

BakeMax BMDD003 Fully Automatic Countertop Dough Divider / Rounder



Questions? OEM Parts?

Contact Us:

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

www.BakeMax.com

1. GENERAL INFORMATION AND SAFETY SPECIFICATIONS

The BakeMax BMDD003 dough divider + rounder combo has been designed and manufactured to cut and round pizza and some types of bread dough portions (at room temperature).

The dough is extruded through an auger, cut by a knife and then rounded.

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

The protection covers and doors of the BMDD003 prevent any possibilities of reaching dangerous or moving parts.

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

CAUTION: through the exit dough hole you can reach a dangerous part of the machine with your hand, i.e. The knife.

DO NOT introduce your hand in this hole.

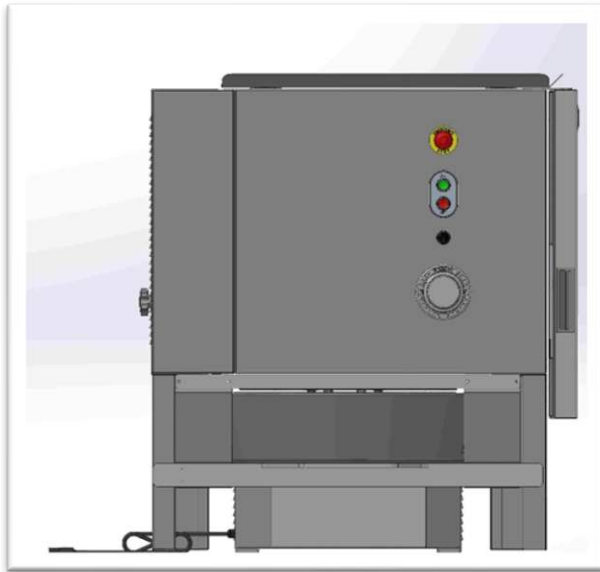


Always place the machine on an even (level) flooring.

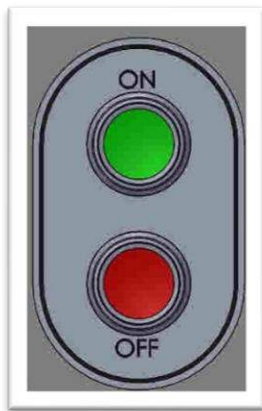
To ensure a correct ventilation of the motors which are placed at the back, make sure to leave at least twenty centimeters clearance between the machine and the wall or other equipment.

3. DESCRIPTION OF THE CONTROL DEVICES AND OF THEIR FUNCTION

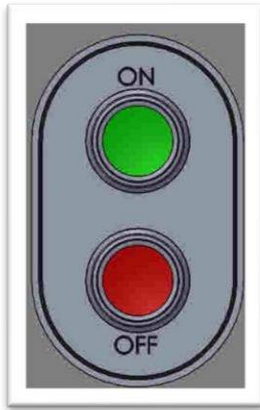
The machine has an emergency push button (Ref.37), a start push button (Ref.38), a stop push button (Ref.39), a selector (Ref.40) and a weight regulation knob (Ref.41).



To start the machine, press on the green start push button and turn the selector to position 1 (towards right) in order to operate.



To stop the machine, press on the red “OFF” push button.



The weight regulation knob (Ref.41) is used to increase or decrease the portions weight but if turned beyond the minimum point(-), it can work as a “reset” device: the knife is brought back to its original position, if displaced.



The emergency push button (Ref.37) must be used ONLY in case of emergency. If activated, it must be unblocked turning it clockwise.

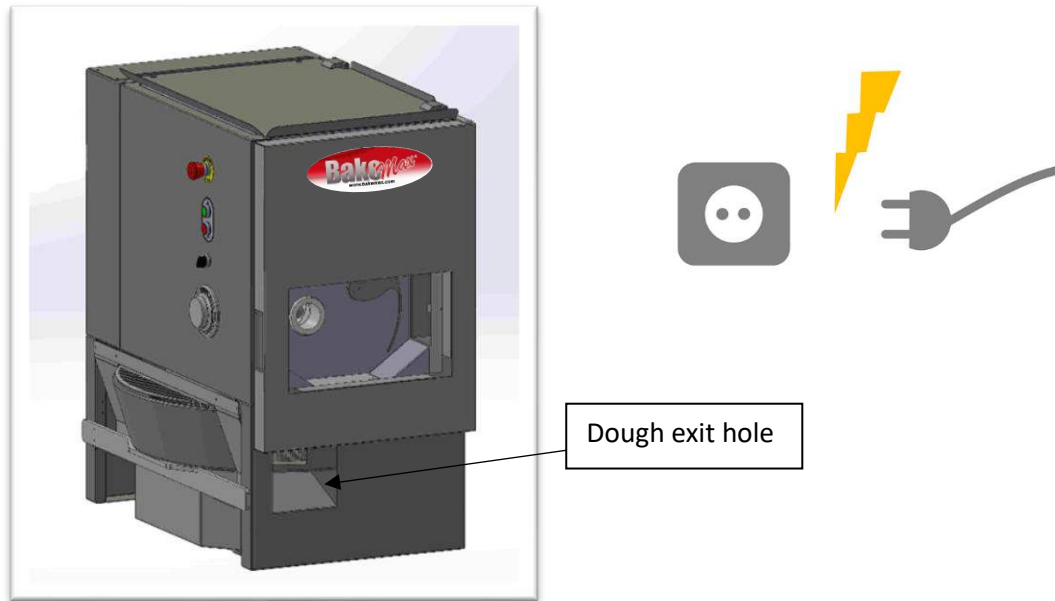


4. FORBIDDEN USES AND REASONABLY FORESEEABLE INCORRECT USES

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 accumulated thus blocking the dough exit hole, do not take them away while the machine is on.

Always turn off the machine before proceeding with the cleaning. Open a door or unplug it.
DO NOT wash the machine with water jets.



5. TRANSPORT, LIFTING AND INSTALLATION

5.1. The machine is placed on a wooden pallet, fixed onto it with iron angles and plastic band. It is then closed from above with a cardboard box without bottom and strapped to the pallet. Each cardboard box contains a complete machine, 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 lift the cardboard box up.

CAUTION: two persons are necessary to take away the dough rounder (lower part of the machine) from the pallet.

These two persons can then take away the upper part of the machine (dough divider) from the pallet. Place again the dough rounder under the dough divider and plug it into the socket of the divider.

CAUTION: to ensure a correct ventilation of the motors which are placed at the back, make sure to leave at least twenty centimeters clearance between the machine and the wall or other equipment.

Before connecting the machine, plug the dough rounder into the divider socket (Ref.24) placed underneath.

CAUTION: The dough rounder must be correctly coupled with the divider.

The machine is provided with three motors and a Plug & Go Nema 5-15P Plug.

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.

CAUTION: DO NOT wash the machine with water jets.



7. REGULATION

The best regulation for the BMDD003 is done by steps since it should suit the different types of dough.

- 7.1. The BMDD003 can prepare dough portions from 70 to 250 grams.
- 7.2. For more accuracy in the regulation of the weight, use the knob ref.41.
- 7.3. Weigh the first dough balls, if they are smaller than foreseen, turn the knob "Weight" towards +, if they are bigger, turn the knob towards -.
- 7.4. Repeat this operation until you get the required weight.



8. USE

- 8.1. Prepare the dough with a normal spiral mixer.
- 8.2. The mixing time should be 5 – 10% less than for a manual dough portioning and rounding.
- 8.3. IMMEDIATELY place the dough just prepared into the divider hopper without adding flour or oil.
- 8.4. Begin at once the cutting and rounding operation of the dough without stopping the machine until the dough hopper is empty. DO NOT leave part of the dough inside the hopper.
The above suggestions are to prevent the rising process of the dough.
- 8.5. Press on the green push button to connect the machine. Turn the black selector to start the machine.

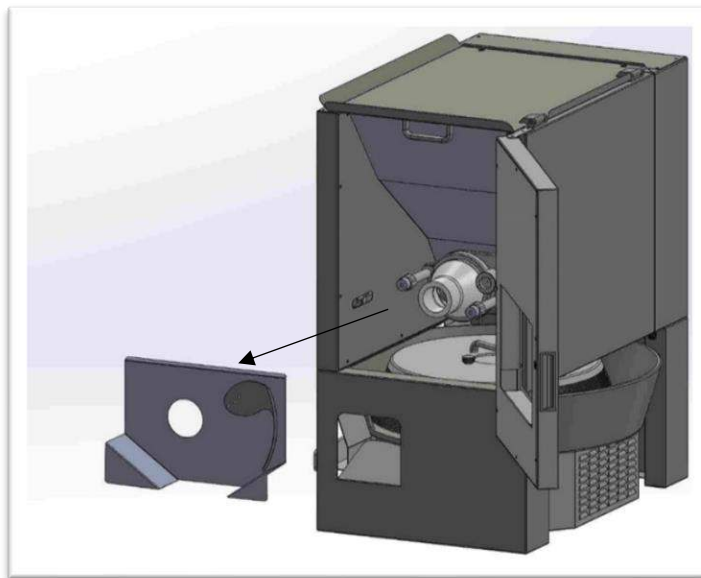
- 8.6. Take the portions from the chute and place them into their proving drawers.
- 8.7. Stop the machine turning the black selector and disconnect it completely pushing on the red push button.

9. DISASSEMBLY AND CLEANING

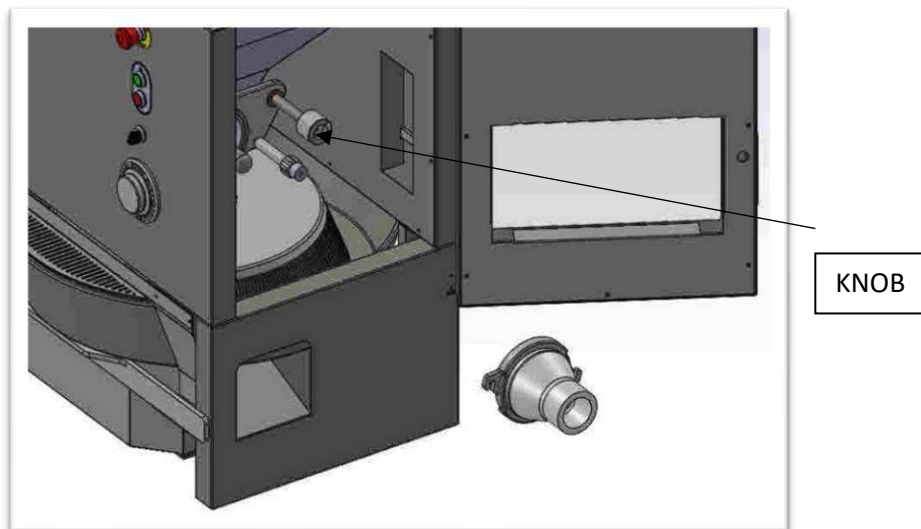
DOUGH DIVIDER

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 motors are off.

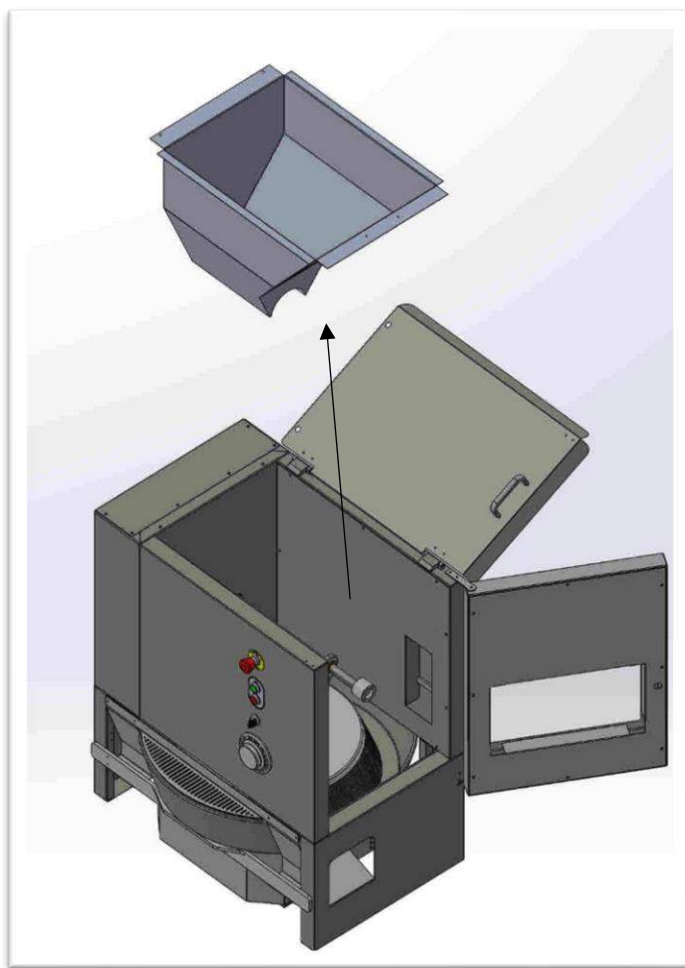
- 9.1. Open the front door (Ref.1).
- 9.2. Seize the knife protection plate (Ref.2) together with the knife (Ref.8) and pull them outwards.



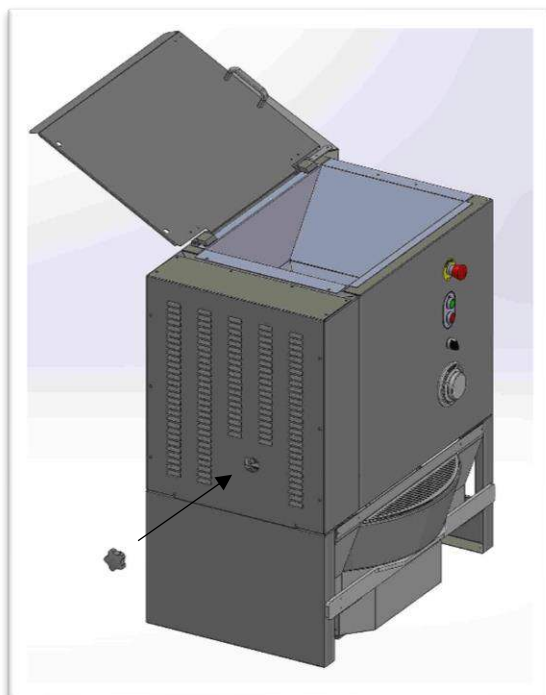
- 9.3 Loosen the knobs (Ref.3) in order to free the cone (Ref.4), turn it slightly (clockwise) and take it out of its place.



9.4 Open the cover (Ref.33) and take away the dough hopper (Ref.34) lifting it.

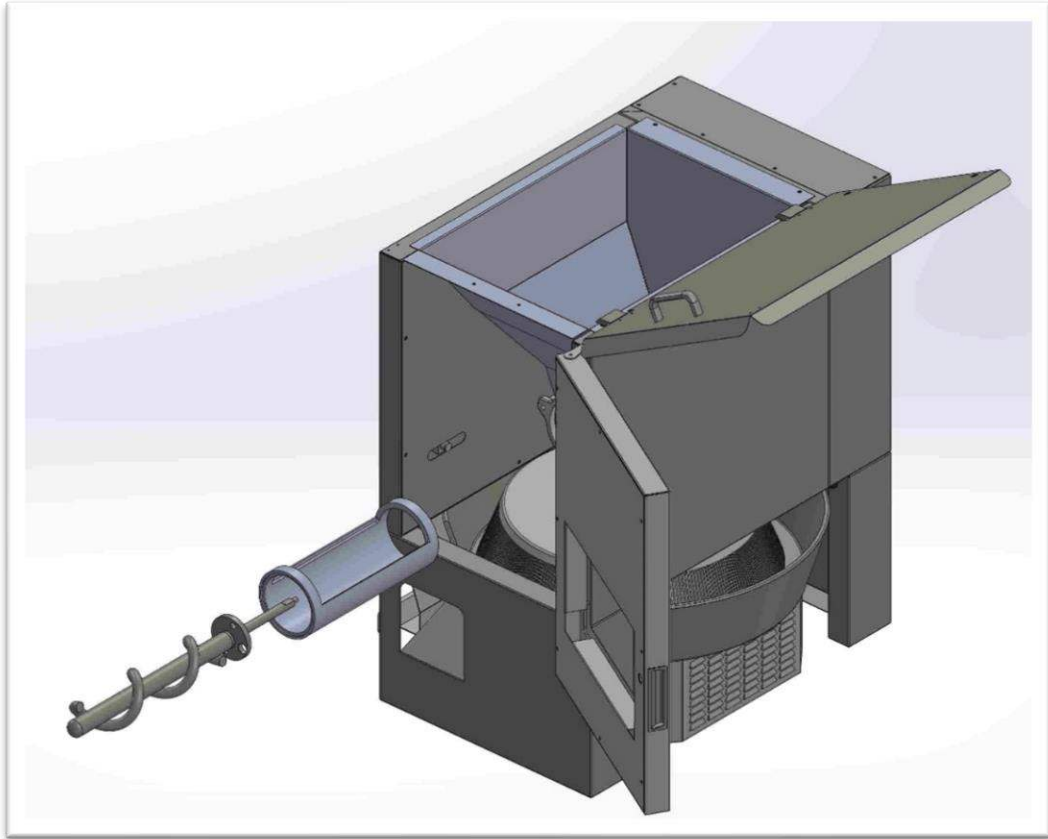


9.5 Unscrew the knob (Ref.29) placed at the back of the machine.



9.6 Take out the oval section bar (Ref.6) and the auger (Ref.5).

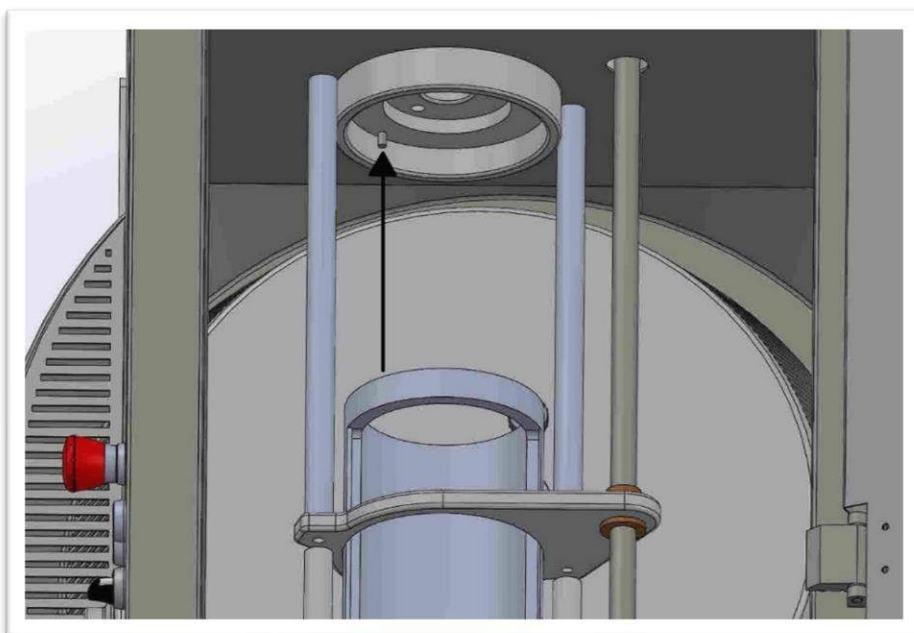
9.7 Take away the body (Ref.7) from the auger.



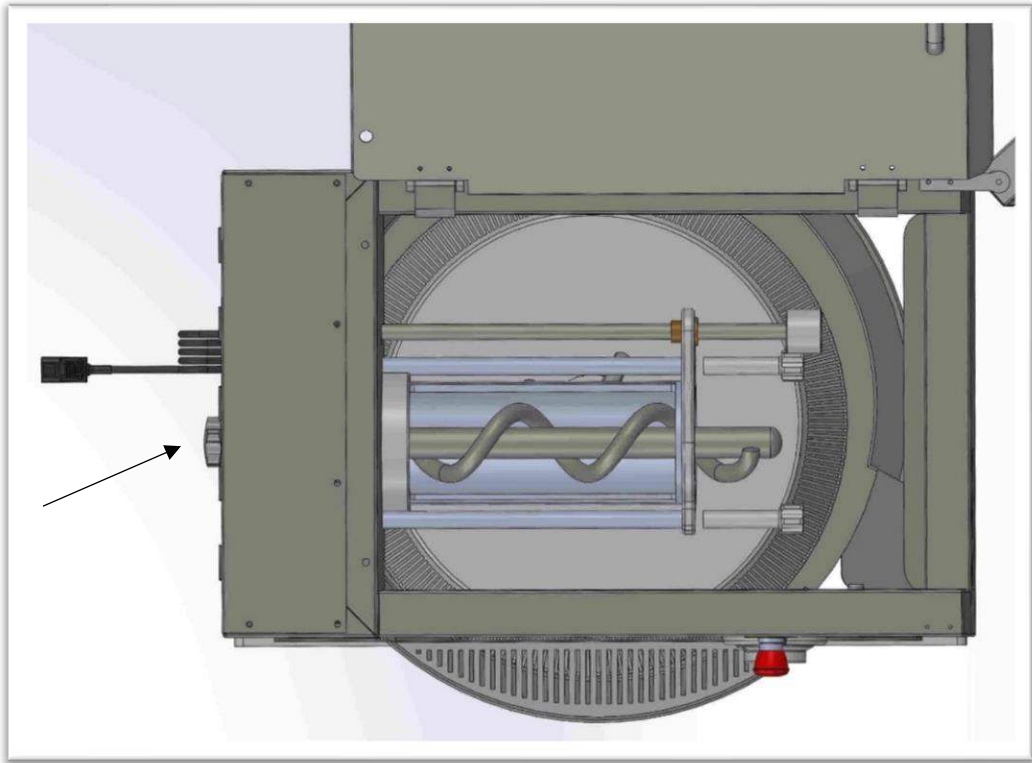
9.8 Clean the sensor (Ref.43) with a soft cloth.

9.9 Clean everything and before reassembling, remove possible dough remains from the interlocking areas.

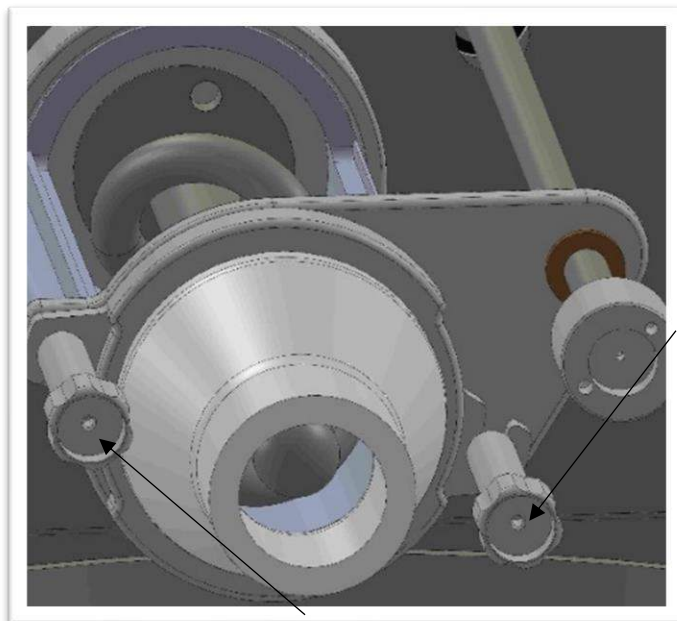
9.10 Reposition the auger body (Ref.7) making sure that its reference slot matches the reference pin.



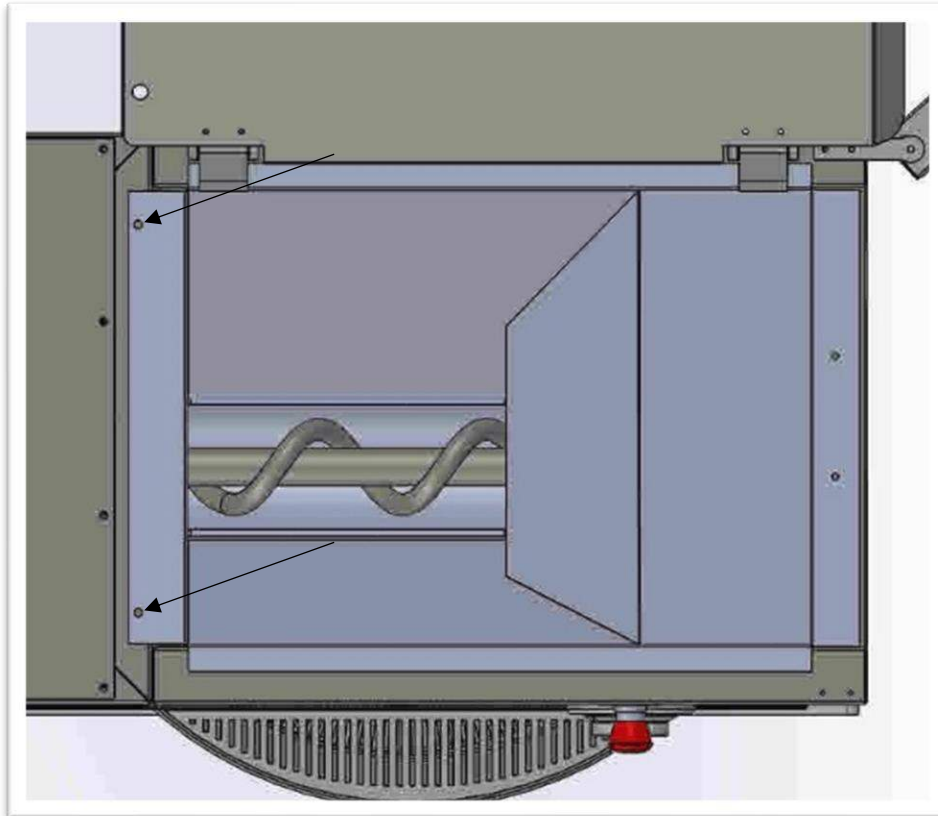
- 9.11 Reposition the central bar (Ref.6) inside the auger (Ref.5) which must fit at the two pins of the flanged shaft support (Ref.32).
- 9.12 Make sure that the central bar is correctly fitted in the groove of the reducer bridge (Ref.30) and fix everything with the knob (Ref.29).



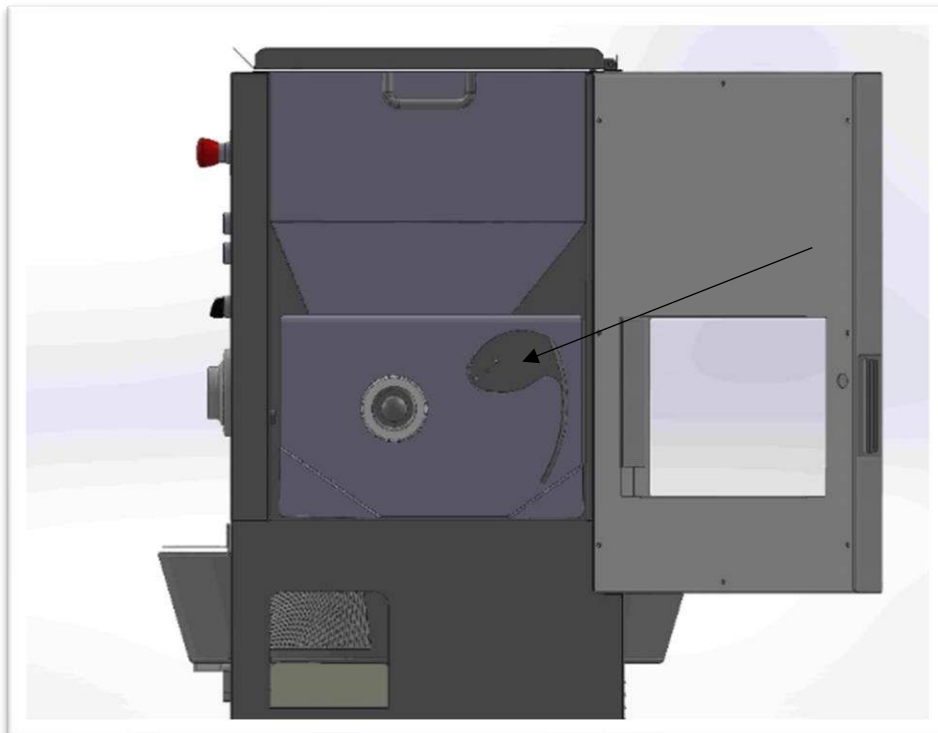
- 9.13 Insert the cone (Ref.4) and tighten it with the two knobs (Ref.3).



- 9.14 Reposition the hopper (Ref.34) making sure that the back centring holes match the pins on the machine body.



- 9.15 Position the knife protection plate (Ref.2) matching it with the spacers (Ref.3).
9.16 Position the knife (Ref. 8) and make sure that it is correctly placed flat.

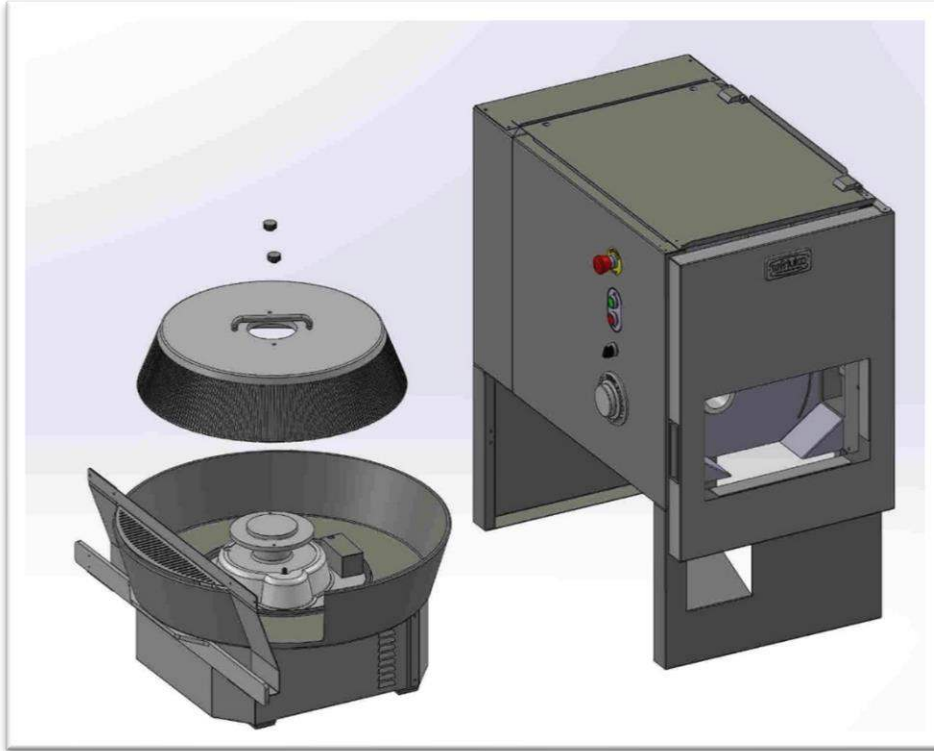


DOUGH ROUNDER

9.17 Pull the plug (Ref.24).

9.18 Pull the machine out to take out the central cone (Ref.3).

9.19 Unscrew the two knobs (Ref.1) and take out the central cone (Ref.3) by its handle (Ref.2).



WARNING: this part is very heavy.

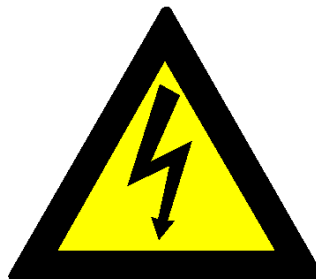
9.20 The central cone (Ref.3) and the base (Ref.14) may be cleaned with a damp cloth with water and food sanitizer.

9.21 The reassembly is in reverse of the disassembly.

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.

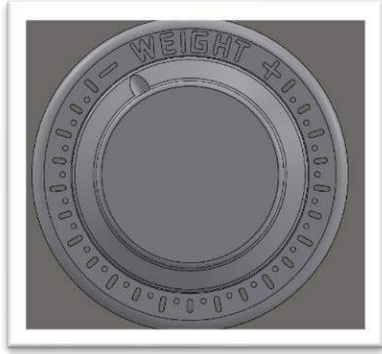


10. REGULAR MAINTENANCE

The machine does not need any peculiar lubrications and maintenance.

Regularly check the good state of the mains cable.

Turning the weight regulation knob beyond the minimum point (beyond the sign -), the knife (Ref.12) goes back to its original position.

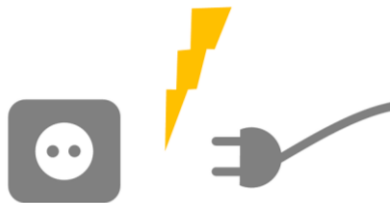


11. REPAIR

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.

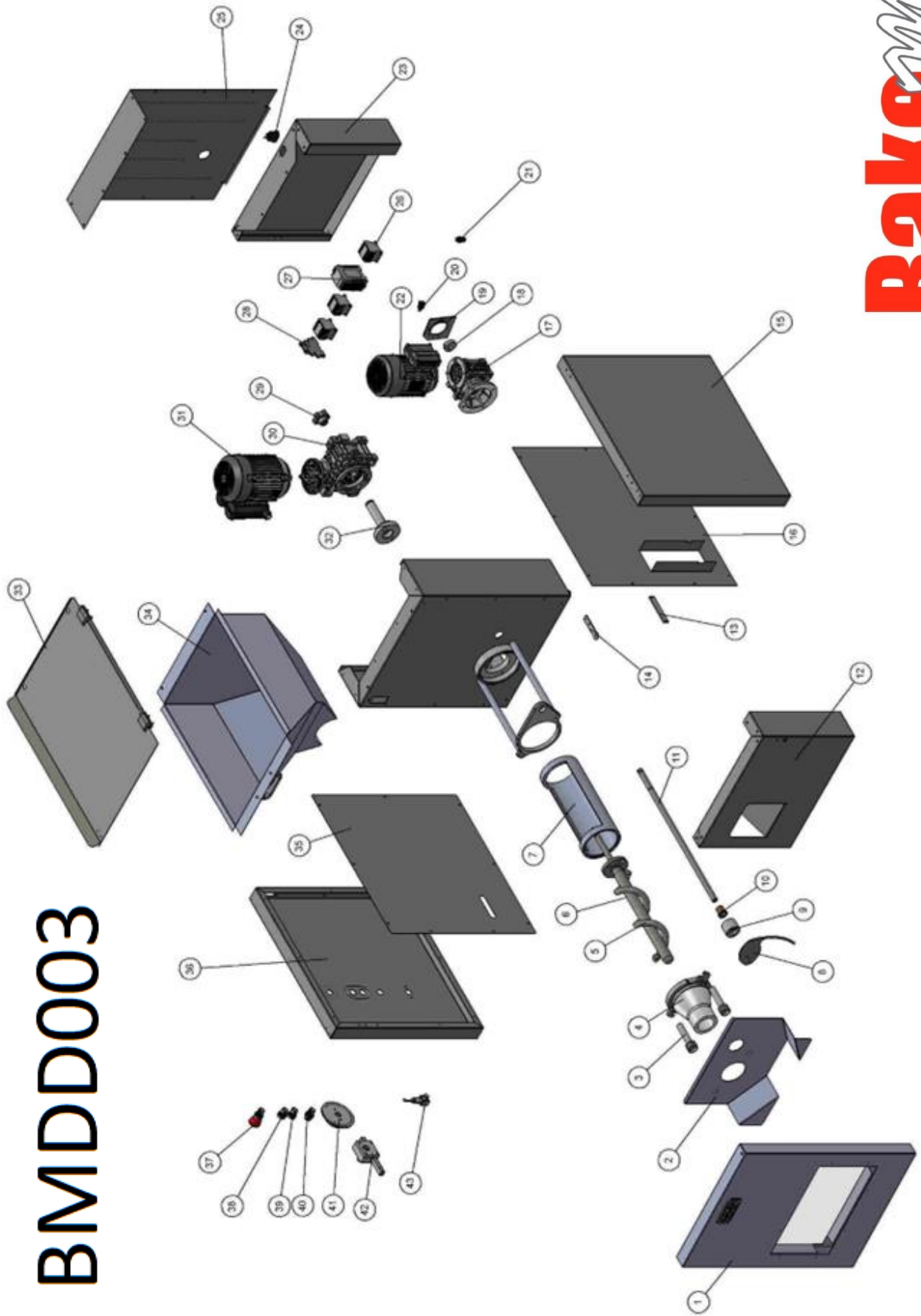
Regularly check that the emergency push button is correctly working and check the good conditions of the power cord and plug.

12. LOUDNESS

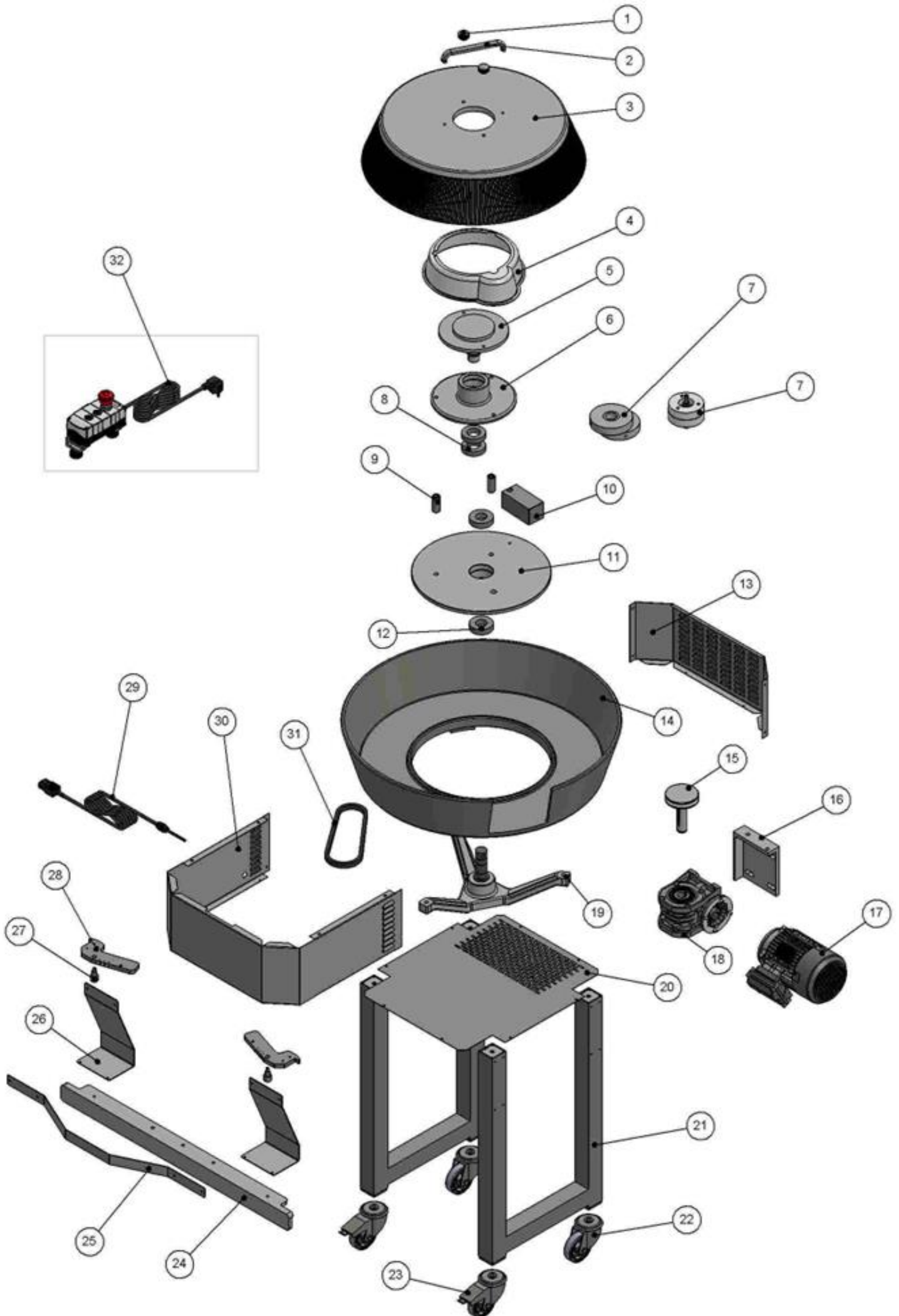
The pondered equivalent continuous level of acoustic pressure A produced by the machine while operating under load is under 70 decibels(A) and that the maximum pondered instantaneous value of acoustic pressure C is under 130 decibels.

REFERENCE	CODE	DESCRIPTION	QUANTITY
1	DD003/001	DOOR ASSEMBLY	1
2	DD003/002	PROTECTION PLATE ASSEMBLY	1
3	DD003/003	PROTECTION PLATE SPACER	2
4	DD003/004	CONE	1
5	DD003/005	AUGER	1
6	DD003/006	CENTRAL SHAFT	1
7	DD003/007	AUGER BODY	1
8	DD003/008	KNIFE	1
9	DD003/009	KNIFE SUPPORT BLOCK	1
10	DD003/010	FLANGED BRONZE BUSHING	1
11	DD003/011	KNIFE GEARBOX SHAFT	1
12	DD003/012	FRONT LEG SUPPORT	1
13	DD003/013	REFLECTOR	1
14	DD003/014	DOOR CLAMP	1
15	DD003/015	RIGHT PANEL	1
16	DD003/016	INSIDE RIGHT PANEL	1
17	DD003/017	KNIFE GEARBOX	1
18	DD003/018	MICRO OPERATING CAM	1
19	DD003/019	MICRO SUPPORT	1
20	DD003/020	MICROSWITCH	1
21	DD003/021	CABLE GLAND PG9	1
22	DD003/022	KNIFE MOTOR 115V 60Hz	1
23	DD003/023	REAR LEG SUPPORT	1
24	DD003/024	IEC SOCKET	1
25	DD003/025	REAR PANEL	1
26	DD003/026	REMOTE CONTROL SWITCH	3
27	DD003/027	FEEDER	1
28	DD003/028	RELAY	1
29	DD003/029	KNOB	1
30	DD003/030	GEARBOX	1
31	DD003/031	MOTOR 115V 60Hz 750W	1

32	DD003/032	FLANGED SHAFT	1
33	DD003/033	COVER ASSEMBLY	1
34	DD003/034	HOPPER	1
35	DD003/035	INSIDE LEFT PANEL	1
36	DD003/036	LEFT PANEL WITH CONTROL DEVICES	1
37	DD003/037	EMERGENCY PUSH BUTTON	1
38	DD003/038	GREEN PUSH BUTTON/ON	1
39	DD003/039	RED PUSH BUTTON/OFF	1
40	DD003/040	BLACK SELECTOR	1
41	DD003/041	WEIGHT REGULATION KNOB+GRADUATED RING	1
42	DD003/042	REGULATION ASSEMBLY	1
43	DD003/043	PHOTOCELL	1



BMDD003



REFERENCE	CODE	DESCRIPTION	QUANTITY
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	1
19	DBR03/019	SUPPORT SPOKE	1
20	DBR03/020	PROTECTION BOTTOM	1
21	DBR03/021	LEG	2
22	DBR03/022	CASTER	2
23	DBR03/023	CASTER WITH BRAKE	2
24	DBR03/024	BLOCKING ROD	1
25	DBR03/025	FRONT PROTECTION	1
26	DBR03/026	GUARD	2
27	DBR03/027	PIN	2
28	DBR03/028	HANDLE	2
29	DBR03/029	CABLE WITH PLUG	1
30	DBR03/030	FRONT PANEL	1
31	DBR03/031	BELT	1
32	DBR03/032	REMOTE SWITCH POWER CORD	

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 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.