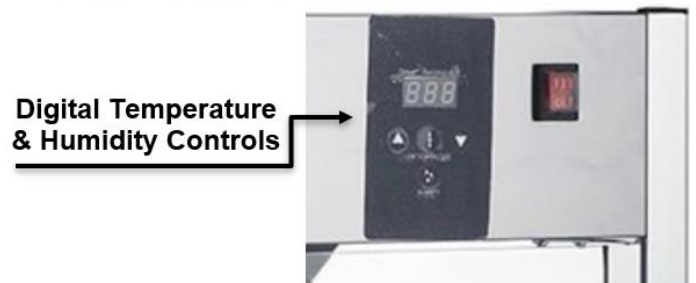
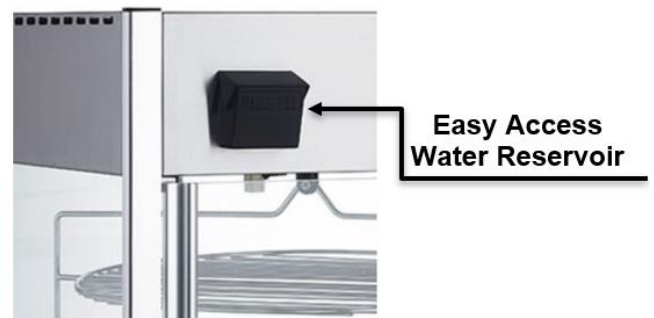
Brilliantly display your pizza and increase impulse sales with the BakeMax BMPW418 Titan Series Pizza Warmer. Designed with a stainless-steel construction and able to hold (4) 18" Pizzas on its rotational chrome plated shelves. Keep your pizza at the ideal temperature with digital temperature and humidity controls and show it off with interior florescent lighting. This unit is great for any pizza shop or concession stand.

## Key Features:

- Stainless steel construction
- 4 tier rotational chrome plated shelves (holds 18" Pizzas).
- Digital temperature control that ranges from 30-90°C (86-194°F)
- Adjustable humidity control
- Tempered glass door and side panels.
- Interior florescent lighting
- 1 Year Limited Warranty

# Technical Specifications

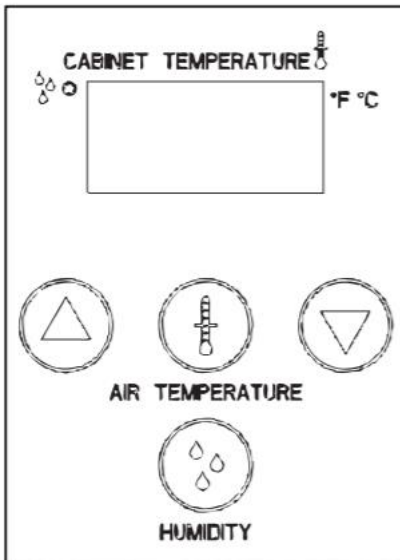
- Exterior Dimensions 25 1/2" x 23 3/4" x 27 3/4"
- 120v / 15 Amps / 1700 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 71 lb / 32 kg



\* Do not change the plug on this unit as it will void all warranties.

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





# Operation







## To Start:

1. Put plug in power source.
2. Turn the power switch to the "I" position.
  - The display will light up and the heating element will start.
  - "LO H2O" will flash once on the display until water tank is filled with water. Once the tank is full, "LO H2O" will stop flashing and the display will show cabinet temperature.
3. Fill the tank up with water.
  - Turn up the tank cover.
  - Inject water until "LO H2O" stops flashing. **Note: Don't inject water excessively.**
4. Set the humidity parameters as required.
5. Set the temperature parameters as required.
6. Please wait 20 minutes before you put food into the machine.

## How to set the Temperature

1. Press the  button to start (the display will show "tSP").
2. Press the  button again, the display will show current cabinet temperature.
3. Press  or  to modify the temperature. The range is 30°C to 90°C.
4. Don't press any buttons for 15 seconds, so the temperature setting will be stored. The display will come back to normal mode.

## How to set the Humidity

1. Press the  button to start (the display will show "hSP").
2. Press the  button again, the display will show current cabinet humidity.
3. Press  or  to modify the humidity. The range is 1 to 5.
4. Don't press any buttons for 15 seconds, so the humidity setting will be stored. The display will come back to normal mode.

**Note: Different kinds of food will affect temperature and humidity setting. Temperature on display is the lowest temperature in cabinet, not food temperature.**

**Full-injected water tank can continuously work for 3 to 6 hours. Working time depends on the different parameter setting, ambient humidity and frequency of door opening. When the display flashes “LO H2O” please add water immediately!**

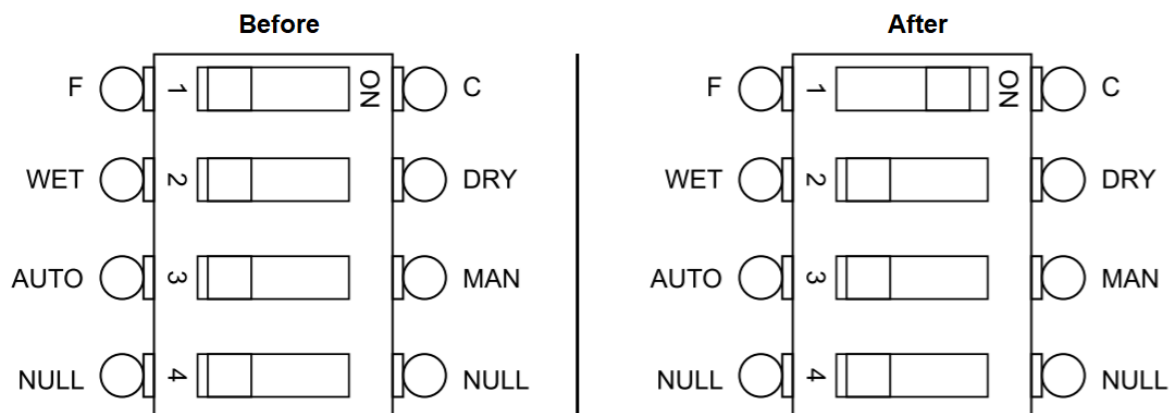
**Temperature Setting Note:** The temperature values are set to °F when first received, to change between °F and °C please follow the below instructions.

## How to change the temperature from °F - °C

### CAUTION

**Ensure that the unit is turned off and removed from it's power source before starting this process.**

1. Remove the three screws from the top cover of the machine.
2. Remove the light tube and it's left bracket.
3. Remove the six screws from the black control box, then remove the cover of the black control box.
4. Locate the switch on the circuit board that shows °F and °C. Switch that part only to change the values from °F to °C. (See Image Below)
5. Reassemble the machine by following these instructions in reverse order.

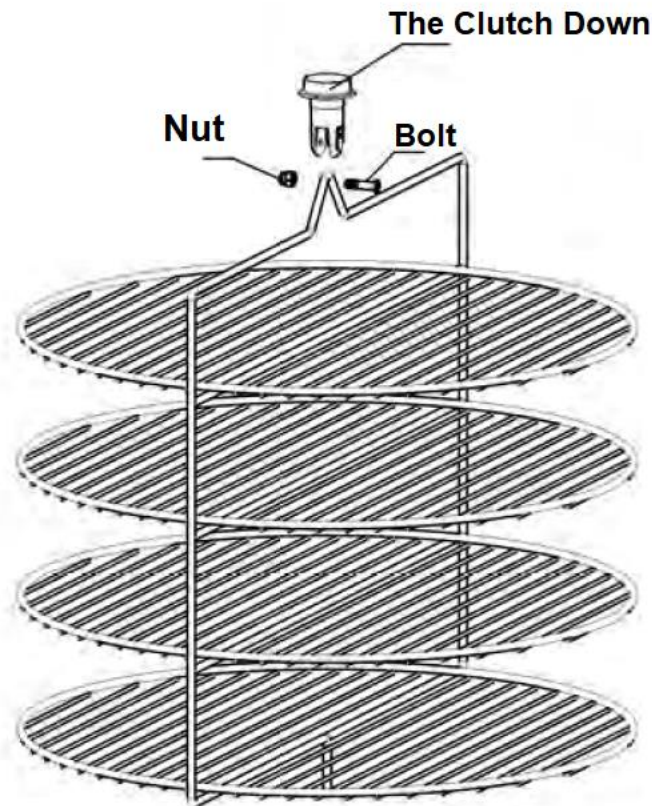


## General Maintenance

1. Daily maintenance should be carried out with all power to the unit in the off position, and the electrical cord unplugged. Cleaning should be carried out by means of food grade cleaning solutions via a soft or damp cloth. Do not utilize any type of pressurized water equipment.
2. Regular inspection on the outside and internal cabinet along with the power cord should be observed and carried out on a regular basis to isolate and or observe any unforeseen failure or safety concern.

## CLEANING AND INSTALL ROTARY SHELF

1. Open glass door.
2. Loosen top screws.
3. Take out the rotary shelf.

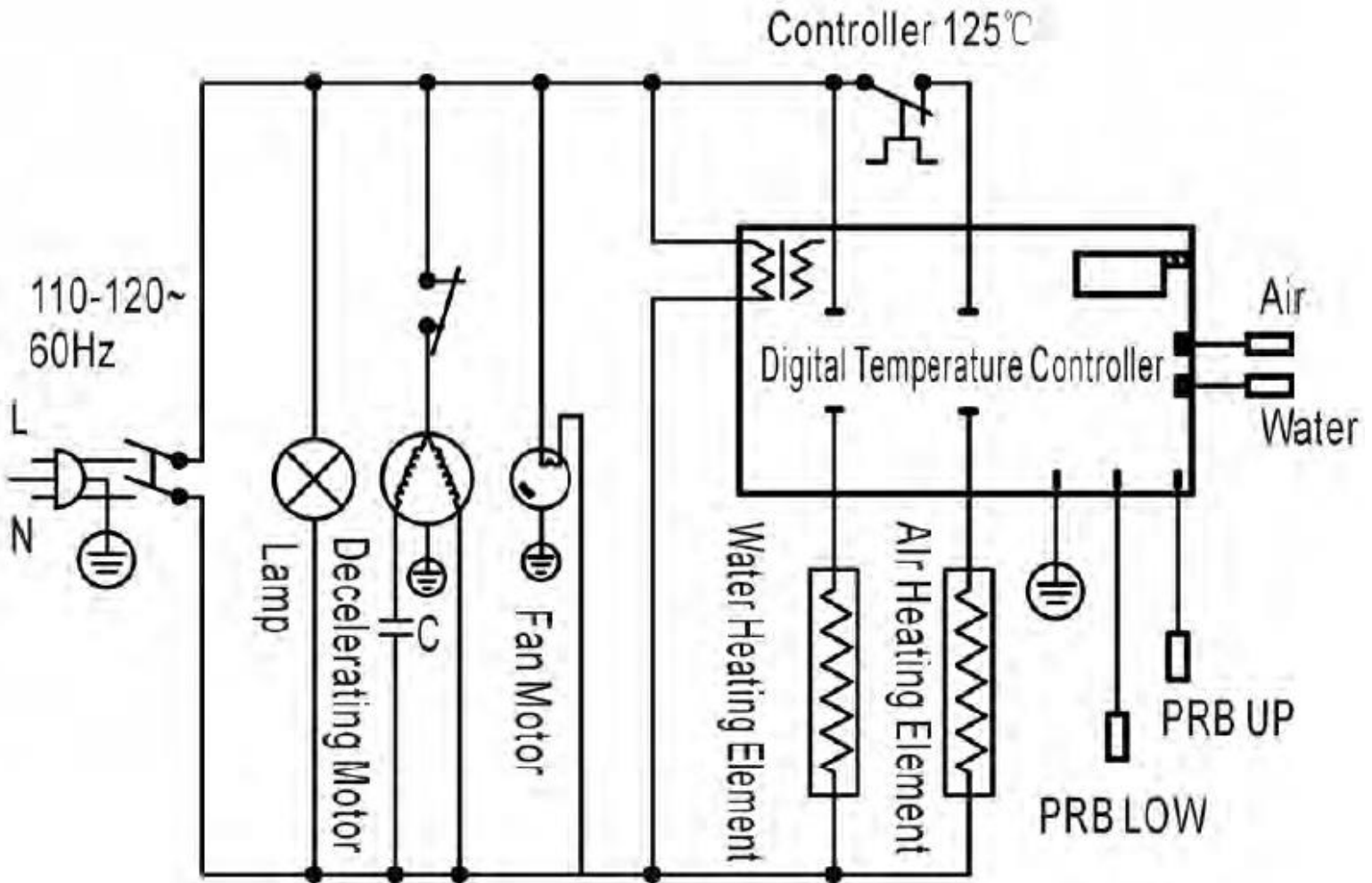


**Warning: When cleaning the outside and inside of the pizza warmer, the power to the cabinet must off at all times.**

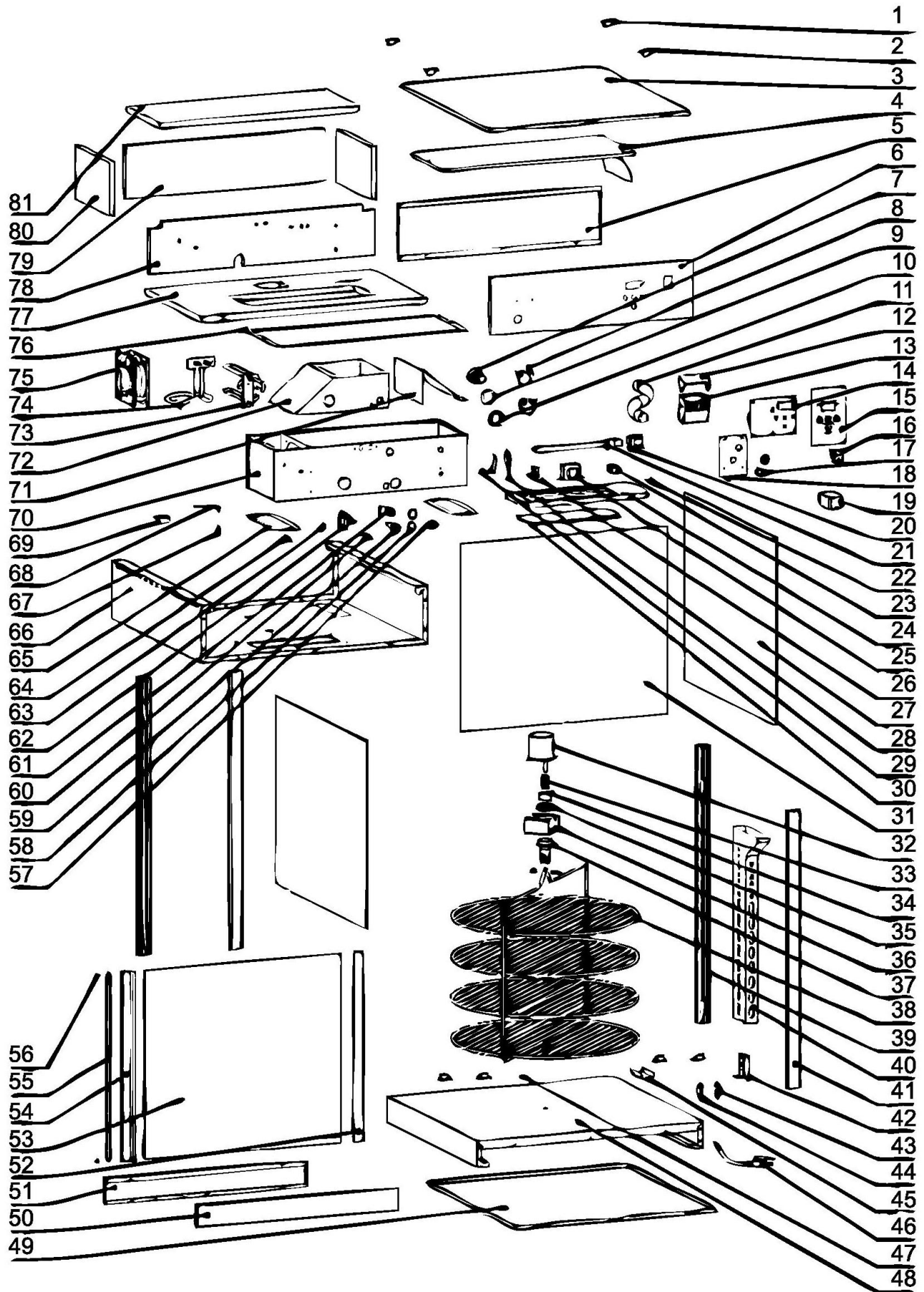
## Troubleshooting

Problem	Possible Cause	Solution
No lighting in the interior cabinet.	No power.	Inspect power source.
	Florescent lamps failure.	Replace fluorescent tubes.
Rotating shelf has stopped.	Motor damage.	Replace motor.
	Front door not completely closed.	Close front door / check magnetic door sensor.
Interior cabinet heat is not warming up.	Thermostat off.	Dial in temperature.
	Thermostat or heater coil failure.	<b>Contact BakeMax 1-800-565-2253</b>

# Electrical Schematic



# Parts Breakdown





<b>Position Number</b>	<b>Description</b>
1	Left Feet
2	Right Feet
3	Top Cover
4	U Cover
5	Rear Top Cover
6	Front Top Cover
7	Screw
8	Clip
9	O Ring
10	Screw Nut
11	Inlet Pipe
12	Infall Box Cover
13	Infall Box
14	Circuit Board
15	Operation Sticker
16	On / Off Switch
17	Rubber Ring
18	Bracket
19	Ballast
20	Lamp Holder
21	Light Tube
22	Capacity
23	Terminal
24	Light Glass Plate
25	Transformer
26	Light Tube Bracket
27	Side Glass
28	Micro Switch
29	Micro Switch Bracket
30	Top Light Glass
31	Back Glass
32	Motor
33	Spring
34	Upper Clutch
35	Bearing
36	Motor Bracket
37	Lower Clutch
38	Rotary Shelf
39	Rear Pillar
40	Wind-Guiding Path
41	Front Pillar
42	Wires Clip Holder
43	Wires Clip
44	Wires Clip Cover
45	Wind-Guiding Path Bucket
46	American Power Line

<b>Position Number</b>	<b>Description</b>
47	Shelf Bearing
48	Bottom Cover
49	Bottom Board
50	Front Bottom Panel
51	Rear Bottom Panel
52	Door Frame
53	Door Glass
54	Door Handle
55	Door Magnet Strip
56	Magnet
57	Controller
58	Screws
59	Water Level Sensor (Lower)
60	Temperature Sensor
61	Water Level Sensor (Upper)
62	Float
63	Rubber Ring
64	Temperature Sensor
65	Seal
66	Top Panel
67	Door Pin
68	Door Gemel
69	Door Stopper
70	U Box
71	U Wind-Guiding Panel
72	Water Tray
73	Heating Element 1
74	Heating Element 2
75	Fan Motor
76	Seal
77	Bottom Insulation
78	Front Insulation
79	Rear Insulation
80	Side Insulation
81	Top Insulation

# 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.***



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

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## 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