

BakeMax BMMG005 Meat Grinder Manual



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

# **BakeMax BMMG005 Meat Grinder 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 pressurized cleaning equipment on this machine.
- Disconnect power supply before cleaning.
- Only use food grade nonabrasive 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 up to 1100 lbs. of meat per hour with its 2 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

### **Features:**

- Powerful 2HP Motor.
- Grind up to of 1100 lbs. of Meat per Hour
- #32 Hub
- 2 Meat Plates Included (5mm & 8mm)
- Meat Pusher Included
- Constructed of Anodized Aluminum & Stainless Steel
- On / Off Switch
- Overload with Reset to Protect Motor
- 110V / 1500W / 60HZ / 1PH
- Plug & Go Nema 5-15P
- 1-Year Limited Warranty

### **Product Specification:**

- Product Dimensions (WDH): 20.8" x 10.7" x 23"
- Product Weight: 57 lbs.

### **Shipping Specification:**

- Packaged Dimensions (WDH): 24" x 12" x 26"
- Packaged Weight: 66 lbs.



Overload with Reset to  
Protect Motor

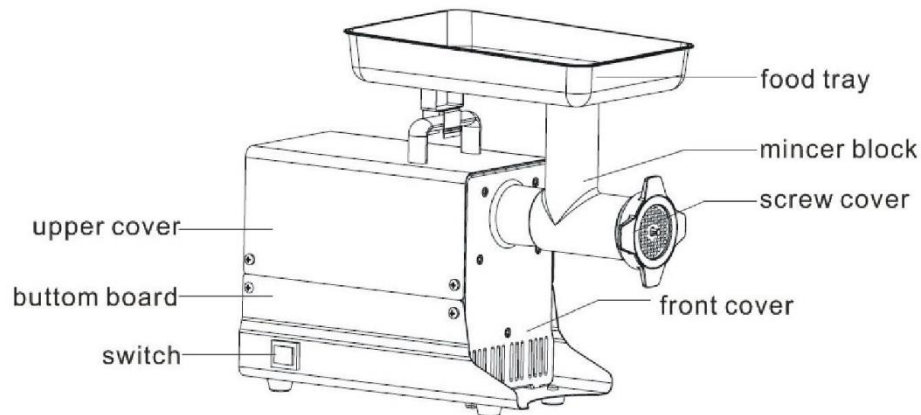


Meat Stuffer Included



2 Plates Included (5mm & 8mm)  
Additional Accessories Available Upon Request

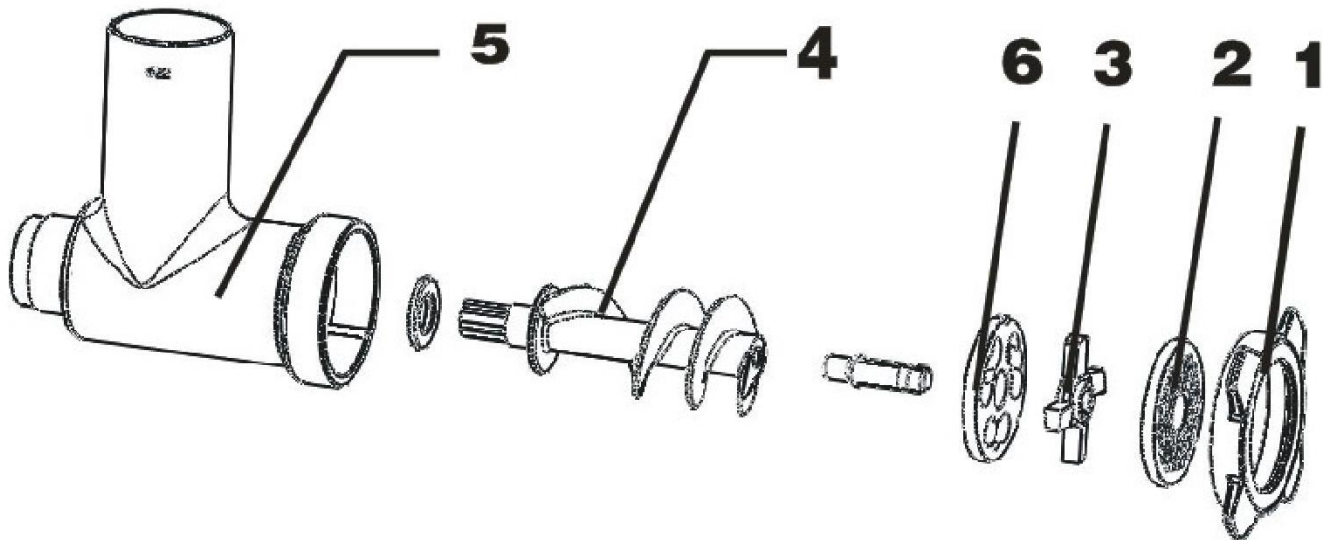
## General Components



## Operation

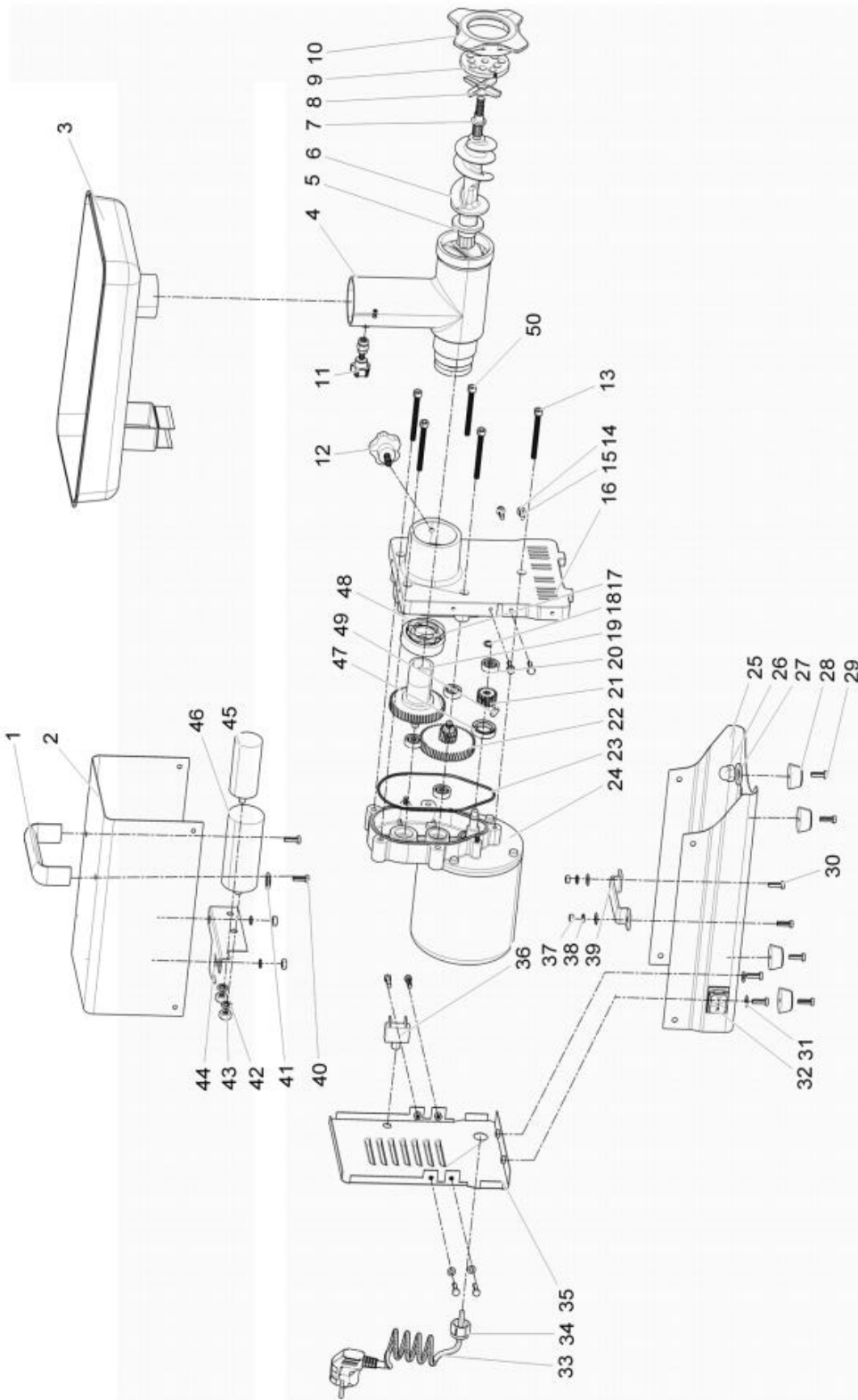
**IMPORTANT:** Before connecting your unit to your power supply, be sure your machine's electrical specifications, printed on the unit's nameplate, match those of your local power.

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 are fixed by the mincer block to ensure safety.

# BakeMax BMMG005 Meat Grinder Manual



- 1.Handle
- 2.Top Cover
- 3.Meat Tray
- 4.Input Shell
- 5.Nylon Gasket
6. Feeder
- 7.Blade Axis
- 8.Blade
- 9.Plate
- 10.Screw Cap
- 11.Tray Knob
- 12.Cover Knob
- 13.Cap Screw
- 14.Hex Bolt
- 15.Gasket
- 16.Front Cover
17. Bearing
18. Ring
19. Spindle
20. Bearing
21. Small Gear
22. Double Gear
23. O Ring
24. Motor
25. Bottom
26. Ball Nut
27. Gasket
28. Leg
29. Bolt
30. Hex Bolt
31. Gasket
32. Switch
33. Wire & Plug
34. Power Cord
35. Back Cover
36. Overheat Switch
37. Nut
38. Gasket
39. Motor Support
40. Hex Bolt
41. Gasket
42. Gasket
43. Nut
44. Fixing Support
45. Start Capacitor
46. Run Capacitor
47. Oil Seal
48. Oil Seal
49. Key
50. Cap Screw
51. Meat Pusher

# 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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## BakeMax ® / Titan Ventures International Inc.

### Warehouses:

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