

GAS PIZZA OVEN

OPERATION MANUAL GAS PIZZA OVEN MODEL BMBPD915



Questions? OEM Parts?

Contact Us:


Toll Free: 1-800-565-2253

Email: Service@BakeMax.com

www.BakeMax.com

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

 **WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Intended for other than household use

GAS PIZZA OVEN

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE

National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and, CSA B149.1, as applicable, including:

- 1) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).**
- 2) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).**

For your safety refer to installations for conversion procedure.



GAS PIZZA OVEN

A GENERAL INFORMATION

READ THE OPERATION AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS APPLIANCE. INCORRECT INSTALLATION AND REPLACEMENT OF PARTS MAY DAMAGE THE PRODUCT OR INJURY PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INDIVIDUAL DAMAGE TO THE DEVICE, NEGLIGENCE, DAMAGES OR WRONG CONNECTIONS DUE TO FOLLOWING INSTRUCTIONS AND REGULATIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.

1. Keep this booklet in a safe place at hand for future reference to other operators.
2. **The device must be installed by authorized personnel in accordance with the current regulations and instructions in the country where it will be used.**
3. This device should be used by trained persons.
4. In case of malfunction of the device, turn off the device. Only a service center authorized by the manufacturer should service the device. Ask for original spare parts.

WARNING:

- This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this device.
- Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.

A. If you smell gas, call the GAS EMERGENCY service immediately.

Until the Service Team arrives

1. Do not use electrical appliances or switches.
2. Do not light cigarettes or matches.
3. Leave doors and windows as they are
4. Go outside

FOR YOUR SAFETY: Do not use or store gasoline or other flammable gas or liquid in the device.

SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

GAS PIZZA OVEN

SERVICE AND MAINTENANCE / MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Contactez un technicien agréé pour toute réparation ou maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	BMBPD915
Serial No.
voltage
Purchase Date

Authorized Service Agent Listing Reference the listing provided with the unit Or for an updated listing go to

Website / Site web: www.BakeMax.com

E-mail / Courriel: Sales@BakeMax.com

Service Help Desk	
Company	BakeMax
Website / Site	www.BakeMax.com
telephone	(800) 565-2253
fax	(506) 859-6929
Address:	20 Caribou St, Moncton, NB E1H 0P3

IMPORTANT

Make sure that all paper protection and packaging have been removed before operating the device. This device should only be installed in the closed position.

ALL GAS RULES AND REGULATIONS

The installation of the device complies with NATIONAL FUEL GAS CODE "CSA ANSI Z223.1/NFPA 54' E".

IN CANADA, INSTALLATION CURRENT WILL BE COMPATIBLE WITH CAN / CGA-B149.1 NATURAL GAS INSTALLATION CODE.

If the relevant instruction cannot be obtained;

- 1) If the device pressure values are above 1/2 psi (3.5 kPa), disconnect the gas supply pipe from the device.
- 2) If the device pressure values are equal to 1/2 psi (3.5 kPa), close the gas supply pipe manually and isolate the gas supply pipe system.



WARNING : The device must be used by trained personnel.



GAS PIZZA OVEN

A1 DESCRIBING

*This high efficiency device is a professional gas pizza oven produced for use in industrial kitchens.

Direct contact with food in ovens is limited to pizza, bread and bakery products only. Other foods can be used provided that they are cooked in a pan or on a tray.

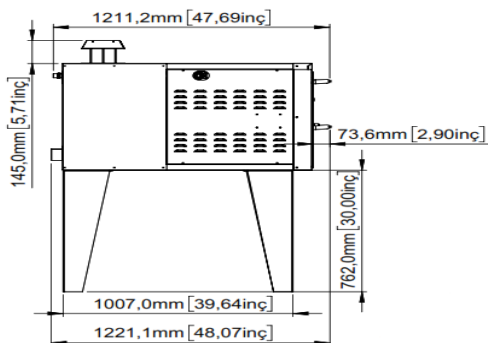
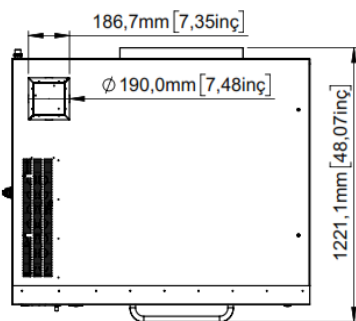
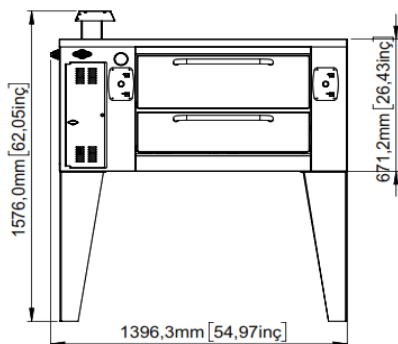


FEATURES								
MODEL	Width (A) Cm/inch	Depth (B) Cm/inch	Height (C) Cm/inch	Gas Type	BTU	KW	Weight	
							Unpackaged Kg/Lb	Packed Kg/Lb
BMBPD915	1396,3 mm 54,97"	1221,1 mm 48,07"	1576 mm 62,05"	NG	58006	17	445 Kg 981 lb	495 Kg 1091 lb

A2 TECHNICAL INFORMATION

Model	Voltage	Gas Type	Total Input BTUs	KW Total	Amps (Maximum)	Plug Type
BMBPD915	-	NG	58006	17	-	-

GAS PIZZA OVEN



TRANSPORTING THE OVEN



GAS PIZZA OVEN

*This device cannot be handheld. Therefore, use a forklift truck (forklift or pallet truck) to transport the device. (The lift arms of the forklift or pallet truck should reach more than halfway from the bottom of the device).

UNPACKING THE OVEN

*The device should be opened and its packaging should be destroyed according to the regulations of the country of use. Food contact parts are stainless steel. All plastic parts are marked with the symbol of the material.

*Check that the parts of the device are complete and not damaged during transportation.

ASSEMBLING THE OVEN

*Place the product on a flat and solid surface, take the necessary precautions against the risks of tipping.

*The personnel who will provide installation and service to the device must be experts in their fields and have an installation-service license by our company.

*All adjustments and changes to the gas installation and electrical connection of the device must be made by an authorized person.

*The ventilation of the environment where the gas appliance is located must be sufficient and must have an air vent.

*The device must be connected in accordance with the national and local gas standards of the relevant country.

*Device gas inlets are indicated on the body with the "G" label.



The grounding connection of the device must be made in accordance with the standards and safety rules.

*The grounding of the device must be connected to the grounding line on the nearest panel of the electrical installation.

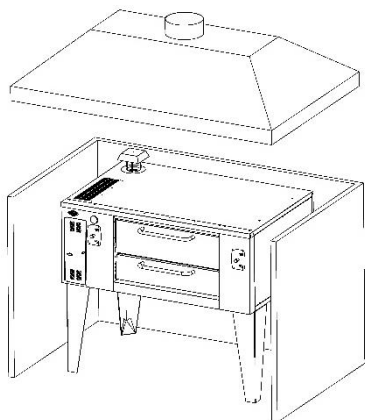
*Device electrical connection, main fuse and residual current fuse must be made according to current regulations and rules.

*Connection to gas installation should be done with metal flex pipe of suitable diameter and ball valve. The said ball valve should be fixed in a place away from heat and easily accessible in case of danger. After the gas inlet connection is made, possible gas leaks should be checked.

*According to the data on the device information plate, gas and pressure must be adjusted. If the gas type the device is adjusted for is not suitable for the gas type at the installation site, follow the written instructions for adjusting it for a different gas type. (Subject: G)

*For ease of maintenance and cleaning of pizza ovens, at least 50 cm on the right and left spaces should be left.

GAS PIZZA OVEN



gaps		
	Fireproof	Flammable
Left side	0''(00 mm)	7,87''(200 mm)
Right side	0''(00 mm)	7,87'' (200 mm)
Back	2''(51 mm)	7,87'' (200 mm)

WARNING : For adequate ventilation, the device
Leave enough space around it. All in the unit
Read and apply labels.

CAUTION: Place the back of the device against a wall

WARNING: The device has to work under the hood. In enterprises without a hood, the chimney outlet must be laid in accordance with the relevant country legislation. Otherwise, there will be waste gas accumulation in the environment.

GAS PIZZA OVEN

C GENERAL WARNINGS



*Do not use the device in facilities without adequate lighting.



* Never touch the moving parts while using the device.



*Installing the device close to flammable and explosive materials. Please do not. Minimum 10 cm distance between oven surfaces and combustible materials should be.



*Do not operate the device idle.



*Do not load much below/over the capacity of the device.



*Do not interfere with the device without using appropriate protective equipment.



*Do not open the oven door when the cooking compartment is hot.



*In the area where the device is used for any reason, such as fire, flame flashing. by quickly closing gas valves and electrical switches (if any). use fire extinguisher. Never use water to extinguish the flame.



*If there is a gas leak in the environment of gas ovens, do not light a fire, do not play with electricity.



* Do not allow the tightness control to be done with flame.



*A hood should be installed that is large enough to completely cover the oven. Paddle box The pipes can be used without a fan up to a maximum of 3 meters. Hood pipe distance If it is more than 3 meters, a fan should be installed.

GAS PIZZA OVEN

INSTALLATION INSTRUCTIONS

Access to the bottom front door and left side

Control panel is required for day to day operation of the oven and for servicing. Make sure that these areas are kept unobstructed for easy access.

Mounting Legs:

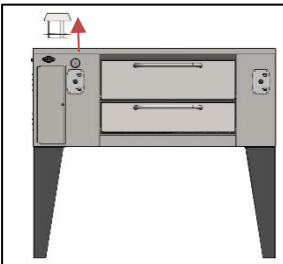
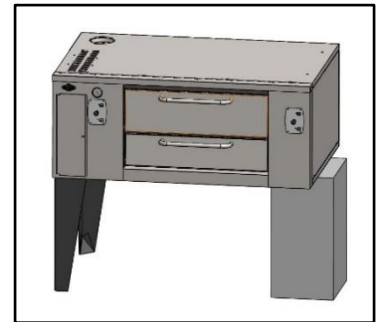
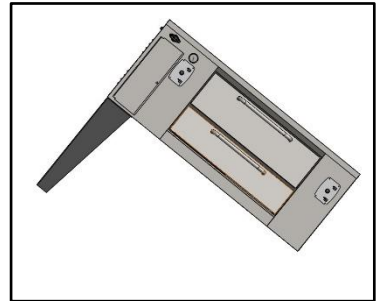
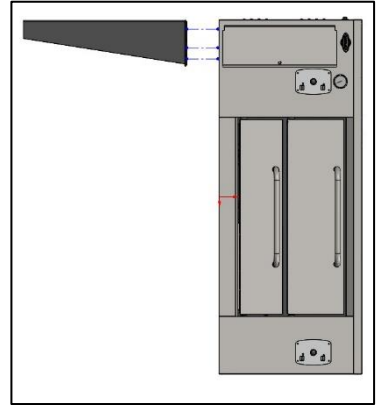
Legs are shipped in a separate carton complete with mounting bolts.

a) Bolt two legs to the two upper corners (front) of the oven as it stands on the skid (See Fig. 4).

b) Using proper lifting equipment, lower the oven down so that the two bolted legs rest on the floor (See Fig. 5).

c) Using proper lifting equipment, raise the back side of the oven to a height slightly Figure #3 higher than the height of the legs, remove the skid and place a sturdy support under the back side (See Fig.6). Mount other two legs and tighten bolts. Lift the oven and remove the supports.

d) Move the oven to its final location keeping the minimum clearances from the back of the oven to the wall. This clearance is necessary for safe operation and to provide proper air-flow to the burner chamber.



GAS PIZZA OVEN

A. Two Deck Installation:

- (a) Slide one deck into the baking chamber
And push as far as possible to one side.
- (b) Slide the second deck into the oven on the
opposite side to the first deck.
- (c) Use metal shims to level the decks.
- (d) Use wedges in the back and on the sides
of the deck if the decks are loose (See Fig.7).

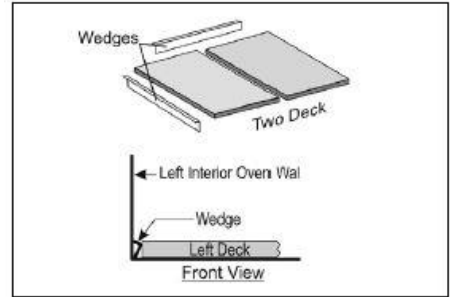


Figure 7

B. Three Deck Installation:

- (a) Slide one deck into the baking chamber
And push it as far as possible to one side.
- (b) Slide the second deck into the baking
Chamber on the side opposite to the first deck.
- (c) Slide the third deck into the center section.
- (d) Use metal shims to level the decks.
- (e) Use wedges in the back and on the sides
of the deck if the decks are loose. The three decks
should be tight against each other with no gap
between them (See Fig. 8).

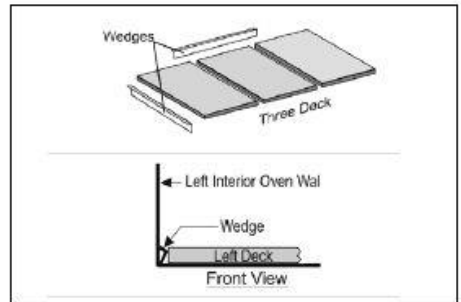
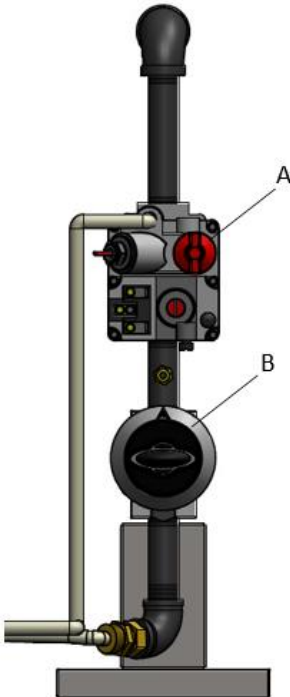


Figure 8

GAS PIZZA OVEN

D USING THE DEVICE



A: On / Off / Pilot button

B: Thermostat

***Use of:**

- Turn and hold the On / Off / Pilot button (A) to the Pilot sign, heat the thermophile with an external lighter and wait for the gas to come.
- After the thermophile has warmed up, the thermophile will ignite Release button A.
- Raise your hand from the On / Off / Pilot button (A), continue the operations if the flame continues to burn. If the flame goes out, the thermophile is not warmed up.
- Adjust the oven temperature to the desired temperature with the thermostat knob (B).
- Preheat before placing the product in the device. For this, bring the device to 300-650°F for 5-10 minutes and run it.
- Place the products in the oven and close the appliance door.
- After you are done with the oven, turn the On / Off / Pilot switch (A) to the Off position.



GAS PIZZA OVEN

E CLEANING and MAINTENANCE

➤ What to Do After Each Use;

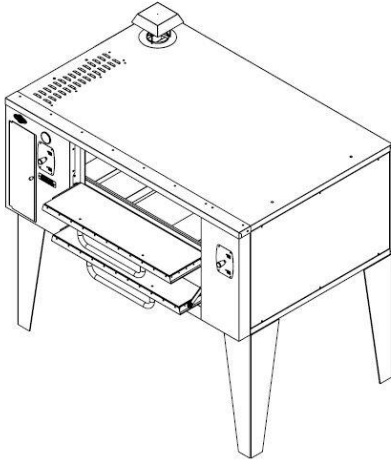
- While cleaning the device, make sure that the gas and electricity connections are turned off.
- After each use, clean the dirt on the inner and outer surfaces of the oven using a damp soft cloth.
- Do not use acid and derivative materials for cleaning the device.
- Do not use pressurized water and steam while cleaning the device.
- Do not clean the device with materials that may scratch the chrome material such as steel wool.

➤ What to Do Periodically;

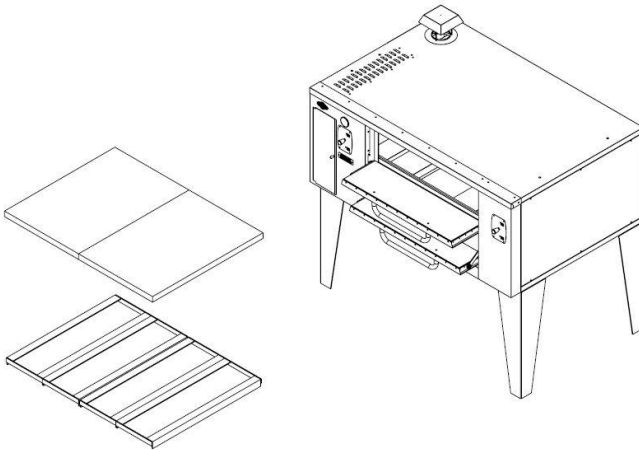
- Maintenance should only be carried out by trained persons.
- Perform periodic maintenance of the device every 15 days.
- Check the lighting lamp according to the frequency of use.
- Check the cooking stones at regular intervals. Replace broken or deformed stones.
- Check the gas connection hoses at regular intervals. Torn, hole etc. change the hoses.
- Check the ventilation of the environment where the device is located at regular intervals.
- **The stones and equipment inside the product are removed by the authorized service and the crumbs inside are cleaned with a damp cloth. Observe the following rules.**

GAS PIZZA OVEN

1. It is the cleaning process that should be carried out under service control in certain periods.

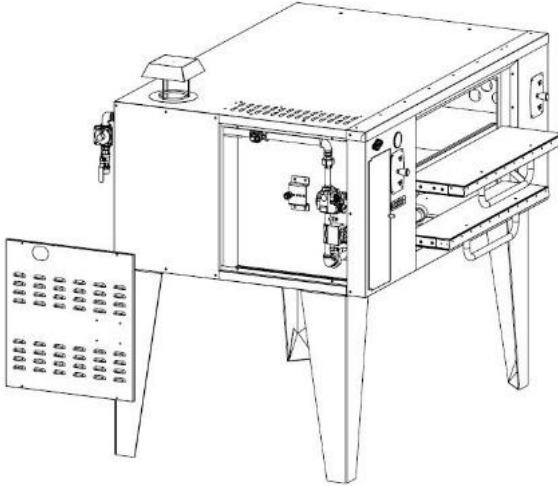


2. Remove the stone and stone parts inside the furnace.

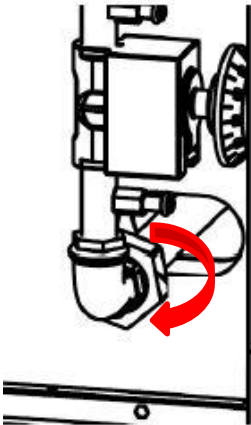


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3. Remove the left side cover of the oven as shown in the figure

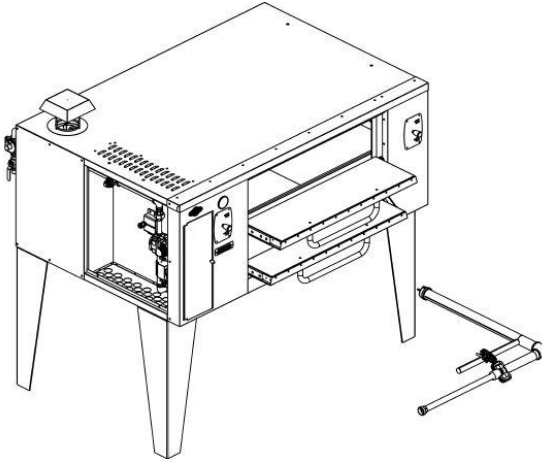


4. Disconnect the union connection of the gas installation.



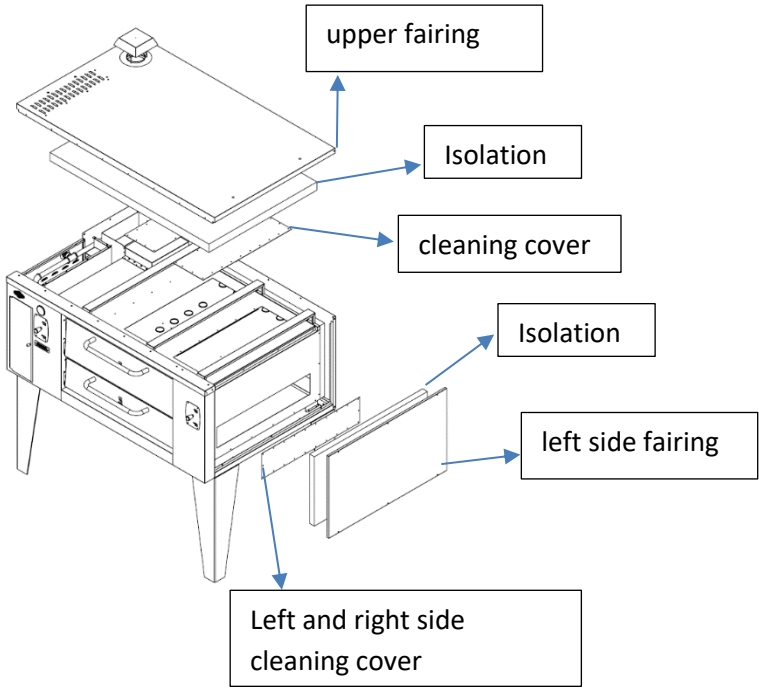
GAS PIZZA OVEN

5. After the union is removed, the burner is taken out.



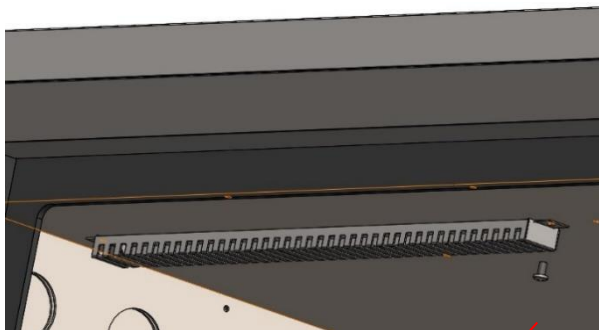
6. After the burner is removed, the oven cabinet is cleaned with a damp cloth. All parts removed under the supervision of the service are reassembled in place.

GAS PIZZA OVEN



Product cleaning should be done by the authorized service as shown in the upper picture. The left side fairing and upper fairing sheets are dismantled, the insulation materials inside are removed, the cleaning covers on the side and top are removed and the inner parts of the wall are cleaned. After the product cleaning is finished, it is collected again as it was dismantled.

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For the cleaning of the thermostat probe tip, it should be reassembled after the screw connection is removed and cleaned by the authorized service.

F TROUBLESHOOTING

<p>THE DEVICE DOES NOT WORK</p>	<ol style="list-style-type: none"> 1. Check whether the gas connection of the device is made. 2. If the hoses with gas inlet leak gas due to tears, holes, etc., the device will not work. 3. Check if the fuse is open.
<p>DOES NOT COOK WELL</p>	<ol style="list-style-type: none"> 1. Check whether it is operated at the correct gas setting. 2. Check the temperature setting.
<p>DEVICE STOPPED</p>	<ol style="list-style-type: none"> 1. When the operating temperature of the oven exceeds the maximum degree, the oven automatically switches to the "Stop" position. 2. In case of gas leakage, if there is a solenoid gas cut-off alarm in the environment, the gas flow will be interrupted and the device will not operate. Ventilate the environment with air vents. 3. Check the burner.

- If baking in ovens is not done at the appropriate quality,
- If any of the security functions are not working,
 - Do not use the device.

***If the above problems still persist, please contact our authorized services.**



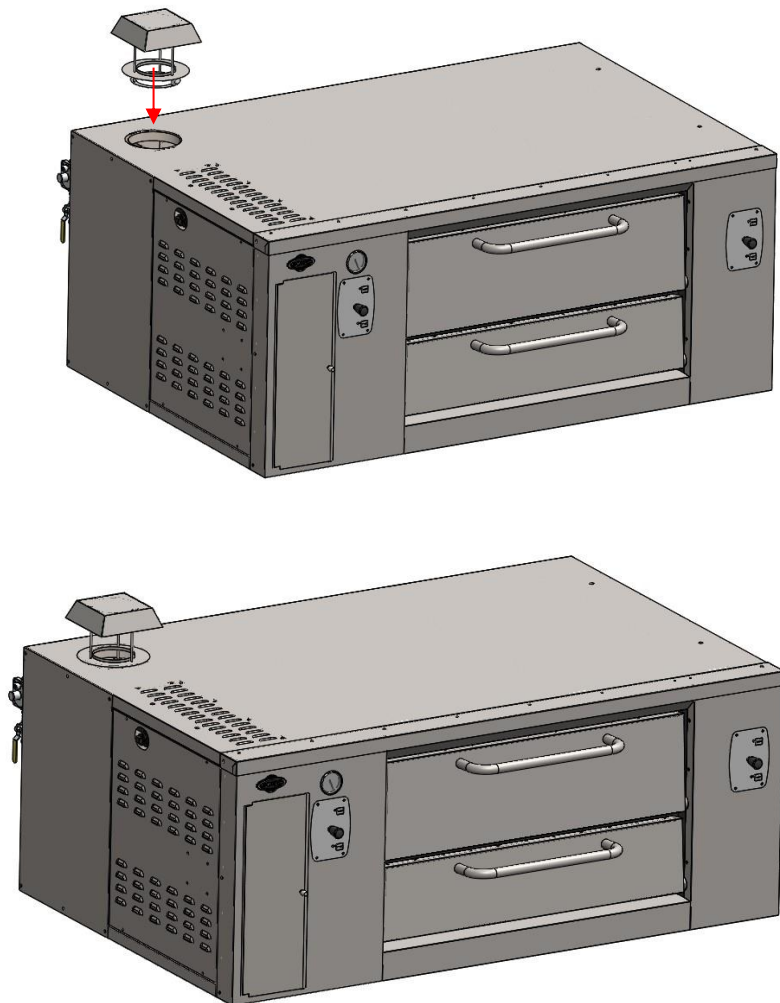
GAS PIZZA OVEN

INJECTOR REPLACEMENT and GAS ADJUSTMENT

BURNER FOR GAS PIZZA OVENS - INJECTOR REPLACEMENT TABLE

T1						
Model	Country/Country /Pays	Gas / Gas / Gas	Pressure Pressure Mbar	"WC	Injector / Injector / Injecteur	
					mm	inch /
BMBPD915	USA / US / États-Unis	NG/G20	10	4	1*3.6 mm	0.141"

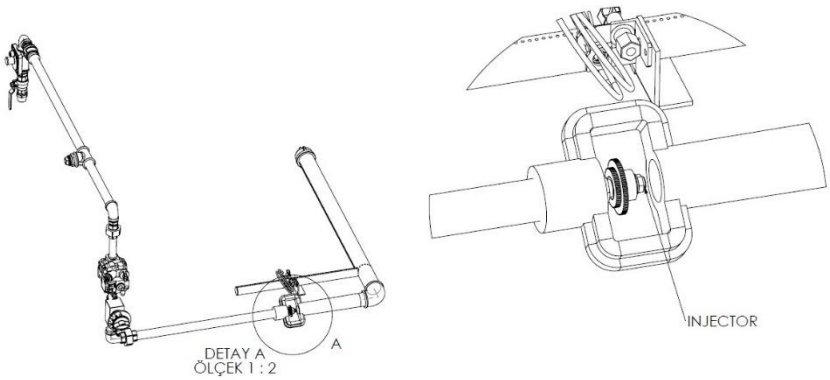
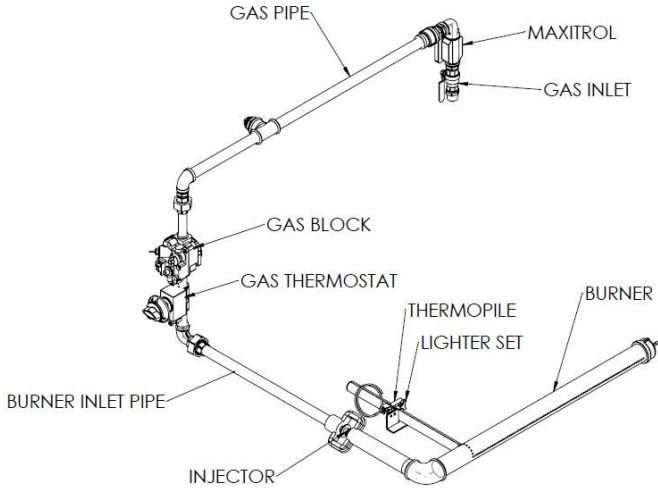
GAS PIZZA OVEN



Attention: install the chimney equipment included in the product on the oven as shown in the figure.

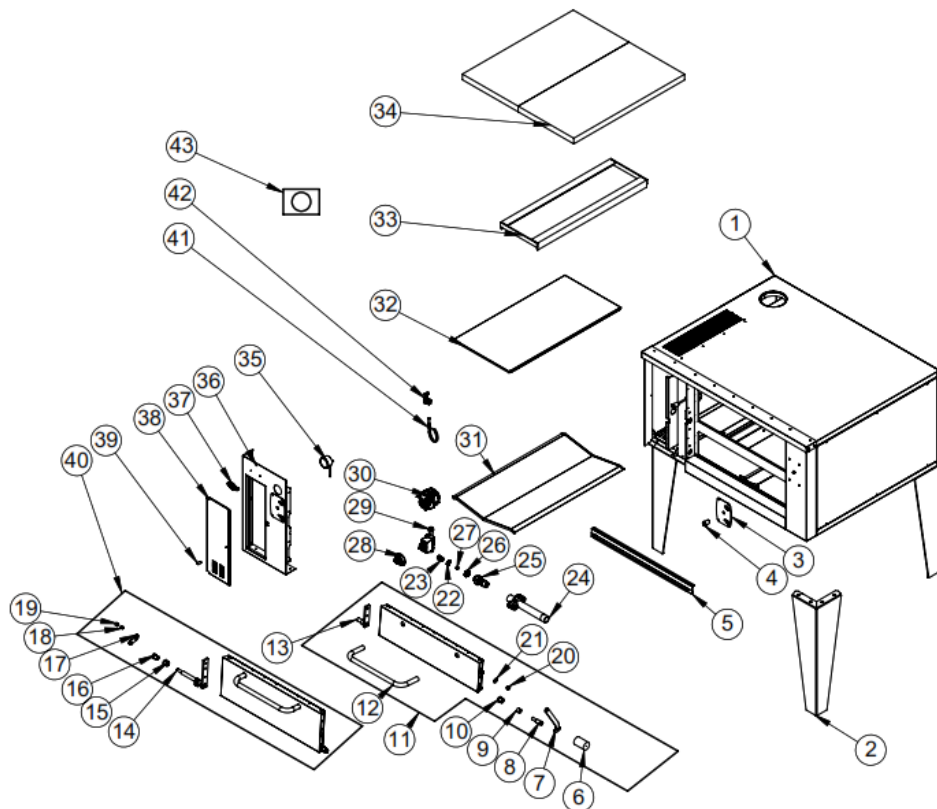
GAS CONNECTION PICTURES

GAS PIZZA OVEN



GAS PIZZA OVEN

I SPARE PARTS LIST - DISASSEMBLED VIEW



EMP.BP-D-91.5		
NO	NAME OF THE PRODUCT	PRODUCT CODE
1	CHASSIS	-
2	FOOT SHEET	YSC-KNX.BP-LZ-0025
3	ALUMINUM LABEL	M.AKS-ETK-ALM-022
4	BAKALITE HANDLE	JP.M.AKS-KLP-BKL-022
5	STRING SHEET	YSC-KNX.BP-LZ-0180
6	BOTTOM COVER WEIGHT SHAFT	YTL-KNX.BP-KS-0009
7	BOTTOM COVER SLIDE SHEET	YSC-KNX.BP-LZ-0159

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8	COVER SHAFT	YTL-KNX.BP-KS-0007
9	UPPER COVER SHAFT LOWER BUSH	YTL-KNX.BP-KS-0004
10	UPPER COVER SHAFT LOWER BUSH	YTL-KNX.BP-KS-0003
11	BOTTOM COVER	ARA-KNX.BP-D-0004
12	TOP COVER HANDLE	YBR-KNX.BP-KS-0001
13	LOWER COVER SHAFT	YTL-KNX.BP-KS-0017
14	TOP COVER SHAFT	YTL-KNX.BP-KS-0021
15	UPPER COVER SHAFT LOWER BUSH	YTL-KNX.BP-KS-0003
16	UPPER COVER SHAFT LOWER BUSH	YTL-KNX.BP-KS-0004
17	TOP COVER SPRING CONNECTION METAL SHEET	YSC-KNX.BP-LZ-0039
18	TOP COVER SPRING HOLDER BUSH	YTL-KNX.BP-KS-0010
19	TOP COVER SPRING CONNECTION METAL SCREW SCREW	YTL-KNX.BP-KS-0011
20	TOP COVER SHAFT FIXING BUSH	YTL-KNX.BP-KS-0005
21	TOP COVER SPRING LINING SHEET WASHER	YSC-KNX.BP-LZ-0014
22	INJECTOR WASHER	YTL-KNX.BP-KS-0013
23	BURNER INJECTOR BOLT	YTL-KNX.BP-KS-0016
24	NATURAL GAS PIPE	M.AKS-DKM-BP-001
25	3/4 BLACK CONICAL FITTING	M.MEK-TES-SYH-FTN-005
26	BURNER GAS ADJUSTMENT BUSH	YTL-KNX.BP-KS-0015
27	INJECTOR	YTL-KNX.BP-KS-0014
28	FAHRENHEITE DIAL BUTTON	M.AKS-DGM-EMP-051
29	GAS THERMOSTAT	JP.M.ELK-MEK-TRM1-016
30	GAS BLOCK	M.GAZ-BLK-AB007-001
31	BOTTOM BURNER INSULATION SHEET	YSC-KNX.BP-LZ-0011
32	INSIDE STONE SUPPORT SHEET	YSC-KNX.BP-LZ-0140
33	INSIDE STONE SUPPORT LAMA 896mm 50x50x5	YLS-KNX.BP-KS-0004
34	STONE (910*457*40)	M.TAS-FRN-BP-003
35	0-500 FAHRENAYTE DEGREE	JP.M.ELK-EDM-DGT-015
36	LEFT FRONT SHEET	YSC-KNX.BP-LZ-0186
37	METAL LABEL	M.AKS-OZL-MTL-006
38	FRONT PANEL COVER SHEET	YSC-KNX.BP-LZ-0053
39	DRAWER HANDLE	M.AKS-KLP-INX-001
40	TOP COVER	ARA-KNX.BP-D-0003
41	THERMOPILE	M.GAZ-TRL-009
42	THERMOPILE LIGHTER SET (B6H6D)	M.GAZ-PLT-PLC-009
43	GAS DETECTOR	M.GAZ-TES-DTN-009



GAS PIZZA OVEN - WARRANTY & SERVICE INFORMATION

BakeMax provides a 1-Year Limited Parts and Labor warranty on most items, there are select items which carry a Limited 2-Year Warranty. Extended Warranty is available on some products. Please contact us for details. The Warranty is not transferable and is limited to original installation of equipment sold by BakeMax for the original user.

For all Warranty Claims, Proof of Purchase and/or Serial Number is required. Once the machine is approved, BakeMax will provide our customers with on-site Warranty Coverage on all equipment more than 100lbs. BakeMax assumes no responsibility for down time or loss of product. Repairs must be Pre-Authorized by BakeMax and have a Service Authorization Number issued prior to commencing Warranty Service.

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. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection.

Any abuse or improper use of the equipment will void the warranty. This includes failure to follow all cleaning instructions, improper installation, improper maintenance, failure to follow capacity charts, improperly wired electrical connections. The Warranty does not apply to abuse, willful or accidental damage, or to products used for other than their intended purpose. Normal wear parts such as Accessories, Attachments, or Electrical Components such as Fuses, Bulbs, Elements, and Switches carry a 90-Day Warranty only.

Bench Warranty (Machines Weighing 100 lb. or less)

Once the machine is Approved for Warranty Service, if the machine requires Warranty work in less than 30 days of purchase date, BakeMax will pay all shipping charges. Once the machine is received and repaired it will be returned to the user at BakeMax expense. Freight Damages during return shipping is the responsibility of the owner of the machine.

The following is not covered under the BakeMax Warranty:

1. Overtime Labor Rates are not covered by BakeMax.
2. All parts will be shipped via Ground Courier only; If Express Shipping is required, it will be the responsibility of the Customer or Dealer.
3. Travel for Warranty Service is covered up to 100 Miles /160 Km Roundtrip, any further mileage will be the responsibility of the Customer or Dealer.
4. There is no on-site Warranty Service for Residential Addresses or addresses outside of the contiguous United States (*Lower 48*) or Canada.

***BakeMax machines sold outside of the contiguous United States (*Lower 48*), or Canada will carry 1-Year Parts Warranty only.*