

BMSP002 ROTATING GAS PIZZA OVEN

**BakeMax BMSP002
Rotating Gas Pizza Oven
Operations Manual**



Questions? OEM Parts?

Contact Us:

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

www.BakeMax.com

BMSP002 ROTATING GAS PIZZA OVEN



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 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 to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

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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: |
| <ul style="list-style-type: none">• 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. |
| <ul style="list-style-type: none">• 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. |

A. If you smell gas, call the GAS EMERGENCY service immediately.

Until the Service Team arrives

1. Do not use electrical appliances or switches.
2. Do not light cigarettes or matches.
3. Leave doors and windows as they are
4. Go outside

FOR YOUR SAFETY: Do not use or store gasoline or other flammable gas or liquid in the device.

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.

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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. | BMSP002 |
| Serial No. | |
| Voltage | |
| Purchase Date | |

Authorized Service Agent Listing Reference the listing provided with the unit, or for an updated listing go to:

Website / Site web: www.BakeMax.com

E-mail / Courriel: Service@BakeMax.com

| | |
|--------------------------|--|
| Service Help Desk | |
| Company: | BakeMax |
| Website / Site: | www.BakeMax.com |
| Telephone: | (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.

| |
|--|
| <p style="text-align: center;">ALL GAS RULES AND REGULATIONS</p> <p style="text-align: center;">The installation of the device complies with NATIONAL FUEL GAS CODE "CSA ANSI Z223.1/NFPA 54" E".</p> <p style="text-align: center;">IN CANADA, INSTALLATION CURRENT WILL BE COMPATIBLE WITH CAN / CGA-B149.1 NATURAL GAS INSTALLATION CODE.</p> <p>If the relevant instruction cannot be obtained;</p> <ol style="list-style-type: none">1) If the device pressure values are above 1/2 psi (3.5 kPa), disconnect the gas supply pipe from the device.2) If the device pressure values are equal to 1/2 psi (3.5 kPa), close the gas supply pipe manually and isolate the gas supply pipe system. |
|--|

WARNING : The device must be used by trained personnel.



BMSP002 ROTATING GAS PIZZA OVEN

PRODUCT DESCRIPTION

*The Professional Pizza Ovens (Gas), that provides high efficiency has been designed to be used in industrial kitchen.

Direct contact with food in ovens is limited to pizza, bread and bakery products only. Other foods can be used provided that they are cooked in a pan or on a tray.



| Model | Depth (A) cm inch | Width (B) cm inch | Height(C) cm inch | Approximate Weight | |
|---------|----------------------|----------------------|----------------------|-----------------------|--------------------|
| | | | | Unpacked Kg/Lb | Packed Kg/Lb |
| BMSP002 | 2124 mm 83.62" | 1965 mm 76.46" | 2113 mm 83.19" | 1500 kg 3306.93 lb | 1560 kg 3439.21 |

TECHNICAL INFORMATION

| Model | Voltage | Watt | Gas Type | Total Input BTUs | KW Total |
|---------|---------|-----------|----------|------------------|----------|
| BMSP002 | 208 V | 300 / 440 | NG | 163776 | 48 KW |
| | | | LPG | 170600 | 50 KW |
| | | | LPG | 102360 | 30 KW |
| | | | LPG | 102364 | 30 KW |

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TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on 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 Gas Fitment must be done by authorized person.

*The area where the appliance is must have enough ventilation and vent-hole.

*The appliance must be connected correctly according to local and national gas standards of your country.

*The appliance gas entrances are indicated with "G" label on the body.



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.

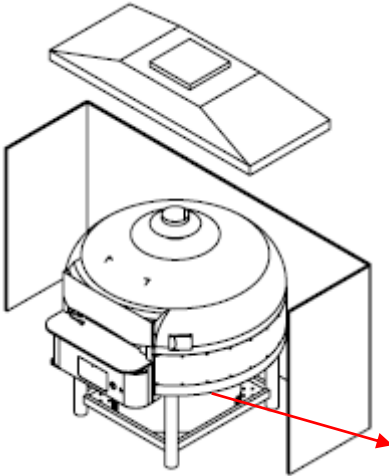
*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve. The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger. After gas entrance connection done, gas leakages must be checked.

*According to the datas on appliance information plate, gas and pressure must be adjusted. If the gas type that is adjusted is not the suitable with gas type that is at installation place, apply the instructions that is about adjustment of different gas type (**Event :G**)

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*For easy cleaning and maintenance of the appliance.



| GAPS | | |
|-------------|-----------|--------------|
| | Fireproof | Flammable |
| Sides Left | N/A | 3" / 76.2 mm |
| Sides Right | N/A | 30" / 762 mm |
| Back | N/A | 3" / 76.2 mm |

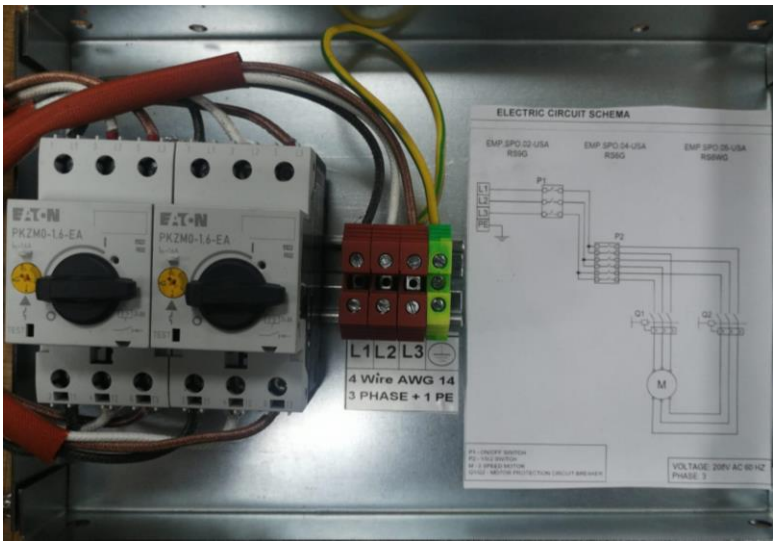
WARNING : For adequate ventilation, the device Leave enough space around it. All in the unit Read and apply labels.

WARNING – Risk of Fire – Do Not Install Closer Than 30 Inches To a side Wall".



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| Voltage V | Phase | No. wiring | Max Amperage A | Main wire AWG | Ground wire AWG | Conduit size | Hole diameter | Flat surface |
|-----------|-------|------------|----------------|---------------|-----------------|--------------|---------------|--------------|
| 208 | 3 | 4 | 3 | 14 | 14 | 1/2" | 22.2mm | 28.96mm |



The cables (L1-L2-L3) must be connected to the terminals on the bottom panel of the device by the technical service as indicated on the label.

Model all – assuming 60°C wiring

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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.



*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.



*If there is gas leakage where the appliance is, do not fire absolutely and do not use electric.

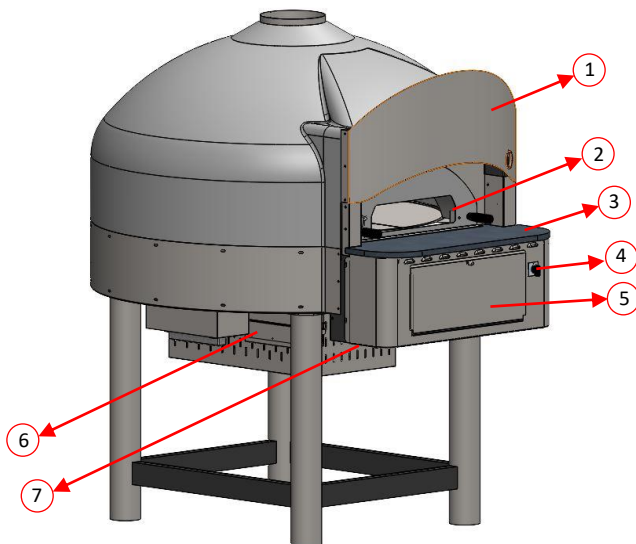


*Definitely do not allow to check the sealing with flame.

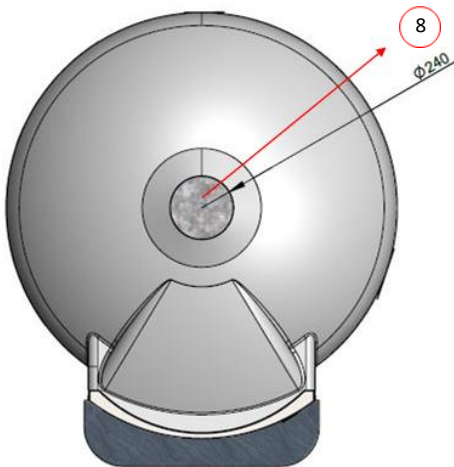


*The chimney hood must be installed to the oven as it covers over the oven completely. The chimney hood pipes can be used without fan till maximum 3 metres. If the chimney hood pipe distance is more than 3 metres, the fan must be used.

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1. Front Top Panel
2. Oven Opening
3. Granite stone
4. Power Disconnect
5. Front Door
6. Crumb Drawer
7. Gas inlet
8. Flue Collar



- The flue collar (8) is positioned in the upper front position of the furnace to ensure a safe connection to the chimney is made by an authorized service

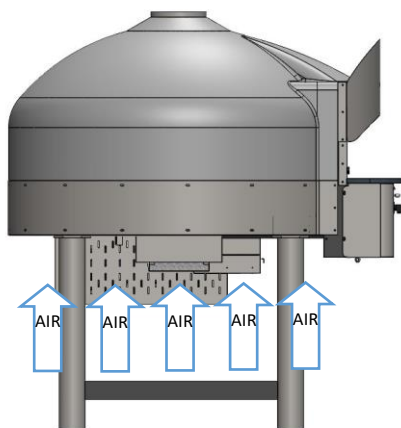
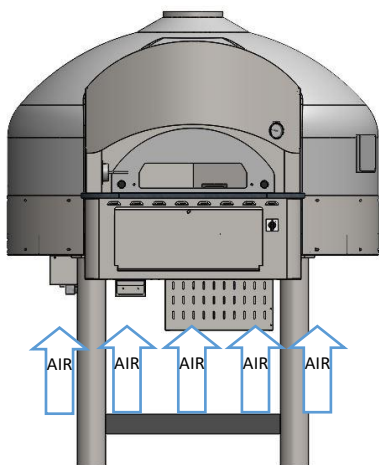
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LOCATION

- The equipment area must be kept clean and free of combustibile materials. When installed, minimum clearances from combustibile and non-combustibile structures should be 2" on the sides and rear.
- The oven is suitable for indoor installation on combustibile flooring.
- There should be a 12" clearance above the oven and around the Oven Front Area, as shown
- The installation location must allow sufficient clearances for service and proper operation.
- A minimum front clearance of 36 inches is required.
- Do not obstruct the flow of combustion and ventilation air. Provide sufficient clearance for air to enter the combustion chamber.

Do not allow fans to blow directly into the pizza oven. Avoid open windows near the pizza oven as much as possible. Avoid wall-mounted fans that create cross-air currents in the room.

CAUTION! EVEN PARTIAL OBSTRUCTION OF THIS AREA MAY AFFECT THE OPERATION AND SAFETY OF THE BURNERS.



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AIR SUPPLY

These appliances require make-up air to replace the combustion air and the excess air exhausted by the chimney. Always check that there are sufficient openings to allow the necessary make-up air to enter.

CHIMNEY CONNECTION

- This oven is equipped with an extractor hood located at the front of the oven; the hood collects combustion gases and cooking vapors from the oven door.
- DO NOT obstruct the flow of flue gases from the oven with door. The flue gases must be vented to the outside of the building through a ventilation system installed by a qualified technician.
- The units are equipped with an exhaust flue collar on the top of the hood, the size of the collar depending on the oven model.
- These units are used for baking pizza and other wheat flour-based products:
- When operating on gas only, without burning wood, they do not produce any ignition or sparking particles; in this case the Flue gas temperature does not exceed 160°C (320°F) and the oven is suitable for connection to Type B Gas Ventilation when used with the hood provided.
- When burning wood, the Flue gas temperature can exceed 160°C (320°F) and an independent Flue venting system is required.

ELECTRICAL CONNECTIONS

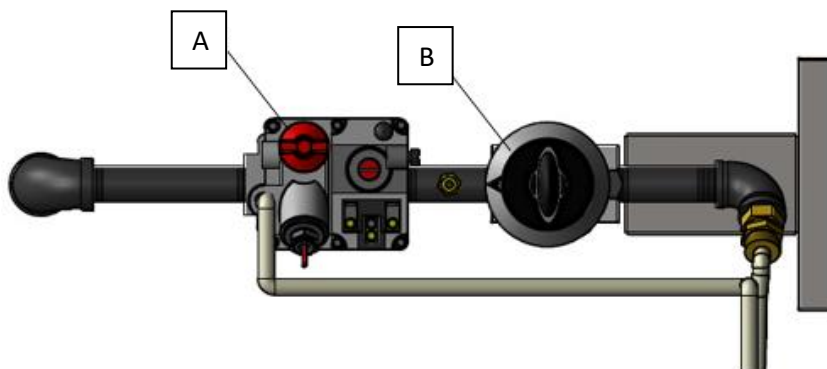
The wiring diagram is located inside the control box and on the last page of this manual. Verify that the power supply is of the same rating as the oven.

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE RELEVANT SECTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.
DISCONNECT THE ELECTRICAL POWER SUPPLY AND PLACE A LABEL ON THE DISCONNECT SWITCH TO INDICATE THAT YOU ARE WORKING ON THE CIRCUIT.
THE DEVICES ARE EQUIPPED WITH A JUNCTION BOX SUITABLE FOR CONNECTION TO ½" CONDUIT.

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OPERATION



A:On / Off / Pilot button

B:Thermostat

Instructions:

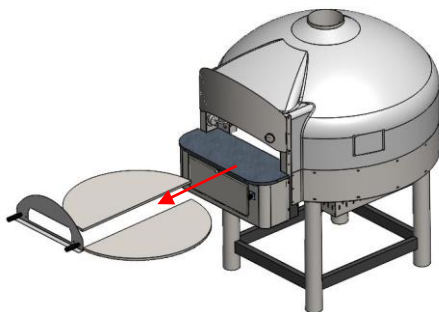
- Turn and hold the On / Off / Pilot button (A) to the Pilot sign, heat the thermopile with an external lighter and wait for the gas to come.
- After the thermopile has warmed up, the thermopile will ignite Release button A.
- Raise your hand from the On / Off / Pilot button (A), continue the operations if the flame continues to burn. If the flame goes out, the thermopile is not warmed up.
- Adjust the oven temperature to the desired temperature with the thermostat knob (B).
- Preheat before placing the product in the device. For this, bring the device to 300-650°F for 5-10 minutes and run it.
- Place the products in the oven and close the appliance door.
- After you are done with the oven, turn the On / Off / Pilot switch (A) to the Off position.

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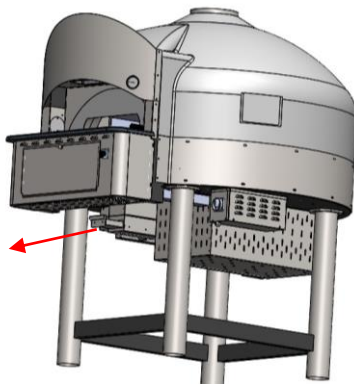
CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE AFTER EVERY USE

- Be sure that gas and electric connections are off before cleaning.
- Clean the inside of the oven with a damp cloth before the appliance has cooled completely.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not use pressure water or vapor during the cleaning.
- Do not clean the appliance with the materials that may damage to chrome material.



- Stone cleaning of the product should only be done by the Authorized Service as shown in the upper picture.



- On a daily basis, and after the oven is in use: (a) Ashes are to be removed by a metal ash scoop/shovel; (b) the oven interior is then to be mopped down with a clean, damp cloth.

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➤ PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the cooking stones in periodic times. Change the broken and deformed stones.
- Check the gas connection hoses in periodic time. If there is slit, hole, etc., change the hoses.
- Ventilate the area where the appliance is in periodic times.

TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE

1. Check if the gas connection is done or not.
2. If the hoses that have gas entrance lose gas due to slit, hole, etc., the appliance is not operated.
3. Check the electrical connections and voltage.
4. Check if the fuse is on or off.

THE APPLIANCE DOESN'T COOK WELL

1. Check if it is operated at suitable gas setting or not.
2. Check the heat settings.

THE APPLIANCE STOPPED

1. When the oven operating temperature is more than maximum temperature, the oven will get STOP position automatically.
2. When there is gas leakage, if there is solenoid gas stopper alarm in the area, gas flow is stopped and the appliance is not operated. Ventilate the area with air vent.
3. Check the burner.

RESET BUTTON LIGHT DOESN'T SIGNAL

1. Check if the gas comes to the appliance.
2. Check if the sparking plug contacts with body or not.
3. Check if the sparking plug can fire or not. Lamp is not on.

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

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INJECTOR CHANGE AND GAS SETTING

PIZZA OVENS (GAS) BURNER-INJECTOR CHANGE CHART

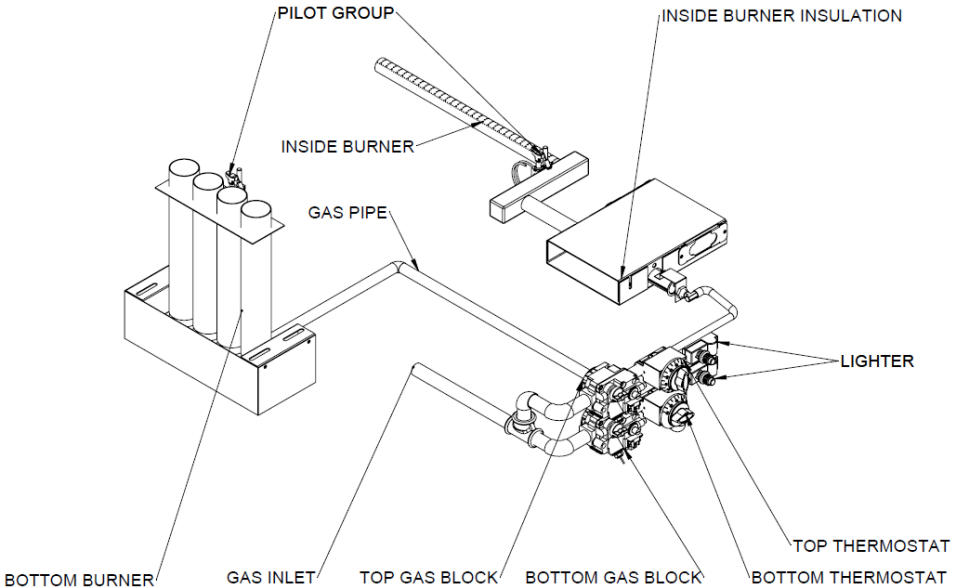
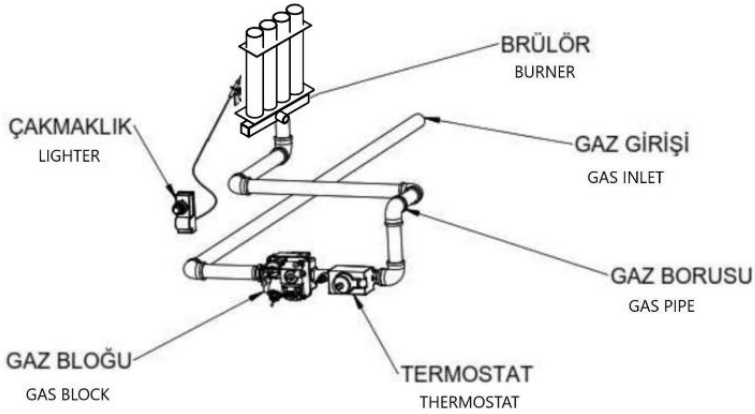
| Model | Gaz/Gas | Basınç Pressure Mbar | Enjektör / Injector / Injecteur | |
|---------|---------|----------------------------|------------------------------------|--------|
| | | | | |
| BMSP002 | NG | 4" WC | 4x2.4 mm | 0.094" |
| | G20 | 10" WC | 1x2.5 mm | 0.098" |
| | G20 | 10" WC | 1x2.5 mm | 0.098" |
| | | | 1x2.5 mm | 0.098" |
| | G20 | 10" WC | 4x1.3 mm | 0.094" |
| | | | 1x2.5 mm | 0.098" |
| | G20 | 10" WC | 1x2.5 mm | 0.098" |

Change of the burner injector

1. The oven must be dispatched from the factory as it works
2. Increase the gas by turning yellow part on the gas block.If it is turned (-) direction,the gas is reduced. (Image 1)

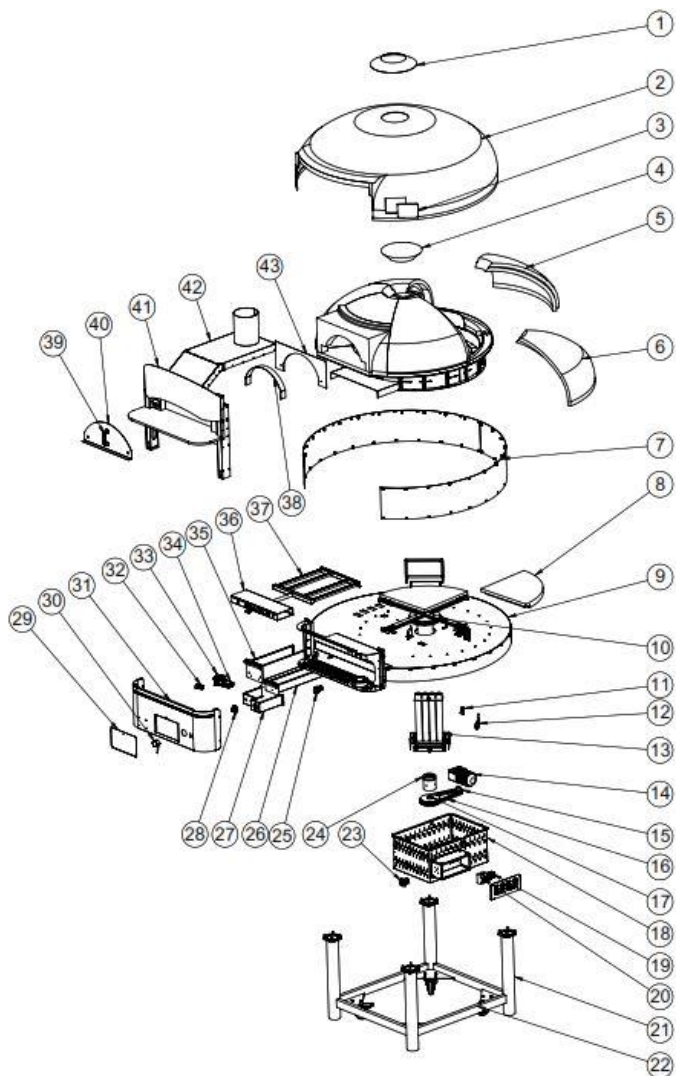
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GAS CONNECTION IMAGES



BMSP002 ROTATING GAS PIZZA OVEN

SPARE PART LIST-EXPLODING DRAWING



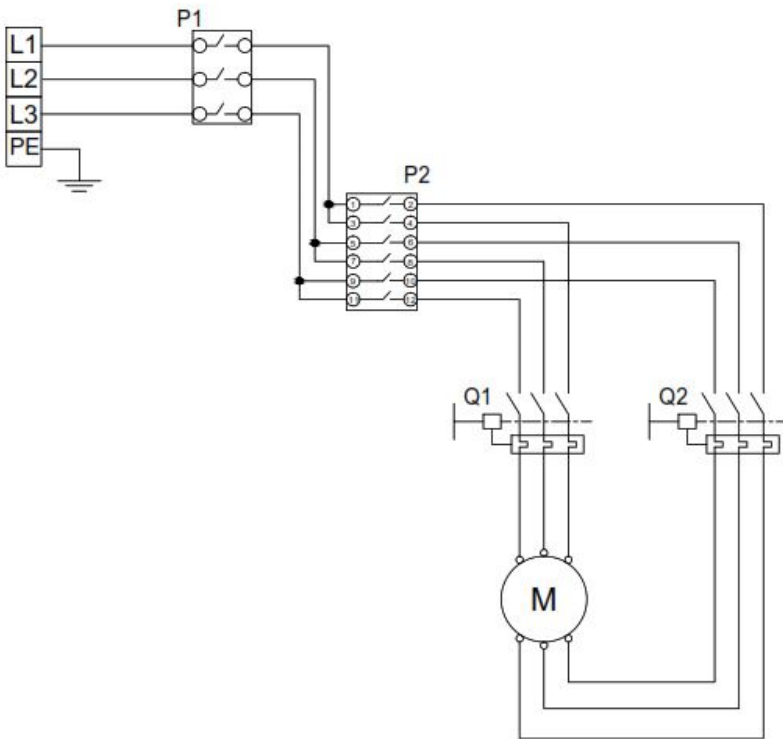
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| # | Part Description | Factory Code |
|----|--|-----------------------|
| 1 | MRLG.CHIMNEY FLANGE | YSC-KNX.SPO-LZ-0048 |
| 2 | SPO.02 DOME WITH LARGE (BLACK) FLAME GARNET ART | M.AKS-FBR-SYH-SPO-001 |
| 3 | SPO.03 SERVICE SHEET | YSC-KNX.SPO-LZ-0206 |
| 4 | SPO.02-CONCRETE DOME SON-2 | - |
| 5 | SPO.02-CONCRETE DOME END | - |
| 6 | SPO.02-CONCRETE DOME END | - |
| 7 | MRLG. SIDE BODY SC | YSC-KNX.SPO-LZ-0129 |
| 8 | SPO. FIREBRICKS (EGT SPILLED)-14 | M.TAS-FRN-SPO.03-006 |
| 9 | SPO.02-10GENDENEME-R4-R3-R2-MRL1MRL1-TB-MON | - |
| 10 | SPO.02-10GENDENEME-R4-R3-R2-MRL1MRL1-MRL-TAMBUR-MON | - |
| 11 | EMP.4G-UL THERMOPILE LIGHTER SET (B6H6D) | M.GAZ-PLT-PLC-009 |
| 12 | EMP.4G-UL THERMOPILE | M.GAZ-TRL-009 |
| 13 | SPO ATMOSPHERIC 4 BURNER BURNER 50.5 CM (SPO.2-UL) | M.GAZ-BRL-BRU-004 |
| 14 | 0.55 KW TRF. 15 D MIN. ESM-63 WORM REDUCER ESV-63 SINGLE OUTPUT SHAFT EMP.SPO.02 | M.ELK-MTR-RMB-001 |
| 15 | 17-60-2V PULLEY DOUBLE BELT EMP.SPO.02-UL | M.MUH-KSN-008 |
| 16 | VARIBELT.VX 17X925 V-GUARD (FOR SPO.02) | M.MUH-KYS-002 |
| 17 | 17-190-2V PULLEY DOUBLE BELT EMP.SPO.02 | M.MUH-KSN-002 |
| 18 | SPO.02-10GENGEN INSPECTION-MOTOR HOUSING JACKET | - |
| 19 | AVK 10x10 MM RAIL FLANGE (BLUE) | M.ELK-KLM-038 |
| 20 | EATON PKZM0-4-EA CONTACTOR | - |
| 21 | SPO02 FOOT PIPE DIAMETER114X3 845 MM | YBR-KNX.PLS-KS-0013 |
| 22 | FOOT BRACKET NPROFILE 80X40X3 FRONT-REAR (115) | YPR-KNX.SPO-KS-0001 |
| 23 | KRAUS CA25B.A202.E 3x32A (0-1) YELLOW RED LOCKING SWITCH UL CERTIFIED (SPO) | M.ELK-SLT-KRS-004 |
| 24 | SPO.02-SPO.02-BEARING HOUSING-MON | - |
| 25 | SIEMENS 0-1 SWITCH TRIPHASE 3x20A SMALL | M.ELK-SLT-PKO-003 |
| 26 | SPO.02-10 GENDENEME -R4- DIRT -R3R2-MRL1-MRL1-MRL1- BOTTOM - ASHTRAY MON | - |
| 27 | SPO.04 USA THERMOMETER BG SC | YSC-KNX.SPO-LZ-0304 |
| 28 | BEZEL-LESS FAHRENHEIT DIAL BUTTON-UL | M.AKS-DGM-EMP-051 |
| 29 | SPO.02 USA PANEL COVER-UL | YSC-KNX.SPO-LZ-0298 |
| 30 | DIAMETER 60 0-500 DEGREES FAHRENHEIT (WITH PROBE TIP)DIAMETER 60 0-500 DEGREES FAHRENHEIT (WITH PROBE TIP) | JP.M.ELK-EDM-DGT-015 |
| 31 | SPO.02-UL FRONT DASHBOARD FRONT SC | YSC-KNX.SPO-LZ-0301 |
| 32 | ALPABRAS BATTERY LIGHTER | M.GAZ-CKM-PIL-002 |
| 33 | AB007-MV 35mbar (1-2 PSI) GAS BLOCK | M.GAZ-BLK-AB007-001 |
| 34 | GAS THERMOSTAT TYPE FDO-1-04-48 65-287C 150-550F GAS INLET 1-2 NPT GAS OUTLET 1-2 | M.ELK-MEK-TRM1-016 |
| 35 | SPO.02-10 GENDENEME -R4-R3-R2-MRL1MRL1-SUB-ASHTRAY MON | - |

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| | | |
|----|--|---------------------|
| 36 | SPO.02-10 GENDENEME -R4-R3-R2-MRL1MRL1-BRULER –MUH MON | - |
| 37 | SMC.ROTARY OVEN BURNER EMP.SPO.02 | M.GAZ-BRL-SMC-013 |
| 38 | MRLG. OVEN INLET OPENING-2 | YSC-KNX.SPO-LZ-0022 |
| 39 | M8 BAKELITE HANDLE NO;2 BUSHING | M.AKS-KLP-BKL-003 |
| 40 | MRLG. OVEN INLET DOOR | YSC-KNX.SPO-LZ-0024 |
| 41 | MRLG. FR- FRONT PANEL | YSC-KNX.SPO-LZ-0011 |
| 42 | SPO.02-BC-MON | - |
| 43 | MRLG. OVEN INLET OPENING-1 | YSC-KNX.SPO-LZ-0021 |

BMSP02 Wiring Diagram



P1 - ON/OFF SWITCH
 P2 - 1/0/2 SWITCH
 M - 2 SPEED MOTOR
 Q1/Q2 - MOTOR PROTECTION CIRCUIT BREAKER

VOLTAGE: 208V AC 60 HZ
 PHASE: 3

BMSP002 ROTATING GAS PIZZA OVEN - WARRANTY INFO

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.*