



BakeMax BMCT Series Conveyor Toaster Operations Manual

**BMCT150****BMCT450****BMCT300/305**

Questions? OEM Parts?

Contact Us:

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

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.

WARNING

This item has been coated for shipping purposes. Please clean prior to using.

The BakeMax BMCT Series Conveyor Toaster are perfect for toast, bagels and more. With its attractive design and easy to use functions this toaster is ideal for Restaurants, Hotels, Cafes, Delis and more.

Features:

- Constructed entirely in Stainless-Steel
- Available in 1, 2 and 3 Slice Feeds
- 1.5" Height Opening Clearance
- Fast and Consistent Heat with Quartz-Infrared Heaters
- Easy-to-Use Controls.
- Variable Speed and Variable Top & Bottom Heat Control to get the perfect toast every time.
- Energy Efficient Operation with a Power Saver Switch that reduces electricity consumption up to 75%.
- Extendable Stainless-Steel Conveyor Belt for Easy Loading
- Safe Load up Area with Full-Width Front Coated Burner Guard and Cool to the Touch Exterior
- Smart Crumb Tray keeps the Breadcrumbs from falling under the toaster and easily removable to clean.
- Heated Holding Area to keep toast at the Perfect Temperature
- High-Limit Switch prevents toaster from overheating, protecting critical electrical components.
- 1-Year Limited Warranty

Technical Specifications

| Model | Slice Feed | Slices / Hour | Belt Width | Dimensions (WDH) | Electrical | Net Weight |
|---------|------------|---------------|------------|-----------------------|---|------------|
| BMCT150 | 1 | 180 | 5.9" | 13.4" x 25.2" x 15.8" | 120V / 15A / 1800W 60hz / Nema 5-20P | 40 lbs. |
| BMCT300 | 2 | 360 | 9.8" | 14.6" x 25.2" x 15.8" | 220V / 12.2A / 3000W 60hz / Nema 5-20P | 44 lbs. |
| BMCT305 | 2 | 360 | 9.8" | 14.6" x 25.2" x 15.8" | 120V / 15A / 1800W 60hz / Nema 5-20P | 44 lbs. |
| BMCT450 | 2 | 500 | 11.8" | 17.7" x 25.2" x 15.8" | 220V / 16A / 4100W 60hz / Nema 6-20P | 55 lbs. |

Shipping Specifications

| Model | Packaging Dimensions (WDH) | Packaging Weight |
|---------|----------------------------|------------------|
| BMCT150 | 17" x 26" x 20" | 44 lbs. |
| BMCT300 | 22" x 26" x 20" | 55 lbs. |
| BMCT305 | 22" x 26" x 20" | 55 lbs. |
| BMCT450 | 27" x 26" x 20" | 66 lbs. |

QUICK GUIDE

NB. PLEASE DISPLAY WITH THE TOASTER

SET UP:

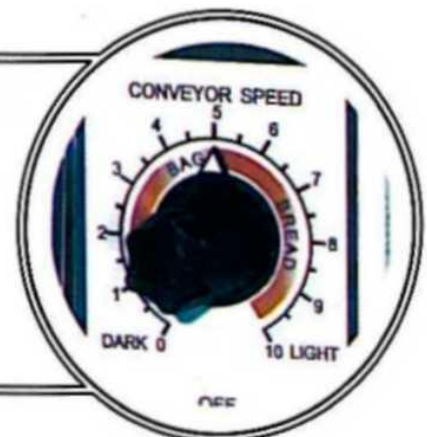
ALLOW 10 MINUTES FOR THE CONVEYOR TOASTER TO WARM UP.

DON'T FORGET ANY CHANGE TO HEAT SETTING WILL TAKE A FEW MINUTES TO TAKE EFFECT. DO NOT TWIDDLE.

SPEED CONTROL:

USUALLY SET AT 5. THIS IS THE BROWNING CONTROL; USE THIS TO ADJUST THE DEGREE OF TOASTING.

ALWAYS ADJUST THE CONVEYOR SPEED, NEVER THE HEAT SETTINGS. SPEED CHANGES IMMEDIATELY WHEREAS IT TAKES TIME FOR THE HEAT TO CHANGE.



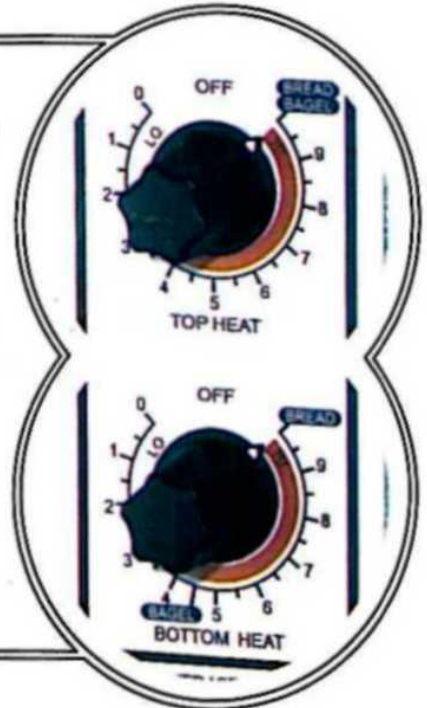
HEAT CONTROLS: TOAST

BOTH 'TOP HEAT' AND 'BOTTOM HEAT' CONTROLS SHOULD BE SET TO **BREAD**.

IF NOT SET TO 'BREAD' ELEMENTS WILL CYCLE ON & OFF.

ALL ADJUSTMENTS TO THE DEGREE OF TOASTING SHOULD BE DONE VIA THE 'SPEED CONTROL', THE HEAT CONTROL SHOULD BE SET TO 'BREAD' AND LEFT ALONE.

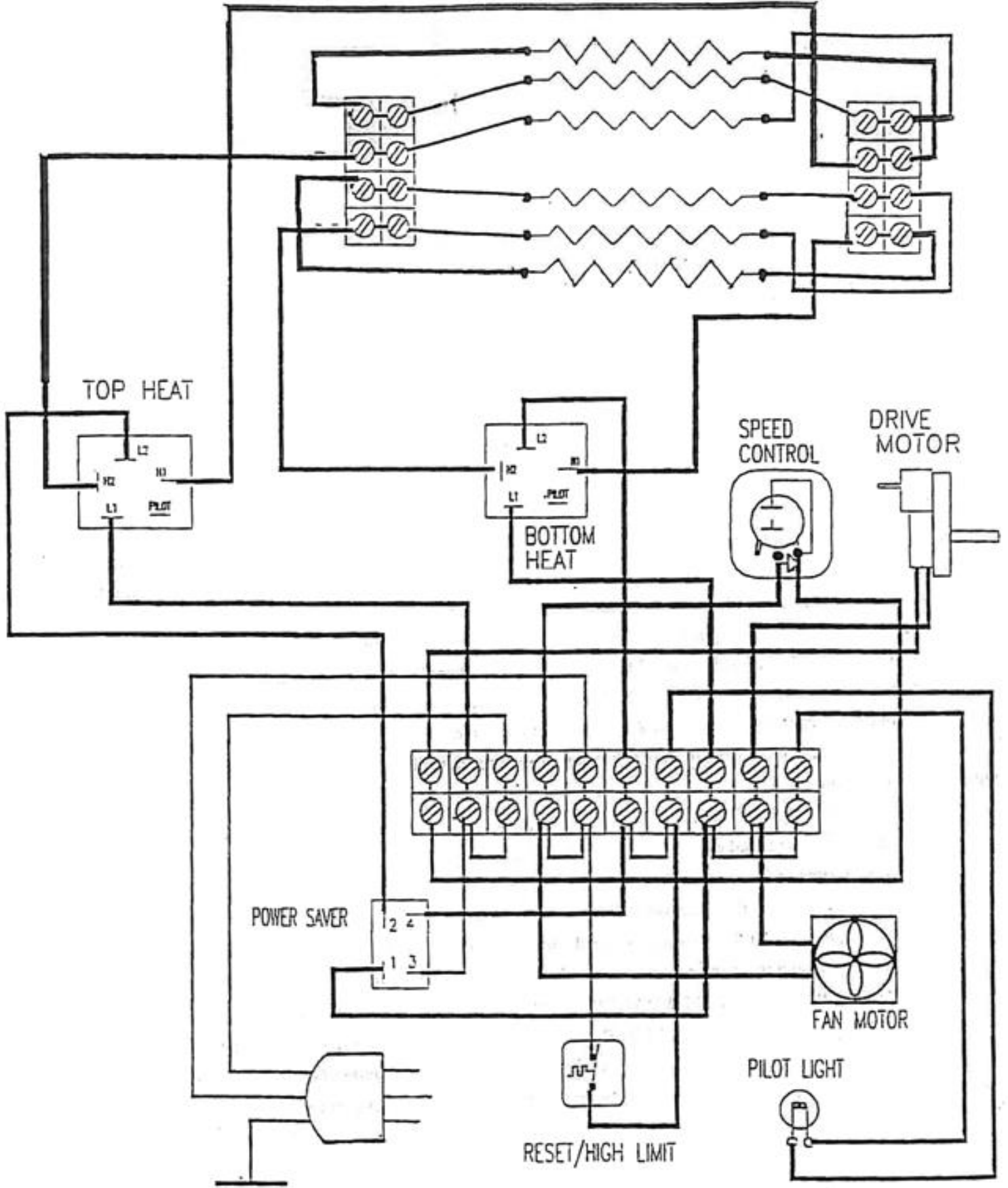
THE CONVEYOR TOASTER IS DESIGNED TO PRODUCE LARGE QUANTITIES OF TOAST, IF YOU WANT OCCASIONAL PIECES OF TOAST THEN YOU WILL HAVE TO ADJUST THE CONVEYOR SPEED TO ALLOW FOR THE HEAT BUILD UP INSIDE THE TOASTER.



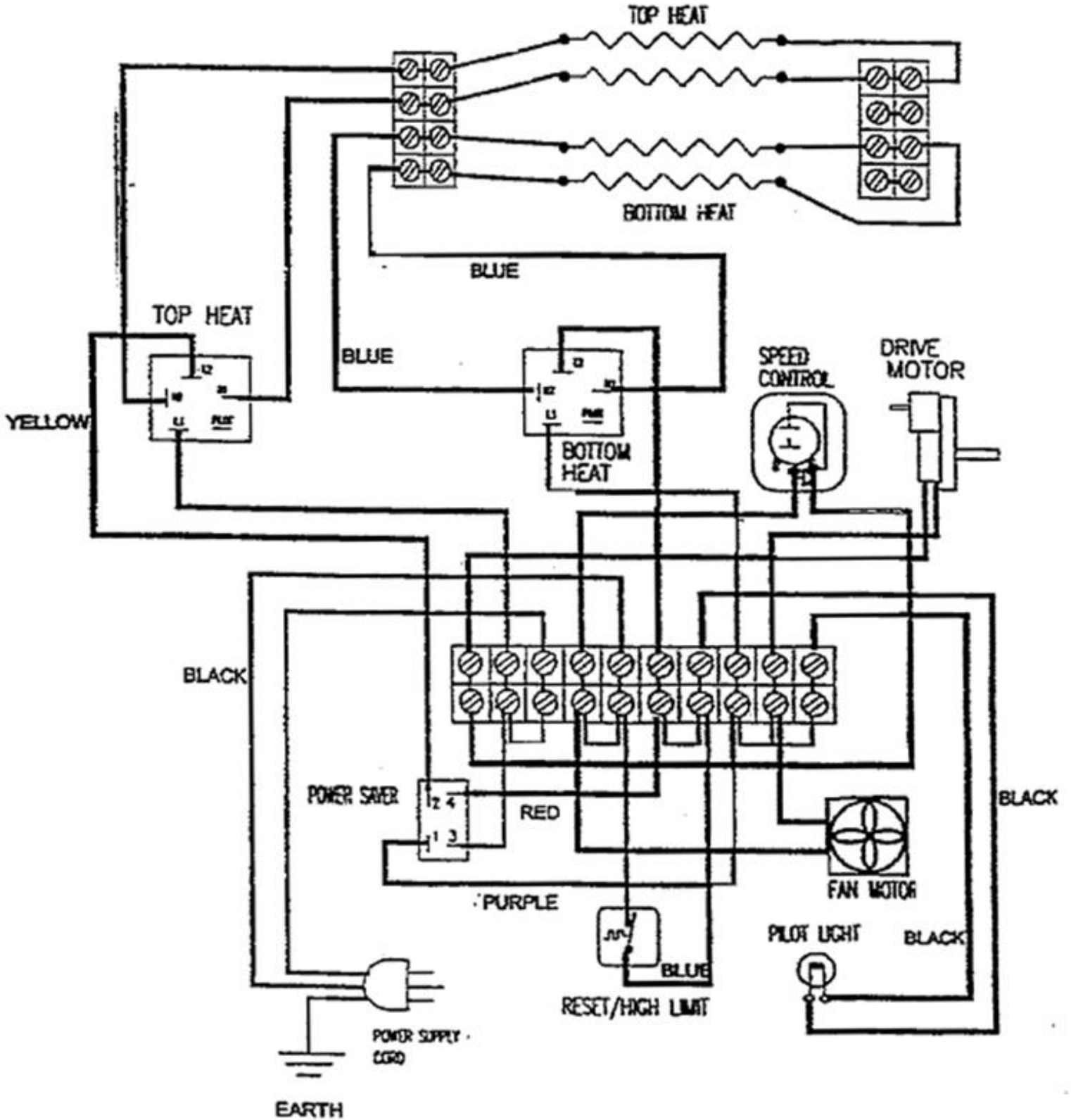
STANDBY

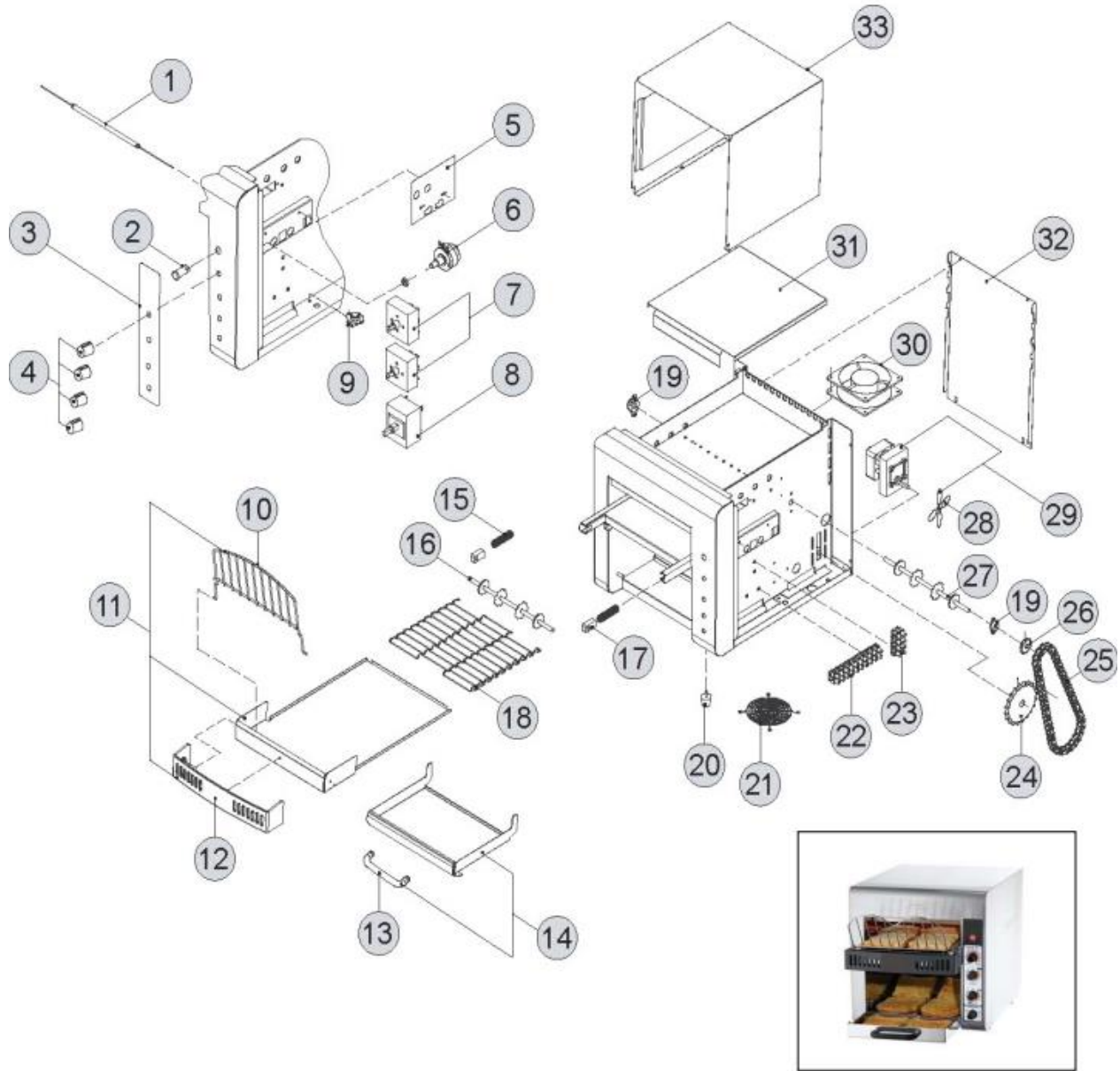
SAVE ENERGY, SET TO 'STANDBY' WHEN TOASTER IS NOT IN CONTINUOUS USE.

BMCT150 110V & 120V



BMCT300 & BMCT450 208V & 220V





| | | | | | | | |
|--------------------|--------------------------|-----------------|--------------------------|-------------------|-----------------------|--------------------------|-----------------------------|
| 1. Element | 5. Retaining Plate | 9. Reset Switch | 13. Handle | 17. Front Bearing | 21. Fan Cover | 25. Drive Chain | 29. Motor |
| 2. Indicator Light | 6. Speed Regulator | 10. Feed Rack | 14. Collection Tray | 18. Conveyor Belt | 22. Terminal Block 10 | 26. Drive Gear 11T & 13T | 30. Fan Motor |
| 3. Control Label | 7. Heat Regulator Switch | 11. Crumb Tray | 15. Front Bearing Spring | 19. Shaft Bearing | 23. Terminal Block 4 | 27. Drive Shaft | 31. Top Airflow Plate |
| 4. Control Knob | 8. Power Control Switch | 12. Tray Guard | 16. Driven Shaft | 20. Leg | 24. Drive Gear 17T | 28. Fan Blades | 32. Back Panel 33. Cover |

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.

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.