



# BREAD CRUMB MACHINE / BREAD MILL INSTRUCTION MANUAL BMBM001



**Questions? Contact Us:**

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

**Warranty Registration**

**[www.BakeMax.com/Warranty-Registration](http://www.BakeMax.com/Warranty-Registration)**



## WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/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 cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

# BREAD CRUMB MACHINE / BREAD MILL BMBM001

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### CAUTION

### READ ALL INSTRUCTIONS

## **INTRODUCTION**

This BREAD CRUMB MACHINE / BREAD MILL is manufactured with first quality material by experienced technicians. Proper installation and maintenance will guarantee a reliable service for years to come.

A nameplate specifies the model number, serial number, voltage, amperage, frequency and manufacturing date, please record this information for warranty purposes.

Drawings, electrical diagram and replacement parts numbers are included in this manual.

## **ATTENTION**

**BakeMax is not responsible for damages to the property or the equipment caused by personnel who is not certified by known organizations.**

## **SHIPPING**

For your safety, this equipment has been verified by qualified technicians and carefully crated before shipment. The freight company assumes full responsibility concerning the delivery in good condition of the equipment in accepting to transport it.

## **IMPORTANT**

### **RECEPTION OF THE MERCHANDISE**

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If a damage or a lost part is noticed, write it clearly on the receipt. If it is noticed after the carrier has left, contact immediately the freight company in order that they may do their inspection.

We do not assume the responsibility for damages or losses that may occur during transportation.

### **IN GENERAL**

Take off the packaging material with care. Take off all the material used for packing and accessories.

This equipment can be plugged on any network offering a protection of 15 amps.

## **INSTALLATION WARNINGS**

### **CAUTION**

**To ensure continued protection against risk of electric shock, connect to properly earthed outlets only.**

## **INSTALLATION AND SERVICE**

The BREAD CRUMB MACHINE / BREAD MILL must be connected to the utility and electrically grounded in conformity to the effective local regulations. If these are not established, the machine must be connected according to the National Electrical Code (NFPA 70-XX). This equipment has a male plug that meets those requirements.

## **IMPORTANT SAFEGUARDS**

### **Read all instructions.**

**To protect against electrical shock, do not immerse cord, plugs, portable appliance in water or other liquids.**

**Remove plug from the outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning.**

**Do not use outdoors.**

**Do not let cord hang over edge of table or counter or touch hot surfaces.**

**Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.**

**The use of accessory attachments not recommended by the appliance manufacturer and may cause injuries.**

**Do not place on or near a hot gas or electric burner or in a heated oven.**

**Always check if the control switch is OFF before plugging cord into wall outlet. To disconnect, turn the control switch to OFF, then remove plug from wall outlet.**

**Do not use appliance for other than intended use.**

**Avoid contacting moving parts.**

**Save these instructions.**

## **OPERATION**

- Turn on the power with the main switch on the machine (1 ).
- Use a very dry bread to produce bread flour.
- Introduce the dry bread in the BREAD CRUMB MACHINE / BREAD MILL by the top opening.
- Place a bowl under the exit to take the bread flour.

## **WARNING**

**Never remove the rubber guard on top of the machine. Never try to remove the bread from the mill with your hands. Always turn off the power on the machine and disconnect the power cord from the power supply before cleaning or trying to remove bread.**

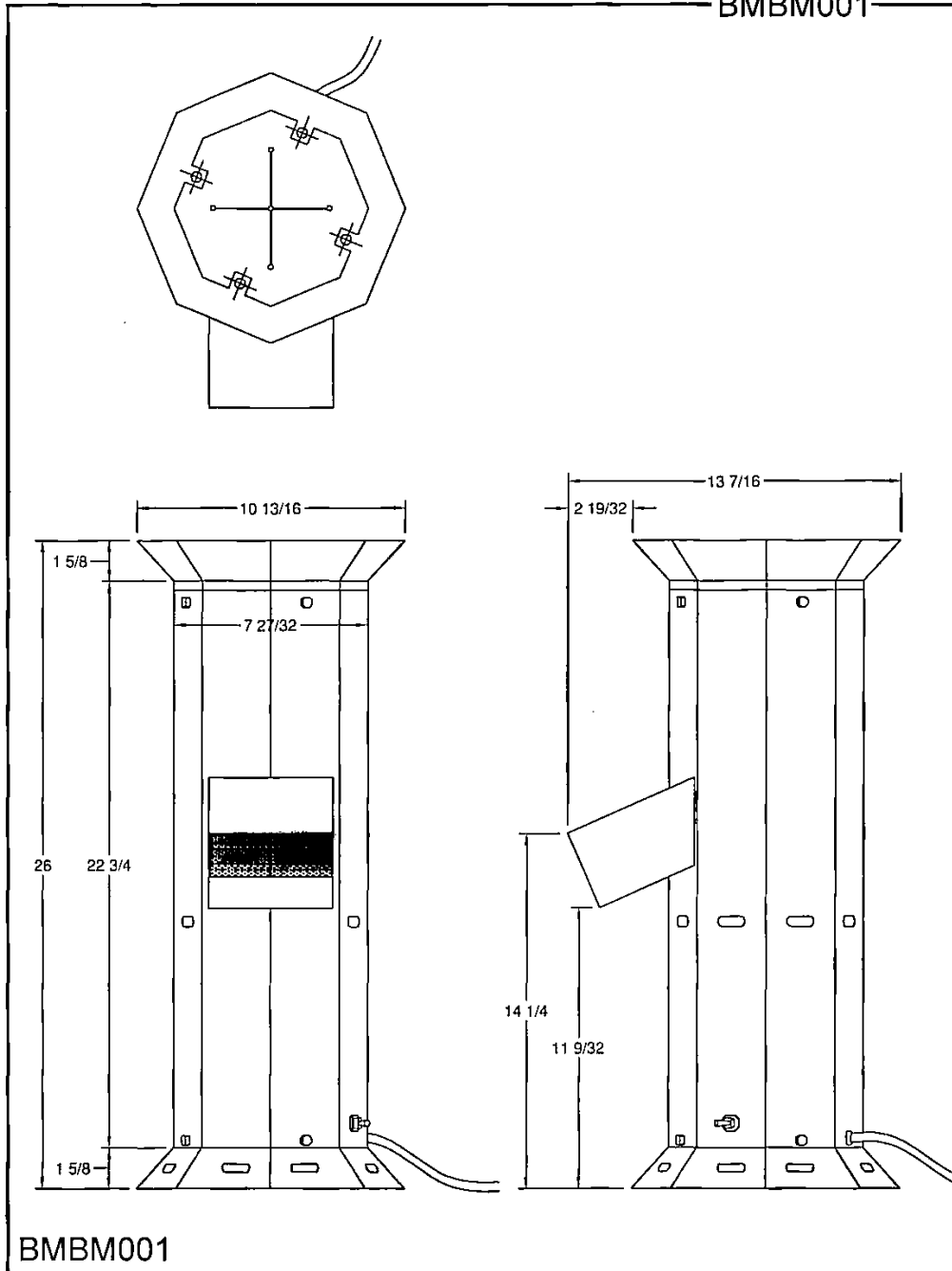
## **MAINTENANCE AND CLEANING**

**CAUTION: NEVER USE WATER TO CLEAN THE MACHINE.**

Clean the inside and the outside of the machine with a brush or a vacuum to take out the excess of bread dust

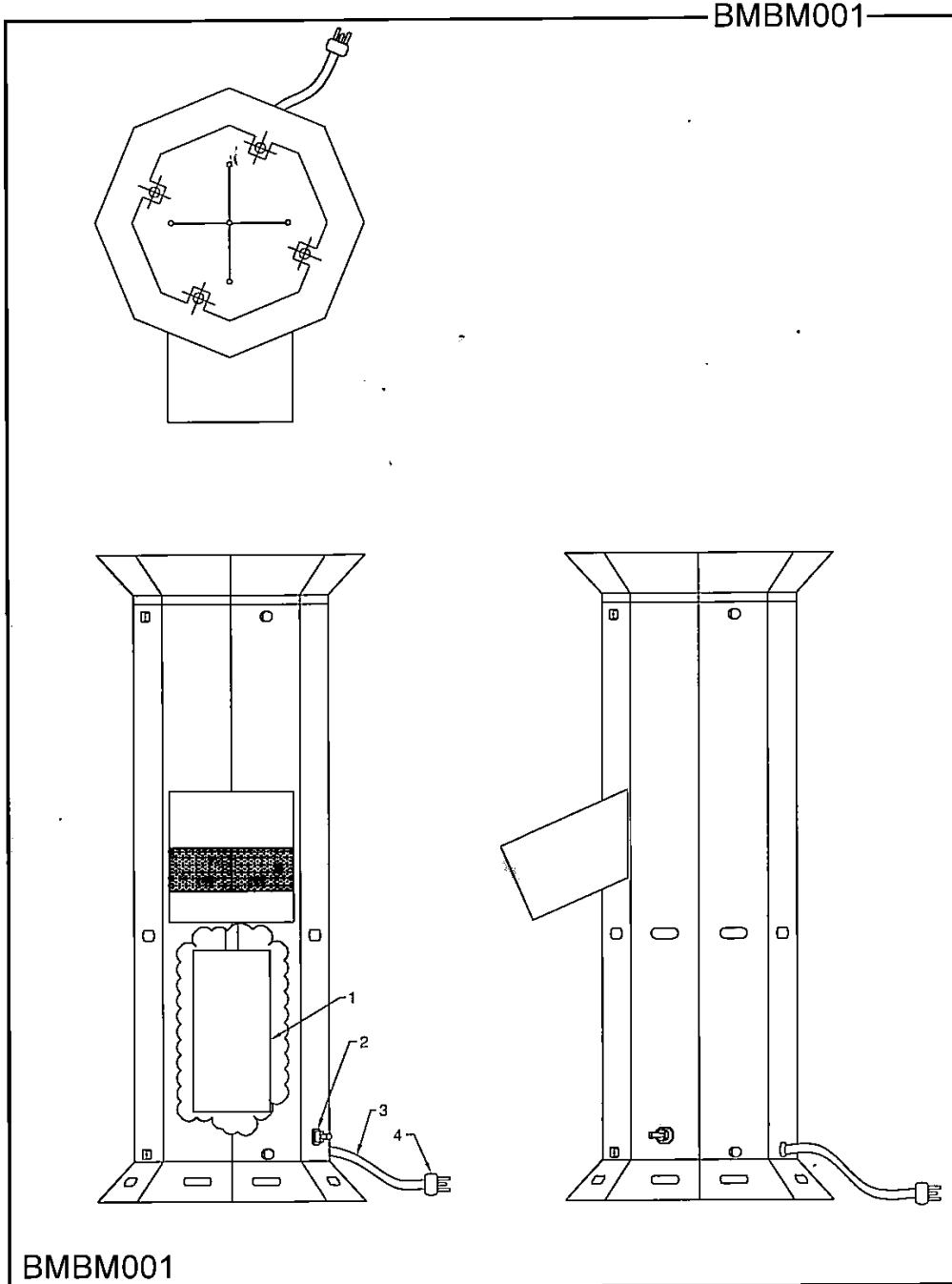
# SECTION B DIMENSION

BMBM001



# SECTION E

## COMPONENT PARTS

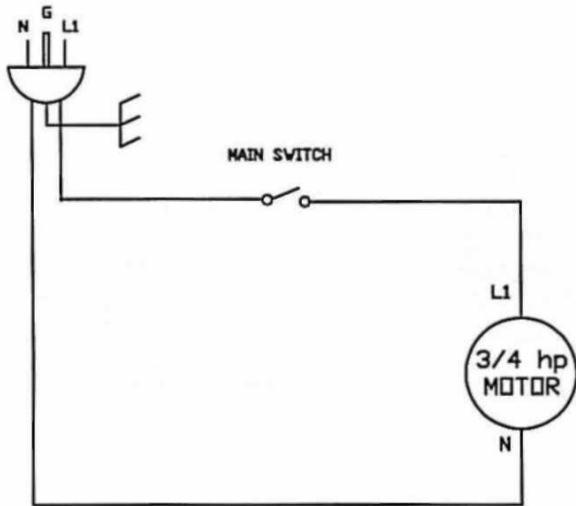


Item	Part Number	Description	Quantity
1	C56D	(3/4 Hp WEG motor 110/220 volts 60 Hz)	1
2	ELI650	TOGGLE SWITCH SPST 20A	1
OR	ELI695	S.P.S.T. ROCKER SWITCH 15 A 125-277 VAC 3/4HP	1
OR	ELI700	D.P.S.T.ROCKER SWITCH 15A 125-277VAC 3/4HP	1
3	ELC340	14/3 SJOW POWER CORDE( 6 FEET)	1
4	ELF030	PLUG, 2 POLES 3 WIRES 125V 15A	1



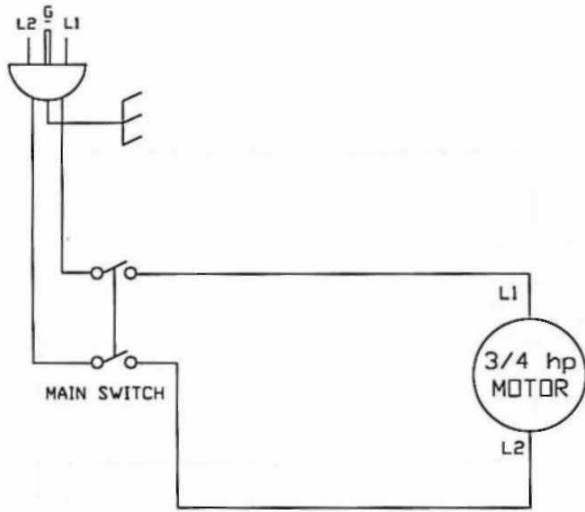
# SECTION G

## ELECTRIC SCHEMATICS



	N	L1	
120 VOLTS	5 AMPS	5 AMPS	
TOTAL POWER: 1.0 KW			2 WIRES

<b>BakeMax<sup>®</sup></b>		
DL12 120 60 HZ 1 Ph		
DATE 22-06-2004	DES. P. POIRIER	REV.# 1
SER#	MODELE	NL BMBM001



	L2	L1	
230 VOLTS	2.5 AMPS	2.5 AMPS	
TOTAL POWER: 1.0 KW			2 WIRES

<b>BakeMax<sup>®</sup></b>		
DL12 230 60 HZ 1 Ph		
DATE 22-06-2004	DES. P. POIRIER	REV.# 1
SER#	MODELE	NCL BMBM001

# 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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