

BakeMax BMSP001 Electric Rotating Pizza Oven Operations Manual

Color Options



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 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.

GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

WARNING:

- This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this device.
- Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.

SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

SERVICE AND MAINTENANCE / 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.	BMSP001
Serial No.
Voltage
Purchase Date

Service Help Desk	
Company	BakeMax
Website / Site	www.BakeMax.com
Telephone	1-800-565-2253
Fax	(506) 859-6929
Address	20 Caribou St, Moncton, NB E1H 0P3

IMPORTANT

Make sure that all paper protection and packaging have been removed before operating the device. This device should only be installed in the closed position.

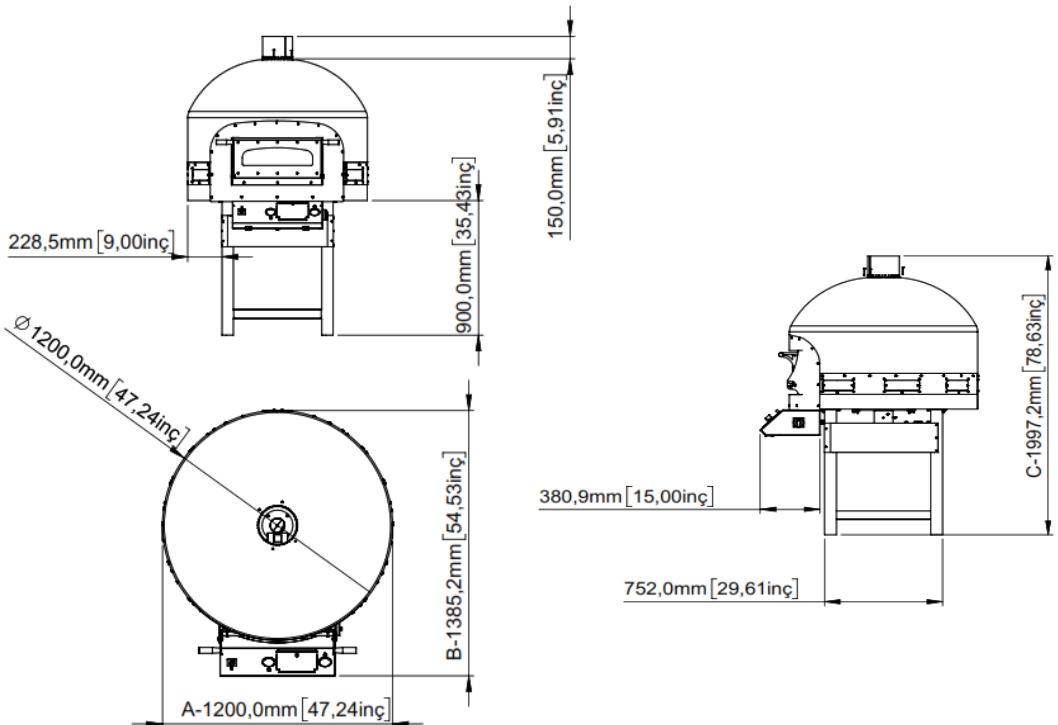


WARNING :The device must be used by trained personnel.

DESCRIPTION

*This electric professional pizza oven provides high efficiency, designed to be used in industrial kitchens.

Model	Electrical	Depth	Width	Height	Approximate Weight	
					Product	Crated
BMSPO01	208V / 47.22A / 15500W / 3Ph / 3*1,5TTR	1385mm 54.3"	1200mm 47.24"	1997mm 78.63"	340 kg 750 lbs.	420 kg 926 lbs.



TRANSPORTATION

*This appliance can't be moved from area to area by hands, it must be on a pallet with forklift truck.

UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.













This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

*For easy cleaning and maintenance of the appliance, there must be at least 50 cm space at right and left side of the appliance. The appliance should be operated under the chimney hood.

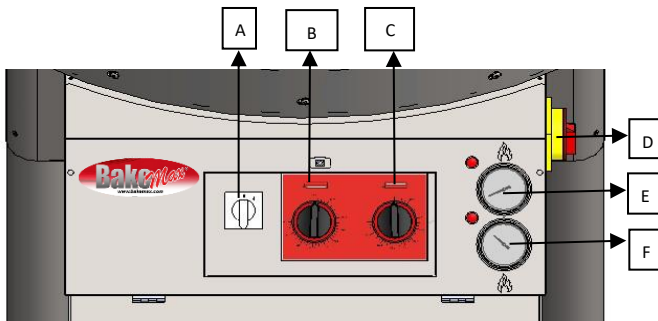
SAFETY INSTRUCTIONS

-  * Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials. The distance between oven surface and flammable material must be minimum 10 cm.
-  "WARNING – Risk of Fire – Do Not Install Closer Than 4 Inches to a Back Wall".
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  CAUTION: USE SUPPLY WIRES SUITABLE FOR 105°C or equivalent

OPERATION

CONTROL PANEL DIAGRAM:

- A: STONE ROTATION KNOB
- B: TOP HEAT SETTING
- C: TOP HEAT SETTING
- D: CHARTEL
- E: TOP THERMOMETER
- F: ALT THERMOMETER



OPERATING INSTRUCTIONS:

- Clean the inner and outer surface of the appliance with warm moist cloth and dry before the operation.
- Put the pluge in electrical source and press ON button
- There maybe smoke and smell, it's because of that the metal parts are heating for the first time. so adjust the temperature to 350°C (for top and bottom) and keep it working empty for the first 30 minutes.
- For better cooking, keep the oven on the degree you want to cook for 5-10 minutes before inserting anything inside.
- Adjust the time by timer buttons according to the cooking time.
- For cooking pizza you must adjust the temperature, and you can use the chart below.
- To adjust the speed of the rotary table press up – down buttons.
- To see the product while cooking, press the inner lamp button, and don't open the lid.
- When you finish, press OFF button to switch it off.,

PIZZA CHART

PIZZA SETTINGS #1

Bottom thermostat: 350°C

Upper thermostat: 320°C

Cooking time: 5-6 minutes

PIZZA SETTINGS #2

Bottom thermostat: 300°C

Upper thermostat: 280°C

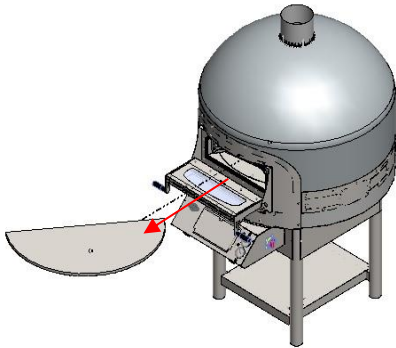
Cooking time: 7-8 minutes



CLEANING & MAINTENANCE

➤ AFTER EACH USE YOU HAVE TO :

- Turn off the appliance and disconnect it from the electric before cleaning.
- Clean the inside of the oven with soft cloth by using oil solvent spray, before the appliance gets cooled exactly.
- Try not to use the chemicals materials for cleaning , it may harm the appliance .
- Don't pour the water directly into or onto the appliance.
- Do not clean the appliance with the materials that may affect the chrome material.



- Stone cleaning of the product should only be done by the Authorized Service as shown in the upper picture.
- The maintenance of the cover back sheet of the product should only be carried out by the Authorized Service as shown in the upper picture.

➤ PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance every 15 days.
- Check the lighting lamp according to frequency of use.

TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE

1. Check if the appliance is plugged in.
2. Check the electrical connections and voltage.
3. Check if the fuse is on or off.
4. Check the resistances.

THE APPLIANCE DOESN'T COOK WELL

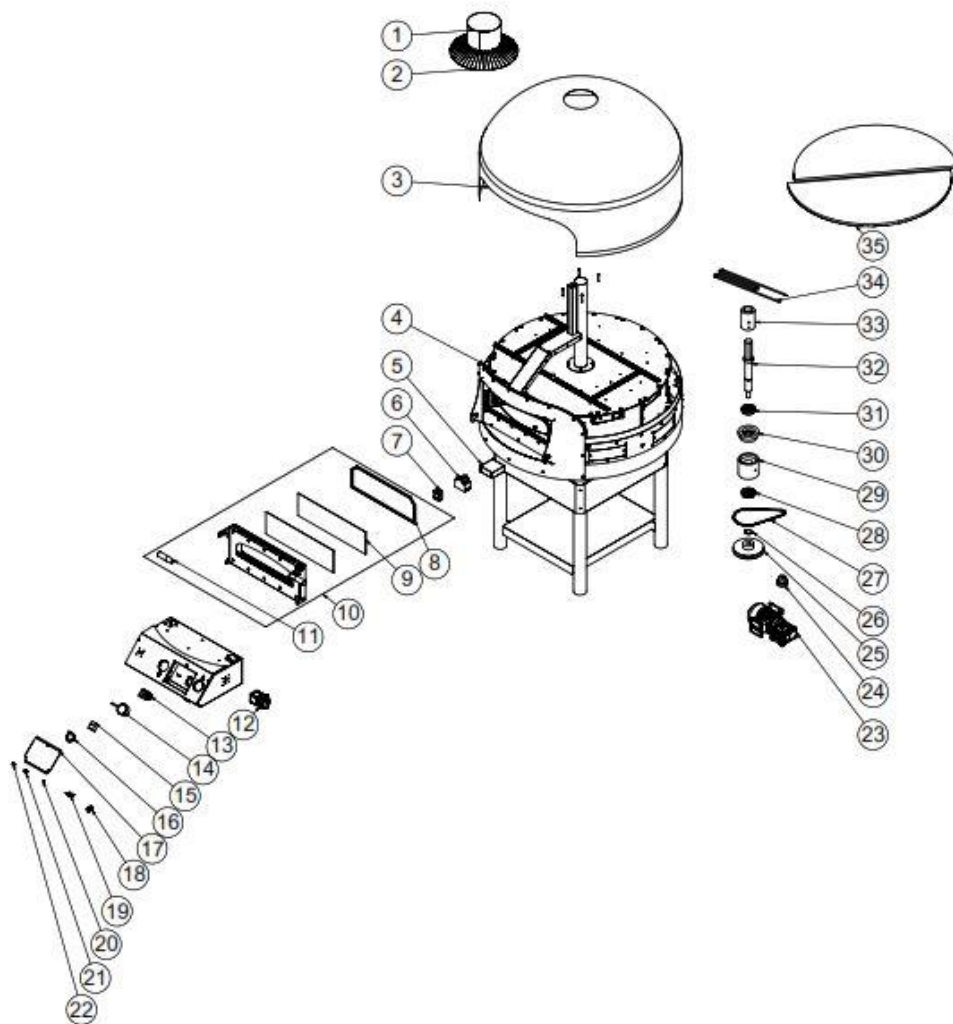
1. Check the heat settings.
2. Do not overload the oven.

THE APPLIANCE STOPPED

1. The appliance can stop due to low voltage. In this situation check the voltage.
2. When the oven operating temperature is more than maximum temperature, the oven will get STOP position automatically.

***If you require technical assistance, please contact our authorized services at 1-800-565-2253 ext. 103 or email Service@BakeMax.com.**

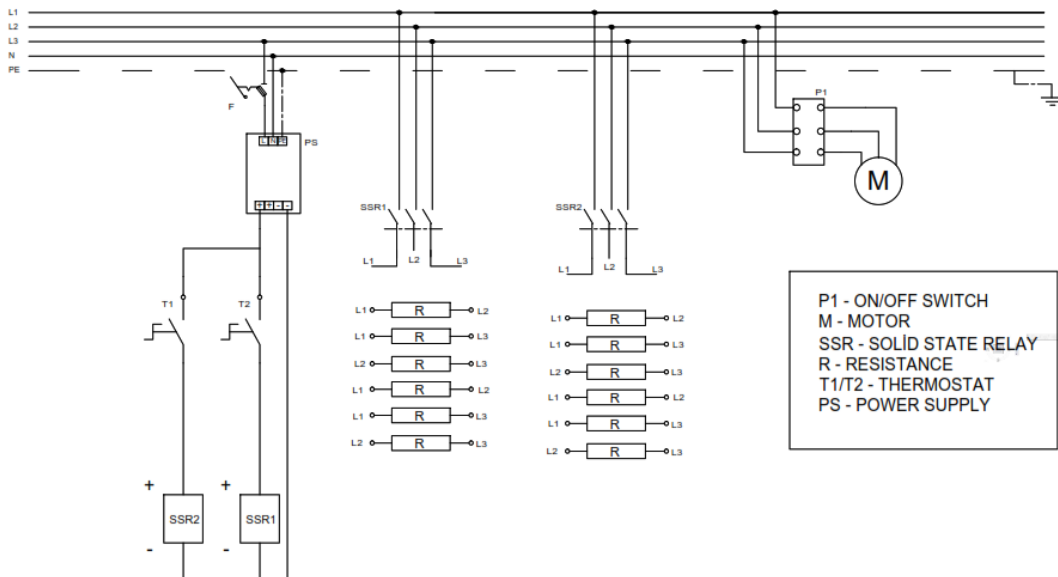
SPARE PART LIST & EXPLODED DRAWING



#	PART DESCRIPTION	FACTORY #
1	CHIMNEY OUTLET SHEET	YSC-KNX.SPOE-PN-0005
2	CHIMNEY OUTLET SHEET BOTTOM	YSC-KNX.SPOE-LZ-0044
3	DOME	M.AKS-FBR-SPO-004
4	CHASSIS	-
5	POWER SOURCE	ERK.M.ELK-EDM-ERK-004
6	INSURANCE	M.ELK-SGR-013
7	SGT9874300 3X75A SSR	ERK.M.ELK-KNT-ROL-033
8	FITLING	HCN-ELY-KZ-001
9	565MM*160MM TEMPERED GLASS	M.CAM-TMP-034
10	COVER	ARA-KNX.SPOE-0002
11	KULP	JP.M.AKS-KLP-BKL-002
12	LOCKING SWITCH	M.ELK-SLT-KRS-004
13	(1-0-2) SWITCH	M.ELK-SLT-KRS-003
14	DEGREES FAHRENHEITQ	JP.M.ELK-EDM-DGT-015
15	85-450 THERMOSTAT	M.ELK-MEK-TRM1-002
16	BUTTON	JP.M.AKS-DGM-MUH-005
17	PANEL COVER	YSC-KNX.SPOE-LZ-0098
18	RAKOR	JP.M.ELK-RKR-PLS-001
19	MENTESE	M.AKS-MNT-PLC-001
20	CLIP ENTRY	JP.M.AKS-KLT-GNL-006
21	DOOR LOCK CLIP	JP.M.AKS-KLT-GNL-007
22	KÜÇÜK KULP	M.AKS-KLP-INX-001
23	MOTOR	M.ELK-MTR-RMB-009
24	17*60*1 V-PULLEY	M.MUH-KSN-003
25	17*300*1 V-PULLEY	M.MUH-KSN-007

26	471/040 SEGMAN	M.SKM-001-40
27	17*1050 V-GUARD	M.MUH-KYS-003
28	6208 ZZ 280 BEARING	M.RLM-ISI-007
29	LOWER BEARING HOUSING	YTL-KNX.SPO-KS-0004
30	UPPER BEARING HOUSING	YTL-KNX.SPO-KS-0003
31	6208 ZZ 280 BEARING	M.RLM-ISI-007
32	DRUM ADJUSTMENT SHAFT	YTL-KNX.SPOE-KS-0002
33	DRUM TURNING BUSHING	YTL-KNX.SPOE-KS-0001
34	125778 208V 1250W RESISTANCE	M.ELK-RZS-BRU-SPO-001-208V
35	975*487 PIZZAS STONE YELLOW	M.TAS-FRN-PZ-004

WIRING DIAGRAM



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.*

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