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# BakeMax BMEM010 Pasta Extruder Operations Manual



**Questions? OEM Parts, Contact Us:**

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# 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 around the machine while in operation.

- When using the machine, please ensure that you have read all 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 to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

**Specific Data:** Specific information about the device, or even the company, such as corporate name, CNPJ, serial number, can be found on the back cover of the manual.

**Project Norms:** This machine was designed observing the Safety Norm Nr12. Kneader with Extruder: The description of the machine and its intended use can be seen on page 08-09.

**Electrical Diagram:** To view the schematic of the electrical control, check from page 14.

**Hazards:** This equipment does not pose any risk to users.

**Maintenance:** Procedures for maintenance, damaged cable, chain wear, check page 10.

**Safety:** Please read the following items carefully to avoid problems while installing and using your equipment.

-Keep this manual always close to users in the workplace.

-Never use extensions or adapters to connect equipment.

-For the safety of the operator and electrical components, we recommend checking that the installation site is grounded.

- According to Article 198 of the CLT (Consolidation of Labor Laws), the maximum weight that the worker can carry without harming his health is 60 kg.

**Limitations:** Install the equipment with a minimum distance of 50 cm between one equipment and another, to avoid overheating the engine. Install the equipment in a place where there is no heavy traffic of people.

**Tampering:** Your equipment has protection and electrical components that prevent access to moving parts. Removing or tampering with these safety components can cause serious risks to the product user's upper limbs.

**Use of the Device:** This equipment is designed exclusively for the power supply area, use for other purposes will result in premature wear of the product and damage to its transmission system.

Procedure for using the device safely see pages 8 & 9.

## SECURITY INSTRUCTIONS

The appliance must not be used by children or persons with reduced physical, sensory or mental capabilities or who lack experience or knowledge, unless they have been instructed on the use of this equipment by a person responsible for their safety.

### Equipotentiality IEC 60417-5021



To identify the interconnection terminal, which aims to keep several devices with the same potential. Not necessarily being the Earth of a local connection.



### Land of Protection IEC 60417-5019

Identify any terminal that is intended for connection to an external conductor for protection against electric shock in the event of a fault, or at the terminal of a protective earth (earth) electrode.

### Dangerous Voltage IEC 60417-5036



Indicates hazards arising from dangerous voltages

Check that the voltage of the device complies with the label that came with the product (on the power cord).

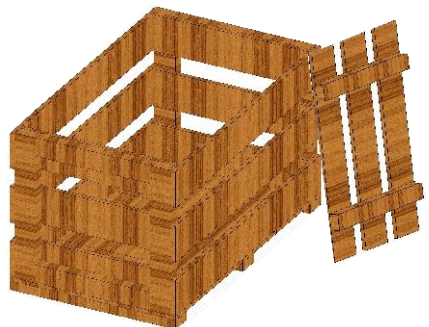
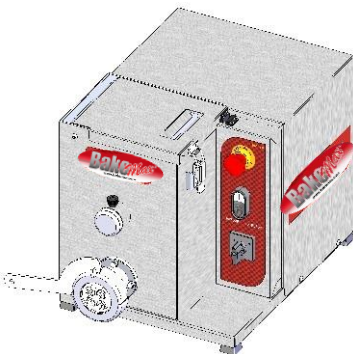
To avoid shocks and damage to your product, check the grounding of your electrical network.

## PRODUCT RECEIPT

Upon receipt, we recommend care and inspection to detect any damage arising from transport, such as:

- 1) Dents and scratches on stainless steel.
- 2) Breakage of parts.
- 3) Missing parts through breach of packaging.

**OBSERVATION:** In cases of damage to receipt, whether for any reason mentioned above, the factory is not responsible.



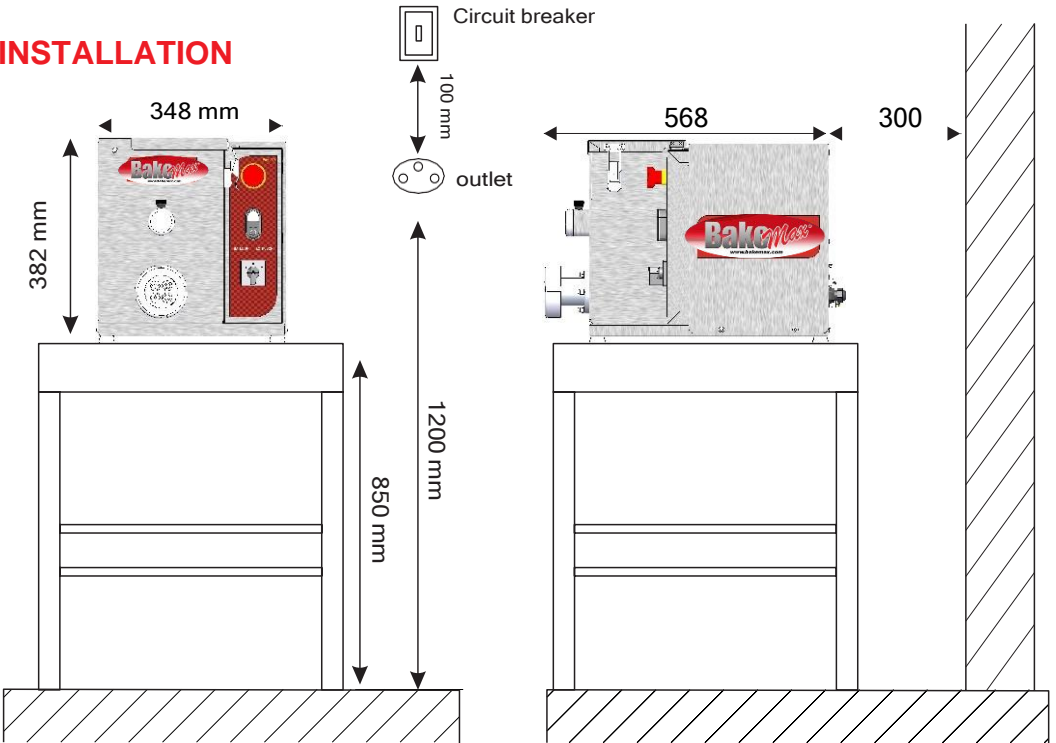
## The product contains:

- Extruder Spanner Wrench

## Drawings for:

- Thin Spaghetti	619 G
- Thick Spaghetti	622 G
- Medium Spaghetti	627 G
- Thick Noodles .	647 G
- Traditional noodles .	645 G
- Guitar noodles .	649 G
- Soba noodles .	651 G
- Fine Noodles	631 G
- Noodles	632 G
- Drawing Flange	2563 G

## INSTALLATION



\*Full height with protective cover open  
it's from 582mm

## THIS EQUIPMENT NEEDS:



Power plug



MAINTENANCE AREA



ELECTRICAL CONNECTION



TERMINAL EARTH



CIRCUIT BREAKER

<b>MODEL</b>	<b>BMEM010</b>
Electrical supply	Mono
installed power(kW)	0,67
Hertz (Hz)	60
Voltage (V)	127 & 220
average electrical consumption (kWh)	0,5
Amps (A)	3,2
Power Cord Length (mm)	1500
Weight (Kg)	45
Volume (L)	11,1
Mixing Chamber Dimensions (mm)	180x233x266

## **GENERAL INSTALLATION INSTRUCTIONS**

- Install the equipment on a flat, non-flammable surface.
- Leave a space according to page 06 around the equipment.
  - For proper operation, this equipment must be installed in a place with a temperature between 5°C to 25°C.
- Keep the equipment out of the reach of children.

## **BREAKER TABLE**

It is important to have a circuit breaker installed in your electrical network as suggested in the table below. If necessary, hire a professional, qualified and reliable electrician to adapt the electrical installation.

Circuit breakers according to standard NBR NM 60898 and conductors according to standard NBR 5410.

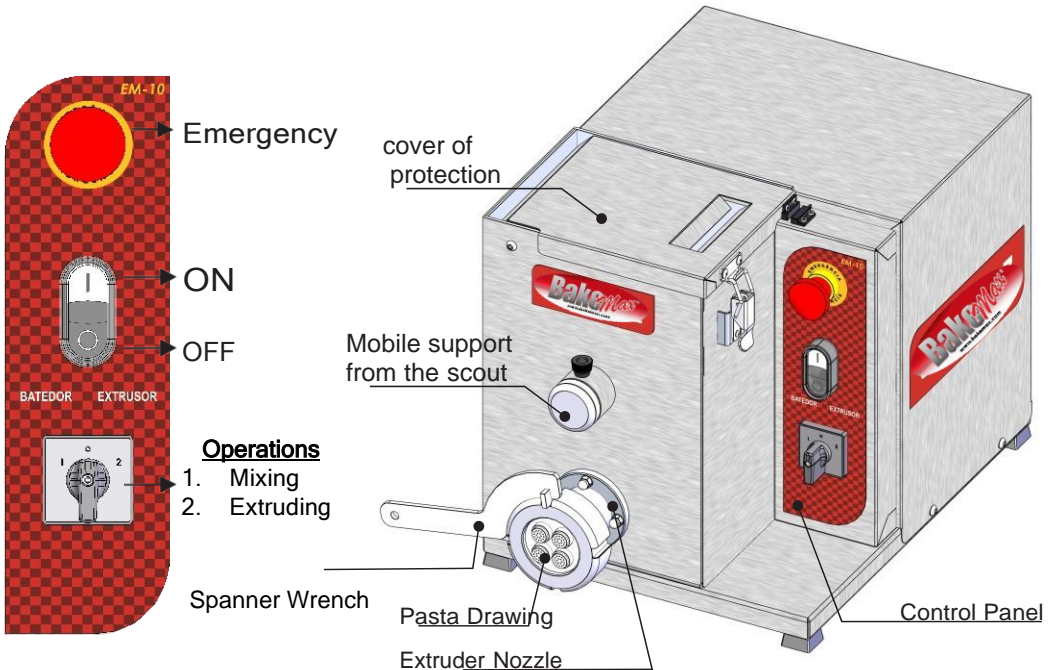
## ELECTRICAL INSTALLATION INSTRUCTION

- The equipment must be grounded to avoid risks to the operator and damage to the equipment.
- Do not remove the ground pin from the electrical cable.
- Never use extensions or 'T' to connect equipment.
- Make the connection of the equipotential terminal close to the adhesive , with a cable from 6 to 8 mm<sup>2</sup>.

## TECHNICAL CHARACTERISTICS

The pasta extruder is used in the preparation of pasta in general. Spaghetti, noodles, pasta, penne, fusilli, rigatoni. Indicated for restaurants and hotels, being able to work with any type of soft, hard, calibrated grain flour. You can also use whole meal flour, being necessary to sieve it to eliminate any Fragments of bran. Eggs should be broken into a separate bowl to prevent pieces of shell from getting into the wires. It is also important to beat the eggs for a few seconds, so that the yolk and white are well mixed. The mixing function should only be used for **low hydration doughs**. This mixer does not make bread, cake, biscuit, cheese bread and other confectionery doughs

Model #	Production	Capacity
BMEM010	Up to 10Kg per Hour	42Kg of Ready Dough



## INSTRUCTION FOR USE

### TO MIX THE DOUGH FOLLOW THE FOLLOWING STEPS:

1. Assemble the desired pasta drawing on the extruder nozzle (page 09).
2. Connect the equipment to the electrical network (Make sure that the mains voltage matches that of your equipment.).
3. Turn on the circuit breaker, located on the back of your equipment.
4. Open the protective cover and add the flour and other desired ingredients inside the vat according to your recipe.
5. Close the cover and lock it with the fixed clip.

**If the machine does not turn on, make sure the emergency stop button is completely out & the lid switch is closed.**

Place the operations button in the beater option.

Now just turn on your EM-10 by pressing the 'on' button, add eggs and liquids until the dough becomes homogeneous. As soon as your dough is ready, turn off your equipment before changing operations.

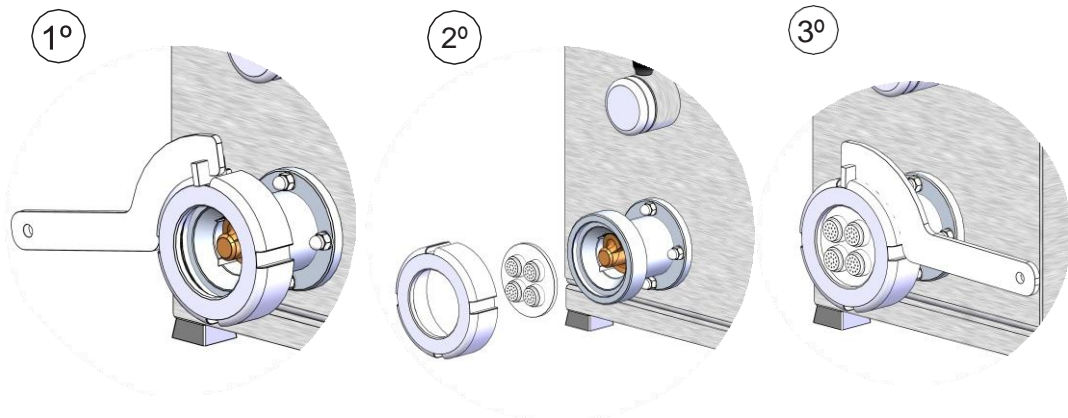
### TO PERFORM PUTTY EXTRUSION, FOLLOW THE FOLLOWING STEPS:

With the machine off, position the FUNCTION knob on the 'Extruder' (page 8).

Now just turn on the equipment to start the extrusion process.

## HOW TO CHANGE DRAWINGS

1. Use the wrench that comes with your equipment to loosen the nut, turning it counterclockwise.
2. Position the wire drawing as shown in the image below.
3. With the same wrench that was used to loosen the nut, use it to tighten it, turning clockwise.





## MAINTENANCE

Periodic maintenance of the equipment prevents premature wear of parts that work together, such as chains. In addition to maintenance, it is necessary to do some checks:

An electrician must provide electrical services as specified by local and national laws.

If the power cord is damaged, it must be replaced by the manufacturer or its authorized service agent or similarly qualified person to avoid a hazard.

## OCCURRENCE OF DEFECTS

PROBLEMS	ANALYSIS	SOLUTIONS
Clogged drawing channels.	Check for foreign bodies in the dough.	clean with water
The machine does not turn on.	Check that the main switch is in the 'On' position.	Open and close the lid, then press 'RESET'.
Cutter does not adjust speed.	Check that the connector is properly seated.	Contact technical support.
Noises in the vat.	Check that there is no residue of dry mass in the snail area.	Carry out a cleaning.
Dirt in the dough.	Check for cleanliness of the mass pre-drying fan.	Compressed air cleaning.
Current noise.	Check chain wear and lubrication.	Contact technical support.

## CLEANING

Before cleaning your equipment, make sure the machine is disconnected from the mains.

Always clean after use.

Do not use sharp objects for cleaning, such as knives, metal spatulas, stiletos, etc.

Use only damp cloth.

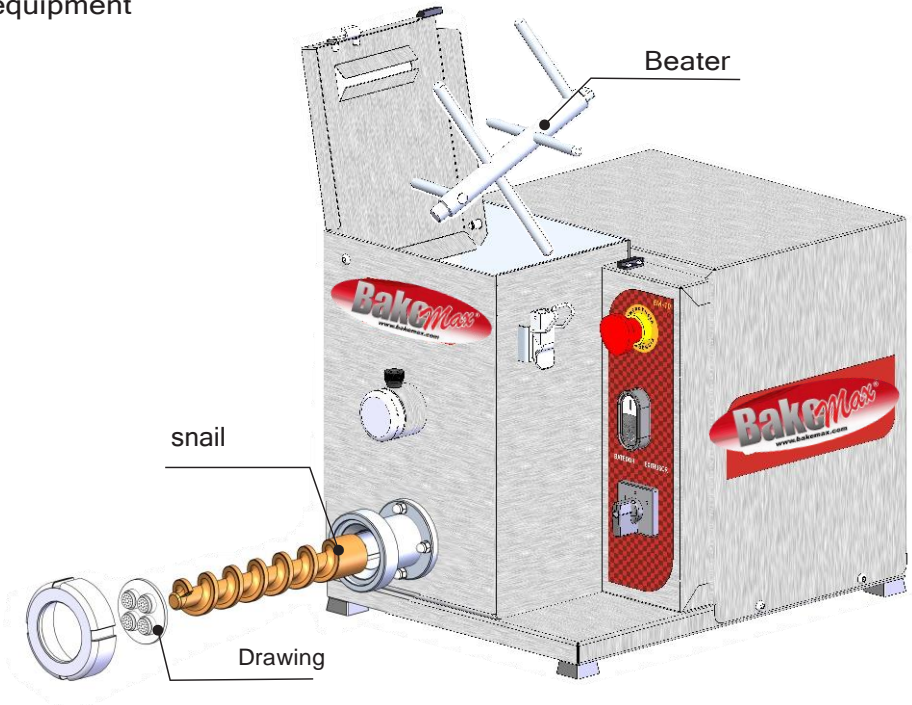
Use only water and mild soap.

Do not leave water deposited inside the vat.

Do not use corrosive products.

AFTER USE, KEEP THE DRAWINGS IMMERSE IN A WATER CONTAINER, AVOIDING THE DRYING IN THE HOLES.

In the following pages we teach you how to remove the snail and beater from your equipment



## REMOVE THE BEATER

1. Release the safety catch and open the protective cover.
2. Turn counterclockwise to release the movable guide lock pin, remove the movable guide.
3. Hold the beater and move it forward, until it disengages.
4. Tilt it and remove upwards carefully.

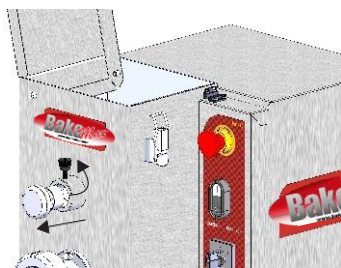
### ATTENTION

The only way to remove and place the beater is with it being tilted as shown in the illustration. (image 4).

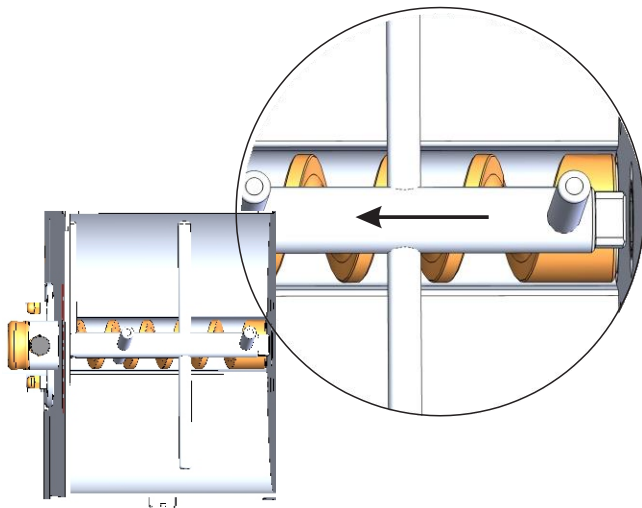
1°



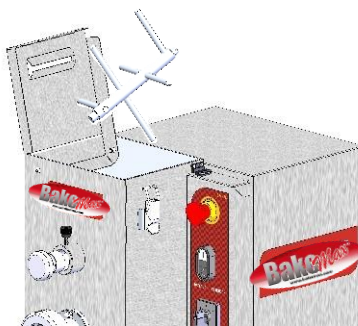
2°



3°



4°



## REMOVE THE SNAIL

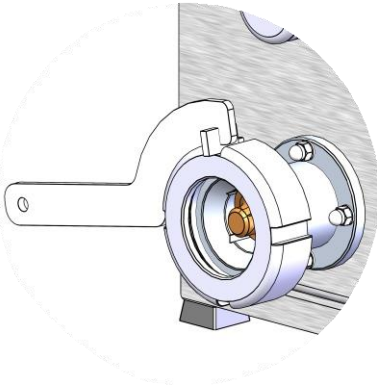
1<sup>st</sup>, Use the spanner wrench that comes with your equipment to loosen the nut, turning it counterclockwise.

2<sup>nd</sup>, Remove the wire drawing as shown in the image below;

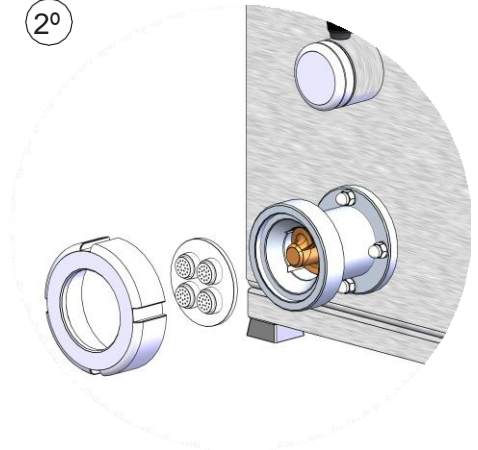
3<sup>rd</sup>, Soon after, the snail can now be removed, just pull it out

To put the auger back inside the machine, it is the same procedure but in the reverse order, that is, first place the auger inside the machine, after fitting the wire drawing and the nut, and finally use the wrench to perform the necessary tightening .

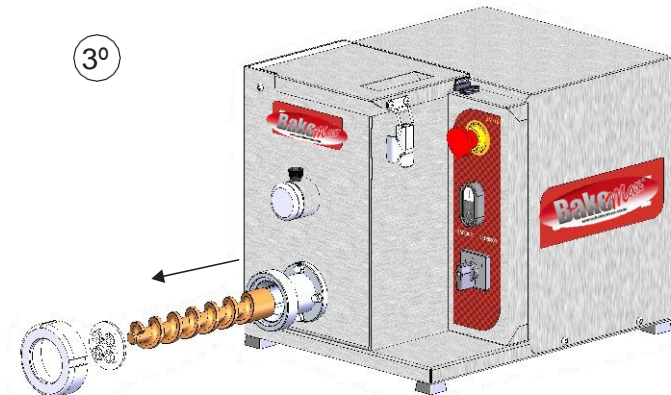
1°



2°



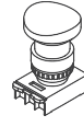
3°



# Electrical schematic

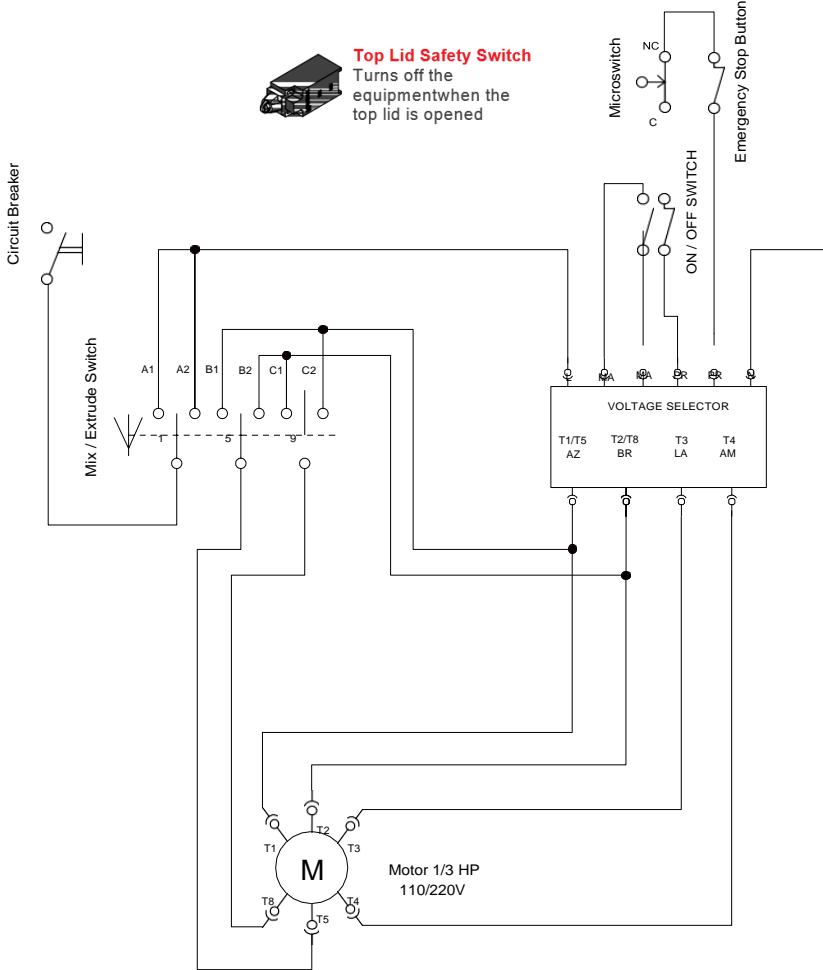


**On/Reset/Off Switch**  
Turn the equipment on/off under normal conditions of use / Resets the equipment always after a stop



**Emergency Stop Button**  
Quickly turn off the unit in case of emergency

Line (Black Wire)



**Top Lid Safety Switch**  
Turns off the equipment when the top lid is opened

Neutral (White Wire)

Ground (Green Wire)

# 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.***