www.BakeMax.com

BMHA01Y & BMHA02Y
Two Pass
Dough Sheeter
Operations Manual



Questions? OEM Parts?
Contact Us:

Toll Free: 1-800-565-2253
Email: Info@BakeMax.com
www.BakeMax.com

BakeMax®
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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 jewelry 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.

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GENERAL INFORMATION

READ INSTRUCTIONS CAREFULLY BEFORE OPERATING. WRONG ASSEMBLY AND / OR MAKING CHANGES MAY CAUSE DAMAGE TO EQUIPMENT OR CAUSE BODILY INJURY. ANY INTENDED DAMAGE, THE NEGLECT TO FOLLOW INSTRUCTIONS AND REGULATIONS OR WRONG CONNECTIONS ARE NOT OUR RESPONSIBILITY. UNAUTHORIZED INTERFERENCE WITH DEVICE WILL VOID THE PRODUCT WARRANTY.

1. This Manual is to be kept for future reference and to be kept in a safe place for easy access if needed by operating staff

2. Make sure persons who are to operate this Device are educated and instructed on how to operate properly.

3. If Device fails to operate properly, Turn It OFF. Only an Authorized Person should be contacted to do any repairs or adjustments to this Device and Original or Approved Spare Parts are to be installed.

WARNING:
• Make sure Device is set up according to Country and Local Codes and Regulations.
• Incorrect assembly, improper adjustments or changes, incorrect service or care of material damage may injure or can cause death. • Be sure to read instructions of usage and maintenance before installing or servicing this equipment

SECURITY SYMBOLS



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SERVICE AND CARE / MAINTENANCE AND REPAIRS

Contact your local Authorized Service Agent for service or required 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.	BMHA01Y or BMHA02Y
Serial No.	----------
Voltage	----------
Purchase Date	----------

Authorized Service Agent Listing Reference the listing provided with the unit or for an updated listing go to:
Website : www.BakeMax.com
Email: Service@BakeMax.com

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

IMPORTANT WARNING

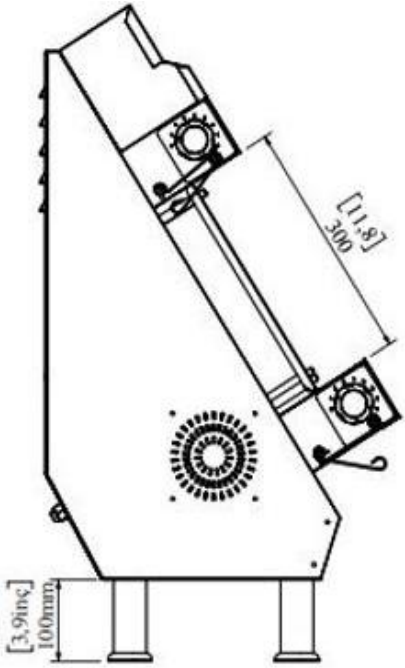
Do not operate device without reading usage and instructions on how to operate. Only Trained and Properly Instructed personnel should operate this Device.

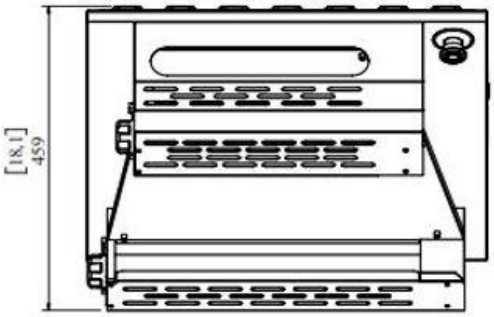
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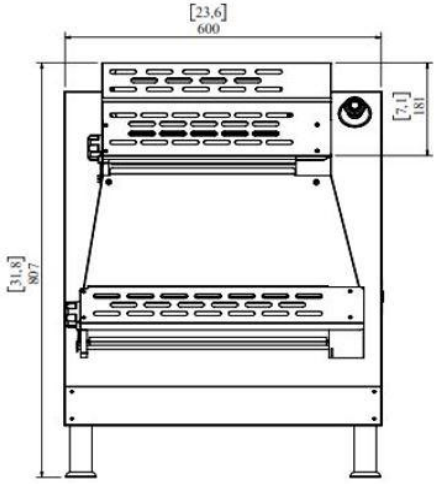
BMHA01Y

TECHNICAL INFORMATION

Maximum Capacity	Electrical	Width	Depth	Height	Product Weight	Crated Weight
650g	110V / 2.5A / 370W 60Hz / Nema 5-15P	23.6”	18.1”	31.8”	98lbs.	117lbs.





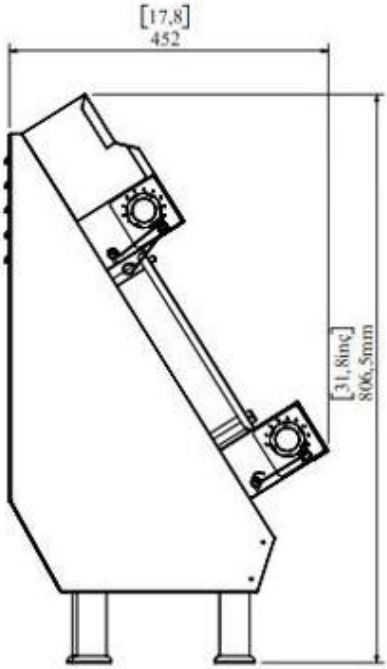


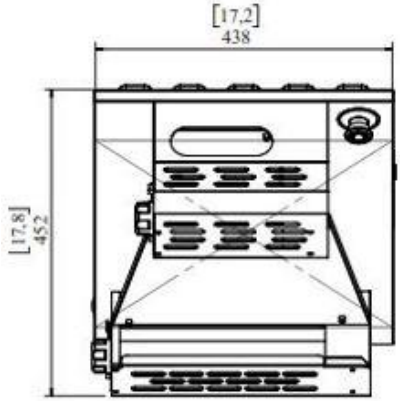
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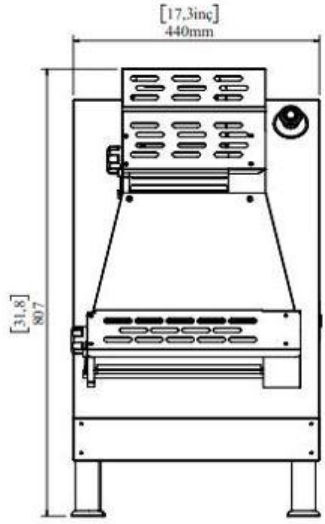
BMHA02Y

TECHNICAL INFORMATION

Maximum Capacity	Electrical	Width	Depth	Height	Product Weight	Crated Weight
400g	110V / 2.5A / 370W 60Hz / Nema 5-15P	17.3”	18.1”	31.8”	92lbs.	111lbs.







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GENERAL WARNINGS


*Adequate lighting is necessary for safe usage.


*Make sure device has proper Power supplied


*Make sure Device is not around Flammable material or liquids


*If Device does not work properly do not use.


*Do not Overload or Underload Device, follow Capacity recommendations.


*Make sure all Protective Guards are on Device


Do not place hands in or near Rollers while Device is operating


Dough Capacity of BMHA01Y is 650g & BMHA02Y is 400g


Must be used with room temperature dough only. Failure to comply with the temperature & capacity requirements will void your warranty.

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How to Operate your Dough Sheeter





A : Start Button
B : Stop Button
C : Emergency Stop Button

DOUGH CAPACITY of BMHA01Y is 600g & BMHA02Y is 400g

How to Use

- Before operating the Sheeter wipe it down with Damp Cloth and then a Dry Cloth and make sure the Sheeter is Dry.
- From Small Round Balls of Dough are possibly of the same weight to enable the easy formation of Pizza Bases and Bread.
- Position one of the Small Balls of Dough to go through the Upper Rollers and adjust the position of the Regulator, so that the Rollers are almost Half Open. To do this on the Side of the Roller Block (right side) there is a Small Black Round Knob which when adjusted sets the Roller Thickness. Gently pull out slightly and Rotate Upwards to Reduce the Thickness or Downwards to Increase Thickness
- If Scales are used, the Counterweight must be calibrated according to the weight of Dough Balls.
- If the Scales are not used, either because they were removed by the user or not present, they must be substituted with hands once the portions have been fed through the Upper Rollers,
- The Dough fed through the Upper Rollers takes on an oval form and fed it into the set lower rollers
- Rotate the Oval Dough form 90 Degrees taking care to position the edges of the Oval Dough parallel to the Lower Rollers.
- The final thickness is done by adjusting the Lower Rollers Assembly to desired thickness by setting the Regulator on the Adjusting Block on the Right Side.
- To obtain Pita Dough, pass the Dough Ball through the Upper Rollers, final thickness is done through the Lower Rollers
- To obtain pizza etc. dough; past the Dough through the Upper Rollers first. turn it 90 Degrees Counterclockwise to enlarge it again through the Upper Rollers, then pass the Dough through the Lower Rollers.

NOTE: These units must be used with room temperature dough only. Failure to comply with the temperature & capacity requirements will void your warranty.

CLEANING

- **Clean unit after each session of usage.**

  - Unplug device from Power Source
  - Do Not Wash or Spray unit with water as this may cause electrical damage or result in electrical injuries.
  - With Damp Cloth only, wipe down Internal and External parts and wipe down with dry Cloth
  - Do not clean the Rollers using knives and cutting tools. Otherwise, you may damage the Rollers.
  - Do not use Acidic or Abrasive cleaners on device.

- **Periodic Inspection and Maintenance**

  - Only Qualified personnel should perform any repairs or maintenance.
  - Periodic care and inspection should be done every 15 Days.
  - Motor and Bearings lubrication of gearboxes if required should be done once per month.
  - Unit should be blown out with Air periodically to remove dust from Flour that may accumulate on Internal and External parts
  - Roller Scrappers should be checked daily as Dough and Flour accumulate on the Scrappers. This is done by removing Springs on the Left Side. This will also help with cleaning the rollers.

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CLEANING AND CARE

NOTE: To ensure the best quality, longevity, and warranty status, these units should be cleaned after each use.

1. Ensure the unit is turned off and unplugged.
2. Clean all flour and dough off the unit with a soft brush.
3. Remove the Upper and Lower Roller Covers.
4. Remove Springs from Left side of Lower Roller Support Block.
5. Remove Dough Scrapers by turning and sliding out of the Slots in the Support Blocks









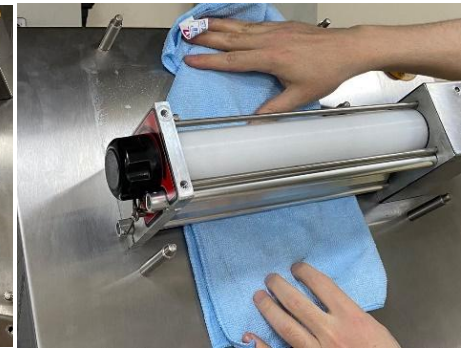
6. Turn Thickness Adjustment Handle to maximum thickness to allow for easy cleaning access.

7. Clean the machine and parts carefully using Soft Damp Cloth or Sponge. Only parts that can be removed may be washed in sink and rinsed, otherwise use Damp Cloth or Sponge

8. Dry all parts thoroughly before reassembling.



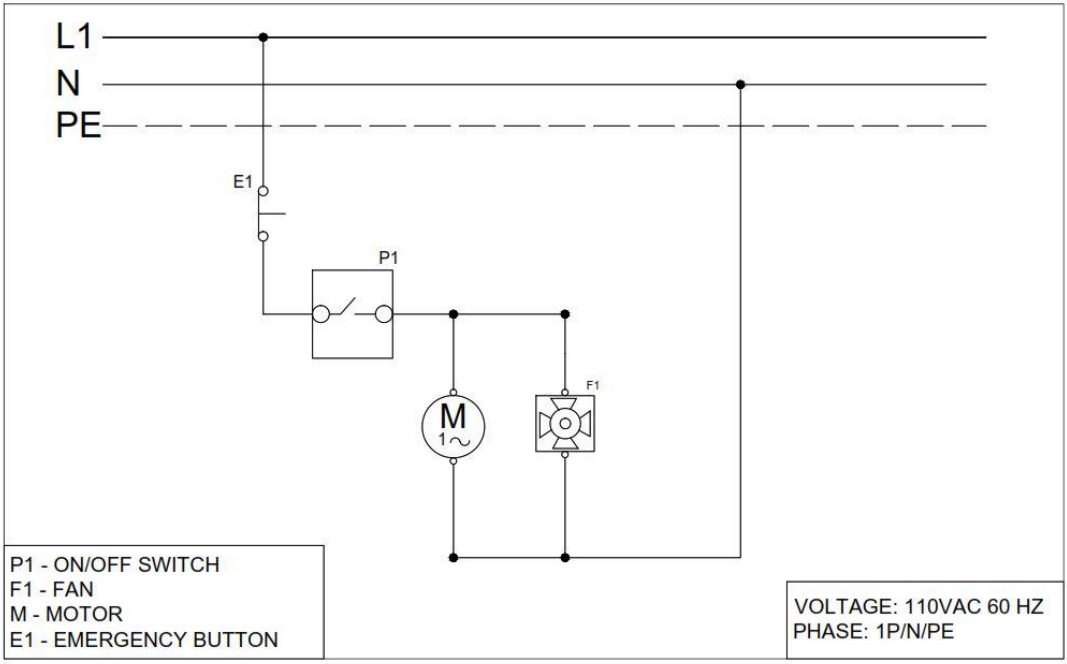


9. Reassembly is reverse of the above steps.

DEVICE NOT WORKING	1. Check that you are getting power at the plug & at machine – check breakers. 2. Loose Wire Connection 3. Emergency Stop Button Not Pulled Out or Defective. 4. ON/OFF Button may not be working or defective. 5. Problem with Motor
ROLLERS STOPPED	1. Check Belt and Belt Tension, problem with Gearbox or other related Gears
Dough Thickness not as requested or desired	1. Check Thickness Control settings. 2. Make sure Pins in Control Settings are secure and in Holes / Slots.
• Pastry amount not suitable for Dough opening of Rollers, • If the unit still does not work, do not use it but get qualified Technician to check and inspect the unit.	

ELECTRIC CIRCUIT DIAGRAM



Warranty & Service

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 downtime 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, and 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. 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 milage 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.*

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