www.BakeMax.com

BakeMax BMHA04
18” Single Pass
Dough Sheeter
Operations Manual



Questions? OEM Parts?

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

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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.
- 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.

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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 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.

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

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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.	BMHA04
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
Email: Service@BakeMax.com

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

IMPORTANT WARNING

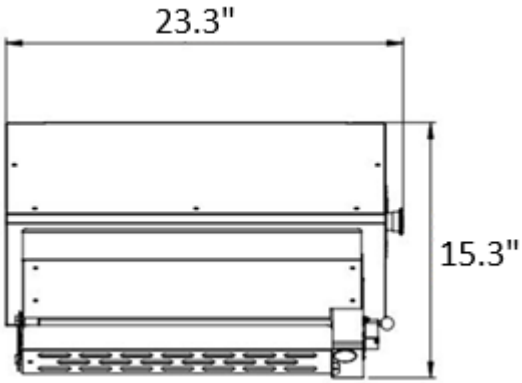
Do not operate device without reading usage and instructions on how to operate.

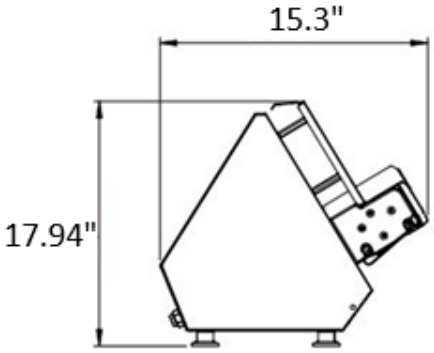


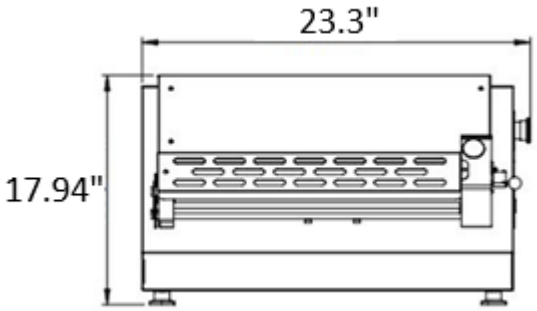
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*This device, which provides high efficiency, is produced for use in industrial kitchens. professional One pastry opening machine. Only for pizza, bread etc. doughs.

Model	Electrical	Width	Depth	Height	Product Weight	Packaged Weight
BMHA04	110V / 2.5A / 370W 60Hz / Nema 5-15P	24.39 "	15.67"	14.4"	22 kg 48.5 lbs.	27kg 60 lbs.







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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.
- 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.

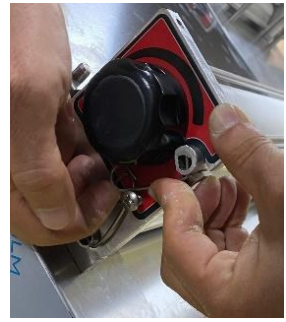
NOTE: This machine has a maximum dough capacity of 600g, Failure to comply with the capacity requirements may void your warranty. Using Cold Dough will also void your warranty.

Cleaning

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 a soft damp cloth or sponge.
8. Rinse thoroughly REMOVABLE parts ONLY and dry all parts.



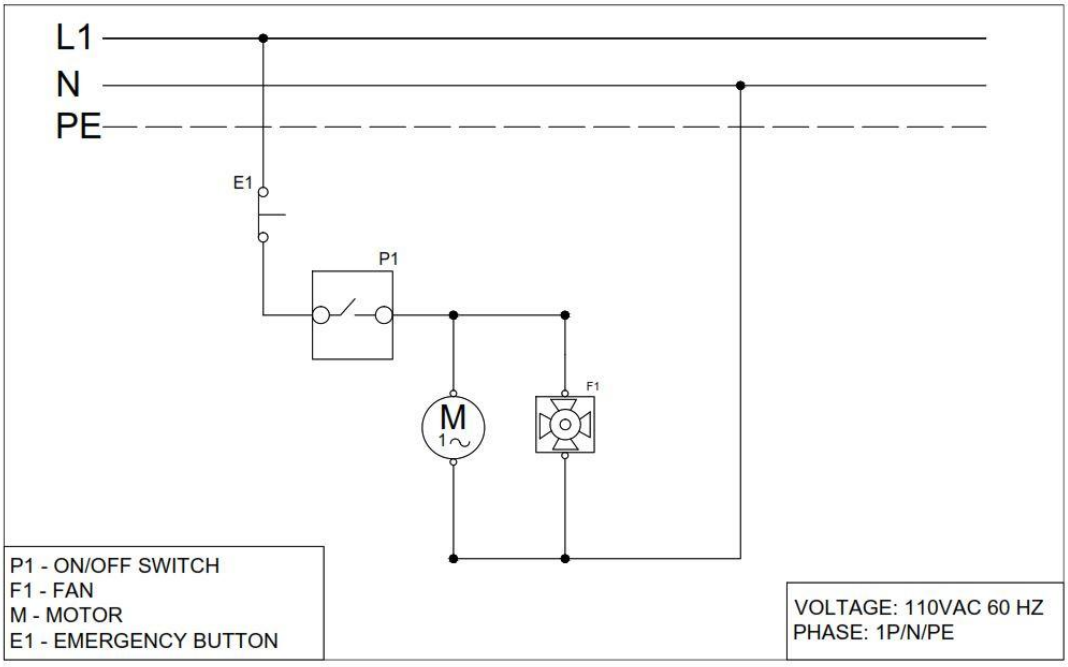





9. Reassembly is reverse of above steps.

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 not working. 5. Contactor problem or problem with Motor
ROLLERS STOPPED	1. If the Rollers stop turning check Belt and Belt Tension, check Gears
Dough Thickness is not correct	Check Thickness Control Settings to see if Thickness Adjustment Control Pins are positioned in Holes / Slots properly

- Pastry opening not suitable for quantity of Dough
- Safety Devices damaged or unit will not work, contact Qualified Service Company
- Do Not Use Device.



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 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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