

BakeMax BMMK80 80Qt. Euro Series Planetary Mixer Operations Manual



Questions? OEM Parts?

Toll Free: 1-800-565-2253

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www.BakeMax.com



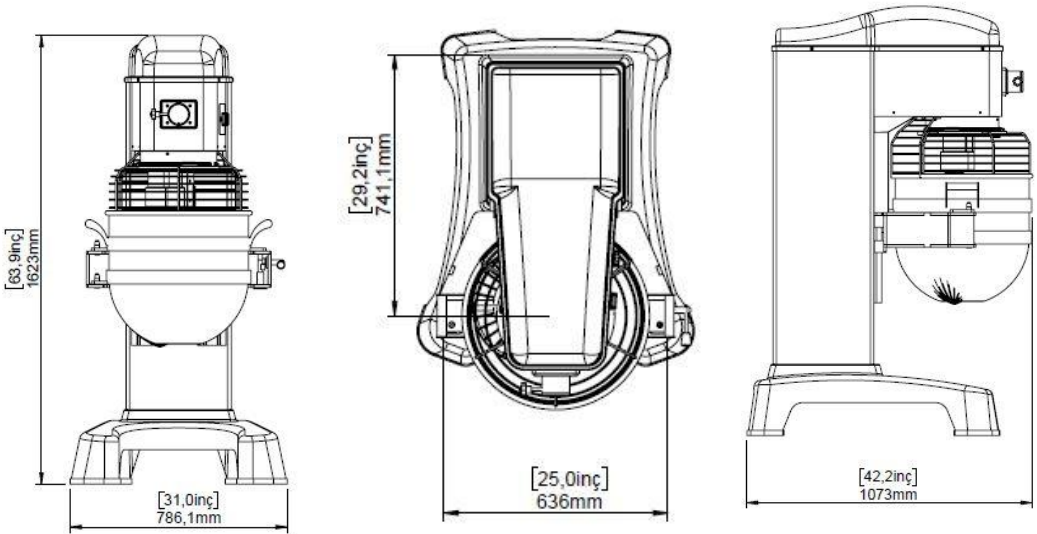
Warning & Safety

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.

Model #	Electrical	Depth	Width	Height	Product Weight	Crated Weight
BMMK80	208V / 16A / 2200W / 3Ph	1073 mm 42.2"	636 mm 25.0"	1623 mm 63.9"	400 kg 881.8 lbs.	420 kg 925.9 lbs.



*The mixer was inspected before leaving the factory.

The carrier assumes full responsibility for the safe delivery of the mixer upon acceptance of the mixer for shipping.

The customer must check for possible shipping damage immediately upon receipt before moving, installing, or modifying the mixer.

*If damage is found, keep all original packaging materials for inspection purposes. The customer must complete the following steps to report the damage.

*Place the mixer in its operating location. There should be adequate space around the mixer for the user to operate the controls and to install and remove bowls. The area above and to the right side of the mixer should allow the top and side covers to be removed for routine maintenance and servicing.

Mixing Dough & Capacity Information

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.

Example: Calculate the Absorption Ratio of a mixture containing 10 lbs. Of flour and 5 lbs. of water.

$$5 \div 10 = 0.50 = 50 \% = \text{AR}$$

Notes:

- If using high gluten or rice flour, please reduce capacity by 10%.
- If using water colder than 70°F, ice, or chilled flour, please reduce capacity by 10%.
- Attachment hub should not be used while mixing.
- Mixer should be powered off when changing speeds

This chart should be used as a guide only. Type of flour and other factors can vary and may require batch size to be adjusted.

PRODUCT	TOOL	BMMK80
Egg Whites	Whip	4.2 qts.
Mashed Potatoes	Beater	60 lbs.
Mayonnaise (qts. Oil)	Beater	31.7 qts.
Meringue (qts. Water)	Whip	3 qts.
Waffle/Pan cake Batter	Beater	32 qts.
Whipped Cream	Whip	16 qts.
Cup Cake / Layer Cake	Beater	88 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	80 lbs.
Sugar Cookie	Beater	60 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	77 lbs. of Flour**
Bread or Roll Dough (Heavy, 55% AR)	Hook	66 lbs. of Flour**
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	55 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	55 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	77 lbs. of Flour**
Raised Donut Dough (65% AR)	Hook	55 lbs. of Flour*
Whole Wheat Dough (70% AR)	Hook	77 lbs. of Flour**

Capacity Conversion:

- 1 Gallon of Water Weighs 8.33 lbs.
- 1 Liter of Water Weighs 1 kg or 2.2 lbs.
- 1 lbs. = 0.454 kg / 1 kg = 2.2 lbs.
- 1 US Liquid Quart = 0.946 Liters

Speed:

- *1st Speed Only

Questions?

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- Remove the two top cover screws and the top cover.
 - Place a level on the top rim of the large pulley
 - Slide shims under the base contact surface of the mixer as required to level it front-to-back and side-to-side.
 - Do not replace the top cover until installation is completed.
-
1. Place the mixer in its operating location.
 2. Mark the floor using the four holes in the base as a template.
 3. Move the mixer for Access to the floor.
 4. Using a 5/8" diameter bit, drill four holes in floor to a depth of 2"
 5. Drive floor anchors flush with the surface of the concrete.
 6. Expand the anchor with the setting tool provided. Anchor is properly expanded when shoulder of setting tool is flush with the top of the anchor.
 7. Place the mixer in its operating location over the drilled holes.
 8. Install studs through the base and into the floor anchors.
 9. Install studs washers, lock washers, and nuts onto the studs and tighten.
 10. Saw off all threads flush with the top of the nut and remove any sharp edges.

ELECTRICAL CONNECTIONS

 **WARNING** Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

 **WARNING** Disconnect the electrical power to the mixer and follow lockout / tagout procedures.

A hole for 3/4"-trade-size conduit is located at the top of the pedestal. Make electrical connections per the wiring diagram located on the inside of the top cover.
Single-Phase Mixer:


- Connect field supply lead wires to L1 and L2.
- Connect ground wire to ground lug on the mixer.
- Mixer and wrap securely with electrical tape to insulate the exposed conductor.


Three-Phase Mixer:


- Connect field supply lead wires to L1 and L2.
- Connect ground wire to ground lug on the mixer.


OPERATION

INITIAL CHECKS

 **WARNING** To avoid risk of serious injury, keep hands, feet, clothing, and utensils away from the bowl, bowl support, slideways, and agitator when the mixer is in operation or when any of the components are moving.

 **WARNING** This food mixer is only for professional use by properly trained persons.

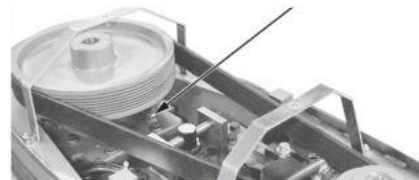
 **WARNING** Ensure operators have read and understood this manual and have received proper training.

 **WARNING** Do not use the mixer without the interlocked wire cage in place.

- The Legacy+[®] mixer is equipped with SmartTimer™ controls and a power bowl lift. Other operating parts
- The wire cage must be in position or the mixer will not operate.
- The bowl must stay in the locked position on the bowl support or the mixer will not operate.
- If the bowl support is not all the way up (mix position), the mixer will not operate unless the START button is pressed and held.
- If the bowl support is not in the mix position and the START button is
- Pressed and held, the mixer will operate only in STIR speed.

Check Lubrication Before Use

This mixer is shipped with oil in the transmission. Check oil level before starting mixer (Fig. 2). Refer to the Lubrication section for applicable lubrication procedures.

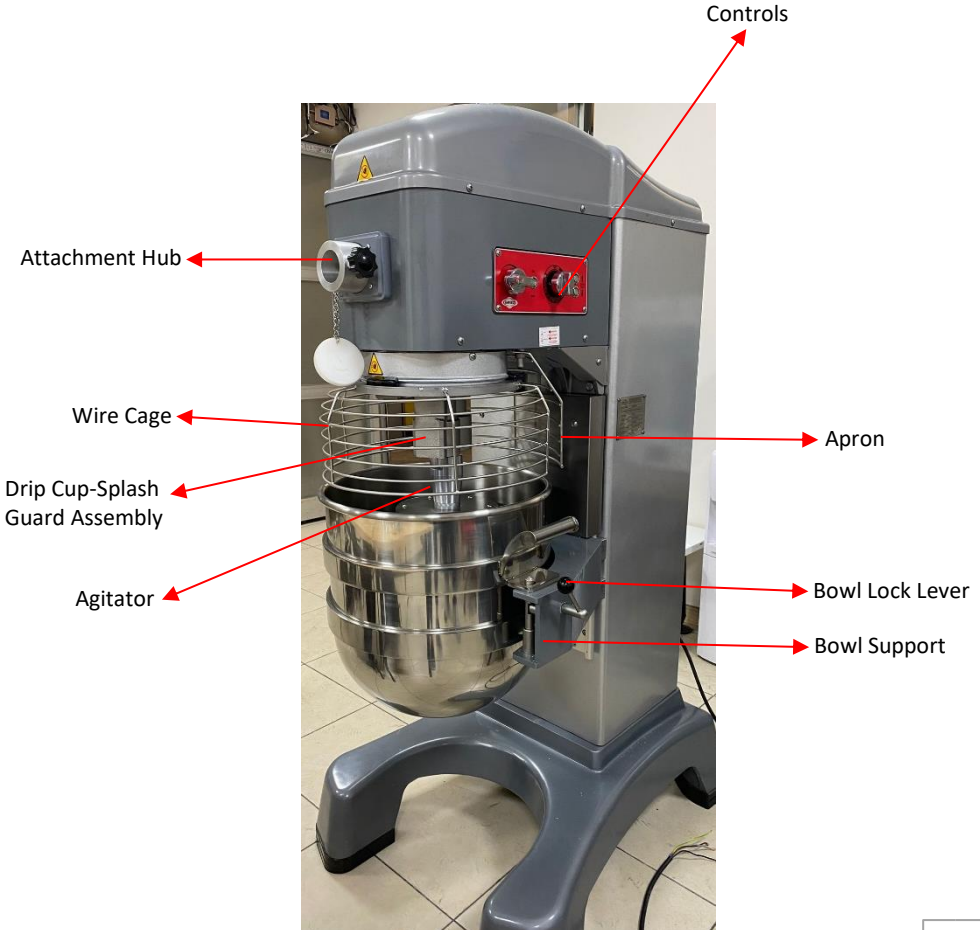


Wiring Check

1. Turn the SPEED dial pointer to STIR.
2. Apply power to the mixer. With the bowl locked into place, the bowl support all the way up and wire cage closed, momentarily run the machine by pushing the START and then STOP buttons.
3. Verify that the bowl lift raises and lowers per the switch direction arrows. If not, proceed to step 3a below.

3a. Refer to the Electrical Connections section and follow all warnings and instructions to correct the lead wires.

MIXER COMPONENTS



BOWL PLACEMENT

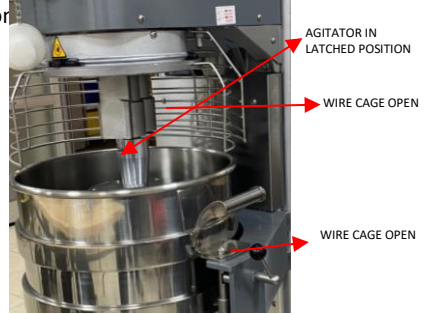
NOTICE The bowl must be installed onto the bowl support before the agitator is installed. The bowl is heavy and must be correctly handled and lifted to avoid personal injury.

To Install

1. Position the bowl so the alignment pins on the left side of the bowl support
2. Swing the bowl into the locked position on bowl support.

NOTICE Before lowering the bowl onto a bowl truck, always unlock the bowl and swing the bowl out slightly.

1. Lower the bowl by pressing and holding the down arrow on the bowl switch
2. Unlock bowl and swing out slightly from the locked position.
3. Open the wire cage and remove the agitator.



AGITATOR

To install an agitator, the bowl must be on the bowl support and fully lowered.

To Install

1. Open the wire cage. Refer to the Wire Cage section as needed.
2. Place the agitator inside the bowl and align the horizontal slot on the agitator with the agitator shaft pins.
3. Hold the agitator and pull the plunger pin of the agitator out.
4. Slide the agitator up the agitator shaft until it stops and latches.

To Remove

1. Open the wire cage. Refer to the Wire Cage section as needed.
2. Lower the bowl by pressing and holding the down arrow on the bowl switch.
3. Hold the agitator and pull the plunger of the agitator out. Slide the agitator down of the agitator shaft.



POWER BOWL LIFT

NOTICE Before lowering the bowl onto a bowl truck, always unlock bowl and swing bowl out slightly.

To raise the bowl, the bowl must be in the locked position. Push and hold the up arrow on the bowl switch.

To lower the bowl, push and hold the down arrow on the bowl switch.

To Raise the Bowl While Mixing

To raise the bowl while the agitator is mixing the product (when required by recipe or when using the bowl scraper attachment):

1. Close the wire cage, then select a mixing speed on the SPEED dial.
2. Select a count-down time or HOLD for continuous count-up mixing. Refer to the Timer Operation section as needed.
3. While pressing and holding the up arrow on the bowl switch, press and hold the START button. The mixer runs only in stir speed while the bowl is rising.
4. When the bowl reaches the mix position, release the START button. The mixer automatically changes to the selected mixing speed.

NOTICE Mixing speed and time can be adjusted any time during the mixing operation without stopping the mixer.

PREPARE FOR MIXING

1. Open the wire cage. Refer to the Wire Cage section as needed.
2. Place the mixing bowl on the bowl support.
3. Pour ingredients into the bowl.
4. Swing the bowl to the locked position.
5. Place the agitator inside the bowl, then attach it to the agitator shaft.
6. Return the wire cage to the front-center position
7. Push and hold the up arrow on the bowl switch until the bowl reaches the mix position and stops.
8. The mixer is now ready for mixing. Refer to the Timer



TIMER OPERATION (SmartTimer™)

Using the Count-Up Mode (Continuous Mixing)

1. Turn the SPEED dial to select a mix speed (the SPEED setting can be changed at any time during mixing).

NOTICE Only use STIR for incorporating ingredients. Do not use to develop dough products.

2. Set the timer on hold by turning the TIME selector counterclockwise until "Hold" appears in the TIME window.

3. Press the START button to begin mixing. The timer starts to count up from 00:00.

NOTICE If the metal cage is opened at any time, mixing stops. To resume mixing, close the metal cage and press the START button.

4. Press STOP to stop the mixer; the mixing time is displayed in the TIME window.

5. Press the START button to continue mixing if necessary.

NOTICE: When the timer reaches 20:00 minutes, it rolls over to 00:01 and continues counting until the STOP button is pressed.

Using the Count-Down Mode (Timed Mixing)

1. Turn the SPEED dial to select a mix speed.

- a. If the count-up mode was used for the previous batch, the desired time needs to be entered.

- b. If the count-down mode was used for the previous batch, the previous time is displayed. If a different time is needed, turn the TIME selector to the desired time.

2. Press the START button to begin mixing; the timer starts counting down from the set time.

- a. To stop the mixer at any time, press the STOP button. To resume mixing, press the START button. For example: The mixer is started at SPEED 1 for 30 seconds and is stopped after 10 seconds. Pressing the START button will resume mixing.

- b. If the mixer is stopped and a new time setting is entered, pressing the START button saves

- the new time setting on the current speed selection. For example: The mixer is started at

- SPEED 1 for 30 seconds and is stopped after 10 seconds. A new time is entered by turning the

- TIME selector. The new time replaces the initial 30 seconds for SPEED 1 after the START button is pressed.

- c. If the time is changed while mixing, the mixer operates until the new time expires. The adjustment to the time is not stored.

- d. If the speed is changed during mixing, the time returns to the preset time for the selected speed and counts down.



WARNING The agitator does not stop immediately. To avoid risk of serious injury, keep hands, clothing, and utensils out of the mixing bowl and away from the agitator as the agitator winds down.

NOTICE If the wire cage is opened at any time, the mixing stops. To resume the mixing, close the wire cage and press the START button.

3. When the timer reaches 00:00, the mixer stops; a beeper sounds for 3 seconds. The count-down timer displays the last-entered time.

OPERATING NOTES

- Only use STIR for incorporating ingredients. Do not use it to develop dough products.
- If the mixer is stopped during mixing, the timer also stops. The timer starts again (with the time remaining) when the START button is pressed.
- The SPEED window displays the current SPEED selection.
- Turn the TIME selector clockwise to take the mixer out of the hold mode.

UNLOADING

1. After the mixer has stopped, and the agitator comes to rest, unlock the bowl and swing-out slightly. Press and hold the down arrow on the bowl switch to lower the bowl.
2. Open the wire cage assembly.
3. Remove the agitator from the agitator shaft.
4. Remove the bowl from the bowl support.

WIRE CAGE

The wire cage can be rotated out of the way to add ingredients or to access the bowl and agitator. Note how the grooves on the retainer shoes allow the wire cage to ride around the circular ridge of the planetary drip cup.

To open the wire cage: rotate it to your left.

To close the wire cage: rotate it to your right until it stops in the front-center, closed position.

NOTICE The wire cage must be returned to the closed position for the mixer to operate

FRONT CENTER RETAINER SHOE












WIRE CAGE FRONT CENTER POSITION

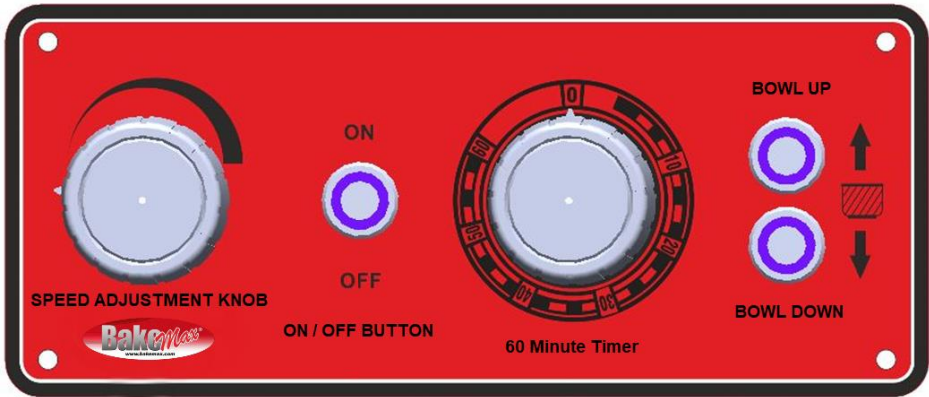
CIRCULAR RIDGE ON PLANETARY DRIP CUP



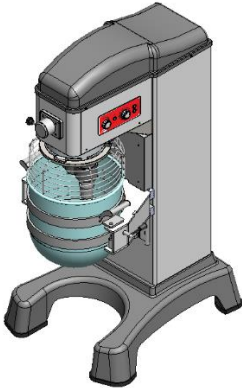
WIRE CAGE ROTATED LEFT

GENERAL WARNINGS

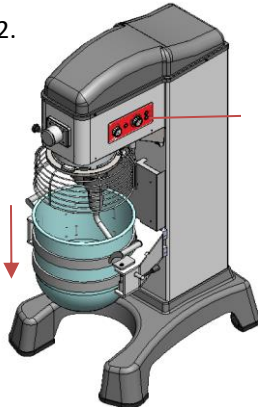
-  * Do not use the device in premises without adequate lighting.
-  * Do not touch the moving parts while using the device.
-  * Do not install the device close to flammable and explosive atmospheres.
-  * Do not run the device idle.
-  * Do not load too much above/below the capacity of the device.
-  * Do not interfere with the device without appropriate protective equipment.
-  * In case of fire, flame flashes, etc. in the area where the device is used for any reason, quickly close the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.
-  * Damage caused by lack of earthing connection will not be covered under warranty.
-  * Do not put your hand inside the bowl while the device is kneading the dough. Otherwise, the mixer may be seriously damaged.



1.

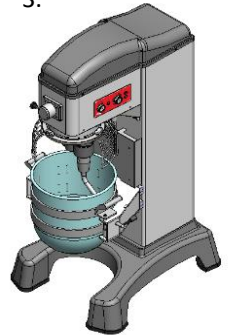


2.



Bowl up / down buttons

3.

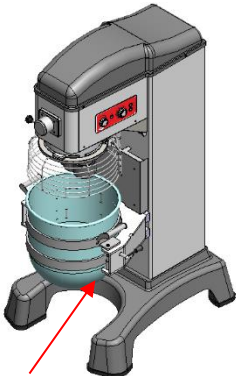


- * Make sure there is time is set on timer
- * (On) is pressed and the machine operates at this time setting.
- * The machine can be slowed down and sped up using the speed control knob.

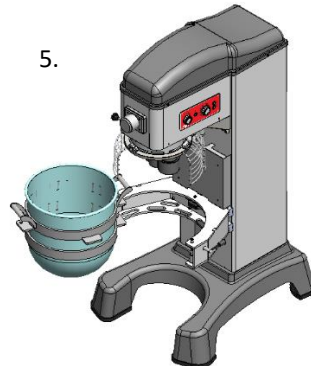
- * The machine will not start when the bowl is down.

NOTE: The product does not work with the wire bowl guard open, close the guard to operate.

4.



5.



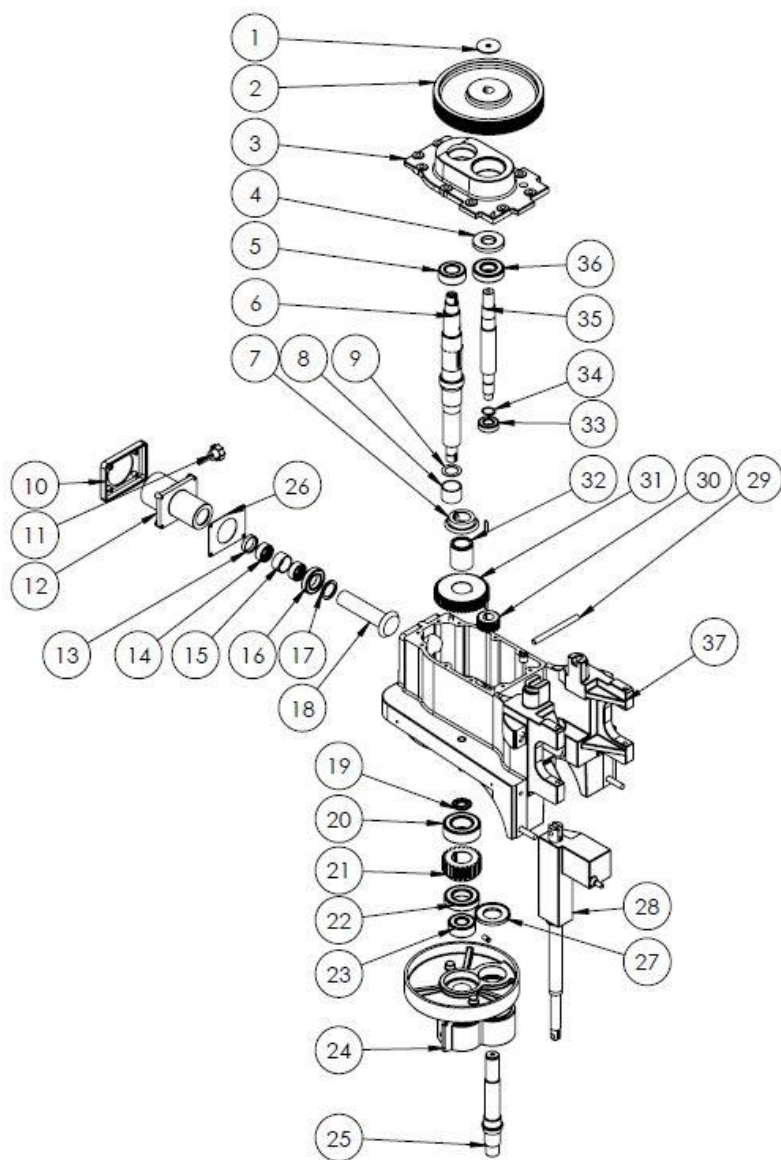
The bowl can be opened like the picture # 5 by opening the bowl lock lever.

The food in the bowl can now be taken more easily.

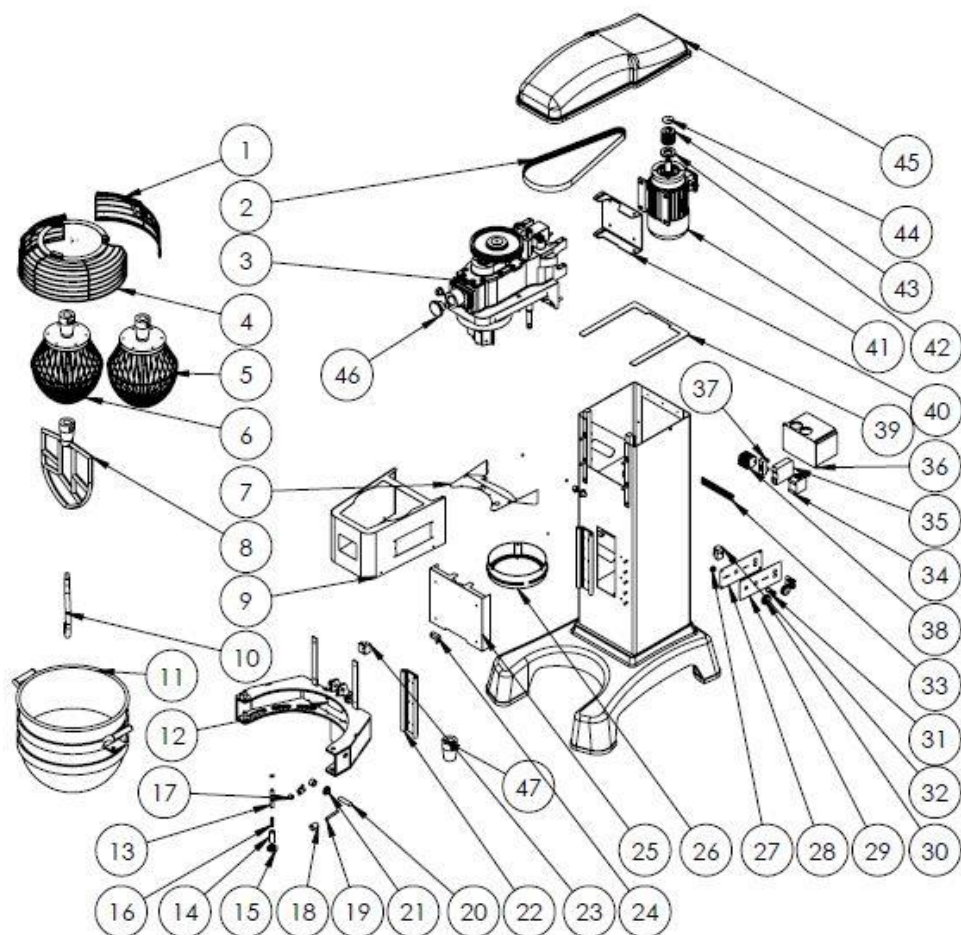
TROUBLESHOOTING

DEVICE NOT WORKING	<ol style="list-style-type: none">1. Check that the device is plugged in.2. Check the electrical connections.3. Close the boiler cover of the device.4. Lift the emergency stop button.
SOUND COMING FROM THE DEVICE	<ol style="list-style-type: none">5. Check that there is sufficient flour and water in the dough bowl.6. Check the mixer.7. If there is a noise coming from the motor, stop the device and call the authorized service
DEVICE STOPS	<ol style="list-style-type: none">1. The device may stop due to low voltage. In this case, check the voltage.2. The appliance may stop when loaded over capacity. In this case, drain some of the material from the boiler and allow the motor to cool down for a while.3. If the engine fault indicator is illuminated, remove the malfunction and then use the start it again
<ul style="list-style-type: none">• If the dough kneading is not done in proper quality,<ul style="list-style-type: none">➢ If any of the safety functions are not working,➢ Do not use the device.	

*** If the above problems still persist, please contact our authorized services.**

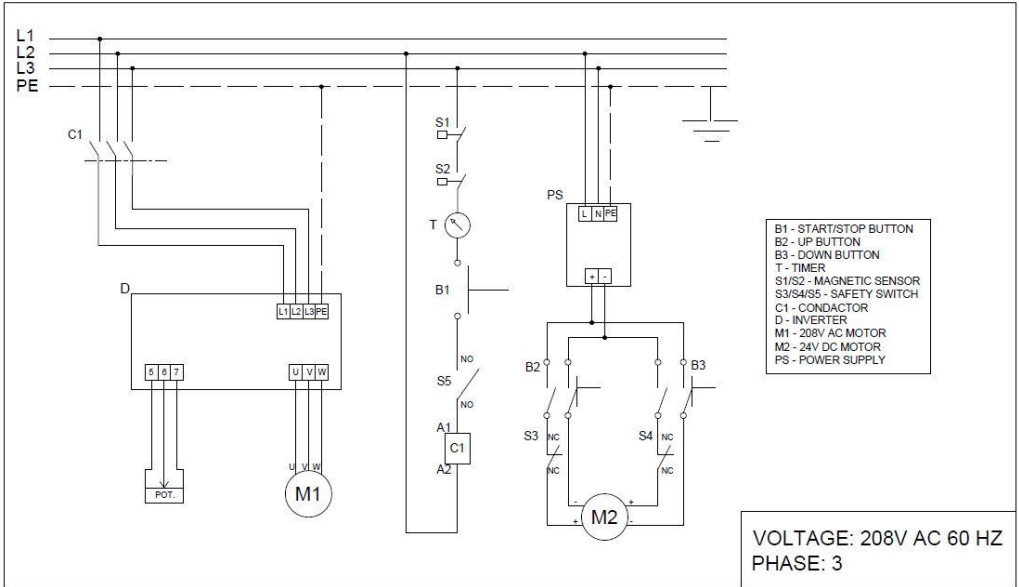


#	Part Description	Factory #
1	EMP.MK.60 ENGINE PULLEY TIGHTENING SC	YSC-ERS.MK-LZ-0129
2	EMP.MK.60 GEARBOX PULLEY	YDK-ERS.MK-CN-0062
3	GEARBOX HOUSING COVER ALUMINUM	YDK-ERS.MK-CN-0055
4	30X72X10 - FEKO 301AS FELT	M.CNT-KCE-052
5	30x62x24 BEARINGq	M.RLM-NRM-055
6	EMP.MK.60 GEARBOX MAIN SHAFT Ø55-460 mm	YTL-ERS.MK-KS-0087
7	EMP.MK.60 MEAT PULLING GEAR HELIX CONICAL Ø78	YTL-ERS.MK-KS-0108
8	EMP.MK.60 SHAFT SPACER PIPE Ø45x3 32,5 mm	YBR-ERS.MK-KS-0003
9	EMP.MK.60 GEARBOX BEARING WASHER SC	YSC-ERS.MK-LZ-0137
10	EMP.MK.60 FRONT PLASTIC COVER-END	M.ENJ-ERS-PLS-MK-019
11	M8x40 DIAMETER 40 BUTTERFLY WITH BAKALITE HANDLE	M.AKS-KLP-BKL-029
12	MK.60 GEARBOX FRONT SHAFT CASTING	YDK-ERS.MK-CN-0063
13	35X42X10 SUPTEX FELT	M.CNT-KCE-055
14	HK3520-B INA BEARING	M.RLM-NRM-060
15	MK.60 FRONT SHAFT BEARING SPACER TUBE	YBR-ERS.SD-KS-0015
16	35x62x14 RULMAN (6007 ZZ)	BBC-M.RLM-NRM-025
17	MK.60 GEARBOX FRONT SHAFT WASHER SHEET	YSC-ERS.SD-LZ-0139
18	MEAT PULLING GEAR HELICAL CONICAL Ø60-128 mm	YTL-ERS.MK-KS-0111
19	MB.5 KMS PUL	B-OZL-MK-0003
20	45X85X30 BEARING (FAG 3209-BD-XL-2HRS-TVH-C3)	M.RLM-NRM-056
21	EMP.MK.60 GEARBOX DRIVE GEAR Ø89	YTL-ERS.MK-KS-0105
22	40x80x18 BEARING (FAG 6208-H-2RSR C3)	M.RLM-NRM-054
23	25x62x25 BEARING (FAG 3305 BD-XL-2HRS-TVH-C3)	M.RLM-NRM-053
24	EMP.MK.60 GEARBOX PIVOT PULLEY	YDK-ERS.MK-CN-0056
25	EMP.MK.60 GEARBOX SHAFT SHAFT SHAFT SHAFT Ø48-275 mm	YTL-ERS.MK-KS-0088
26	MK.80 GLYINDRIC GASKET	M.CNT-ERS-058
27	40x80x10 - FEKO 89AS SEAT	M.CNT-KCE-054
28	LINAK ACTUATOR MOTOR DK-6430 6000N IPX4	EMP.MK.60
29	ACTUATOR MOTOR FIXING SHAFT Ø12 142 mm	YTL-ERS.MK-KS-0083
30	EMP.MK.60 GEARBOX SHAFT HELI GEAR Ø52	YTL-ERS.MK-KS-0107
31	EMP.MK.60 GEARBOX HELI SHAFT GEAR Ø125	YTL-ERS.MK-KS-0104
32	EMP.MK.60 SHAFT SPACER PIPE Ø51x3 55,5 mm	YBR-ERS.MK-KS-0004
33	20x47x14 BEARING (6204 ZZ)	ORS-M.RLM-NRM-014
34	471 CIRCLIP (4-50)	SEGMAN
35	EMP.MK.60 GEARBOX SHAFT SHAFT 296 mm Ø35	YTL-ERS.MK-KS-0085
36	30X72X10 - FEKO 301AS FELT	M.CNT-KCE-052
37	EMP.MK.60 GEARBOX HOUSING ALUMINUM	YDK-ERS.MK-CN-0054



#	Part Description	Factory #
1	MK.80 MIKSER ARKA SABIT SEPET MNTJ.	ARA.FS-ERS.MK-021
2	14 PJ 1435 TRIMMER BELT	M.KYS-TKY-028
3	TRANSMISSION MNTJ.	EMP.MK.60
4	MK.80 MIXER BASKET ASSEMBLY	ARA.FS-ERS.MK-018
5	MK.80 THIN WIRE BED ASSEMBLY	ARA.FS-ERS.MK-019
6	MK.80 THICK WIRE BED MNTJ.	ARA.FS-ERS.MK-020
7	EMP.MK.60 GEARBOX LOWER COVER SC	YSC-ERS.MK-LZ-0120

8	MK.80 ALUMINUM LEAF	YDK-ERS.MK-CN-0061
9	EMP.MK.60 FRONT PANEL SC	YSC-ERS.MK-LZ-0119
10	MK.80 DOUGH AXE (CUTTING-HORIZONTAL LATHE)	YTL-ERS.MK-KS-0116
11	500x480 mm CIRCULAR MIXER VESSEL MK.80	M.MTS-ERS-MK-012
12	BOILER TABLE ASSEMBLY	EMP.MK.80
13	HANDLE BODY ELEMENT Ø16-100mm	YTL-ERS.MK-KS-0096
14	SPRING FIXING ELEMENT Ø24-55mm	YTL-ERS.MK-KS-0097
15	EMP.MK.60 LOCK MECHANISM FIXING SC	YSC-ERS.MK-LZ-0147
16	EMP.MK.60 HANDLE LOCK SPRING	M.YAY-ERS-057
17	HANDLE BODY CORE LATHE PARTS Ø20-16mm	YTL-ERS.MK-KS-0099
18	ARMUTLU NO2 M8 BUSHING BAKELITE HANDLE (FEMALE)	M.AKS-KLP-BKL-022
19	EMP.MK.60 HANDLE BODY MOVEMENT SHAFT Ø10-80	YTL-ERS.MK-KS-0101
20	HANDLE BODY Casing CORNER PART Ø18-80mm	YTL-ERS.MK-KS-0100
21	HANDLE BODY Casing CORNER PART Ø30-19mm	YTL-ERS.MK-KS-0098
22	IGUS Ø20 ALM SLIDE	M.AKS-GNL-MK-016
23	IGUS CAR – 001	M.AKS-GNL-MK-017
24	CYLINDER -Z15G 1307	M.ELK-SWC-ERS-001
25	EMP.MK.60 BOILER REAR TOP SC	YSC-ERS.MK-LZ-0121
26	EMP.MK.60 BASKET TIE DOWN THROAT ALUMINUM	YDK-ERS.MK-CN-0057
27	HALF MOON BUTTON SOCKET	M.AKS-DGM-MUH-009
28	EMP.MK.60 PANEL LABEL SC	YSC-ERS.MK-LZ-0134
29	EMP.MK.60 LEKSAN LABEL	M.AKS-ETK-LKS-ERS-MK-003
30	POTATO PEELING TIMER BUTTON PLASTIC	M.ENJ-ERS-PLS-PS-018
31	19 MM PERMANENT 220V GREEN LIGHTED METAL BUTTON(IMPORTED)	M.ELK-SLT-BTL-011
32	60-MINUTE MECHANICAL WINDING TIME CLOCK	M.ELK-MEK-MTM-004
33	AUTOMATON RAIL 21 CM	YEL-ERS.SD-KS-0004
34	SCHNEIDER LC1D12F7 CONTACTOR	M.ELK-KNT-KNT-037
35	MDR 60-24 POWER SUPPLY (MEAN WELL)	M.ELK-EDM-ERK-006
36	OPTIDRIVE E3 ODE-3-3-320180-3F42 MOTOR DRIVER	M.ELK-SRC-010
37	SCHNEIDER RXZE2M114M ROLE SOCKET	M.ELK-KNT-ROL-019
38	AVK 10x10 MM RAIL FLANGE (BLUE)	M.ELK-KLM-038
39	EMP.MK.60 BODY TOP FIXING SC	YSC-ERS.MK-LZ-0124
40	EMP.MK.60 MOTOR MOUNT SC	YSC-ERS.MK-LZ-0132
41	2,2 KW 2800 RPM 380V B3-UL	M.ELK-MTR-RSM-112
42	MK.60 MOTOR PULLEY BOTTOM WASHER SC 10 MM	YSC-ERS.MK-LZ-0169
43	MK.04-2016 ENGINE PULLEY (HORIZONTAL LATHE)	YDK-ERS.MK-CN-0046
44	EMP.MK.60 ENGINE PULLEY TIGHTENING SC	YSC-ERS.MK-LZ-0129
45	EMP.MK.60 TOP COVER CIRCULAR	M.ENJ-ERS-PLS-MK-014
46	MK.60 SHAFT COVER	EMP.MK.80
47	MK.60 WIRE CONNECTION ALUMINUM	YTL-ERS.MK-KS-0109



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.*

Questions? OEM Parts?

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

www.BakeMax.com

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