



BakeMax BMGF Series Countertop Soft Crusted Bread Slicer Operations Manual



Questions? 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.

BakeMax®

BMGF Series Gravity Feed Slicer

1. INSTALLATION

Put the Slicer on a stable table and make sure the Slicer seats firmly on the table. If the Slicer vibrates seriously during operation, put paper or rubber underneath the frame of the Slicer.

2. ELECTRIC CONNECTION

Before making electrical connections, check the specifications on the name plate to make sure they agree with those of your electrical service.

3. SPECIAL ATTENTION

The operator should not put his fingers into the vibrating knives. The last bread cannot be sliced easily. Please do not try to push the last bread with finger from the chute or to take out the bread from front.

***Please switch off the Slicer when you clean it.**

4. CHANGE OF BLADES

When Slicer slices the bread slowly, the blades have become dull and must be changed.

TO DISMANTLE THE BLADES

1. Take off Top cover (9).
2. Take off Outgoing Chute (10) secured by 4 Screws,
3. Loosen the screws on Bracket (6) Remove Outfeed Guides (7).
4. Remove Guide Rod (33) by backing off Screw and JUST loosening Locking Nut.
5. Loosen 4 Screws on part (40) to remove Blade Frames (25) and (26)
6. Compress Spring (30) to take out Blade one by one. You can use C-Clamp or Vice Grips to compress Spring. Cut slot in tool, thickness of Blade to be able to slip over Blade to be able to compress, Special Tool is available upon request, Part Number GF001/BL/001

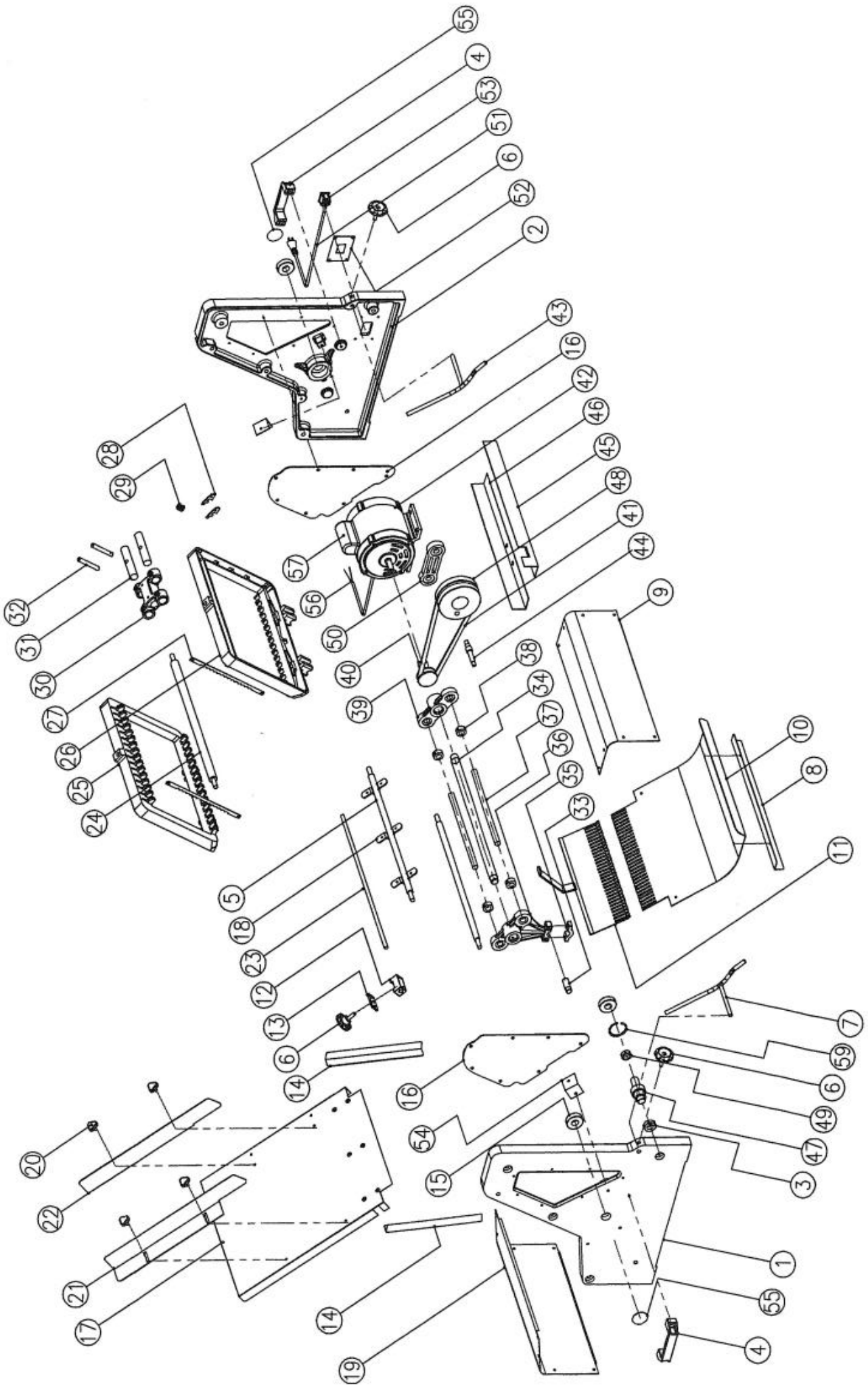
TO REMOUNT THE BLADES

1. Compress Spring (29) to put the Blades onto the Frames (25) and (26) one by one.
2. Put Frames (25) and (26) into position and lightly tighten bolts that screw into (40) that secure Blade Frames, insert the Guide Rod (35) into Top of Frames. NOTE: MAKE SURE BOLT THAT SECURES GUIDE ROD (30) IS PROPERLY SEATED

IN INDENTATION ON GUIDE ROD, IF NOT THE GUIDE POD MAY COME LOOSE AND HIT TOP COVER (9)

3. Make sure Blade Frames will travel up and down freely without hitting one another, there should be about 1/32 of an inch between Blade Holding Brackets. Once this is done and Blade Frames don't collide with one another tighten bolts that screw into part Number (40) to secure bottom of Blade Frame
4. Reinstall parts Number (7) Tighten the screw (6)
5. Put in Outgoing Chute (10).
6. Turn on Bread Slicer to make sure all parts are secure and no unusual noises
7. Reinstall Top Cover (9) and turn on unit once again before using to make sure Guide Rods (33) are not hitting Top Cover (9)

S/NO	Description	S/NO	Description
1	Bracket	31	Diving Rod Link
2	Bracket	32	Diving Rod Link
3	Screw Nut	33	Live Axle
4	Handle	34	Fixed Rod For Knife Shelf
5	Fixed Shaft	35	Linking Bar Join Block
6	Plastic Lock Block	36	Linking Bar Seat (L)
7	Division Plate To Toast	37	Fixed Rod For Knife Shelf
8	L Plate Fix Block	38	Bush
9	Front Cover	39	Linking Bar Seat
10	Plate For Receiving Bread	40	Drive Pulley
11	Pressing Plate To Fixed Base	41	Belt
12	Division Plate To Fixed Base	42	Motor
13	Fixed Block	43	Division Plate To Toast (R)
14	L Plate	44	Join Pin
15	Bearing	45	Motor Seat (Front)
16	Acrylic Plate	46	Motor Seat (Right)
17	Upper Slide Board	47	Drive Pulley
18	Slide Board Fixed Block	48	Pulley
19	Rear Cover	49	Screw Nut
20	Lock Bolt	50	Plastic Linking Rod
21	Guide Bar	51	Cable
22	Guide Bar	52	Switch Plate
23	Slide Board Shaft	53	Switch
24	Main Shaft	54	L Plate
25	Knife Shaft	55	Circular Sticker
26	Knife Shaft	56	Motor Cable
27	Knife		
28	Knife Blade Fixed Block		
29	Spring		
30	Tee Tube		



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.