



BakeMax BMW010 Water Meter 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.

Initial 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 & Specifications:

The BakeMax BMWM010 Water Meter allows you to put specific amounts of water you need to help make perfect dough every time. Digital display can measure in gallons, liters, pounds and degree Celsius or Fahrenheit

- Saves time and easy to operate
- Use precise amount of water to make perfect dough every time.
- Capable of both temperatures displays: degrees Celsius and Fahrenheit.
- Digital display measures in liters, gallons, and pounds
- Flow rate 100-3000 L/hr
- Easy to calibrate
- 2 year limited warranty

Technical Specifications:

- Electrical: 110v / 1amps / 60Hz / Nema 5-15P
- Dimensions (WDH): 6.7" x 3.2" x 5.2"
- Shipping Dimensions (WDH): 12"x12"x6"
- Shipping Weight: 10lbs

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

INITIAL CONFIGURATION.

THERMOMETER TO DEGREES CELSIUS OR FARENHEIT

THE FACTORY VALUE PROGRAMMED IS CELSIUS, FOR CHANGE TO FARENHEIT:

1. - With the DISPENSER OFF, drive the IGNITION SWITCH to position I.
2. - While in the screen we can visualize 888, press simultaneously the keys BAJAR (DOWN) and MARCHA (ON), until in the screen indicates "End".
3. - Repeat the points 1 and 2 to return again to celsius.

LITRES OR GALLONS

THE FACTORY VALUE PROGRAMMED IS LITER.

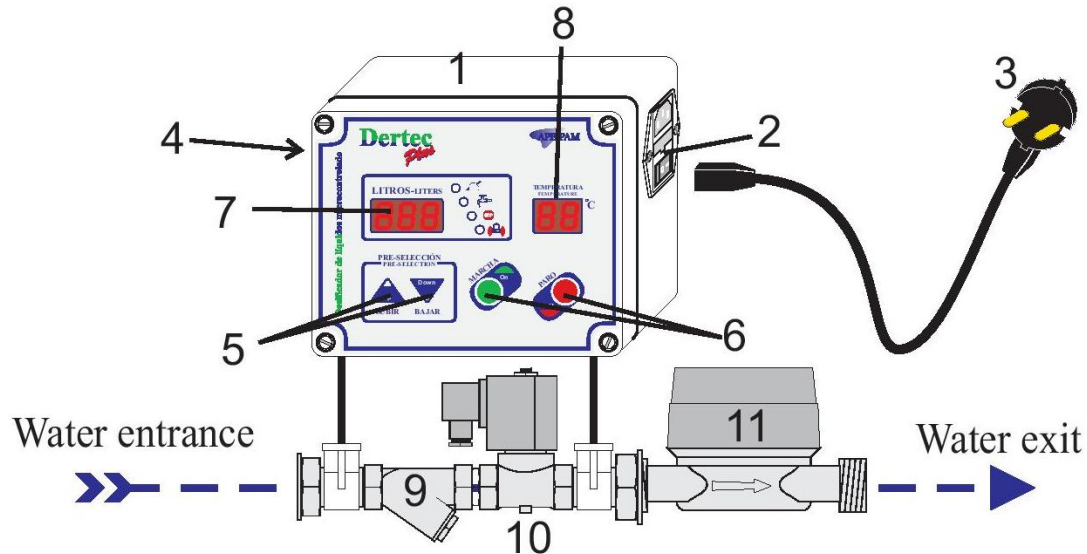
TO CHANGE A GALLONS:

1. Before switching ON the equipment hold simultaneously the 'UP and 'DOWN' buttons.
2. Move Power SWITCH to position I. The programmed pulses will display.
3. To adapt the pulses , press UP and DOWN keys. the gallons value is 264 pulses . If you put a higher number the meter will let more water pass. If you put a lower number, the mixer will let less water pass.
4. Press Up and DOWN button at the same time to confirm parameters.

TO CHANGE A LITERS.

1. Before switching ON the equipment hold simultaneously the 'UP and 'DOWN' buttons.
2. Move Power SWITCH to position I. The programmed pulses will display.
3. To adapt the pulses , press UP and DOWN keys. the liters value is 70 pulses .
4. Press Up and DOWN button at the same time to confirm parameters.

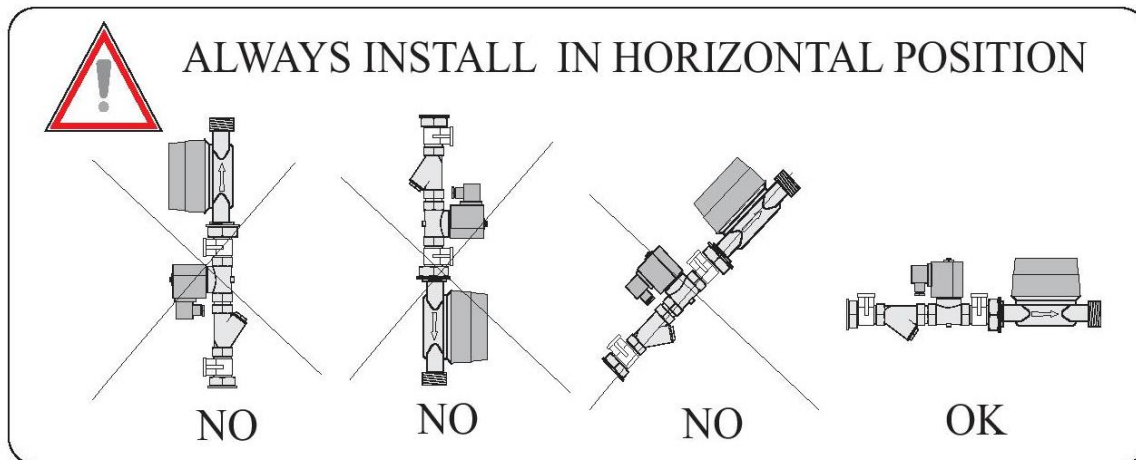
EQUIPMENT PARTS



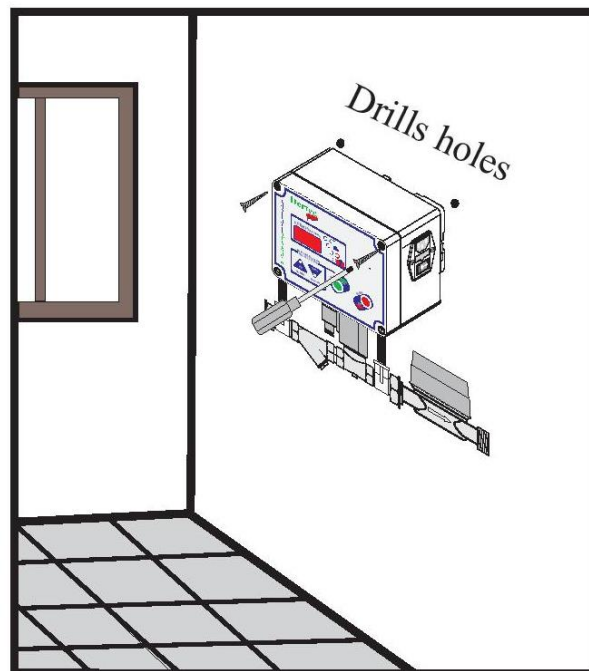
- 1.-ELECTRONIC BOX
- 2.-SWITCH AND PROTECTION FUSE
- 3.- POWER SUPPLY CABLE
- 4.- AUXILIAR EXIT (Opcional)
- 5.-PRESELECTION LITERS BUTTON
- 6- ON AND OFF BUTTON
- 7.-LITERS/GALLONS DISPLAY
- 8.-THERMOMETER
- 9.-WATER FILTER
- 10-ELECTROVÁLVE
- 11-LITERS SENSOR

INSTALLATION

- ◆ To place the part of water pipes in a place accessible and to hold it to the wall by means of staples for pipes



- ◆ In order to fit the dispenser, mark the four drill holes indicated for the fixation of the apparatus in wall.
- ◆ Ensure an ideal working height



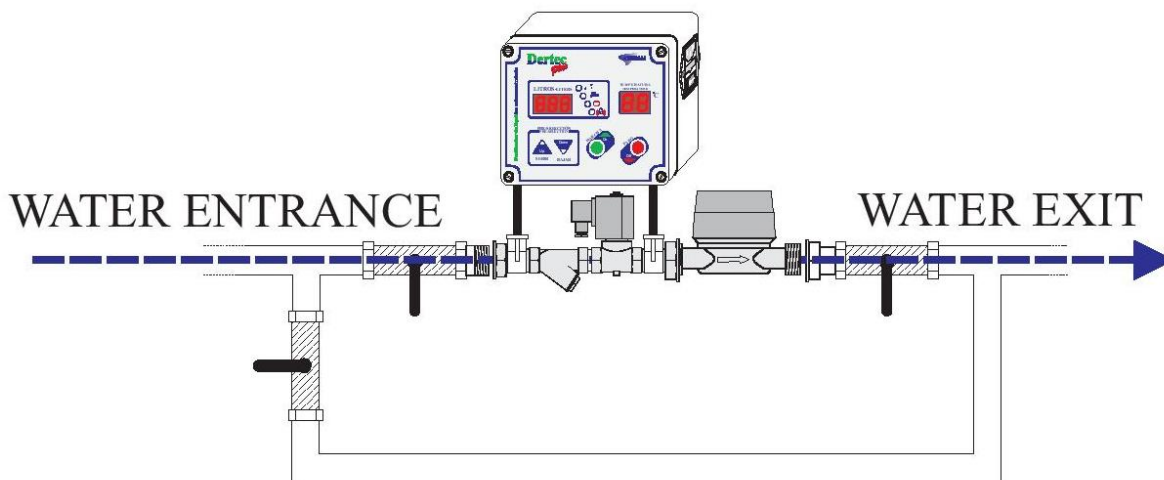
WATER CONNECTION

Connect the water entrance to the water cooler or to the network

The water entrance, is $\frac{3}{4}$ inch. Female

Connect the water exit to a pipe or a hose pipe to make arrive the water until the wished place.

The water exit is of $\frac{3}{4}$ inch. Male



WE RECOMMENDED THE VALVES
INSTALLATION IN ORDER TO FACILITATE
THE WATER METER EXTRACTION IF IT
WILL BE NECESSARY

ELECTRICAL CONNECTION

- Connect the water dispenser to a compatible current socket as indicated in the label, which indicates the voltage and frequency.
- It is recommended that the electrical socket has earth return.
- For greater security, it is recommended that the electrical socket has electrical protection, by means of a fuse.



DO NOT MANIPULATE THE WATER METER INSIDE WITHOUT DISCONNECTING THE ELECTRICAL PLUG.

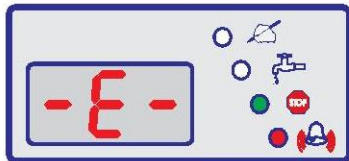


THE DEVICE HAVE ONLY TO BE MANIPULATED BY EXPERT AND AUTHORIZED PERSONNEL.

- ◆ If the water meter does not ignite, verify the protection fuse located in the electrical plug. If the fuse is defective, replace it by a 2 Amperes fuse.

WARNING OF FAILURE OF ELECTROVALVE

1. The dispenser will stop if it detects liquid passage by the electrovalve during stop. It will activate the acoustic alarm signal and will display the error message -E -.



2. To deactivate the alarm signal, press the OFF key.
3. Disconnect the water meter from the power supply and repair the electroválve as soon as possible.

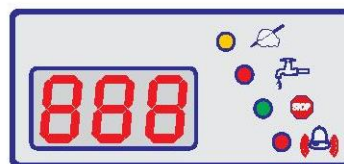
CONFIGURATION

DISPENSER DECIMAL- NO DECIMAL

1. Switch off the watermeter, move power switch to position 1.
2. When the screen displays '888', hold OFF button during 3 seconds.



DECIMAL



NO DECIMAL

3. Repeat steps 1 and 2 to go back to dosage without decimal.

NOTE: If the decimal point appears in the screen, the dispenser is prepared to work like decimal 99,9.

AUTOMATIC TUNING PULSES

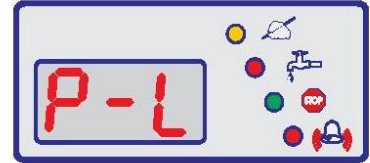
ONLY MAKE IF HAVE ERROR THE MEASUREMENT

1-Before switching ON the equipment hold the "off" key

2-Move Power SWITCH to position I.

3. The message "P-L" is displayed.

4. Prepare a container of 10L.



5. Press ON key to begin dosing. The amount of emptied water is displayed.

6. Press OFF button to stop water dosing procedure. If ON key is pressed the procedure will begin again.

7. When you have 10 litres in your container, adjust the quantity on the display with the UP and Down buttons.

8. Press Up and DOWN button at the same time to confirm the volume.

9. During 2 seconds the screen will display the new value of pulses calculated by the dispenser

MANUAL TUNING PULSES FOR LITRES OR GALLONS

1. - Before switching ON the equipment hold simultaneously the 'UP and 'DOWN' buttons

2. - Move Power SWITCH to position I. The programmed pulses will display.

3. - To adapt the pulses per litre, press UP and DOWN keys. The factory value is programmed to 70 pulses per litre. If you put a higher number the meter will let more water pass. If you put a lower number, the mixer will let less water pass.

FOR LITERS 70 PULSES

FOR GALLONS 264 PULSES

4. - Press Up and DOWN button at the same time to confirm parameters.

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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