

BakeMax[®]

Titan Series

BakeMax BMRC D Refrigerated Countertop Display Case Operations Manual



Questions? OEM Parts, Contact Us:
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 in the area of the machine while in operation.

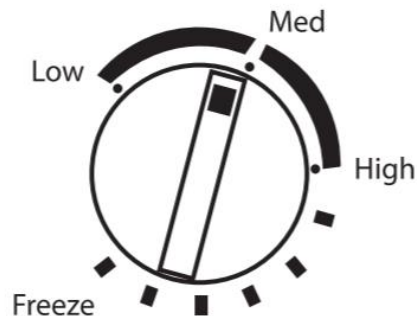
- When using the machine, please ensure that you have read all of the instructions within this manual.
- Be aware of your surroundings when using this machine, ensure there are no children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all 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.

Product Installation & Set Up

- After unpacking and cleaning your new countertop refrigerated showcase. Let it sit upright for at least 24 hours before plugging it in. Never tilt machine more than 45°. If the unit is laid on its side to be moved, let the unit sit fully upright for 24 hours before plugging it back in.
- Make sure all accessories are installed (shelves, shelf clips, etc...) before plugging in the unit.
- Ensure the unit is placed on a smooth, level flat surface.
- The display case should be kept away from heat, humidity and dusty areas as it can cause stress on the unit.
- During high humidity days, condensation may be found on the outside of the refrigerator. This is not a problem, this is caused by high ambient humidity. Simply use a cloth to wipe it. **Note:** This unit is for indoor use only.
- Ensure there is at least 6" space available on each side for air to properly circulate around the unit.
- Never block the air suction inlet or air vents.
- Make sure the unit has reached the desired temperature before loading the unit with products.
- Ensure any items that are warm / hot to be cooled before placing in the unit.
- Minimize the time with the door is open and reduce opening and closing frequently.
- Do not overfill the unit or it may hinder its operation.
- Adjust the rack height for proper food storage.
- After power outage or unplugging the refrigerator, always wait at least 5 minutes before starting the refrigerator again.
- Never put any flammable or explosive items inside the refrigerator such as gasoline or alcohol. Never put any dangerous product near the refrigerator.
- Do not store medication in the refrigerator.

Mechanical Temperature Controller:

For regular use, put the controller at "MID-HIGH". The evaporator can freeze if the unit is put on the "FREEZE" setting and can cause damage to the unit. The range of the controller is shown below, which is divided into settings of "LOW, MID, HIGH and FREEZE". The temperature inside the refrigerator will decrease if the knob is turned clockwise, while turning the control counter-clockwise will increase the temperature.



Warranty Notes: Malfunction due to high ambient temperatures, humidity, or improperly maintained condenser coil will void the warranty. Failure to properly maintain the unit will also void the warranty. This includes, but is not limited to, basic preventative maintenance like cleaning the condenser coil. Any damage that occurs as a result of negligence or improper handling. Overloading or improper loading of the unit in a manner that prevents proper airflow.

BakeMax www.bakemax.com **Cleaning & Maintenance**

- This unit has been coated for shipping purposes, please clean before use. Dip a soft cloth in neutral detergent (dish detergent) to clean the outside of the refrigerator and then wipe it with a dry soft cloth.
- Do not use any liquid pressurised cleaning equipment on this machine.
- Disconnect power supply before cleaning.
- Only use food grade non-abrasive cleaning agents.

Keep the refrigerator clean and periodic maintenance is necessary. Always unplug the power cord before maintenance. Never use a damaged plug or loose socket to prevent electric shock or short circuiting. Never flush the refrigerator. Never use alkaline detergent, soap, gasoline, acetone or bush.

Cleaning the Condenser Coil

- For efficient operation, keep the condenser surface free of dust, dirt, and lint.
- We recommend cleaning the condenser coil at least once per month.
- Clean the condenser with a commercial condenser coil cleaner, available from any kitchen equipment retailer.

Cleaning the Fan Blades and Motor

- If necessary, clean the fan blades and motor with a soft cloth.
- If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

Shutting Down the Unit For Extended Period of Time

- Take out all food and unplug the wall socket. Clean both inside and outside of the refrigerator thoroughly and open the door to sufficiently dry. Leave door open when storing for long periods of time. Clean the condensate tray and wipe dry.

Technical Specifications

- BMRCD01 Exterior Dimensions (WDH): 16" x 16.75" x 38.5"
- Shelf Size: 15" x 13.5"
- BMRCD02 Exterior Dimensions (WDH): 16.75" x 16.75" x 38.5"
- Shelf Size: 14.1" x 12.4"
- 110v / 180 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Refrigerant: R290
- Net Weight 80 lb / 36 kg

* Display cases are not intended for overnight storage of perishable food.

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

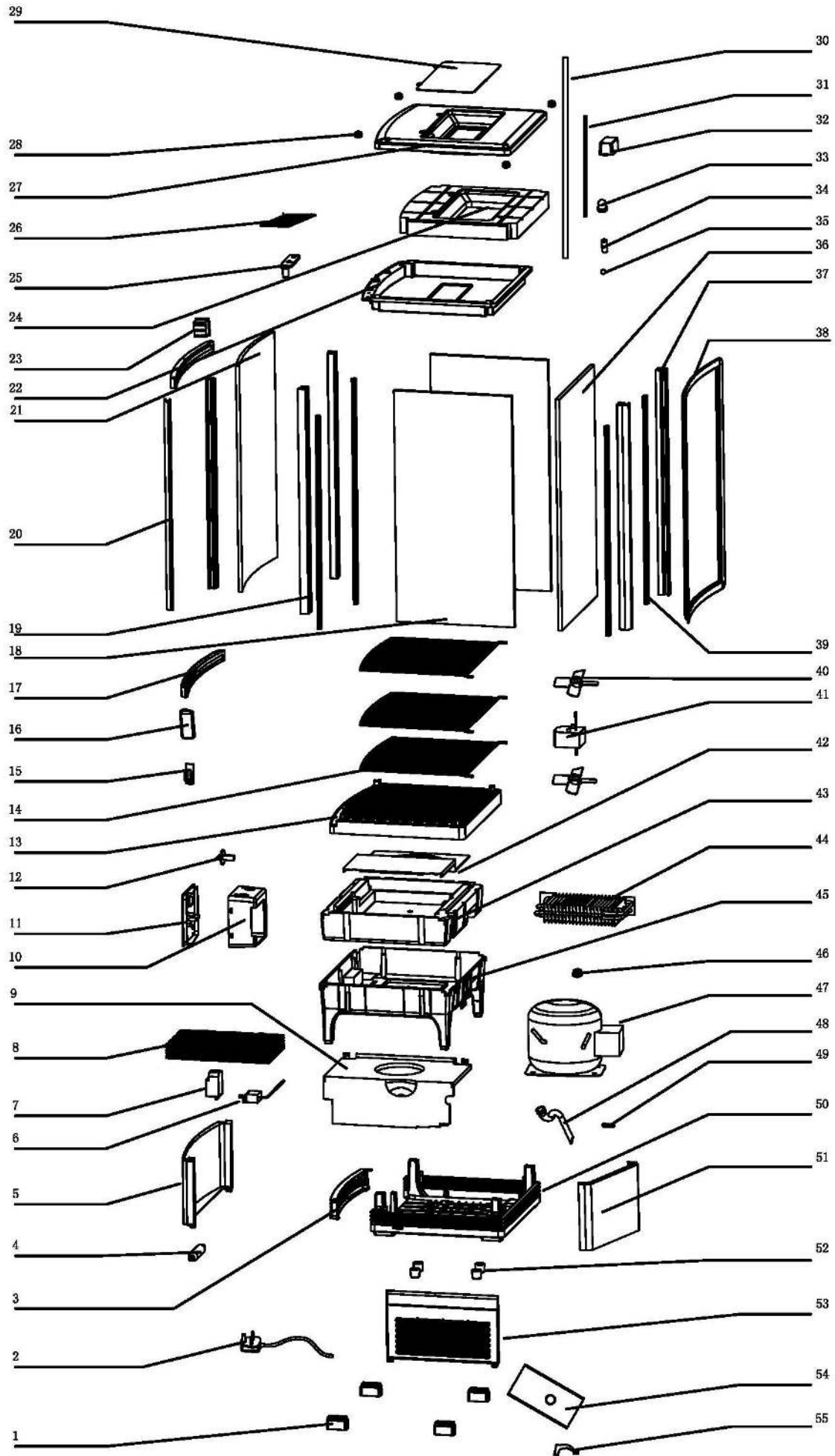
Troubleshooting

Problem	Possible Cause	Remedy
No Refrigeration / Compressor is Not Running	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker
	Power cord unplugged	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish
Cabinet Temperature is too Warm	Thermostat is set too high.	Set thermostat to lower temperature.
	Airflow is blocked.	Ensure there is at least 6" of space available around the unit. Make sure the ducts are not blocked. Make sure the inside of the unit is not over filled.
	Low refrigerant levels.	Contact an authorized service technician to check refrigerant levels.
	Door is slightly ajar.	Make sure door(s) is completely closed.
	External heat source.	Make sure the unit is away from direct sunlight and other sources of heat.

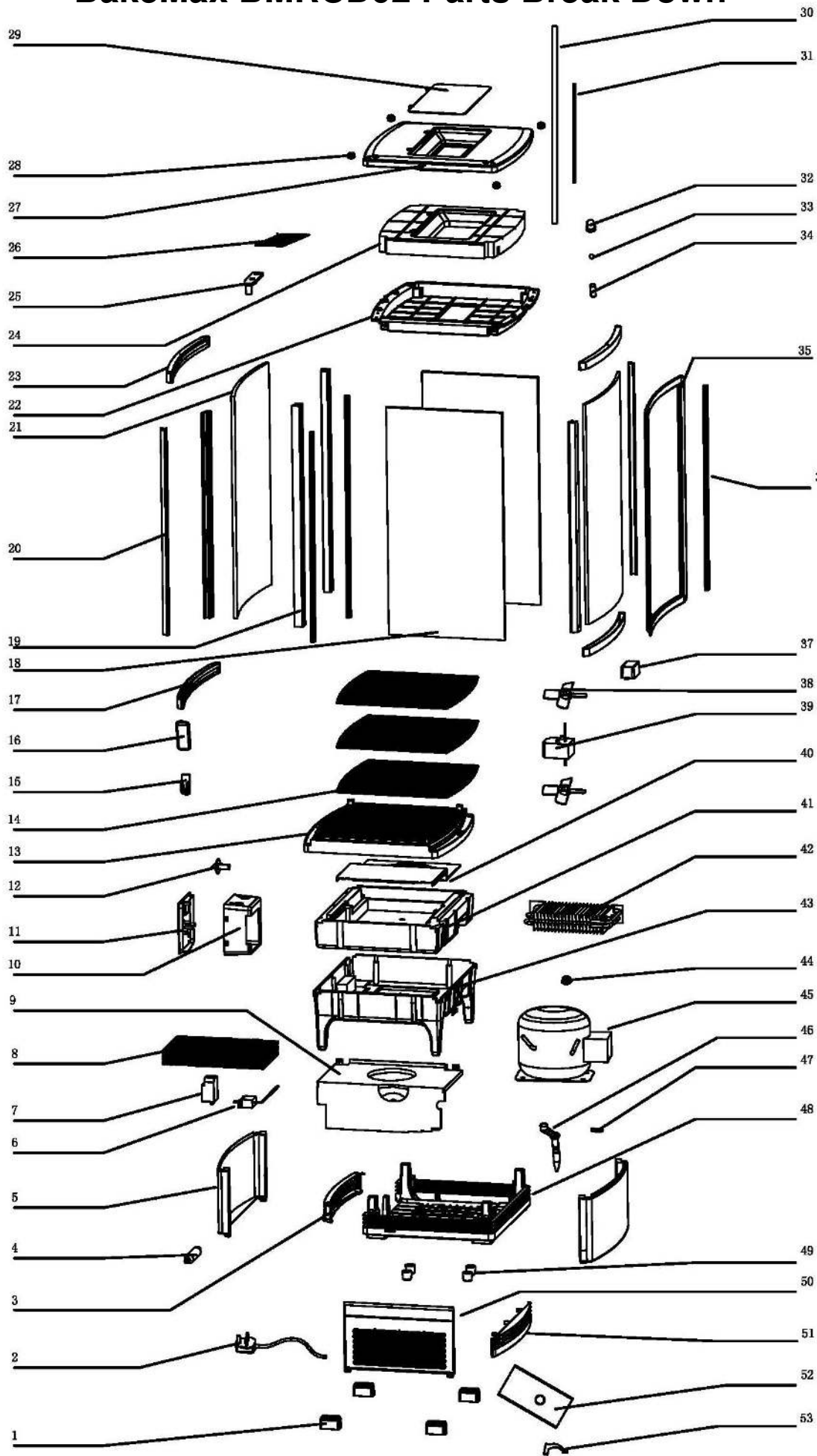
The following situations are not problems:

- The murmur of water is heard when the refrigerator is working. This is normal as the coolant is circulating in the system.
- During high humidity days, condensation may be found on the outside of the refrigerator. This is not a problem, this is caused by high ambient humidity. Simply use a cloth to wipe it.

BakeMax BMRCD01 Parts Break Down



Position	Description	Position	Description	Position	Description
1	Base Foot	20	Pole	39	Light Tube
2	Power Cord	21	Door Glass	40	Fan Blade
3	Plastic Door	22	Light Ceiling	41	Fan Motor
4	Dry Filter	23	Switch	42	Evaporator Protect Board
5	Curved Front Base Panel	24	Lamp Insert Foam	43	Foam Base of Evaporator
6	Thermostat	25	Upper Gemel	44	Evaporator
7	Defrost Timer	26	Transparent Light Ceiling	45	Plastic Base
8	Condensator	27	Upper Cover	46	Motor Fixed Ring
9	Condensator Cushion	28	Screw Cover	47	Compressor
10	Control Box	29	Outer Light Cover	48	Upper/Bottom Seep Tube
11	Control Panel	30	Side Stainless Iron Piece	49	Wire Board
12	Control Knob	31	Top and Bottom Stainless Iron Piece	50	Plastic Fence
13	Vent Tray	32	Ballast	51	Front Grill
14	Shelf	33	Bush	52	Circular Pad
15	Shelf Clip	34	Steel Ball	53	Side Grill
16	Handle	35	Door Pin	54	Metal Base of Fan Motor
17	Upper Door Frame	36	Rear Glass	55	Pipe Clip
18	Side Glass	37	Black Pole		
19	Front Pole	38	Door Gasket		



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18	Side Glass

Position	Description
19	Front Pole
20	Pole
21	Door Glass
22	Light Ceiling
23	Upper Door Frame
24	Lamp Insert Foam
25	Upper Gemel
26	Transparent Light Ceiling
27	Upper Cover
28	Screw Cover
29	Outer Light Cover
30	Side Stainless Iron Piece
31	Top and Bottom Stainless Iron Piece for
32	Bush
33	Steel Ball
34	Door Pin
35	Door Gasket
36	Light Tube

Position	Description
37	Ballast
38	Fan Blade
39	Fan Motor
40	Evaporator Protect Board
41	Foam Base of Evaporator
42	Evaporator
43	Plastic Base
44	Motor Fixed Ring
45	Compressor
46	Upper/Bottom Seep Tube
47	Wire Board
48	Plastic Fence
49	Circular Pad
50	Side Grill
51	Insert Parts
52	Metal Base of Fan Motor
53	Pipe Clip

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 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.

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.