



BMBT030 Hydraulic Dough Divider Operations Manual



Questions? Parts? Contact Us:
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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.

BakeMax Hydraulic Dough Divider Operation Manual

1. Preface

Congratulations! You obtained the BakeMax Hydraulic Dough Divider. It will become your best assistant for dividing dough. Please carefully read to operate and maintain the equipment as per this manual.

2. Machine Profile

The BakeMax® Hydraulic Dough Divider divides 20 pcs dough. The surrounding of the dividing chamber, top cover and dividing blade are all made of stainless steel. The machine has a hydraulic drive to cut the bottom plate. Once the machine is started the cutting blade will automatically divide dough after the set pressure is reached. Raise the control handle upward. Once opened then push cutting bottom plate to the upper side and take out dough. This machine meets the CE requirement of safety and hygiene.

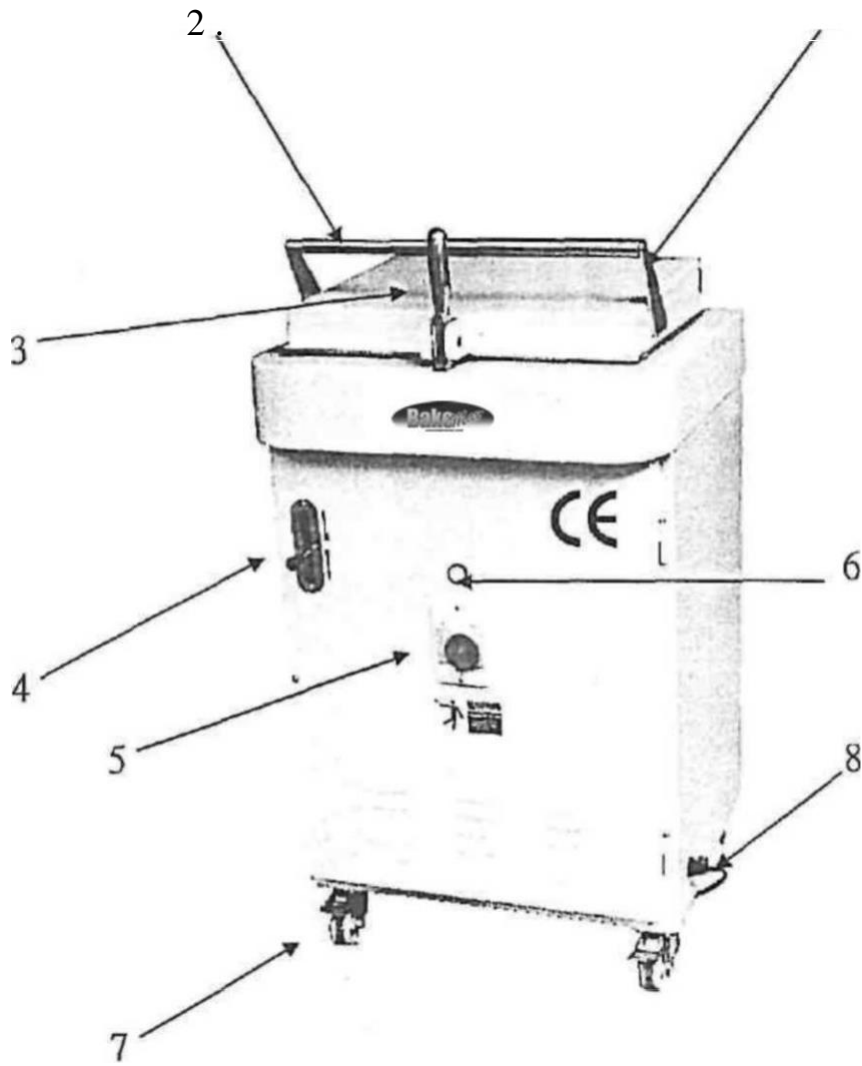
3. Machine Specification and Main Parts Description

Machine Specification:

Machine Model	BMBT030
Dough Capacity	3kg~16kg
Dough Dividing Weight	150g~800g/pcs
Dimension of Dividing Chamber	100x100mm
Power of Hydraulic Cylinder	1.5kw
Machine Weight	325kg
Shipping Weight	365kg
Machine Dimension (W*D*H)	638 x 664 x 1200mm

4. Moving Method

- 1) Move packaged machine to a proper place with a 2.5 Ton capacity Forklift for unpacking wooden package.
- 2) Remove wooden plate from 4 sides of wooden crate so the bottom pallet is the only wood left.
- 3) Use Nylon hoisting band (INKA. 2T. GREEN COLOR). Insert Nylon band through upper section of machine body then hoist machine upward by Forklift machine. Move the bottom pallet to place the machine at installing position.



Main Parts Description:

No.	Description
1	Top Cover
2	Handle of Top Cover
3	Lock of Top Cover
4	Control Handle
5	Power Switch
6	Power Indicator
7	Movable Caster
8	Plug of power supply

5. Machine Installation

Machine Installation:

- 1) Choose a dry level area.
- 2) Secure the machine at a position required to brake & lock the moving caster.
- 3) Correctly connect the power supply and protective switch as per voltage & power specification shown on the name plate. Use caution that if protective switch of power supply is located over than 1 M high.
- 4) Ensure inside of dividing chamber is clean without remains.
- 5) Run divider. Check if bottom cutting plate goes up & down when connected with 3 phase power supply. If the running direction is wrong, please exchange any two phases of power cables with each other and then to try running again to finish test process.

Cautions:

- 1) The installation & testing of the machine operation must be done by a professional technician as per specification shown on name plate and to follow instruction of operation manual.
- 2) Choose a plain & dry place to secure the machine which will be helpful for production and machine life.
- 3) Be sure upon installation that you leave adequate room for cleaning the machine.
- 4) This machine is designed to divide the proper amount of dough as specified by this manual. Do not overload the machine.
- 5) Electrical wiring should be grounded.
- 6) Avoid power cables being pressed or pulled. Be sure to fasten it on the wall.
- 7) Brake & lock the machines moving casters. The machine should not be shaking while operating. This will shorten the life of the machine.

6. Operation Instructions and Safety Guide

Operation Instructions:

1). Operation Description and Application

1. Raise up "T" operation handle. Cutting blade goes up, cuts dough when cutting bottom plate goes up and reaches the set pressure.
2. Press down "j" operation handle, cutting blade as well as cutting bottom plate goes down.
3. Power Supply switch knob for selecting power supply on & Off
4. Power indicator to display power supply on & Off status
5. Top cover lock. After pressed down on the top cover, automatic lock top cover tightened

2). Operation Process

1. Turn on machine power supply switch
2. Press down on the operation handle placing the cutting bottom plate at the lowest position.
3. Place the weighed dough in the chamber and press dough flatly by hand
4. Raise up "f" operation handle for dividing dough
5. Push top cover lock & open top cover
6. Raise up operation handle to take out the divided finished dough
7. After all of dough has been removed, press down on the operation handle to place another weighed dough again

Safety Guide

1. The machine is allowed for dividing dough only as specified for total capacity. Do not load over the indicated dough weight 20 kgs
2. When operating the machine all safety guards of the machine must be closed and it can be opened only by a professional technician to repair the machine.
3. Operator should wear a standard working uniform and tie up hair & wear cap
4. Avoid wearing loose clothes or using long working objects to approach or insert into machine.
5. Cautions: when running the machine people are not allowed to approach the machine except the operator. The operator's body is also not allowed to lean against machine
6. The operation of each control switch button should be pressed by fingers only. Other tools are not allowed.
7. Do not put goods on machine surface or safety guard.

7. Cleaning Method and Maintenance

Cautions:

For hygienic safety it is necessary to clean and maintain the machine daily. For operator safety before performing clean & maintenance job it is absolutely a must to disconnect main power supply.

Cleaning Method

1. During cleaning, do not use water to spray or wash machine directly.
2. During cleaning, wet fabric can be used to clean the dividing chamber, dough cutting tool and top cover.
3. After disconnected from power supply, you may clean all of machine outer surface with wet fabric.
4. It is absolutely prohibited to use solvent detergent for cleaning this machine.

Since dough remains will cause hygienic problem, operators need to clean the Dough Divider very carefully & strictly every day.

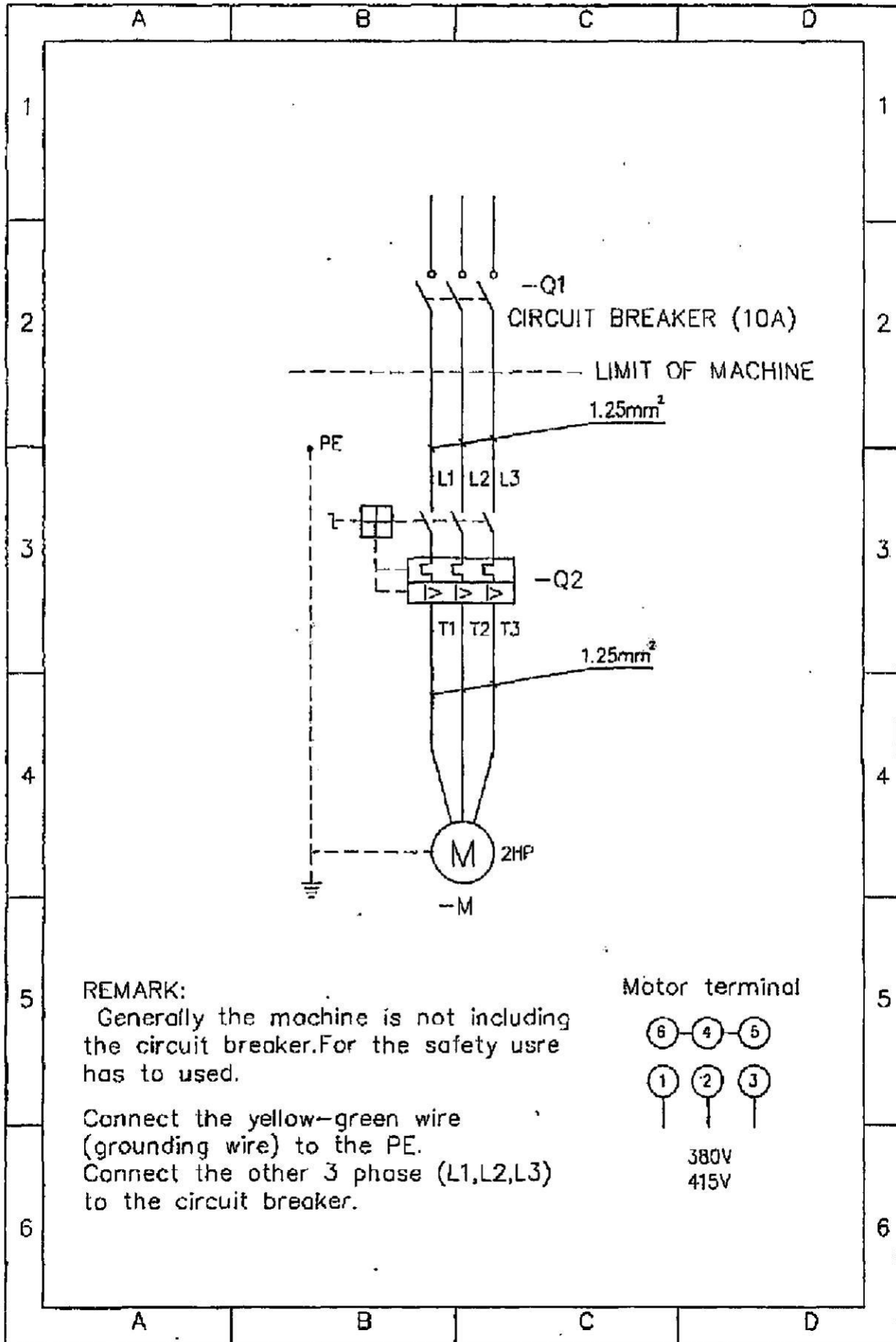
Maintenance

1. Always to keep dry, clean electrical wiring box inside and around the machine housing and divider.
2. After daily work is finished, clean the whole set machine unit.
3. Regularly inspect safety items of the machine.

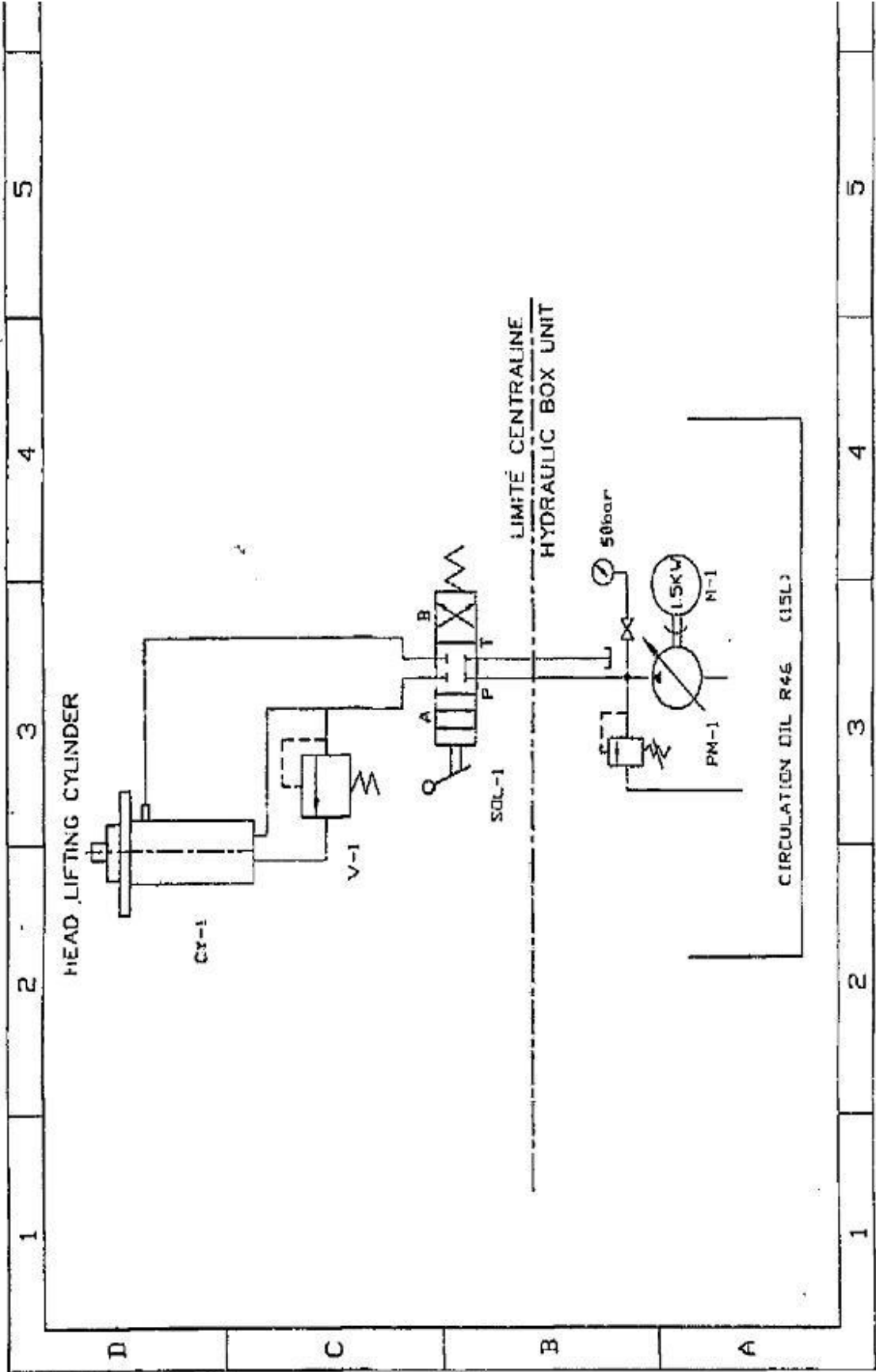
8. Adjustment and Maintenance

Safety Items

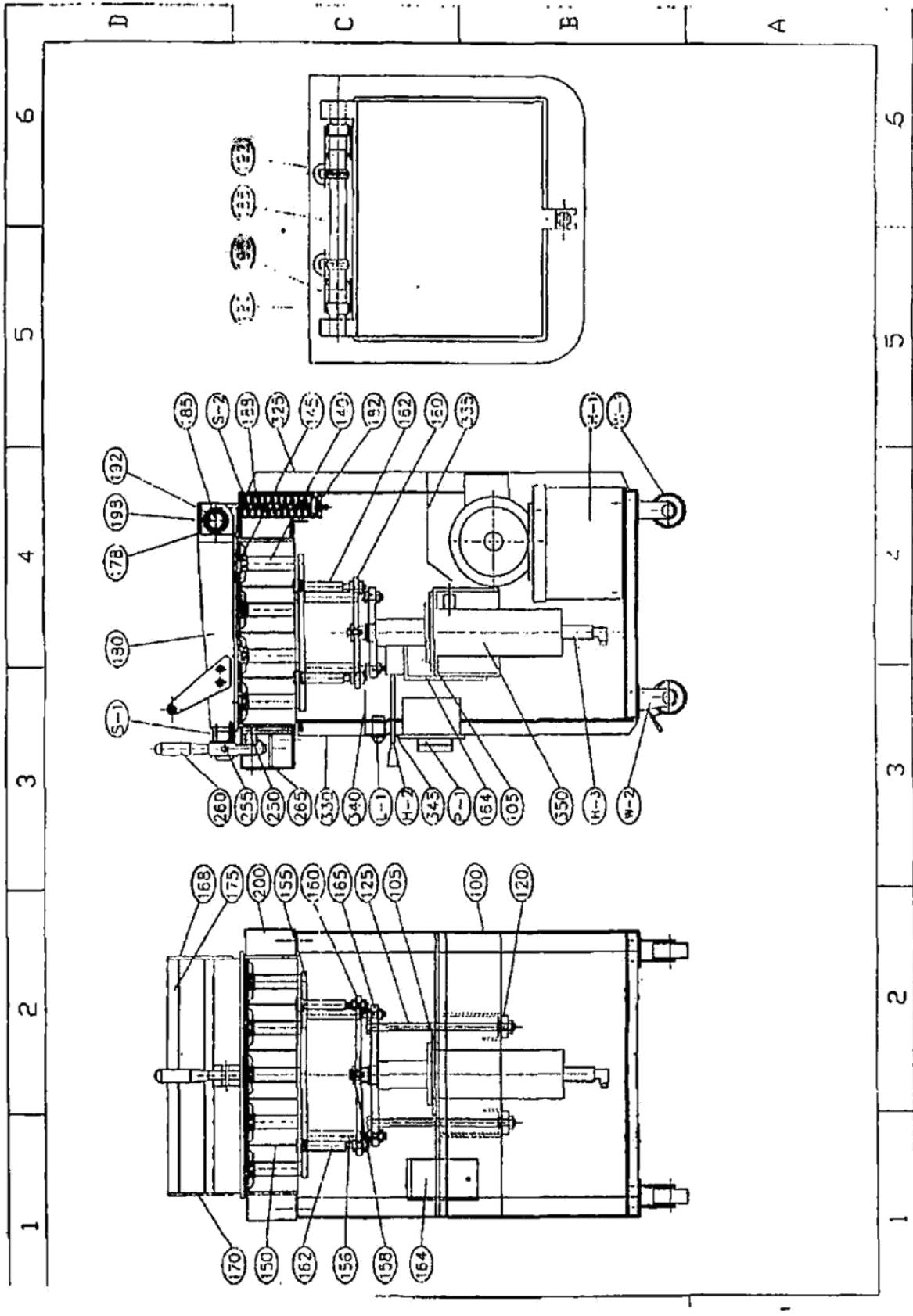
1. Before you perform maintenance or adjust, study this operation manual carefully.
2. Operation, maintenance, and adjustment jobs must always be performed by a professional technician.
3. When performing a maintenance job, it is necessary to make sure the main power supply has been disconnected.

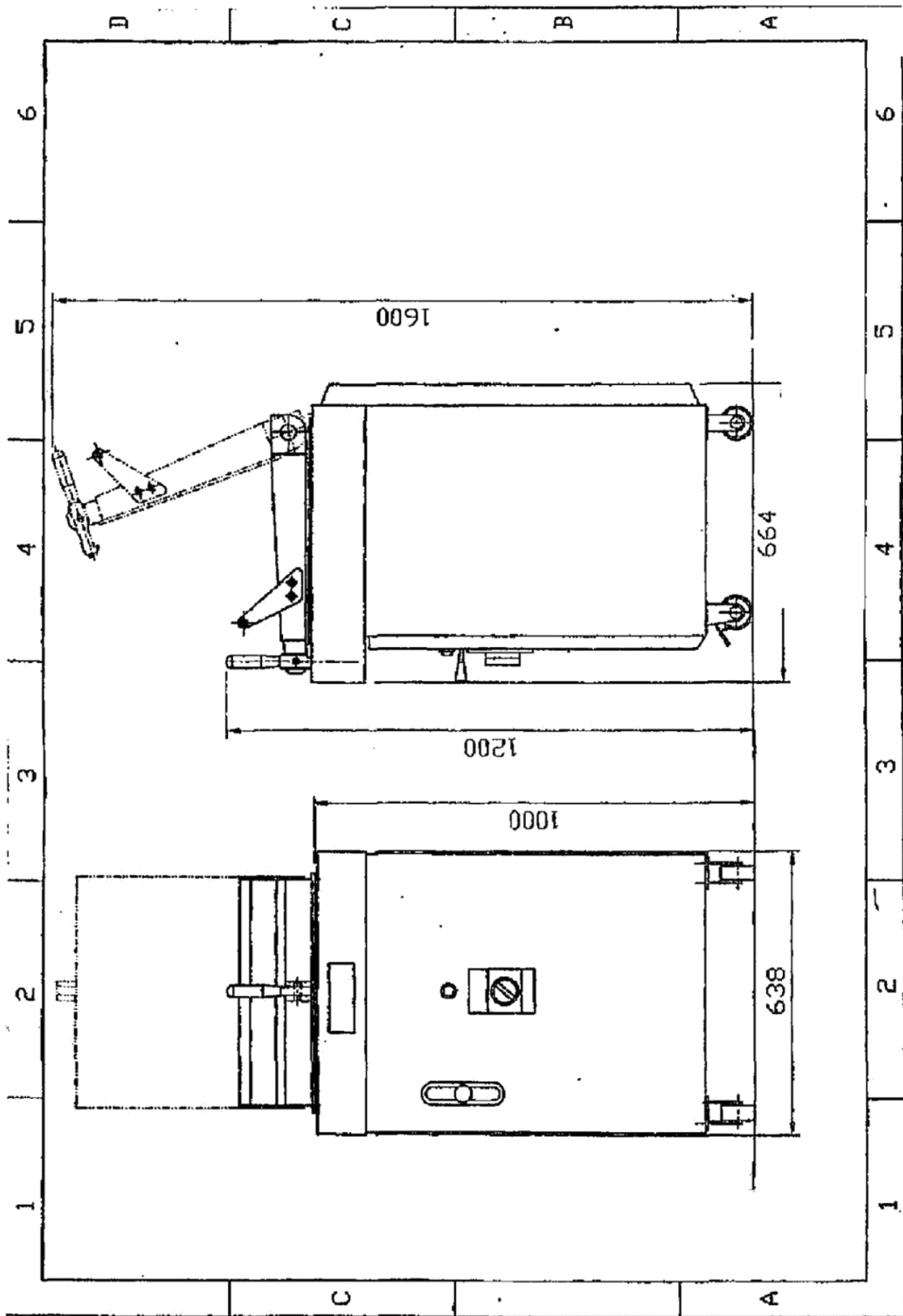


Diagram



System





#	Description	#	Description	#	Description
100	Lower Machine Body	170	Handle Rack	265	Steel Plate
105	Fastening Pad	175	Handle	325	Rear Machine Cover
120	Bolt Fastening Plate	178	Safety Cover	330	Front Machine Cover
125	Adjusting Bolt	180	Top Cover	335	Stop Plate
140	Stopper Fastening Shaft	182	Washer	340	Stop Plate
145	Stopper	185	Turning Shaft	345	Stop Plate
150	Dividing Blade Set	188	Chain Fastening Screw	350	Hydraulic Cylinder
155	Upper Holding Plate	190	Shaft Bushing	S-1	Heavy Duty Spring
156	Adjusting Screw	192	Shaft Bushing	S-2	Middle Duty Spring
158	Washer	195	Shaft Holder	H-1	Hydraulic Unit
160	Middle Holding Plate	198	Chain Fastening Screw	H-2	Manual Hydraulic Valve
162	Adjusting Screw	200	Welding Drawer Upper	H-3	Oil Hose
164	Fixing Plate	250	Top Cover Fastener	P-1	Switch Box + Motor Starter
165	Lower Holding Plate	255	Fastening Pin	L-1	Power Indicator
168	Handle Rack	260	Fastening Handle	W-1	Caster w/ Brake
FLTR	Oil Filter at Filler	FLTRB	Oil Filter Beside Motor		

There are two oil filters on the unit, one is at the oil pump (near hydraulic motor) and the other is where you would fill it up with oil.



Diagnosing Problems

Machine will not Run – Handled & Repaired by Professional Technician / Operator

- Check switch power switch at ON position or check operating method, then try to test machine again
- Check power supply & overload protector
- Check each wiring & terminal if it is in good status
- Check if ON/OFF switch damaged
- Check if each control component is loose or damaged
- Check if motor with strange smell burned-out status

Electrical Leakage - Handled & Repaired by Professional Technician/Operator

- Check if humidity happened to electrical wiring box or control panel
- Check the sheath of each electric wire & cables been cut & in weak insulation
- Check if each electrical component touches the machine's body.

Noise While Running - Handled & Repaired by Technician

- Check machine components for damage or touching the machine body.
- Check the noise source to judge its seriousness

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.