



[www.BakeMax.com](http://www.BakeMax.com)

# **BakeMax**

## **BMMG001 & BMMG002**

### **Countertop Meat Grinder**

### **Operations Manual**



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

Toll Free: 1-800-565-2253

Email: [Info@BakeMax.com](mailto:Info@BakeMax.com)

[www.BakeMax.com](http://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 in the area of the machine while in operation.

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

## **Cleaning**

- This unit has been coated for shipping purposes, please clean before use.
- Do not use any liquid pressurized cleaning equipment on this machine.
- Disconnect power supply before cleaning.
- Only use food grade nonabrasive cleaning agents.
- Follow any additional cleaning / maintenance listed below.

## **BMMG001 Features**

The BakeMax BMMG001 Meat Grinder is intended for heavy duty work in commercial food processing applications. It is reliable under the most demanding conditions. Capable of grinding up to 485 lb of meat per hour with its powerful 1 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

- 1 HP motor capable of grinding up to 485 lb / Hr
- #12 hub
- 2 plates included (6mm & 8mm)
- Constructed of stainless steel for durability and ease of cleaning
- Design for easy maintenance & conforms to all safety standards
- Energy-efficient motor and precision gear drive.
- Forward and reverse switch
- 120V / 8A / 880W / 60HZ / 1Ph
- External Dimensions (WDH): 18" x 8" x 16"
- Nema 5-15P
- Net Weight: 66 lb
- 1 year limited warranty

### **Shipping Specification:**

- Packaged Dimensions (WDH): 22" x 11" x 19"

## **BMMG002 Features**

The BakeMax BMMG002 Meat Grinder is intended for heavy duty work in commercial food processing applications. It is reliable under the most demanding conditions. Capable of grinding up to 880 lb of meat per hour with its powerful 1.5 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

- 1.5 HP motor capable of grinding up to 880 lb / Hr
- #22 hub
- 2 plates included (6mm & 8mm)
- Constructed of stainless steel for durability and ease of cleaning
- Design for easy maintenance & conforms to all safety standards
- Energy-efficient motor and precision gear drive.
- Forward and reverse switch
- 120V / 10A / 1120W / 60HZ / 1Ph
- External Dimensions (WDH): 20" x 10" x 20"
- Nema 5-15P
- Net Weight: 110 lbs.
- 1-Year limited warranty

### **Shipping Specification:**

- Packaged Dimensions (WDH): 24" x 13" x 23"
- Packaged Weight: 115 lbs.

\*\* Due to continuous product improvement, specifications are subject to change without notice.

# OPERATION

## IMPORTANT:

**Before connecting your unit to your power supply, be sure your machine's electrical specifications, printed on the unit's nameplate, match those of your local power.**

1. For first-time use, remove the grinder head and wash parts thoroughly. Reassemble according to the diagram included in these instructions.
2. Before grinding, tighten the thumbscrew counter-clockwise until secure. Do not use a tool or over-tighten.
3. Prepare meat for grinding by removes all skin and bones. Then cut the meat into appropriately sized pieces for grinding.
4. Feed meat into the grinding chamber with the special meat pusher that was included with your machine. Never use finger, hands, or any other objects.
5. After use, disconnect the unit form the power supply and disassemble the head. Wash thoroughly to prevent contamination.

## NOTE:

**During grinding, meat should be discharged from the grinder smoothly. If the discharge isn't smooth, or if it is in the form of a paste, the following causes and remedies should be considered:**

### POSSIBLE CAUSE

Thumb screw too tight.

Discharge Plate is blocked

Blade edges have dulled.

Overloading and motor stop

### REMEDY

=> Loosen and hand-tighten only until sung. Don't over-tighten.

=> Switch reverse in second

=> Sharpen or replace.

=> Switch off and reset again

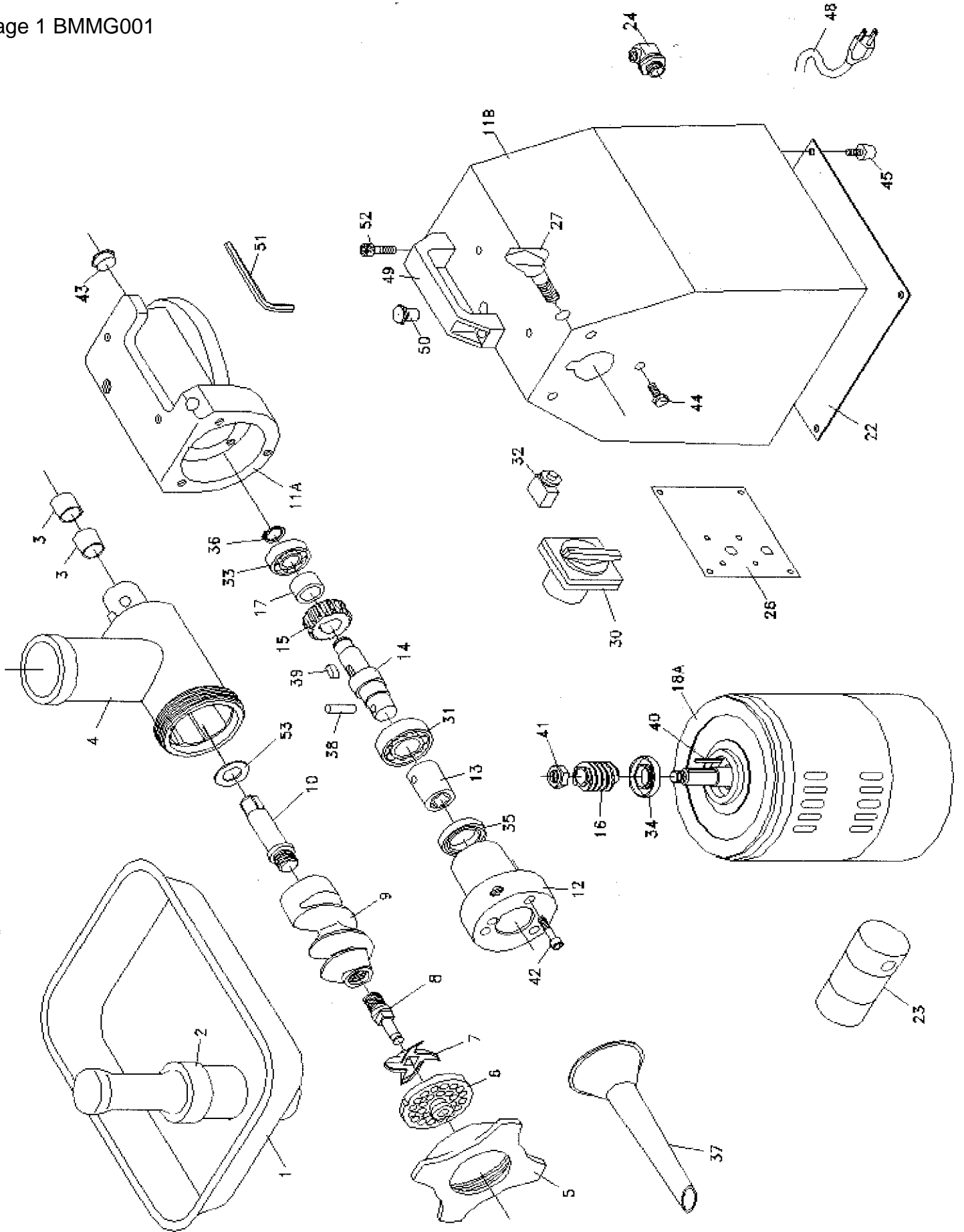
**BMMG001 PARTS LIST**

ILLUS. NO. 1 BMMG001	DESCRIPTION OR NAME	PARTS NO.
1	FEEDER PAN	712-001
2	MEAT PUSHER	712002
3	BALL BEARINGS 1915	BR-1915
4	GRINDING CHAMBER	712-004
5	COUPLING COVER	712-005A
6	PRESSURE PLATE	712-006
7	REAMER	712-007
8	HOLDER	712-008
9	SPIRAL PROPELLER	712-009
10	PLUNGER	712-010A
11	GEAR BOX	712-011A
11	HOUSING	712-011B
12	ATTACHMENT HUB	712-012
13	HUB SHAFT	712-013
14	WORM SHAFT	712-014
15	WORM GEAR	712-015
16	WORM	712-016
17	SPACER	712-017
18	MOTOR	712-018
22	PLATE	712-022
23	CAPACITOR	712-023
24	CABLE TIE	712-024
25	POWER CORD & PLUG	712-025(NOPN)
26	SPECIFICATION PLATE	722-026A

## BMMG01 Parts List Continued

27	THUB SCREW	712-027
28	CENTRIFUGAL GOVERNOR PLATE	712-028
29	CENTRIFUGAL GOVERNOR	712-029
30	SWITCH	712-030
31	BALL BEARING#6205	BR-6205
32	RESET	712-032
33	BALL BEARING#6203	BR-6203
34	OIL SEALTC20*40*8	OS-TC20*40*08
35	OIL SEALTC30*45*8	OS-TC30*45*08
36	C-TYPE SNAP RING S17	CR-S17
37	MEAT FUNNEL	712-037
38	SPRING PIN 8*30	SPP-8*30
39	KEY 6*6*15	KRR-6*6*15
40	KEY 1/8*1/8*25	KRR-1/8*1/8*25
41	NUT 1/2*20NF	NUT-1/2*20NF
42	CAPSCREW5/16*I-1/4	S-C-5/16*I-1/4
43	OIL BAFFLE	11012-04-008
44	BOLT 5/16*3/8	S-5/16*3/8
45	RUBBER FOOT WITH SCREW	712-045
46	MACH SCREW 3/16*3/8	S+R3/16*3/8
47	MACH SCREW 3/16*3/8	S+R3/16*3/8
48	ELECTRIC WIRE	712-048
49	HANDLE	712-049
50	OIL COCK	712-050
51	WRENCH	712-051
52	CAP SCREW5/16*I/2	S-C-5/16*I/2
53	SPACER	712-053

Image 1 BMMG001



BMMG002 PARTS LIST

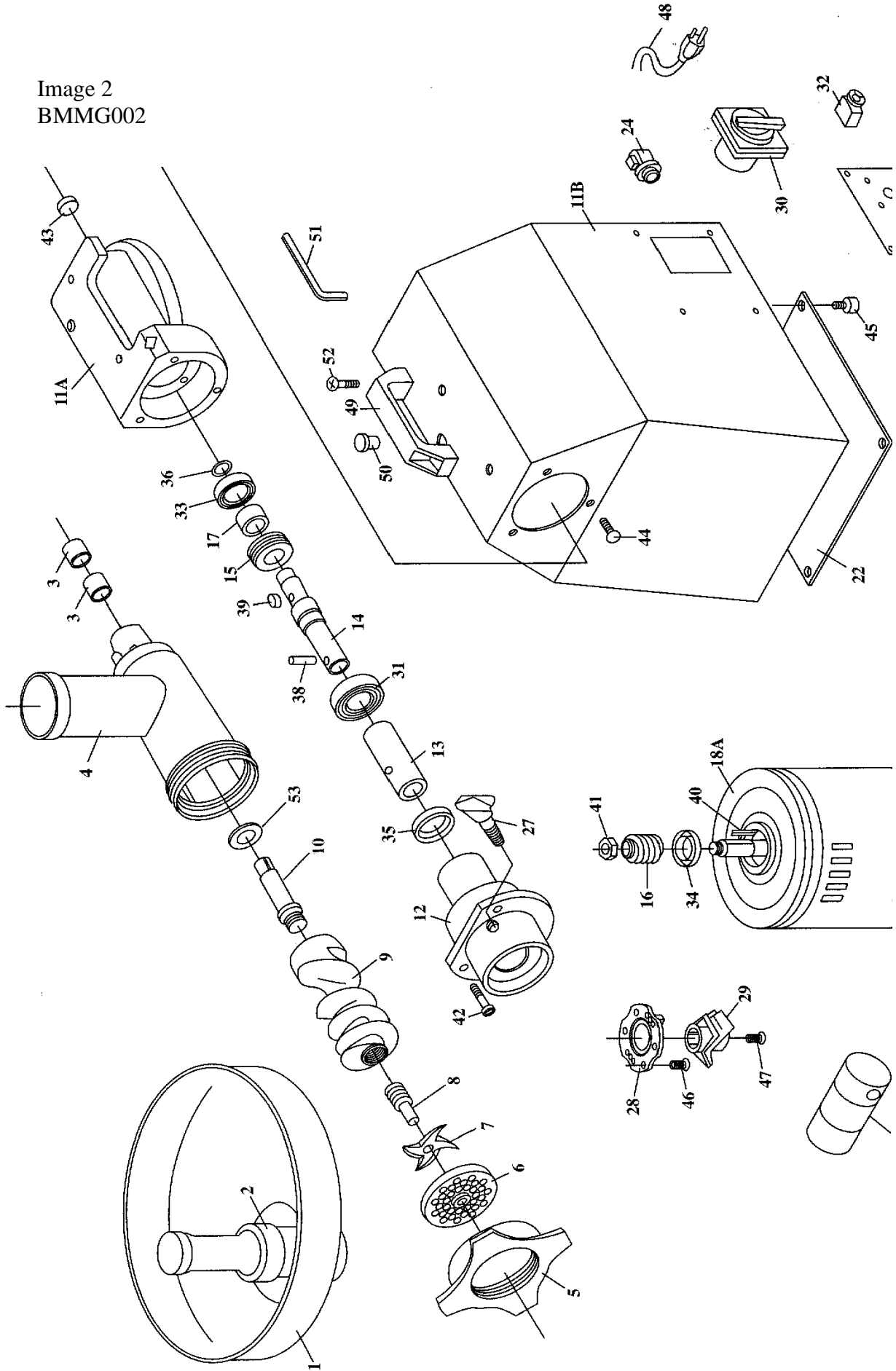
ILLUS. NO. 2 BMMG002	DESCRIPTION OR NAME	PARTS NO.
1	FEEDER PAN	722-001
2	MEAT PUSHER	712-002
3	BALL BEARING#1915	BR-1915
4	GRINDING CHAMBER	722-004
5	COUPLING COVER	722-005
6	PRESSURE PLATE-4,/6/8/10/12mm	722-006A-4/6/8/10/12mm
7	REAMER	722-007
8	HOLDER	722-008
9	SPRIAL PROPELLER	722-009
10	PLUNGER	722-010
11	GEARBOX	722-011A
11	HOUSING	J 722-01 IB
12	ATTACHMENT HUB	722-012
13	HUB SHAFT	722-013
14	WORM SHAFT	- 722-014
15	WORM GEAR	722-015
16	WORM	722-016
17	SPACER	722-017
18	MOTOR	722-018A
22	PLATE	712-022
23	CAPACITOR	722-023
24	CABLE TIE	712-024
25	POWER CORD & PLUG	722-025(NO PN)
26	SPECIFICATION PLATE	722-026A
27	THUB SCREW	722-027
28	CENTRIFUGAL GOVERNOR PLATE	722-028
29	CENTRIFUGAL GOVERNOR	722-029
30	SWITCH	722-030
31	BALL BEARING#6205	BR-6205
32	RESET	712-032
33	BALL BEARING#6203	BR-6203
34	OIL SEAL TC20*40*8	OS-TC20*40*08
35	OIL SEAL TC30*45*8	OS-TC30*45*08
36	C-TYPE SNAP RING SI7	CR-S17
37	MEAT FUNNEL	722-037
38	SPRING PIN 8*30	SPP-8*30
39	KEY6*6*15	KRR-6*6*15
40	KEY1/8* 1/8*25	KRR-1/8*1/8*15
41	NUT 1/2*20NF	NUT-1/2*20NF



## BMMG002 Parts List Continued

42	CAP SREW 5/16*1-1/4	S-C-5/16*I-I/4
43	OIL BAFFLE	11012-04-008
44	BOLT 5/16*3/8	S-5/16*3/8
45	RUBBER FOOT WITH SCREW	712-045
48	ELECTRIC WIRE	712-048
49	HANDLE	712-049
50	OIL COCK	712-050
51	WRENCH	712-051
52	CAP SCREW 5/16*1/2	S-C-5/16*I/2
53	SPACER	722-053

Image 2  
BMMG002



# 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.*

## Terms & Conditions

### Terms

Net 15 days subject to Credit Approval. All past due Accounts are subject to 2% per month Service Charge as per Credit Application. We accept Visa, MasterCard, and Discover Credit Cards. We also accept E-Transfer & Wire Transfer, additional fees may apply.

### Pricing

All prices are subject to change without notice. All prices are Sales Tax Extra, should you be claiming Tax Exemption, Tax Exempt Forms must accompany your Purchase Order. BakeMax products are sold in Canadian and US Dollars. BakeMax is not responsible for specifications errors or printing errors.

### Shipping

Free shipping to Canada and the U.S. Minimum order \$6,000 for BakeMax and \$10,000 for BakeMax America Cooking Line. Tailgate Delivery is \$90.00 minimum. All checks made Payable to Titan Ventures International Inc. BakeMax is not responsible for goods damaged during shipping. BakeMax is not responsible for any delays in delivery once product has left our Warehouse and is in the carrier's possession. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection. Damaged Freight Claims are to be claimed with the carrier. BakeMax assumes no responsibility for Damaged Freight. Shipping Insurance available by request. By signing your name on the delivery receipt without noting any damages, you are stating that you have received your shipment in Acceptable Condition.

### Return Policy

Returns will not be Approved unless in Writing. Returns must be made within 30-Days of Purchase and must have a Return Authorization Number issued before returning. The purchase order number, reason for return, and the serial number(s) of the unit are required for the Return Authorization Number. Minimum return amount of \$100.00.

Returns are subject to a minimum restocking fee of 30%. The cost of any repairs or re-crating required will be charged back to the dealer. If there is a manufacturer's defect BakeMax® will pay standard freight returned and prepaid shipping back to the customer.

Special Order Items, Clearance / Discontinued Equipment, Parts, Refurbished/Demo Equipment, or Non-Standard items are not Returnable.

### Ordering Information

Send purchase orders to BakeMax via e-mail [orderdesk@bakemax.com](mailto:orderdesk@bakemax.com) or Fax (506-859-6929). Use Model or Part number when ordering including Voltage Requirements, and Product Description. Please include the Dealer, Name, Address, terms, special delivery, or instructions required or attention names to be applied to packaging. Please notify BakeMax should you need order confirmation or tracking numbers, by calling 1-800-565-2253 or email [orderdesk@bakemax.com](mailto:orderdesk@bakemax.com).

### Special Terms and Conditions

BakeMax reserves the right to make improvements or equipment changes without prior permission. Setup and Installation are the end user's Responsibility. Failure to properly Install or Maintain Equipment may Void Warranty.

### Catalog, Spec Sheets and Website

BakeMax is not liable for incorrect information found in our Catalog, Spec Sheets or Website. Please contact us to confirm specifications. Pictures and specifications are for general purposes only. Product may not be exactly as shown. Prices and availability may change at any time without notice. Dimensions shown may change at any time without notice.