

# Manual Meat Slicer Operations Manual

**BMMSM08 – 8" Blade**  
**BMMSM10 – 10" Blade**  
**BMMSM12 – 12" Blade**



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

Toll Free: 1-800-565-2253

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

www.BakeMax.com



## WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/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 cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

## Cleaning

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

## I. Notice

- The power must comply with electric requirements on the label rating, failure to do so may cause serious trouble, fire or the machine will not properly work.
- Machine must be grounded. Failure to properly ground the machine may result in electric shock.
- Please turn off all switches and unplug the machine in the case of an Emergency or power failure.
- Please keep hands and any other part of the body clear of blade when operating the machine.
- The machine should be repaired by the manufacturer or service agent if the machine breaks. Titan Ventures International Inc. is not responsible for injury or equipment fault as self-amending machine.
- When the electric wire is damaged, it must be repaired. The electric wire used must be special soft wire, buy it from manufacturer or repair department.
- The machine cannot be washed or soaked with water. The machine is not a waterproof structure, it will cause an electric shock and damage the mechanical departments and electrical parts.
- Please turn off all switches and unplug the machine when not operating.
- Please stop operation and unplug when workers clean the machine.
- Turn the machine off when the machine operates unusually.
- Often check the blade-cover, table loading meat, slicer, and other parts to ensure they are tight and are not damaged.
- Cannot cut frozen meat.
- Please attach the operations manual when reselling the machine.
- Please contact us when you damage or lose the operations manual.
- Please contact us when you meet other items which are not detailed in the manual operation.



The ground terminal must be grounded before the slicer is fixed. Avoid resulting in personal injury.

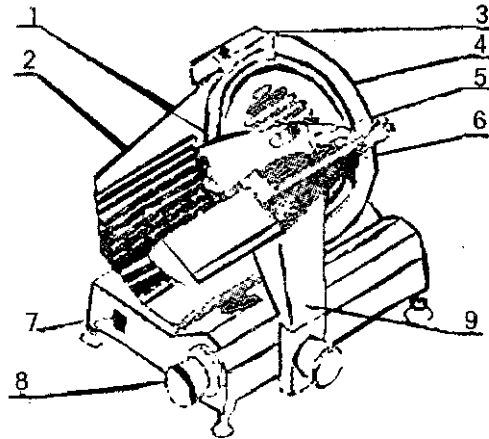


Slicer operates automatically; keep hands clear, Failure to comply may result in personal injury due to leakage.



Clean and change the blade of slicer, be careful of blade-edge as it is sharp.

### III. Machine instruction and part name:



- |                  |                               |
|------------------|-------------------------------|
| 1. Slicer        | 6. Carriage                   |
| 2. Plate         | 7. Power button               |
| 3. Sharpener     | 8. Slicer thickness regulator |
| 4. Blade cover   | 9. Product pusher handle      |
| 5. Active pusher |                               |

#### Operation:

1. The machine should be installed on a work surface that has sufficient stability and strength to support the weight of the machine.
2. Make sure that the line voltage of your main power source matches the rated voltage of the machine.
3. Turn the switch on and let the machine run for about 2-3 minutes. Observe the machine to ensure it works well.
4. Turn the switch on, the pilot lamp of the power button is lighting, the blade rotates on the opposite way of watch hands.
5. Adjust the slice thickness by turning the slice thickness regulator. Use caution and always be aware of blades and hands.
6. Pushing the product carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob. Use caution and be always aware of blades and hands.
7. After slicing the desired amount of meat. Turn the fixing positioner knob and let the fixing positioner head back to the original position.
8. You can now move away the slices and the product.

#### Cleaning:

1. Always turn off and unplug the machine before cleaning. Make sure to turn the slice thickness regulator to zero position.
2. Never use any chemical or abrasive products. Do not use a brush or any other type of utensils or instruments which could damage the different pieces of the slicer.
3. Use a damp cloth in detergent to clean the machine, thin and dry. Make sure to clean the machine completely every day.
4. Remove the blade cover away from the blade when cleaning and clean the product carriage too.
5. Warnings for blade cleaning:
  - a. Wear a safety glove for this operation.
  - b. Do not touch the edge of the blade.
  - c. This is a dangerous operation be careful.
6. You ought to race the machine 5 minutes after cleaning.
7. Attention: Do not wash the machine with water directly.

## Maintenance:

1. Blade (rustproof):
  - a. Dry the blade with dry cloth after work.
  - b. Spread the cooking oil on the edge of the blade with dry cloth.
  - c. Sharpen the blade when necessary to prevent rust.
2. Guide lubrication:
  - a. Push the carriage to one side and clean the grease dirt of the guide with dry cloth.
  - b. Smear the guide surface with grease by finger, well spread and lubricate.
  - c. It is suitable to lubricate the guide every week.
3. Pusher axle lubrication:
  - a. Clean the pusher axle with a dry cloth first.
  - b. Put the cooking oil on both axles and pull the pusher up and down to make the oil well spread and the pusher work well
  - c. It is suitable to lubricate the axle every day.
4. Sharpener lubrication
  - a. Clean the sharpener axle before sharpening.
  - b. Put the cooking oil on both axles.
  - c. Turn around and slide the axle until the axles work well.
5. Localizing head lubrication:
  - a. Turn the fixing positioner on the opposite way of 'watch hands' to the max length.
  - b. Clean the localizing head and put the cooking oil on.
  - c. Then turn the fixing positioner back to the original position.
  - d. It is suitable to lubricate it every week. Do not spread too much oil.

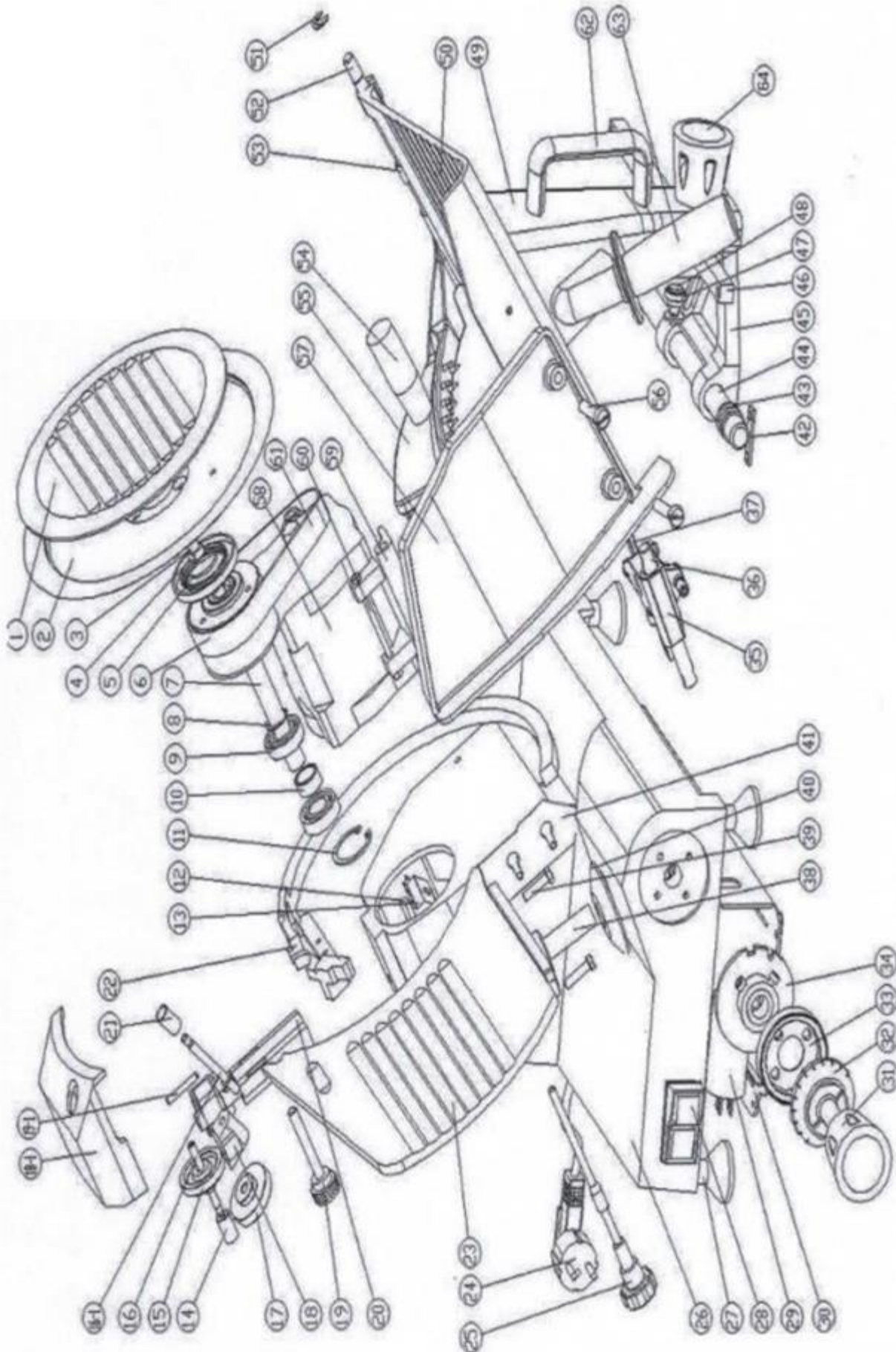
## Blade Sharpening:

1. You ought to sharpen the blade when the slice thickness is not even, or the slices are broken .
2. Clean the edge of blade before sharpening.
3. Pull the sharpener out and lubricate the sharpener axles as it works well.
4. Pull the sharpener out and turn 180°, press the right-side stone down by finger then put the sharpener to the working position.
5. Make sure that the surface of stone is nesting close to the surface of edge. If not, please adjust it.
6. Turn the power on and the blade works 1-2 minutes, stop the machine looking if the blade is sharpened well, if not, continuous.
7. Press the left side stone down and make sure the surface of stone is nesting closely to the surface of blade, then sharpen for 3 seconds to remove the burr.
8. Put the sharpener back to the original position after work.
9. Always keep the stone clean as the stones work well.
10. Do not make your eyes look right to the way that the stone rotates to the hurt from the piece of the stone.





## BMMSM Meat Slicer Parts Breakdown



Part No	Part Name
1	Blade protection plate
2	Blade
3	Screw for blade
4	sealing ring for blade shaft
5	sealing ring for blade spindle
6	Sleeve of blade
7	Spindle of blade
8	Blocking ring for bearing
9	Bearing
10	Isolating sleeve
11	Blocking ring for hole
12	Microswitch
13	bracket for microswitch
14	Button for sharpening stone
15	sharpening stone
16	axis of sharpening stone
(16-1)	axis of trim stone
17	trim stone
18	stand of stone
(18-1)	cover
19	handlebar
20	stand of sharpner
21	button for trim stone
22	blade protection ring(include screw)
23	locring plate
24	wire and plug
25	pole
26	body
27	feet
28	switch
29	capacitor
30	bottom
31	Adjusting handlebar
32	digital ring plate
33	digital ring
34	cam
35	slide holder
36	slide axis
37	Axis for slide holder
38	holder for locring plate
39	locking nut for locring plate
40	sealing ring for locring plate
41	scraping board
42	locring board for circle orbit
43	spring for circle orbit
44	circle orbit
45	sliding frame
46	square orbit
47	Spherical Bearings
48	Axis for sliding frame
49	carriage stand
50	carriage
51	Circlip
52	pole for carriage
53	bearing for pole of carriage
54	handle of pressor
55	pressor
56	French countersunk head screw
57	protection board (includes screw)
58	motor
59	bracket for motor
60	Hinge axis
61	belt
62	U type handle
64	round handle

# 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.