



Fully Automatic  
Countertop Dough  
Ball Rounder  
BMDBR03



**Questions? OEM Parts?Contact Us:**

Toll Free: 1-800-565-2253

Email: [Info@BakeMax.com](mailto:Info@BakeMax.com)

[www.BakeMax.com](http://www.BakeMax.com)

## 1. GENERAL INFORMATION AND SAFETY SPECIFICATIONS

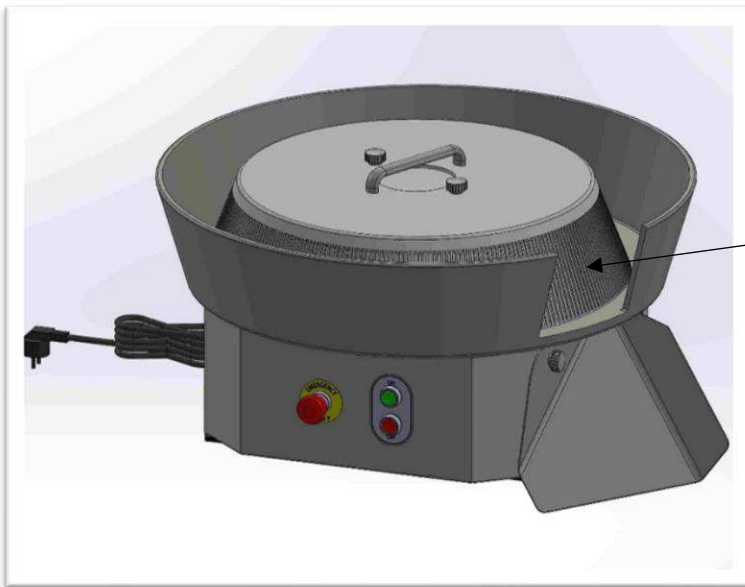
The dough rounder R10 has been designed and manufactured to round pizza and some types of bread dough portions (at room temperature).

This machine must be used ONLY after having carefully read this manual.

## 2. INDICATION OF DANGEROUS POINTS, OF RESIDUAL RISKS AND OF THE PRECAUTIONS TO BE TAKEN

The dough rounder R10 does not need any protection since the movement of the central cone is slow.

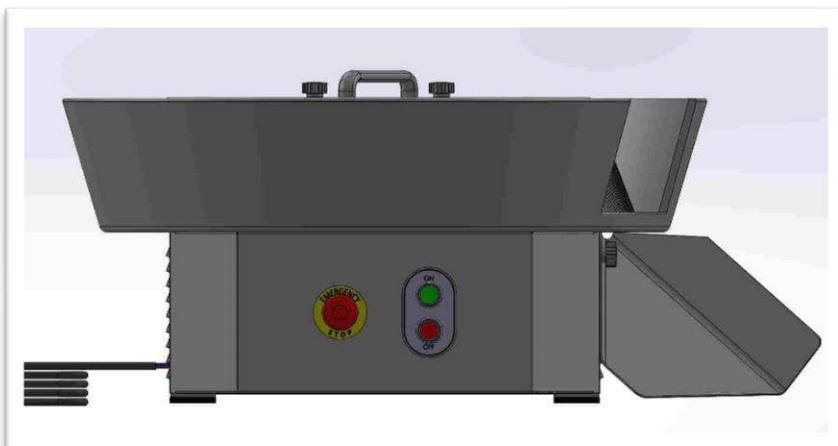
**CAUTION:** do not introduce your hands between the central cone while in motion and the base. The oscillation of the central cone can slightly crush your fingertips.



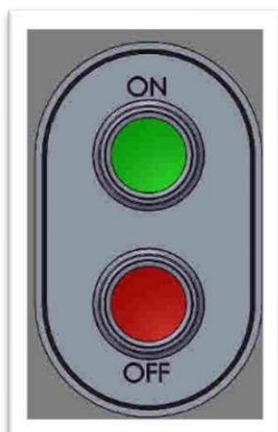
Always place the machine on an even (level) flooring.

## 3. DESCRIPTION OF THE CONTROL DEVICES AND OF THEIR FUNCTION

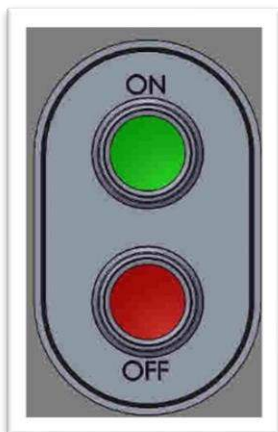
The machine has a start push button (ref.26), a stop push button (ref.27) and an emergency push button (ref.28).



To start the machine, press on the green start push button (ref.26).



To stop the machine, press on the red push button (ref.27).



The emergency push button (ref.28) must be used ONLY in case of emergency. If activated, it must be unblocked turning it clockwise.



#### 4. FORBIDDEN USES AND REASONABLY FORESEEABLE INCORRECT USES

**WARNING:** do not introduce into the machine frozen, half frozen dough or other products which are not foreseen in this manual.

Should there be one or more dough balls stuck on the inside part of the cone or to one another, do not take them away while the machine is on. Turn off the machine before proceeding.

**DO NOT wash the machine with water jets.**

**DO NOT clean the machine with wire brushes or abrasive material.**



## 5. TRANSPORT, LIFTING AND INSTALLATION

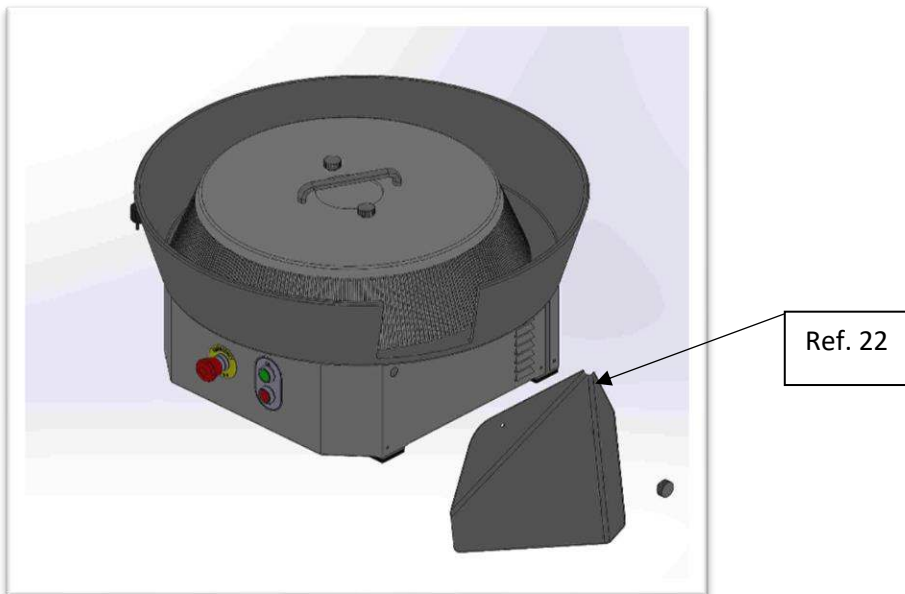
5.1. The machine is inside a cardboard box placed on a wooden pallet, fixed onto it with iron angles and plastic band.

Each cardboard box contains a complete machine, a dough balls chute ref.22, its operating and maintenance manual with declaration of conformity.

5.2. To extract the machine out of its packing, you need to cut the straps and open the cardboard Box. Two persons are necessary to extract the dough rounder.

5.3. In order to ensure a correct ventilation of the motor which is placed at the back, make sure to leave at least twenty centimeters clearance between the machine and the wall or other equipment.

The machine is provided with a regulatory “Schuko” plug.  
Place the dough rounder R10 on a clean, even (level) flooring.  
Assemble the dough balls chute ref.22 and plug the machine.



Make sure that the tension and the frequency correspond to those indicated on the machine data plate and that the intake is grounded and properly protected against overloading.

**N.B. The protection grade is I.P.55.**

Place the machine far from any heat sources, the temperature around the machine should never be higher than 55° C.

## 6. CLEANING AND SANITATION

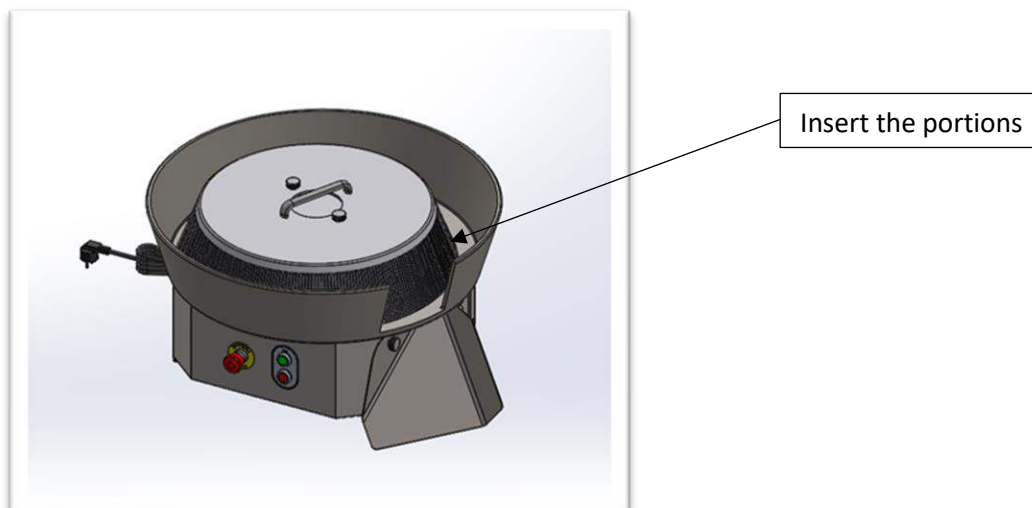
Before using the machine for the first time, wash all the parts that come into contact with food with a sponge, warm water and liquid detergent.

## 7. REGULATION

The dough rounder R10 does not need any regulation: with it, you can prepare dough balls from 70 up to 1200 grams without any changes of accessories.

## 8. USE

- 8.1. Prepare the dough.
- 8.2. Divide it in portions.
- 8.3. Press on the green push button to connect the machine and put the portions inside of the dough rounder R10.
- 8.4. Insert the portions next to the exit hole (see hereunder).

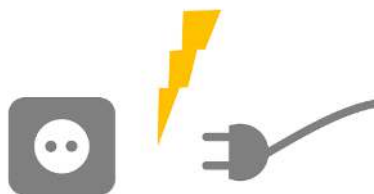


- 8.5. Insert the portions keeping a distance of 20 cm between them.
- 8.6. Take the portions that come out from the chute and place them into their proving drawers.
- 8.7. Stop the machine pressing on the red push button.

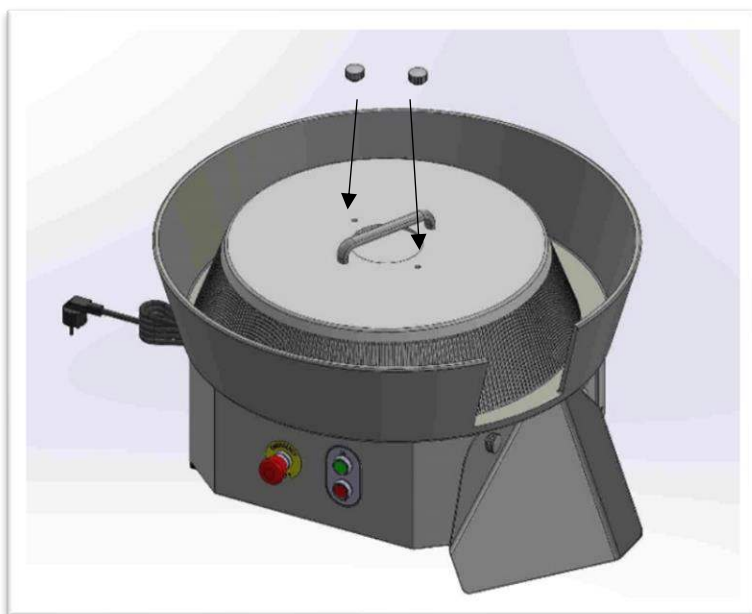
## 9. DISASSEMBLY AND CLEANING

- 9.1. **WARNING:** before opening any part of the machine, switch the machine off and pull the plug. Before opening or disassembling any part of the machine, be sure that the motor is off.

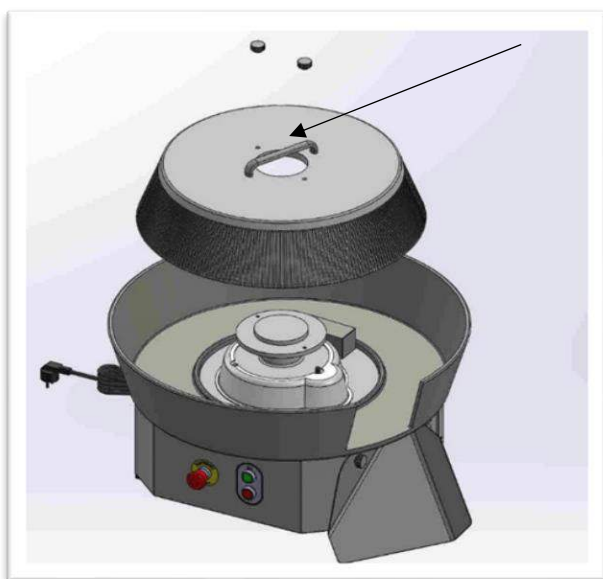
9.2. Pull the plug (Ref.30).



9.3. Unscrew the two buttons (Ref.1) and take out the central cone (Ref.3) by its handle(Ref.2).  
**WARNING: this part is very heavy.**



9.4. The central cone(Ref.3) and the base(Ref.14) may be cleaned with a damp cloth with water and food sanitizer.



9.5. The reassembly is in reverse of the disassembly.

#### 9.6. Always remember to try the machine without dough after each cleaning.

As far as the cleaning of the housing is concerned, a daily dry cleaning of all dough and flour remains is sufficient. We remind you that the housing of the machine should NEVER be washed with sodium hypochlorite-based solutions or with abrasive detergents since these could damage the external parts of the machine.

**WARNING:** do not wash the machine with water jets for safe working.



#### 10. REGULAR MAINTENANCE

The machine does not need any peculiar lubrications and maintenance.  
Regularly check the good state of the mains cable.

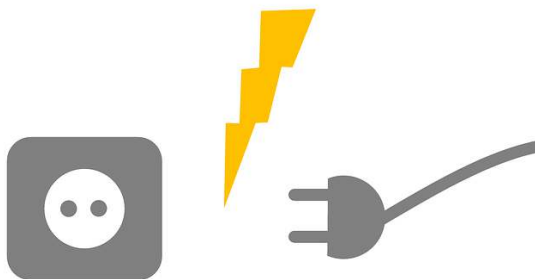
#### 11. REPAIR

For repairs, controls or replacement of damaged parts, we suggest you to apply directly to the manufacturer or to replace the damaged parts with equivalent materials, especially as far as safety is concerned:

- power cord with plug(2 phases + ground)
- switch (push button)

Before any mechanical or electrical maintenance, it is compulsory to switch the machine off and to pull the plug.

**WARNING:** the repairs are to be carried out by qualified people.

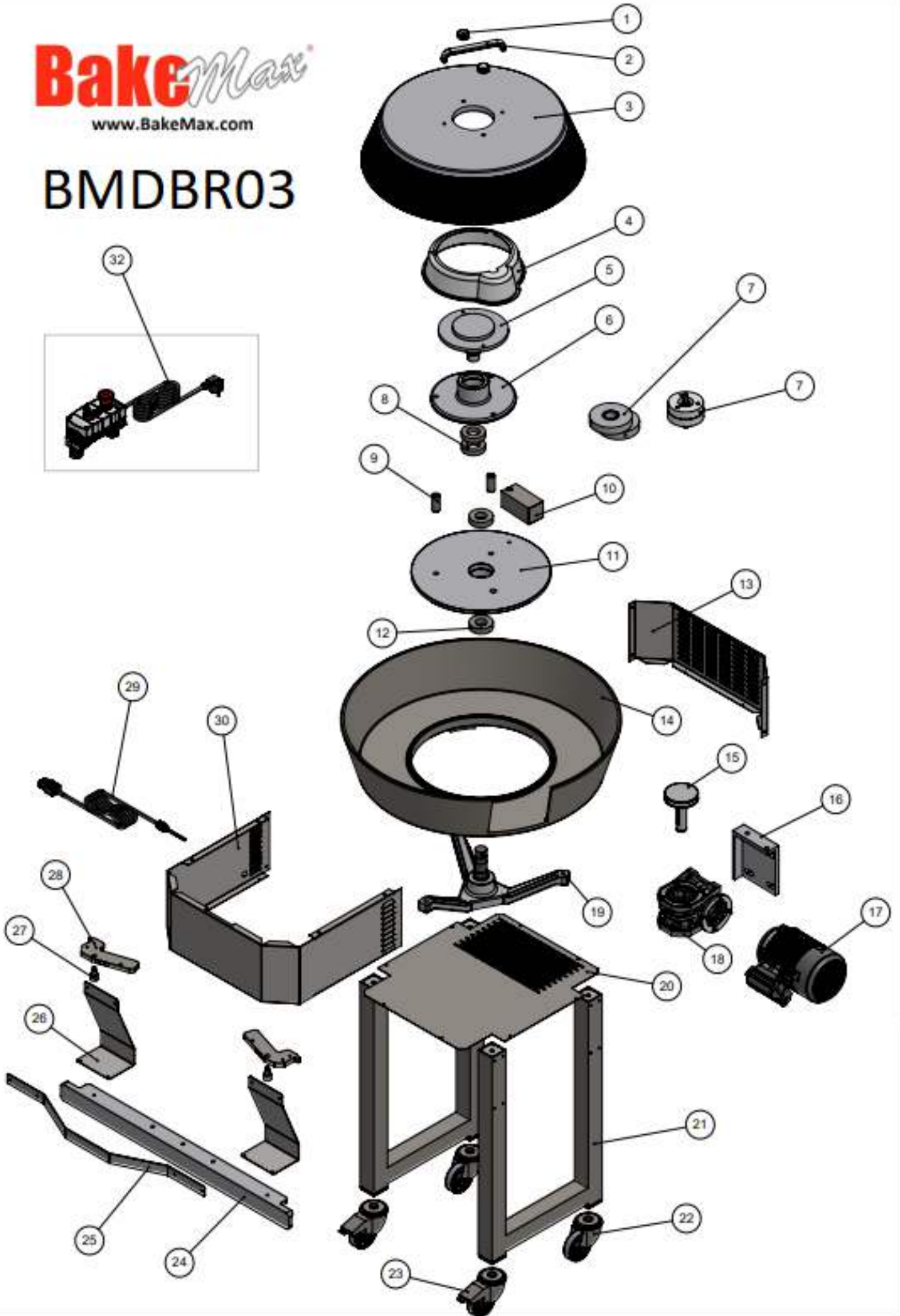
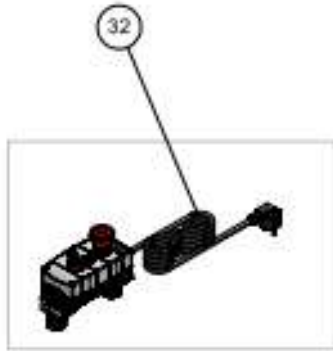


Regularly check that the emergency push button is correctly working and check the good conditions of the machine, its power cord and plug.

<b>REFERENCE</b>	<b>CODE</b>	<b>DESCRIPTION</b>	<b>QUANTITY</b>
1	DBR03/001	S/S KNOB	2
2	DBR03/002	CONE HANDLE	1
3	DBR03/003	CENTRAL CONE	1
4	DBR03/004	GEARS PROTECTION	1
5	DBR03/005	CONE DRIVE FLANGE	1
6	DBR03/006	COUNTERFLANGE	1
7	DBR03/007	GEARS ASSEMBLY	1
8	DBR03/008	BEARING	2
9	DBR03/009	FLANGE SPACER	2
10	DBR03/010	COUNTERWEIGHT	1
11	DBR03/011	DRIVING FLANGE	1
12	DBR03/012	BEARING	2
13	DBR03/013	REAR PANEL	1
14	DBR03/014	LARGE CIRCULAR BASE	1
15	DBR03/015	PULLEY	1
16	DBR03/016	GEARBOX SUPPORT CLAMP	1
17	DBR03/017	MOTOR 115V 60Hz	1
18	DBR03/018	GEARBOX SW 050 1:7.5	1
19	DBR03/019	MINI CONTACTOR 115V	1
20	DBR03/020	SUPPORT SPOKE	1
21	DBR03/021	PROTECTION BOTTOM	1
22	DBR03/022	CHUTE	1
23	DBR03/023	LEG	2
24	DBR03/024	BLOCKING INSERT	1
25	DBR03/025	FRONT PROTECTION	1
26	DBR03/026	GREEN PUSH BUTTON	1
27	DBR03/027	RED PUSH BUTTON	1
28	DBR03/028	EMERGENCY PUSH BUTTON	1
29	DBR03/029	CABLE WITH UL USA PLUG	1
30	DBR03/030	BELT	1



# BMDBR03



# 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 milage 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.