

# BakeMax BMCCD01 Continuous Dough Divider Operations Manual



**Questions? OEM Parts, Contact Us:**  
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Email: [Info@BakeMax.com](mailto:Info@BakeMax.com)  
[www.BakeMax.com](http://www.BakeMax.com)



# Warning & Safety

**PLEASE READ AND FOLLOW INSTRUCTIONS BELOW TO PREVENT INJURY OR DAMAGE TO THE PRODUCT**

BakeMax<sup>®</sup> (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 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.

## Initial 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 non-abrasive cleaning agents.
- Follow any additional cleaning / maintenance listed below.

## Features

The BakeMax BMCCD01 Continuous Dough Divider divides dough fast and efficiently. Comes with a 33lb dough hopper and power outfeed belt. This unit is great for pizza, bread and other types of dough.

- Constructed with a 304 stainless steel.
- 0.5 HP Motor.
- Automatically shuts off when top or side cover is opened.
- Countertop unit can be used in conjunction with BMDBR01 or BMDBR03 Dough Ball Rounders. The conveyor belt from the BMCCD01 can feed into either dough ball rounders. (Customized work tables not included).
- Includes 4 scaling cones, offering a range of 30 - 350 g / 1.058 – 12.35 oz
  - 30 – 65 g / 1.058 – 2.29 oz
  - 50 – 150 g / 1.76 – 5.29 oz
  - 150 – 300 g / 5.29 – 10.58 oz
  - 180 – 350 g / 6.35 – 12.35 oz
- 1-Year Limited Warranty

## Technical Specifications

- Exterior Dimensions (WDH): 26" x 36" x 24"
- 110V/ 9.5A / 1100W / 60Hz / 1Ph
- Plug & Go Nema 5-15P Plug.
- Net Weight 265 lbs.
- Crated Dimensions (WDH): 40"x48"x 30"
- Crated Weight 309 lbs.

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

## Getting to Know Your Product

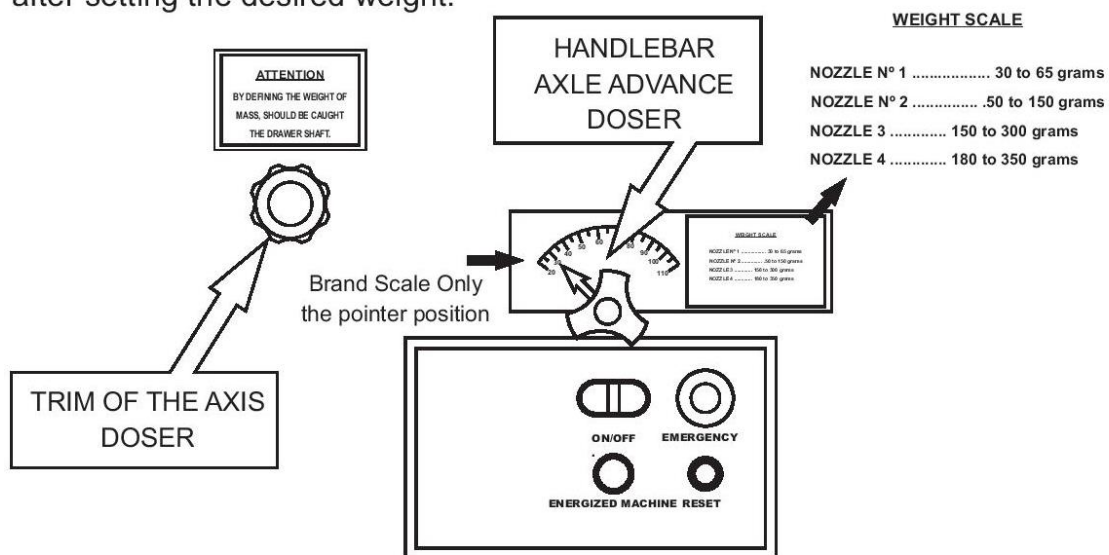
The BMCCD01 is used for the division of doughs such as: pizzas, breads among others, it divides dough into the desired weight with great agility, aiming to reduce costs with labor and standardization of products. It has a stainless steel tank 304 with top and side cover and security system that will stop the unit when open. It has an advanced regulation system that allows you to define the weight and size of the dough and provides a constant standardization in its production.

## Installation

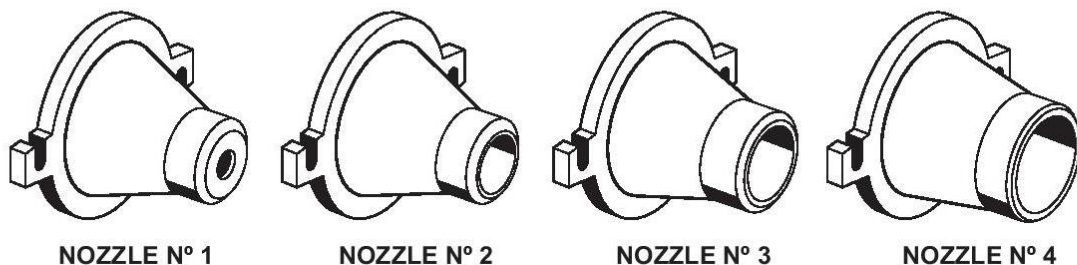
1. Install your unit on a flat and stable surface.
2. Check the voltage and amperage to ensure it is plugged into proper electrical outlet.
3. Make sure access covers / doors are closed or the unit will not turn on.
4. Turn on the main power and ensure the red power light is on.
5. Follow the below steps to regulate your unit.

FIRST: Choose the nozzle according to the desired weight (from 30 to 350 grams) by observing the scale of the machine.

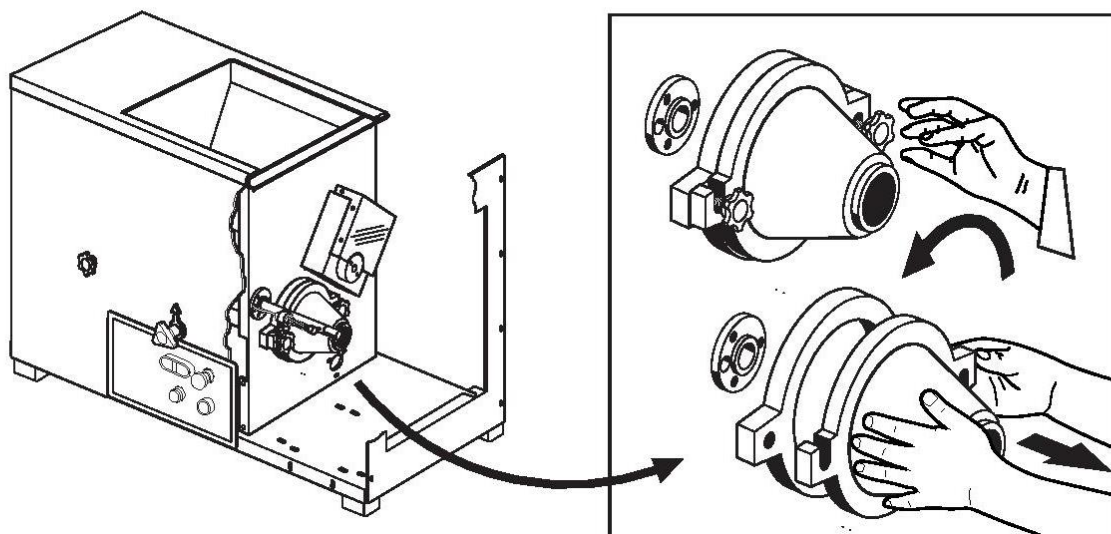
SECOND: Loosen the dosing shaft lock on the side of the machine, feed the knob the selected nozzle diameter, secure the dosing shaft lock again after setting the desired weight.



EXAMPLE: To regulate the machine to divide the mass into portions of 50gr, choose nozzle N° 1 which is in accordance with the indicative table, after adjusting the advance of the dosing axis proportional to the nozzle diameter and after setting the scale with the dosing shaft lock.

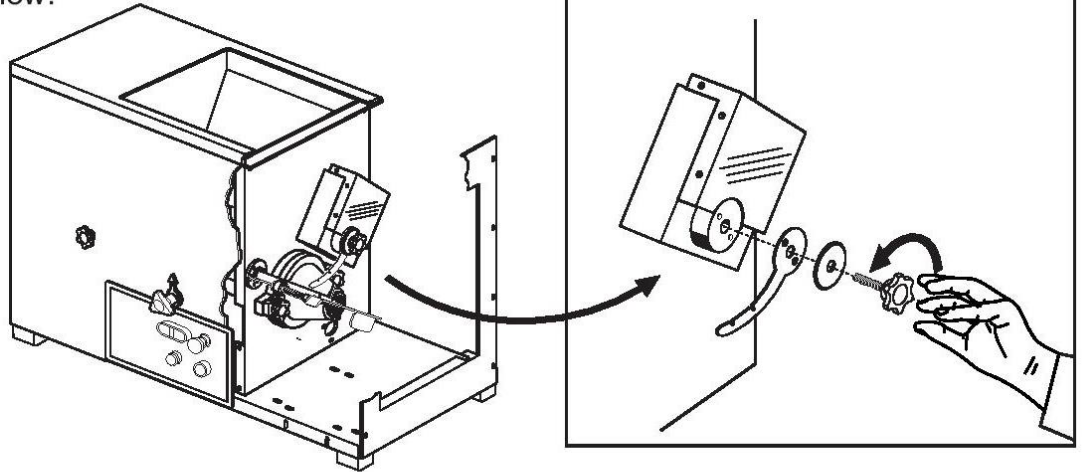


To change the nozzles, open the side access door of the machine (the safety device will lock), turn the two side handles about 2 turns and twist the nozzle about 1/6 turn counterclockwise.

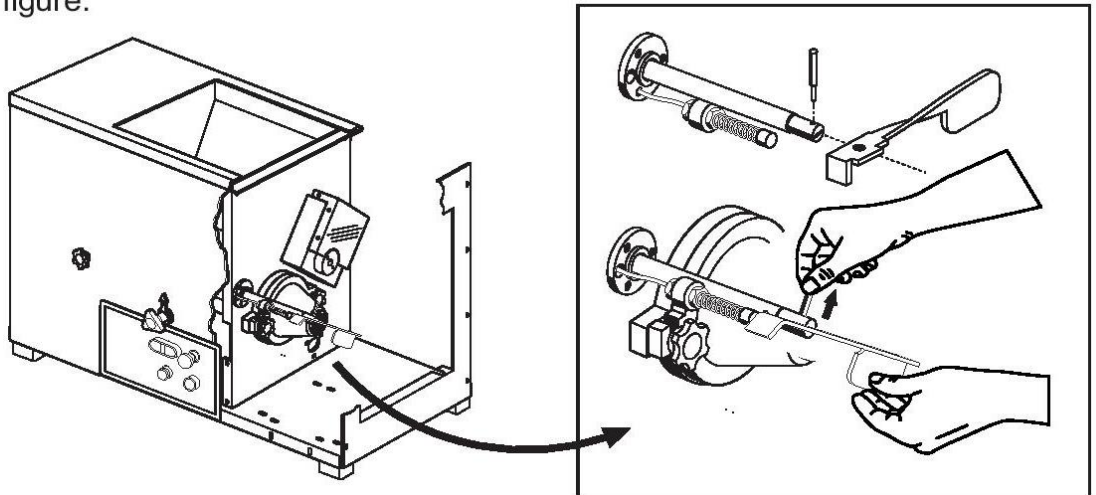


## Cleaning

**FIRST:** Open the side cover of the machine and remove the "knife" that cuts the dough following the sequence shown below:



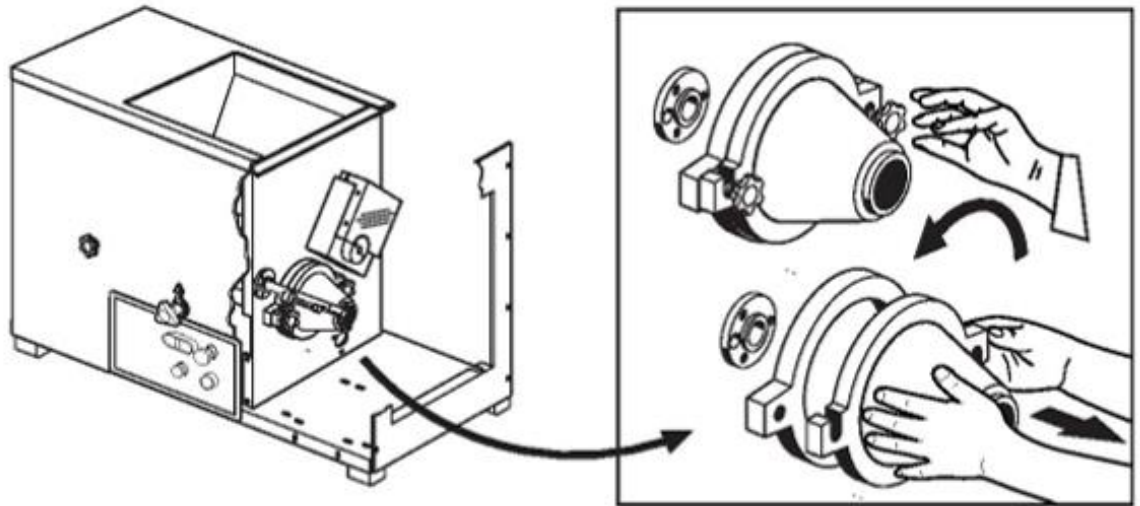
**SECOND:** loosen the mass stop that activates the pulling the pin up as shown following figure:



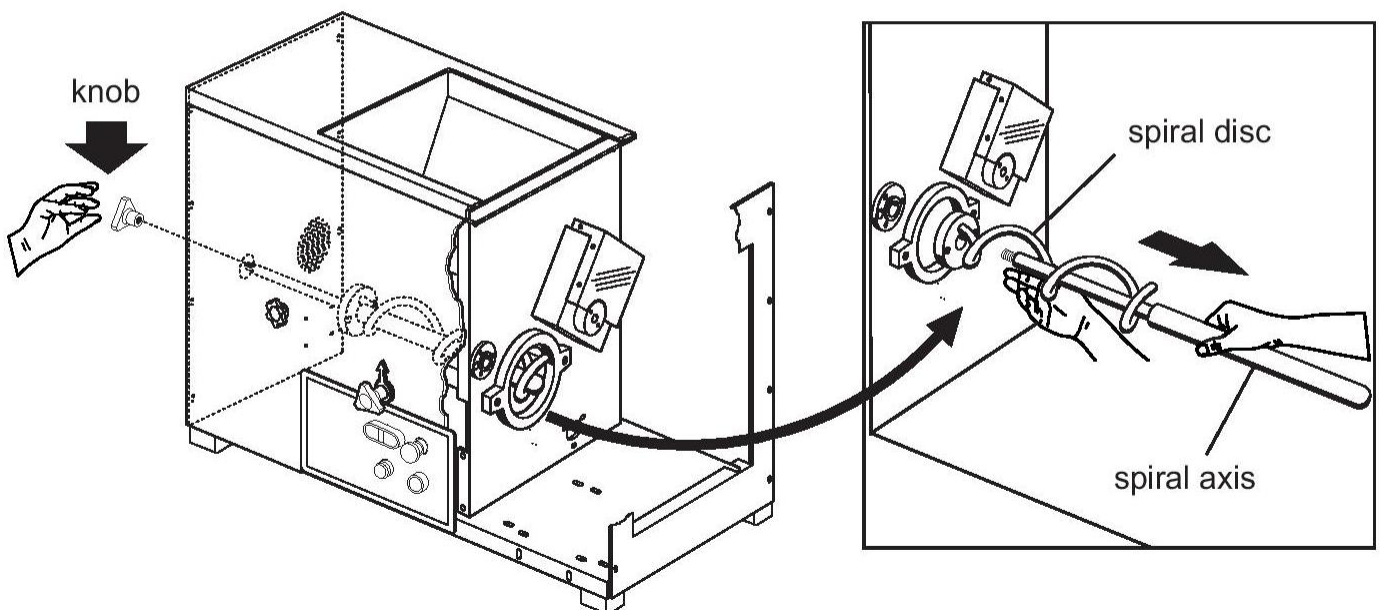
**Do not use pressurized cleaning equipment on this unit. Use a spatula to remove the hardened dough and a damp cloth to remove the residues.**

## Cleaning

THIRD: Release the dispensing nozzle only by loosening the side handles and turning the nozzle in the counterclockwise.



FOURTH: Remove the disc and the spiral shaft from the bowl by loosening the knob on the other side of the machine.

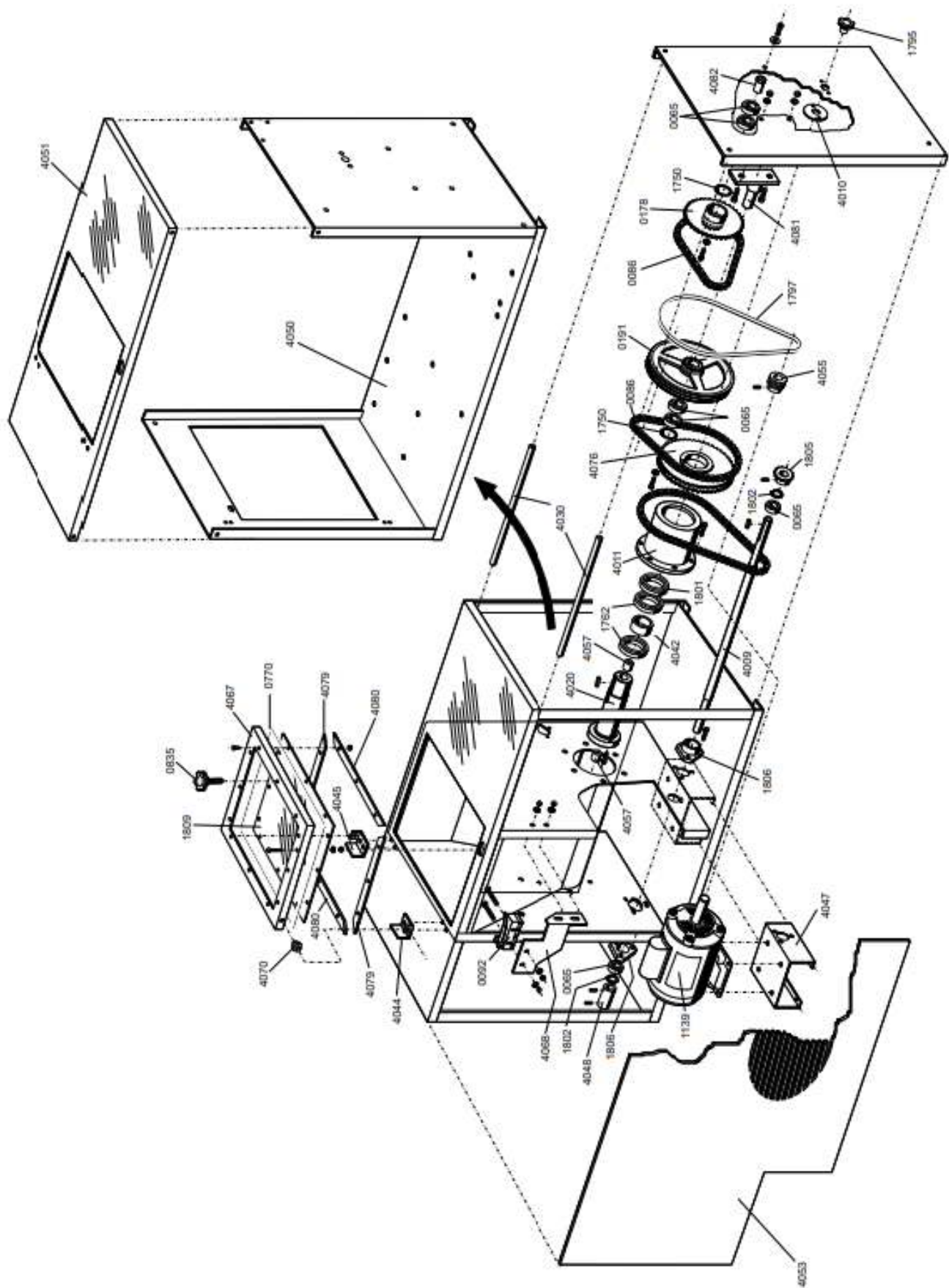


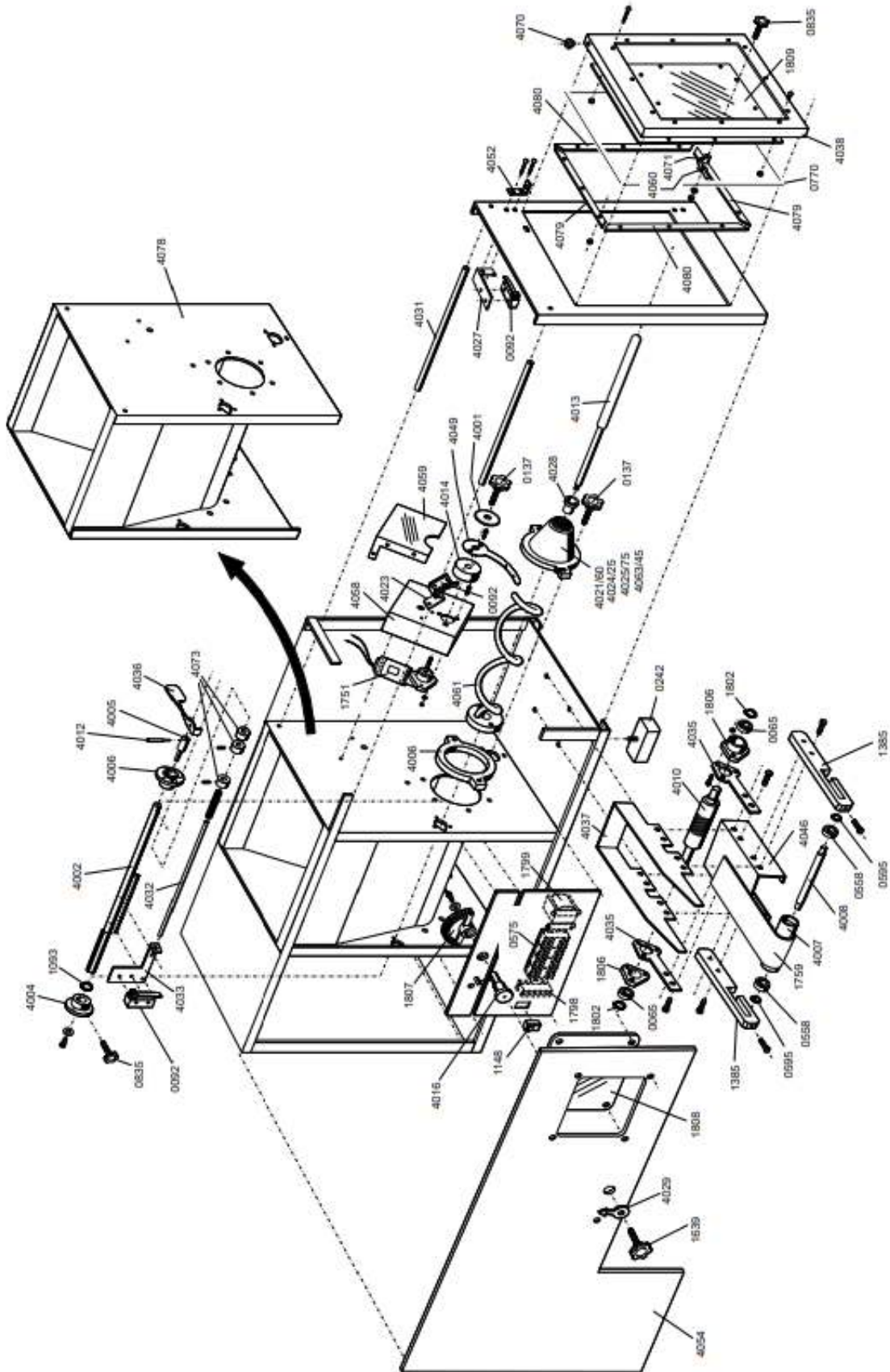
**Do not use pressurized cleaning equipment on this unit. Use a spatula to remove the hardened dough and a damp cloth to remove the residues.**

# Troubleshooting

<b>Problem</b>	<b>Unit Will Not Start or Run</b>
<b>Solution</b>	<ul style="list-style-type: none"> <li>• No Power at Wall Plug-Check Breaker or Fuse Panel</li> <li>• Emergency Stop Button Stuck In, Pull Straight Out, no need to turn.</li> <li>• Either Top Lid or End Door is not closed properly</li> <li>• Defective Switch on Top Lid or End Door-may need to be replaced.</li> <li>• Main Power Switch not turned ON.</li> <li>• Main Power Switch Defective-May need to replace.</li> <li>• Top Lid Switch or End Door Switch out of position-Check and adjust Switch.</li> <li>• Knife Motor may need to be replaced.</li> <li>• Defective Relay / Command Box - May need to be replaced.</li> <li>• Defective / Blown Capacitor - If Capacitor is Bulged Out -Replace</li> </ul>
<b>Problem</b>	<b>Knife is Spinning Continuously</b>
<b>Solution</b>	<ul style="list-style-type: none"> <li>• Knife Motor Microswitch inside End Door may need adjusted or replaced.</li> <li>• Adjust or Replace Knife Microswitch Engaging Screw</li> <li>• Contactor is Stuck In, replace contactor.</li> <li>• ON Button is Stuck In, Replace ON Button</li> <li>• Tighten Set Screws on Knife Support Shaft</li> <li>• Dough Lever is too close to Activator Sensor, stretch or replace activator spring or loosen nuts on the activator.</li> <li>• Faulty Activator Sensor – Replace Sensor</li> <li>• Faulty Knife Command Relay Box – Replace Command Box</li> </ul>
<b>Problem</b>	<b>Knife is Out of Position</b>
<b>Solution</b>	<ul style="list-style-type: none"> <li>• Adjust or Replace Knife Switch inside End Door</li> <li>• Knife Motor Switch needs to be adjusted or replaced from inside End Door</li> <li>• Adjust Knife Microswitch Engaging Screw</li> <li>• Tighten Set Screws on Knife Support Shaft</li> </ul>
<b>Problem</b>	<b>Contactor Clicking / Chattering During Start Up</b>
<b>Solution</b>	<ul style="list-style-type: none"> <li>• Check Circuit Board inside Knife Command Box, Resolder any defective connections.</li> <li>• Check Splices and Screw Connections on Electrical Components (Switches, Contactors etc.)</li> </ul>







# 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](mailto: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](mailto: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.