



www.BakeMax.com

Model BMCBS01 Bone Saw 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 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.

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.

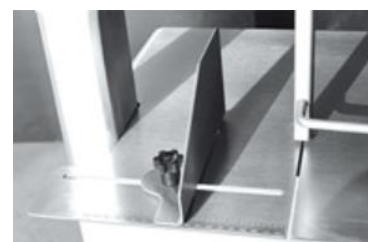
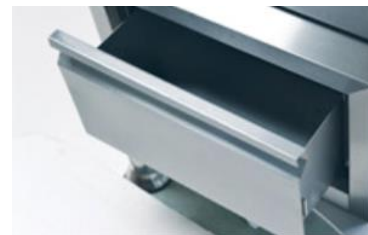
Features

The BakeMax BMCBS01 Titan Series 1 HP Countertop Bone Saw with a 65" Blade is made of all stainless steel for durability and longevity. This unit is great for delis, meat shops, grocery stores, and restaurants. This unit comes with 3 different style blades, providing you flexibility in your cutting needs. Blades included are for Frozen Fish, Frozen Meat and Bone.

- Stainless-Steel Construction for Durability and Sanitation
- 1HP motor, great for a wide variety of cutting needs
- Includes three 65" blades (Frozen Fish, Frozen Meat, Bone)
- 8.25" Max Cutting Height
- 17.2" x 18.3" feeding table
- Thickness gauge plate to provide standardized and consistent product cut
- Safety switch to automatically shut down unit when door is open
- Hand guard provide a safe and sanitary operation
- 1-Year Limited Warranty

Technical Specifications:

- Exterior Dimensions (WDH): 18.9" x 18.1" x 34.3"
- 220-240v / 10A / 750W / 1PH / 60HZ
- Hard Wired
- Shipping Dimensions (WDH): 24" x 24" x 40"
- Weight 122 lb



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

Warning

Please use the machine according to these cautions. The user should understand all rules, please carefully read it before you operate machine.

The machine may harm to health if the user remove or change the safety-equip operation of the machine.

We are not responsible for all hurting by wrong operate of the machine.

Installation

The machine is better by packaged, please put it in plumb situation and keep the level when assemble or disassemble the machine.

The machine should be put on a steady and even earth, if not, you could adjust the rubber feet.

Please check carefully the voltage and power is the same as the label, to check is it single phase or three phase and whether have the earthing wire.

Please check the power line is long enough for content the socket and satisfied by the work condition.

When the machine opened by the user, please inspect saw belt length on the top and bottom block, it is must be parallel with edge on the block

Then close the machine's door, please connect with the electric line, turn on the green switch, and then the machine works.

If you turn off the red switch, the machine stops, at once.

Please attention to these details:

1: The machine should be running correct (the same direction of the clockwise).

2: If the machine need frap the saw belt, please take handle on the top

Until the machine have a slicing sound.

This means the bone saw belt is in the correct tension position. Now you could use the machine at anytime.

Using condition

This machine is used for cutting fresh meat and bone. If you want to cut frozen meat, bones, the right saw blade should be chosen.

This machine should be operated according to this manual.

Service life of Saw blade depends on the stuff it cuts and the pressure. Usually, it has standard for 1000kg to 2000kg. but, if the machine use for saw without the bone, so, the machine will have longer life. Undular saw blade can be used to cut fresh meat, so the saw blade will be used longer. And you can turn over saw blade and using the other side of blade.

Please read th manual and operate it according to the manual before using it. When the door of machine is open ,or there is no security push device(if it is suitable)or saw blade protection device, stop using the machine.

Operation instruction

When you stand on the operation place, please take the meat with the push handle with right hand between bone band and Push button, hold the handle with left hand. And then catch the stuff you want to cut by right hand, press push device by left hand. And then push the stuff to the saw blade and cut it into pieces. if you have a small meat saw, it must have a transition for the saw. If you do not it, please stop working. Strictly prohibit take the meat with your hand, directly.

When you push the setting or come in over, please use left hand and take out the saw meat from the machine. And then, please handle this setting and pull way to yourself again. Please take the meat on your appropriate for the next time. If the machine need saw the meat, again, you must pay more attention to the more presses, so that the machine of saw will protect or damaged by people

When the machine is working, please not changed the cutting direction to avoid beakage of saw blade. the machine can beat the people and also the wheel will skid with the belt on the machine.

At any time, please try to put the stuff needed to be cut on the suitable place, and cut meat part before bone part.

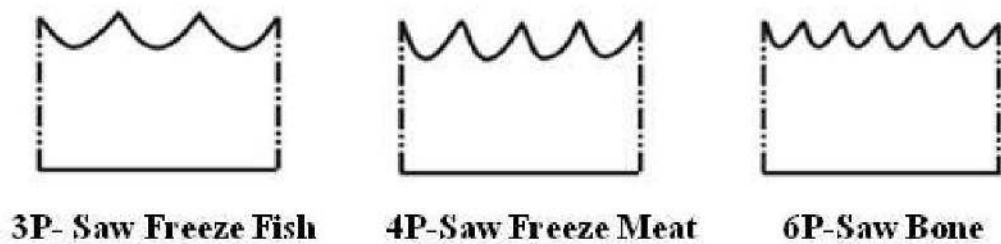
More notice:

1. when installation, more attention to saw direction, the sawtooth need to adown on the right way.
2. the scrap must be pin the saw blade, it is not touch with saw tine, or, it will increase more noise and reduce to the saw of life
3. if the bone saw not using it, the better that the machine of handle have two circles with bone saw on the top, it just grain in saw blade life
4. open the door of machine, the machine will stop by itself, but, the saw blade still have a round, please not touch the saw or, it is very risk for the people
5. using for this machine, we advised that you must be defend glove on your hand.
6. please do not take and saw the meat from the machine without any protective ways. Especially when saw the smaller meat, like the pig hoof, if the people do that, the saw blade can harm the fingers, even if the people use the protective glove, please take care of this idea

Replace saw belt

When you replace the saw blade, please loosen the setting and you can loosen it from the anticlockwise. If you install the new saw blade, please pay attention to the direction (Refer the key notice 1) or, the saw blade will have break off from the machine, make sure that the saw blade and slicer are installed between the top wheel and bottom pulley and middle plate and pass through guide groove. If it is automatic loosen device, the knob should be turn to the place that loosen the wheel can make sound. It stands for that saw blade is tension correctly. Different food for different saw blade.

Please see the following fig.:



Adjust saw belt

In order to make the machine work better, it must be round from wheel, if the machine is on this state, so, the saw blade's edge must be kept in line with round wheel.

If the machine not keep in line, So, it must replace it, then it may adjust the slope knob.

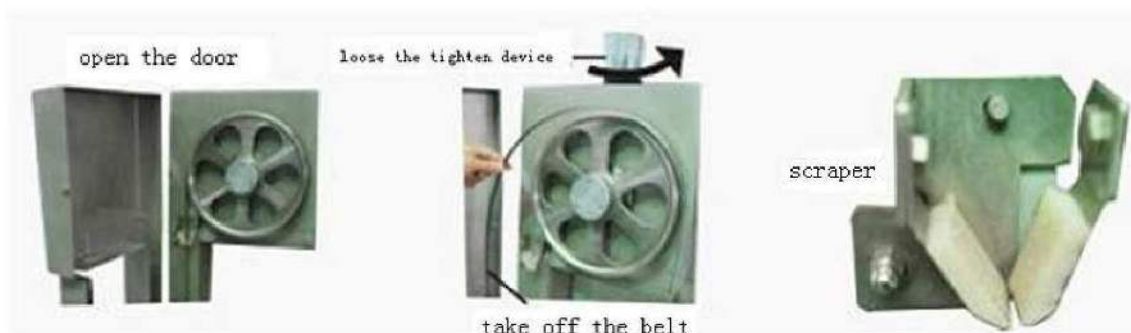
We can loosen the nut through level in order to loose the slope knob. You can find when you tight the knob at the same time that adjust the saw blade , the blade will move backward. Just like this, when the knob is loosen, the blade will move forward.

Operate the machine must through tightening or loosing the knob, and it will make the error of installing the blade is minimum and can not fall off. When you adjust the slope knob, please turn the wheel by hand.

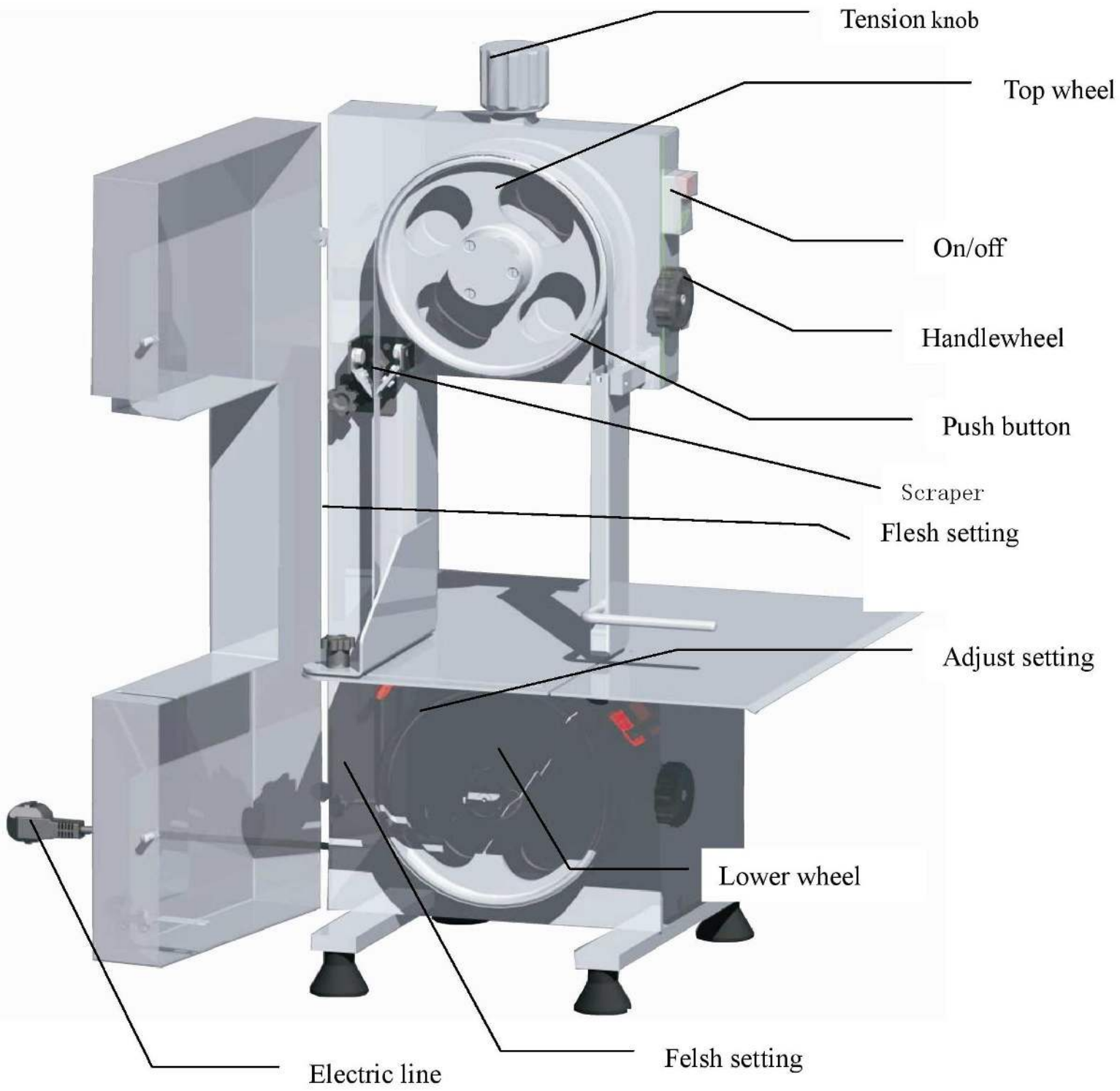
After replace the saw blade, ensure the saw blade can run normally before operate the machine.

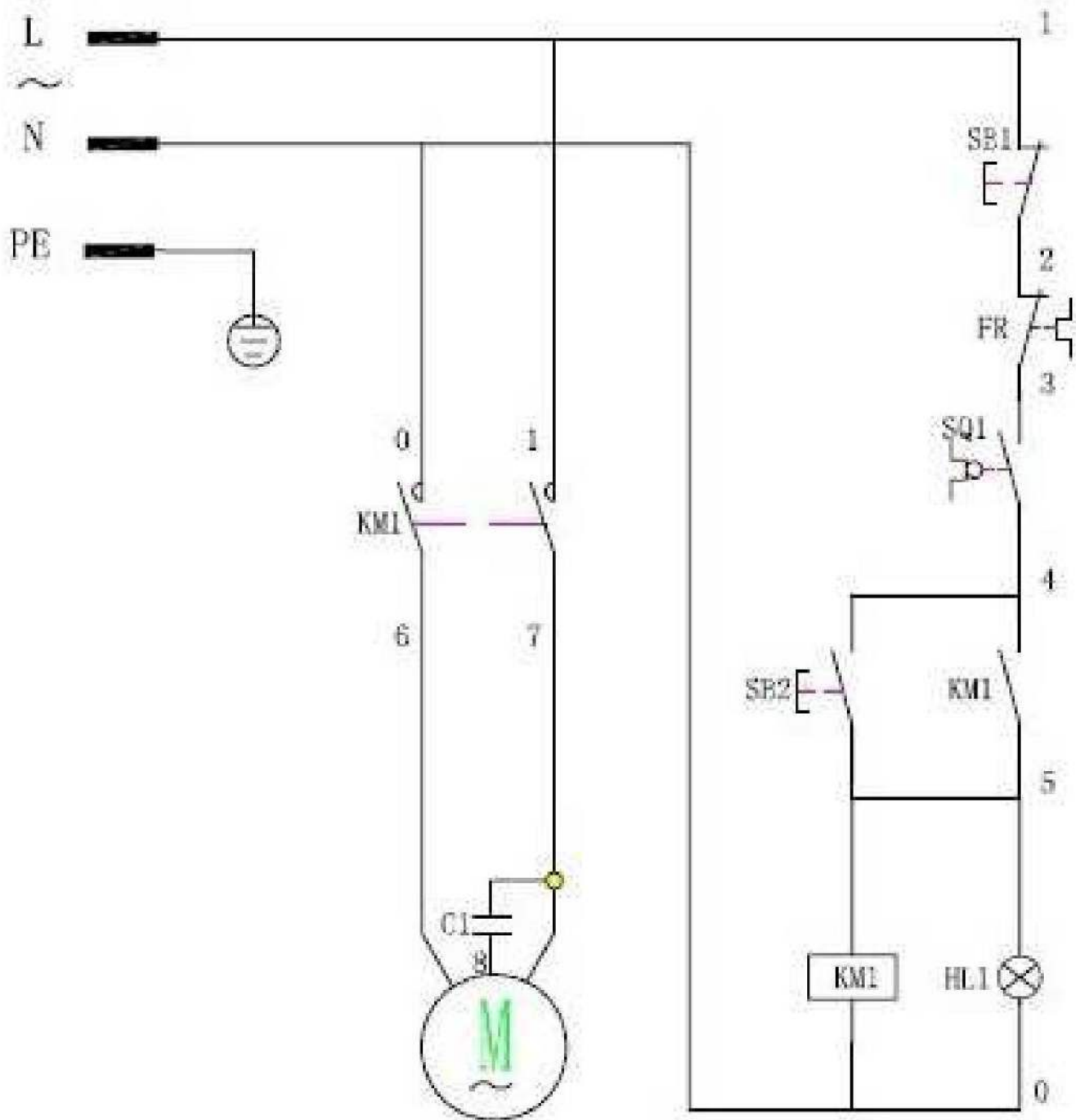
Cleaning

Please cut off the plug, before cleaning the machine. Open the door of machine, and loosen the press setting and take off the saw blade. Loose the scraper protection knob, just in order to take off scraper. it is better that the machine is cleaning with hot water and hard brush.



Also it can use the wet slip and hot water and scour to wash the main spare parts ,belt and protective device. Finally, please wipe off all water from the machine by dry cloth.



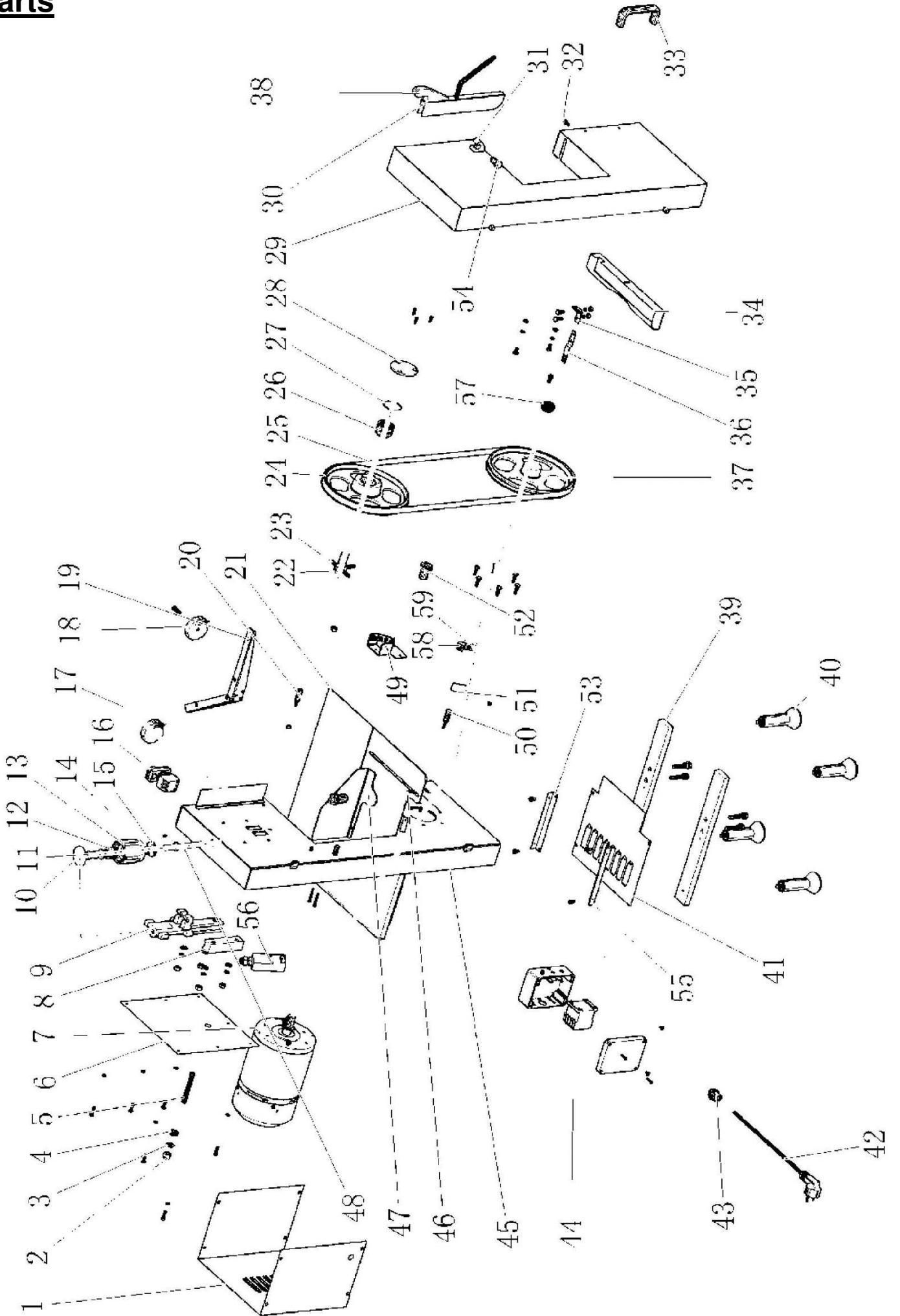


Ps:1. euro standard voltage:220-240V, 50HZ
 2. US standard voltage:110-120V, 60HZ

M: MOTOR
 FR: overload protection
 SQ1: switch
 SB1:STOP button
 KM1: contactor
 HL1: indicator light

C1: running capacitor
 SB2: START button

Parts



Part No.	Part Name
1	cover for motor
2	cap nut
3	flat gasket
4	rubber gasket(jacket)
5	pole
6	back cover
7	motor
8	guide plate
9	adjusting slider
10	top cover
11	locking nut
12	spring
13	adjuding handle
14	steel ball
15	end cover
16	switch
17	shaft ring
18	knob
19	channel iron
20	guide shaft
21	table
22	axis
23	small axis
24	wheel
25	saw
26	bearing
27	O ring
28	gland
29	door

Part No.	Part Name
30	mouthpiece board
31	shaft seat
32	screw
33	new knob
34	case for roumo
35	surporting plate
36	locking board for switch
37	wheel
38	mouthpiece board
39	backplane
40	leg
41	bottom
42	wire and cord
43	line card
44	electric box(include contactor)
45	body
47	length plate
48	axis for adjusting
49	supporting for scraper
50	seat for scraper
51	scraper
52	handle
53	angle iron
54	turning axis
55	angle iron
56	microswitch
57	shaft collar
58	stand for scraper
59	scraper

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.