

BakeMax BMHA02Y 12" Two Pass Dough Sheeter Operations Manual



Questions? OEM Parts?

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

www.BakeMax.com



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.
- 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.

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 THE 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:
<ul style="list-style-type: none">• Make sure Device is set up according to Country and Local Codes & 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



□

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.	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

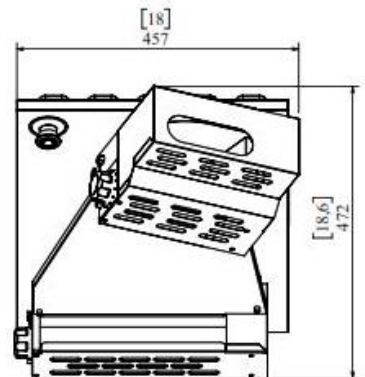
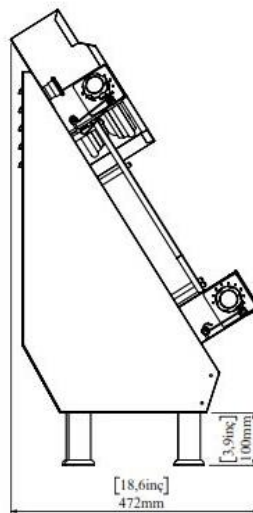
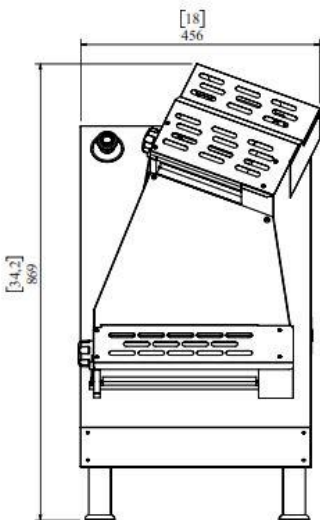
Do not operate device without reading usage and instructions on how to operate. Only Trained and Properly



IDENTIFICATION

*This device, which provides high efficiency, is produced for use in industrial kitchens. professional One pastry opening machine. Only for pizza, bread dough etc.

Model	Electrical	Width	Depth	Height	Product Weight	Crated Weight
BMHA02Y	110V / 2.5A / 370W 60Hz / Nema 5-15P	18"	18.6"	34.2"	37 kg 81.57lbs.	44 kg 97.00lbs.



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.

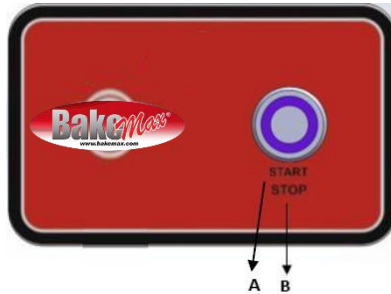


*Make sure all Protective Guards are on Device



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

How to Operate your Dough Sheeter



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

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.
- On the side of Roller Block (Right Side) there is a Black Round Knob to set Roller Thickness. Gently Pull Knob out slightly to set to desired thickness. Rotating Upwards will Reduce the Thickness and Downwards will Increase the Thickness.
- Final Thickness is done through the Lower Roller Assembly.
- To obtain pita dough; pass the dough meringue over the upper roller, fineness adjustment desired in thickness from the lower roller spend it too.
- To obtain pizza etc. dough; past the dough through the upper roller first. turn it counterclockwise to enlarge it again through the upper roller, then from the bottom roller pass it.
- Form small round balls of dough possibly of the same weight to enable the easy formation of pizza bases and bread.
- Position one of the small balls between the upper rollers and regulate the position with the special regulator, so that the rollers are almost half open.
- Remember that before doing the above, the lower rollers must be positioned with a special regulator: for example, to obtain the final form required for the formation of pizza bases and bread, the rollers must be half closed.
- The dough fed through the upper rollers takes on an oval form and fed it into the set lower rollers.
- The counterweights of the scales must be regulated according to the weight of the dough balls.
- If the scales are not used, either because removed by the user or not present, they must be substituted with hands: once the portions have been fed into the upper rollers, feed them into the lower rollers taking care to position the edges of the oval dough parallel to the rollers.

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

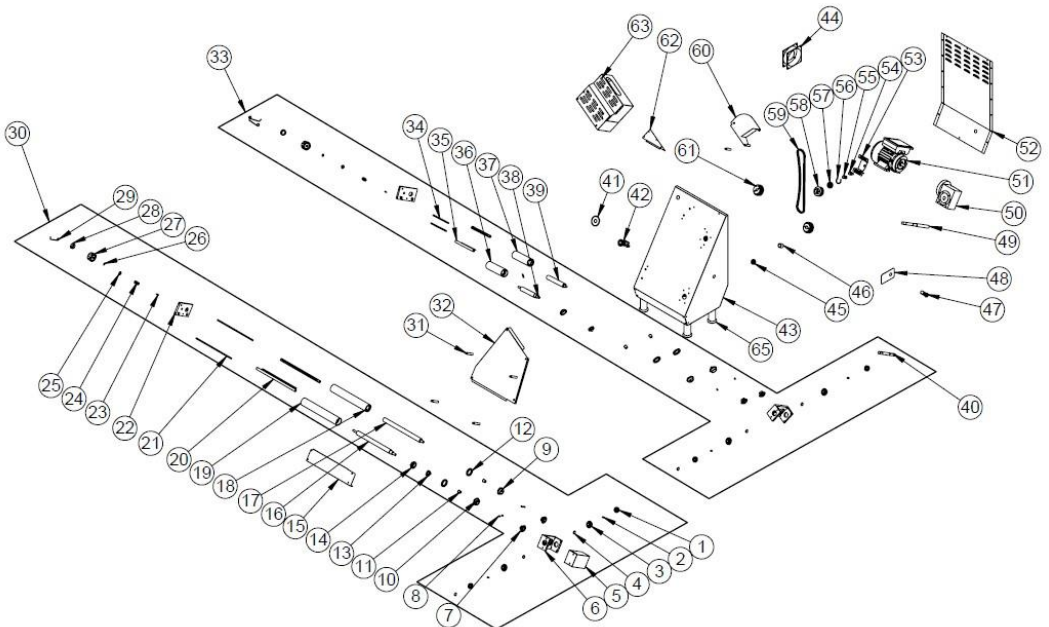


6. Turn thickness adjustment handle to maximum thickness to allow for easy cleaning access.
7. Clean the machine and parts carefully using water and a soft cloth or sponge.
8. Rinse thoroughly and dry all parts.



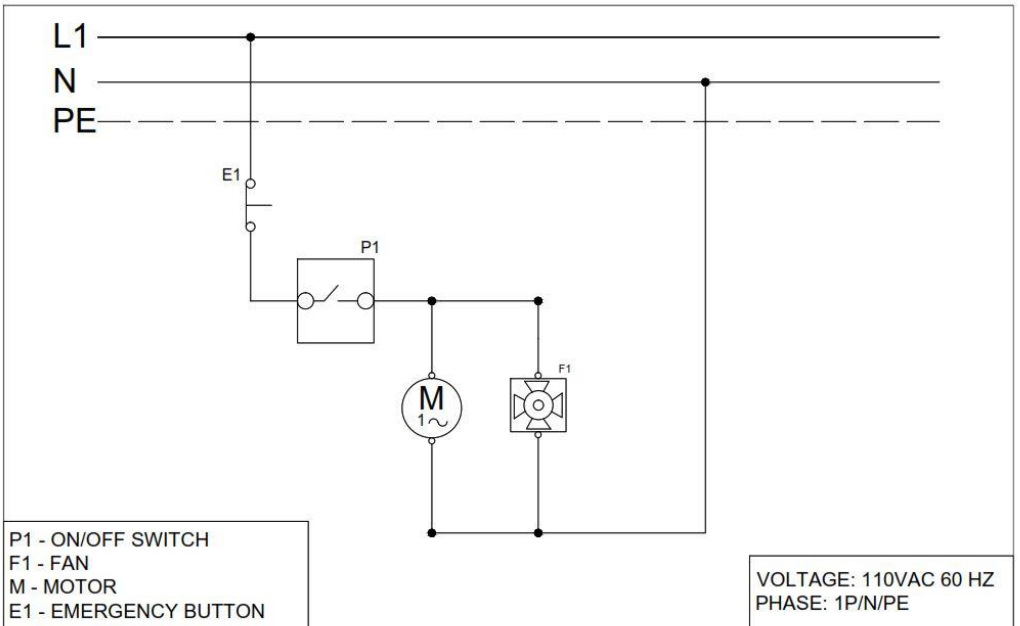
9. Reassembly is reverse of above steps

<p>DEVICE NOT WORKING</p>	<ol style="list-style-type: none"> 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 4. ON/OFF button working and working not working control. 5. Contactor problem
<p>ROLLERS STOPED</p>	<ol style="list-style-type: none"> 1. Device rollers study during stop doing whereas, strap your tension control
<p>Dough REQUESTED IN THICKNESS DOES NOT OPEN</p>	<ol style="list-style-type: none"> 1. Fineness of the rollers - thickness settings control. 2. Latch your pins.
<ul style="list-style-type: none"> • Pastry opening suitable quality not done whereas, • Security any of its functions if it is not working, • device do not use. 	



#	Part Description	Factory #
1	15X32X9 BEARING	M.RLM-NRM-002
2	KAMA 5*5*15	KAMA 5*5*15
3	BEVEL GEAR SHORT	M.MON-DSL-033
4	SEGMAN (471)	B-SEG-SYH-011
5	BOTTOM TOP ROLLER COVER SHEET	YSC-ERS.HA-LZ-0089
6	TRANSMISSION ALUMINUM (128X65X80H)	YMH-ERS.HA-KS-0021
7	CONICAL GEAR LONG	M.MON-DSL-032
8	KAMA 5*5*10	KAMA 5*5*10
9	REAR BALL BEARING	M.ENJ-ERS-PLS-HA-016
10	FRONT BALL BEARING	M.ENJ-ERS-PLS-HA-014
11	CONICAL THREADED PLASTIC BUSHING	M.ENJ-ERS-PLS-HA-015
12	35X47X7 (6807 2RS) BEARING	M.RLM-NRM-052
13	ROLLER NAIL WASHER	M.ENJ-ERS-ALM-001
14	REDUCER WASHER	M.ENJ-ERS-PLS-HA-005
15	HAND PROTECTION SHEET	YSC-ERS.HA-LZ-0151
16	FRONT ROLLER SHAFT	YTL-ERS.HA-KS-0107
17	REAR ROLLER SHAFT	YTL-ERS.HA-KS-0107
18	BOTTOM REAR ROLLER	YTL-ERS.HA-KS-0104
19	LOWER FRONT LAYER	YTL-ERS.HA-KS-0106
20	ANODIZED LOWER LEFT ALUMINUM BLADE (333mm)	YMH-ERS.HA-KS-0025
21	LOWER GEARBOX COUPLING SHAFT	YTL-ERS.HA-KS-0108
22	TRANSMISSION ALUMINUM (128X12X80H)	YMH-ERS.HA-KS-0022
23	KAMA 4*4*16	KAMA 4*4*16
24	BUTTON SPRING	M.YAY-ERS-056
25	BUTTON PADDLE	B-MPL-GLV-M10
26	SEGMAN (471)	B-SEG-SYH-011
27	BUTTON BLACK	M.AKS-DGM-MUH-011
28	BUTTON BLACK COVER	M.AKS-DGM-MUH-012
29	BIG SPRING	M.YAY-ERS-015
30	BOTTOM ROLLER ASSEMBLY	ARA-EMP.HA-0018
31	FRONT SHEET PIN	YTL-ERS.HA-KS-0119
32	BOTTOM SLIDING SHEET	YSC-ERS.HA-LZ-0104
33	TOP ROLLER ASSEMBLY	ARA-EMP.HA-0017
34	UPPER GEARBOX COUPLING SHAFT	YTL-ERS.HA-KS-0103
35	ANODIZED TOP LEFT ALUMINUM BLADE (208mm)	YMH-ERS.HA-KS-0023
36	TOP FRONT LAYER	YTL-ERS.HA-KS-0099
37	TOP REAR ROLLER	YTL-ERS.HA-KS-0100
38	UPPER FRONT ROLLER SHAFT	YTL-ERS.HA-KS-0102
39	TOP REAR ROLLER SHAFT	YTL-ERS.HA-KS-0101
40	TRANSMISSION SHAFT	YTL-ERS.HA-KS-0088
41	EMERGENCY STOP LABEL	M.AKS-ETK-LKS-ERS-HA-002
42	LOCKING EMERGENCY STOP	M.ELK-SLT-BTL-006
43	BODY SHEET	YSC-ERS.HA-LZ-0138
44	FAN	M.ELK-HVL-KFN-011
45	SHAFT FLANGE	YTL-ERS.HA-KS-0065
46	LOWER POLYAMIDE PULLEY BUSHING	YTL-ERS.HA-KS-0095
47	GREEN ILLUMINATED METAL BUTTON (19MM)	M.ELK-SLT-BTL-003

48	CKP-01 LABEL	-
49	GEARBOX MOTOR SHAFT	YTL-ERS.HA-KS-0098
50	REDUCER	M.MON-RDK-021
51	0.37 KW 110 V 60 HZ 1660 RPM 6.8A MOTOR	M.ELK-MTR-RSM-119
52	REAR COVER SHEET	YSC-ERS.HA-LZ-0099
53	TENSION PULLEY CLAMPING SHEET	YSC-ERS.HA-LZ-0160
54	SLEEVE PULLEY SCREW PIN	YTL-ERS.BPR-KS-0001
55	SEGMAN (471)	B-SEG-SYH-011
56	SEGMAN (471)	B-SEG-SYH-012
57	15X35X11 BEARING	M.RLM-NRM-003
58	CUP POLISHING SLEEVE PULLEY	YTL-ERS.BPR-KS-0006
59	BELT (8*1100)	M.KYS-VKY-042
60	TOP SLIDING SHEET	YSC-ERS.HA-LZ-0106
61	TOP POLYAMIDE PULLEY	YTL-ERS.HA-KS-0097
62	HAND PROTECTION BACK CLOSURE SHEET	YSC-ERS.HA-LZ-0133
63	UPPER HAND PROTECTION SHEET	YSC-ERS.HA-LZ-0132
64	FOOT	M.AKS-AYK-NKL-005



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 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.*

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