



BMGF001 BREAD SLICER

Operations Manual



Questions? Contact Us:

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Email: Info@BakeMax.com

www.BakeMax.com

Warranty Registration

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.

WARNING

This item has been coated for shipping purposes. Please clean prior to using.

BakeMax®

BMGF001 Gravity Feed Slicer

1. INSTALLATION

Put the Slicer on a stable table and make sure the Slicer seats firmly on the table. If the Slicer vibrates seriously during operation, put paper or rubber underneath the frame of the Slicer.

2. ELECTRIC CONNECTION

Before making electrical connections, check the specifications on the name plate to make sure they agree with those of your electrical service.

3. SPECIAL ATTENTION

The operator should not put his fingers into the vibrating knives. The last bread can not be sliced easily. Please do not try to push the last bread with finger from the chute or to take out the bread from front.

Please switch off the Slicer when you clean it.

4. CHANGE OF BLADES

When Slicer slices the bread slowly, the blades have become dull and must be changed.

TO DISMANTLE THE BLADES

1. Take off Top cover (9).
2. Take off Outgoing Chute (10) secured by 4 Screws,
3. Loosen the screws on Bracket (6) Remove Outfeed Guides (7).
4. Remove Guide Rod (33) by backing off Screw and JUST loosening Locking Nut.
5. Loosen 4 Screws on part (40) to remove Blade Frames (25) and (26)
6. Compress Spring (30) to take out Blade one by one. You can use C-Clamp or Vice Grips to compress Spring. Cut slot in tool, thickness of Blade to be able to slip over Blade to be able to compress, Special Tool is available upon request, Part Number GF001/BL/001

TO REMOUNT THE BLADES

1. Compress Spring (29) to put the Blades onto the Frames (25) and (26) one by one.

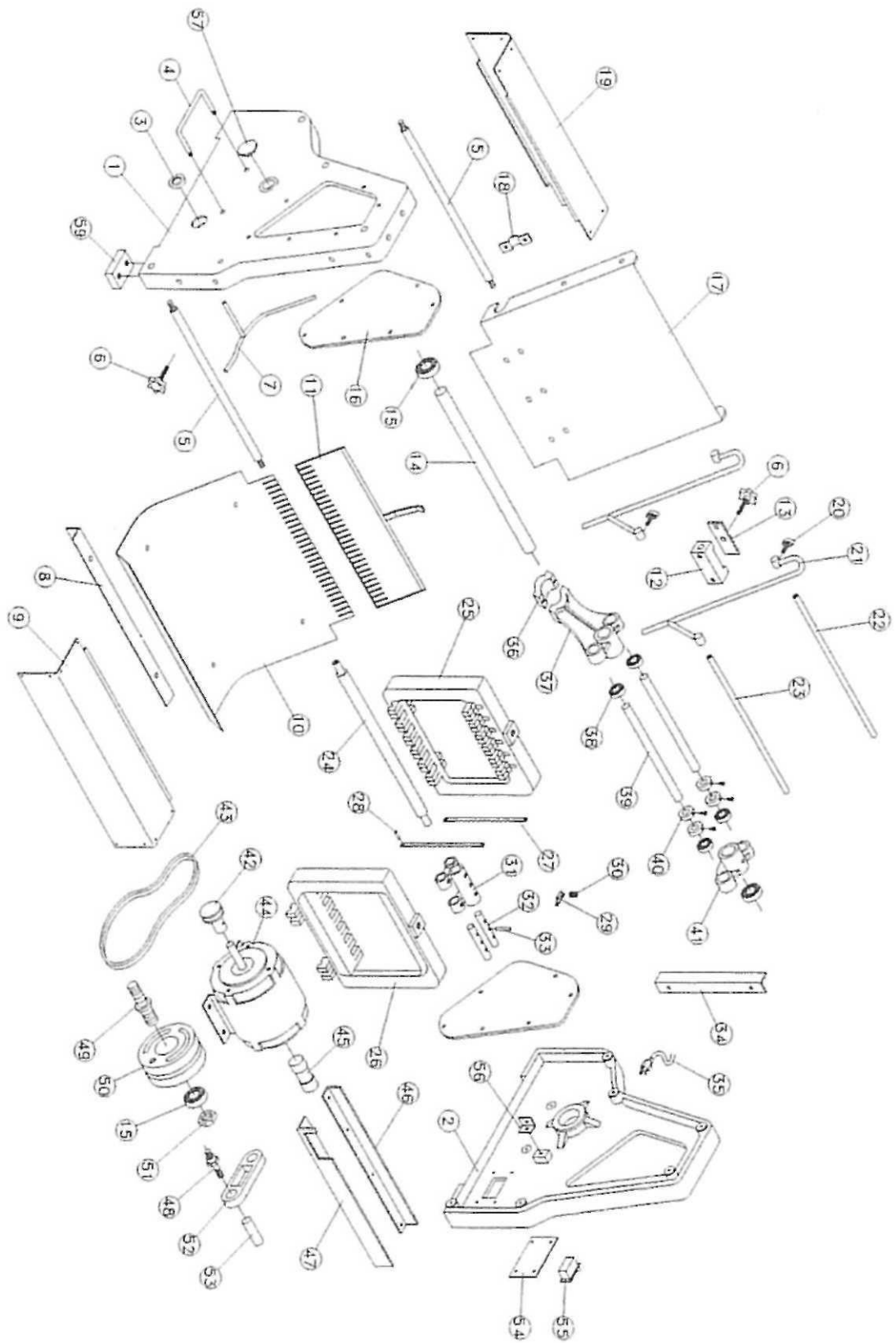
2. Put Frames (25) and (26) into position and lightly tighten bolts that screw into (40) that secure Blade Frames, insert the Guide Rod (35) into Top of Frames. NOTE: MAKE SURE BOLT THAT SECURES GUIDE ROD (30) IS PROPERLY SEATED IN INDENTATION ON GUIDE ROD, IF NOT THE GUIDE POD MAY COME LOOSE AND HIT TOP COVER (9)
3. Make sure Blade Frames will travel up and down freely with out hitting one another, there should be about 1/32 of an inch between Blade Holding Brackets. Once this is done and Blade Frames don't collide with one another tighten bolts that screw into part Number (40) to secure bottom of Blade Frame
4. Reinstall parts Number (7) Tighten the screw (6)
5. Put in Outgoing Chute (10).
6. Turn on Bread Slicer to make sure all parts are secure and no unusual noises
7. Reinstall Top Cover (9) and turn on unit once again before using to make sure Guide Rods (33) are not hitting Top Cover (9)

BBMGF001 Parts List

S. NO.	Description	Qty.	NO.	Description	Qty.
1	Machine Wall (left)	1	2	Machine Wall (right)	1
3	Screw Nut	1	4	Handle	2
5	Fixed Lever	3	6	Plastic Lock Bolt	3
7	Outfeed Guide	2	8	L Plate Fixed Block	1
9	Front / Top Cover	1	10	Plate for Receiving Bread	1
11	Pressing Plate for Toast	1	12	Pressing Plate Block	1
13	Fixing Block	1	14	Fixed Rod for Knife Shelf	1
15	Ball Bearing	4	16	Acrylic Plate	2
17	Upper Slide Board	1	18	Slide Board Fixed Block	3
19	Rear Cover	1	20	Lock Bolt	4
21	Guide Bolt	2	22	Slide Bar Shaft	1
23	Slide Board Shaft	1	24	Slide Board Shaft	1
25	Knife Shelf / Blade frame	1	26	Knife Shelf / Blade Frame	1
27	Knife	31	28	Fixed Pin	31
29	Knife Blade Fixed Block	62	30	Spring	31
31	Tee Tube	1	32	Teflon Guide for Rod Link	2
33	Driving Rod Link	2	34	L Plate	2
35	Cable	1	36	Linking Bar Joint Block	1
37	Linking Bar Seat (left)	1	38	Shaft Bearing	6
39	Joint Bar	2	40	Bush	4
41	Linking Bar Seat (right)	1	42	Drive Pulley	1
43	Belt	1	44	Motor	1
45	Capacitor	1	46	Motor Seat (front)	1
47	Motor Seat (right)	1	48	Joint Pin	1
49	Drive Pulley	1	50	Drive Pulley	1
51	Screw Nut	1	52	Plastic Linking Rod	1

53	Live Axle	1	54	Switch Plate	1
55	Switch	1	56	L Plate	2
57	Circular Sticker	2	58	Motor Starting	1

Note: Quantities of No. 27,28,29,30 is changeable according to slice thickness.



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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