

BakeMax[®]

www.BakeMax.com

Mini Dough Moulder BMMDM01 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.

The BakeMax BMMDM01 Mini Dough Moulder is perfect to produce artisan bread, pretzels, sweet breads, knotted dinner rolls and much more. This moulder will consistently produce uniform bread loaves ranging from 30 – 280 grams / 1.05 – 9.88 oz and can produce up to 2000 pcs / hour.

Features:

- Heavy duty construction for durability and longevity.
- Powerful 750W / 1HP Motor
- Suitable for all kinds of artisan breads, pretzels, sweet breads, knotted dinner rolls and much more.
- Consistently produces uniform bread loaves ranging from 30 – 280 grams / 1.05 – 9.88 oz.
- Capacity: Up to 2,000 pcs / hour.
- Easy one person operation.
- No moulding plates required.
- Movable flour box to prevent dough from sticking.
- Cover can be opened for quick and easy cleaning and maintenance.
- Swivel caster equipped for convenient moving.
- 1-Year Limited Warranty



Technical Specifications:

- Exterior Dimensions (WDH): 39" x 35" x 61"
- 110V / 15A / 750W / 60Hz / 1Ph
- Hard Wired
- Net Weight 505 lbs.

Shipping Specifications:

- Crated Dimensions (WDH): 50" x 35" x 41"
- Weight 575 lbs.



1. INSTALLATION

Dough Moulder has 4 wheels and can be easily moved around.

You will only have to connect the electric power supply to it according to nameplate. The Moulder is ready for start up and operation.

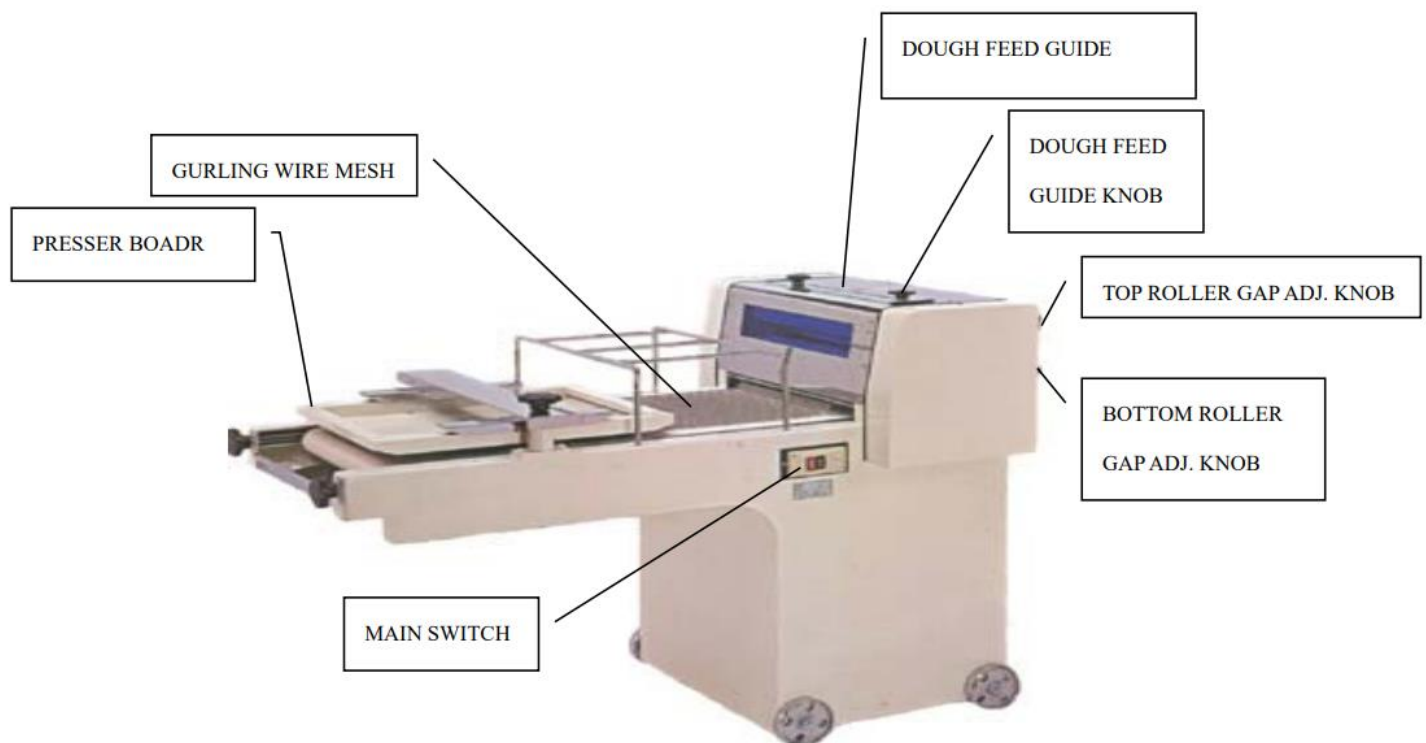
2. OPERATION

(1) Loosen the two dough feed guide knob and move the dough feed guide on both sides to the right position according to the weight of the dough and tighten the dough feed guide knob again. The position of dough feed guide should be so adjusted the dough feed guide should not touch the dough.

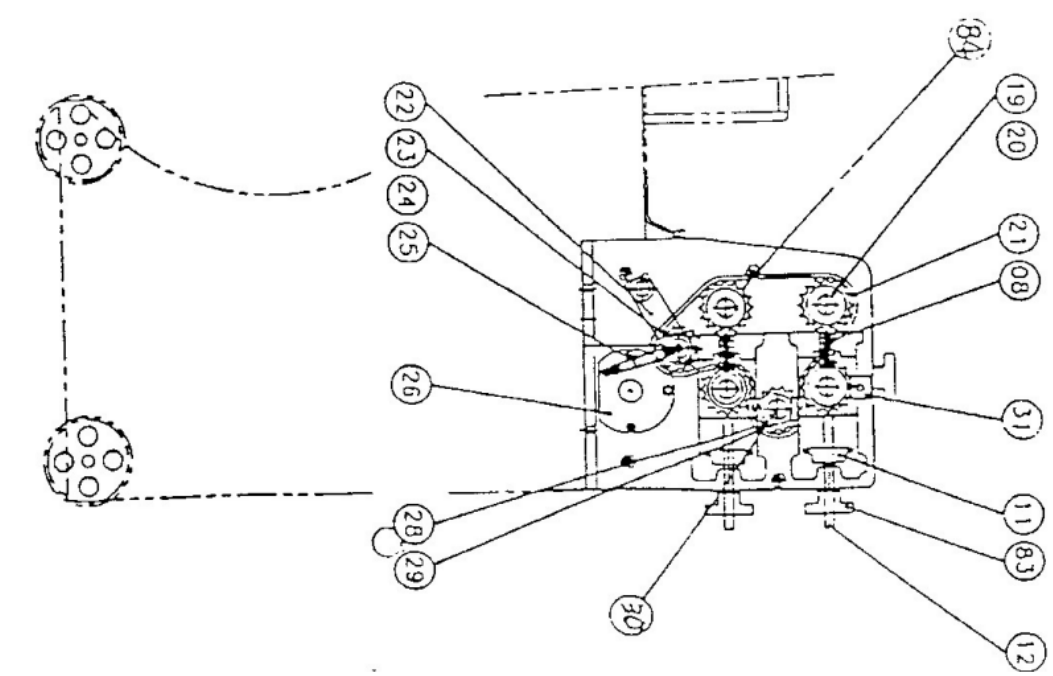
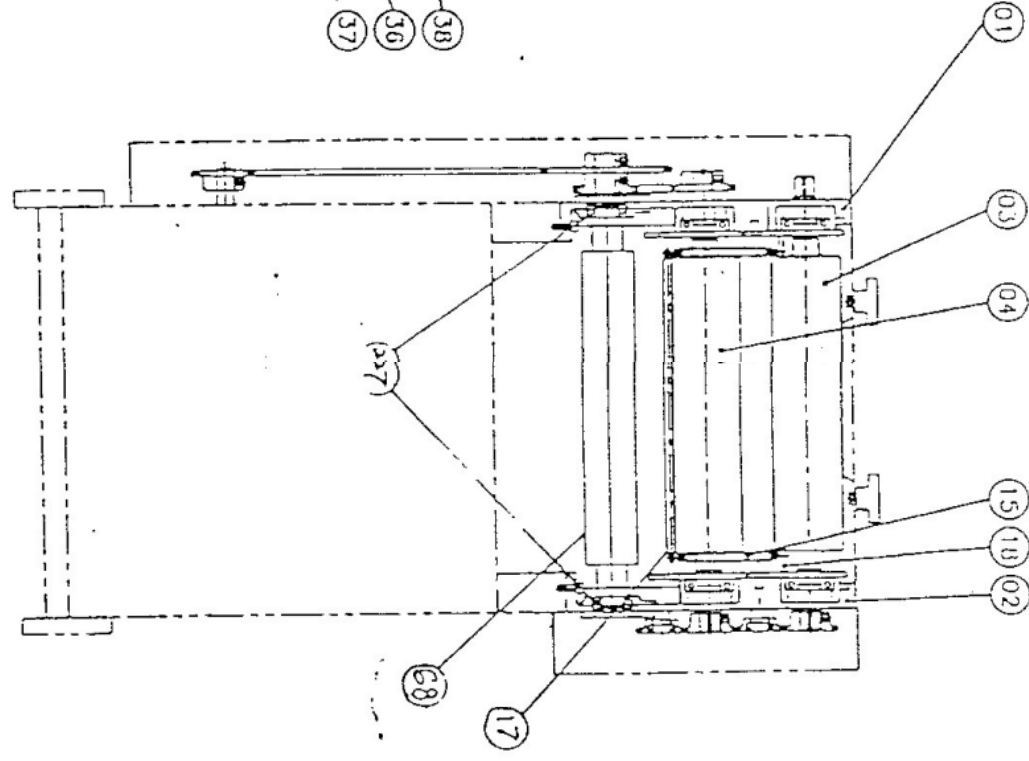
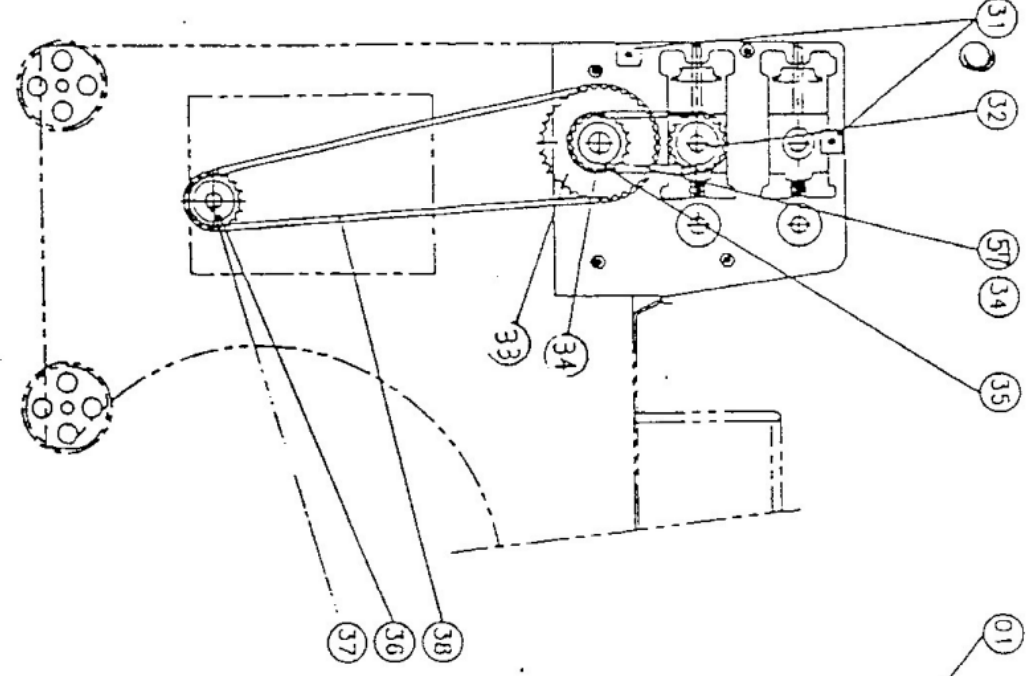
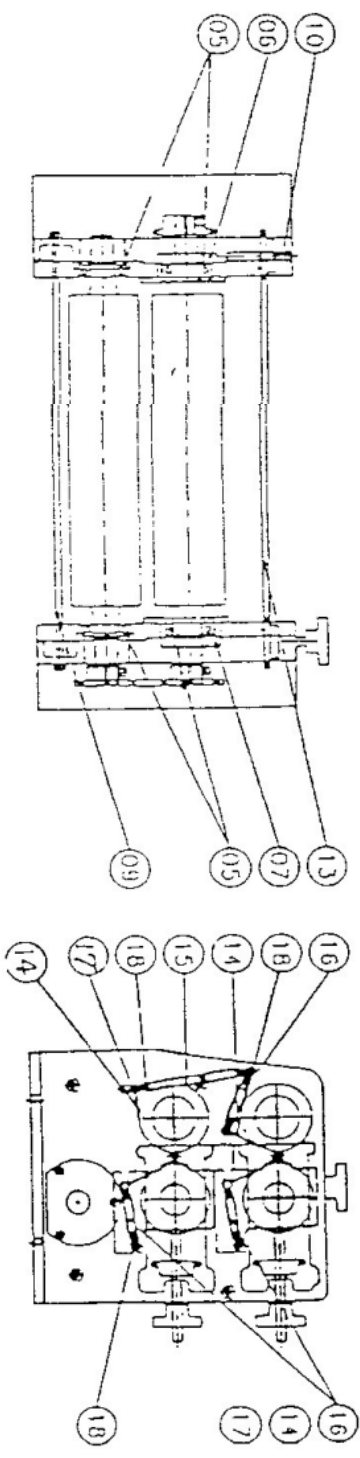
(2) Adjust the top roller and bottom roller gap by the corresponding knob. The gap should be close enough to squeeze out the air inside the dough and get the required diameter and length of the dough piece after molding. But the gap should not be too small to damage the surface of the dough.

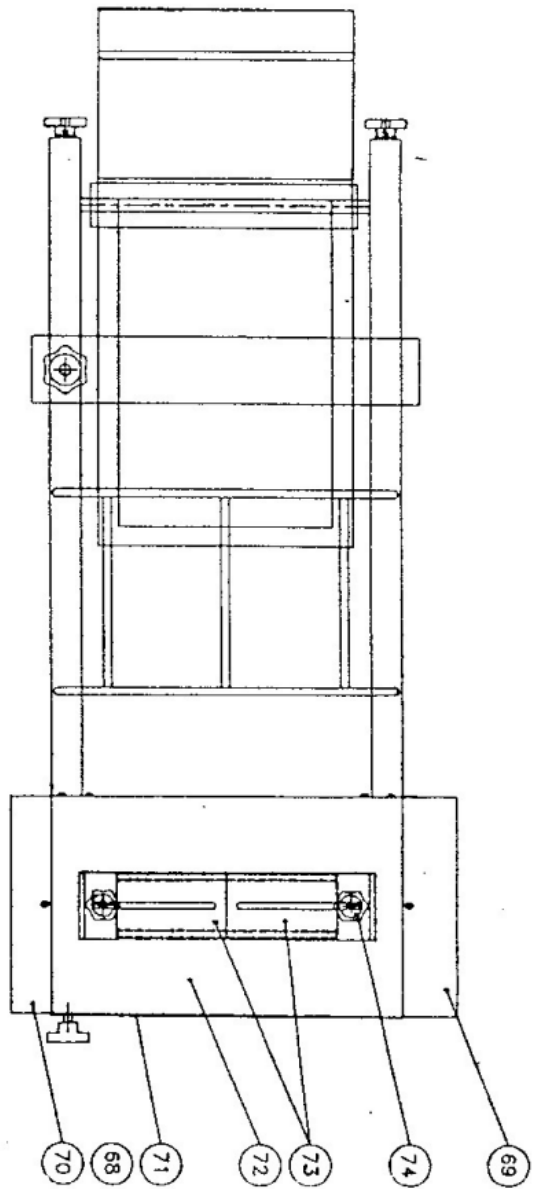
(3) Check whether the position of curling wire mesh is alright. Adjust it in case the dough rolling up is too loose or too tight.

(4) adjust the position of presser board to presser board to press the dough piece to the right tightness and to the right length.

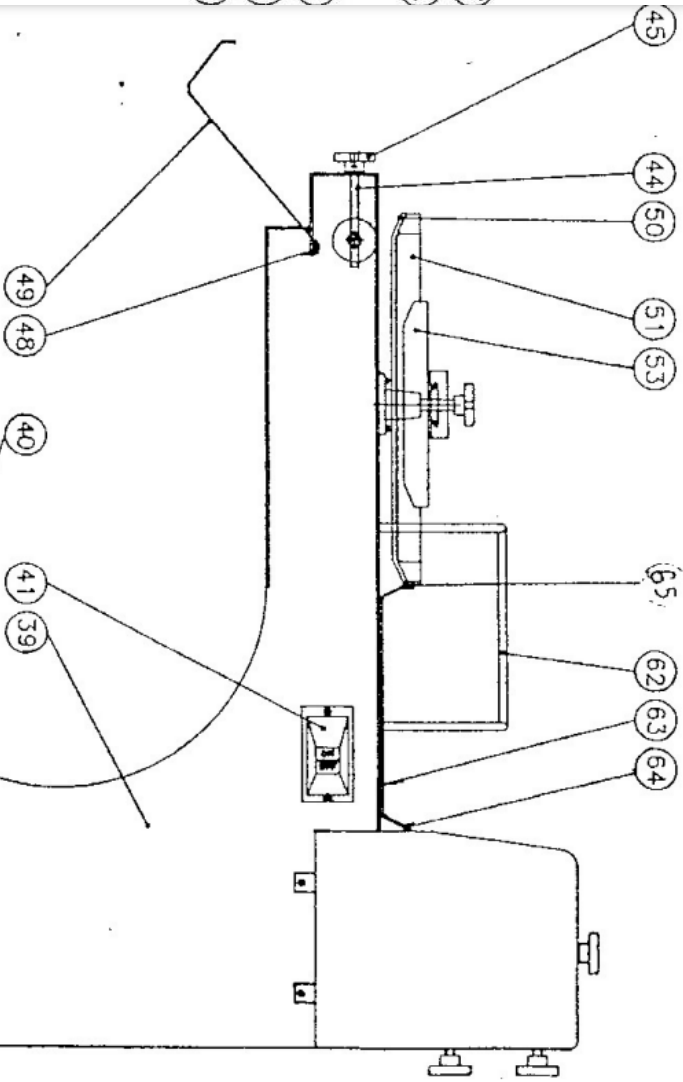
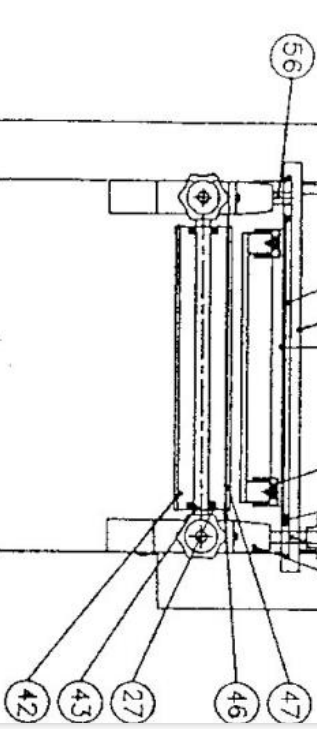


C/No	DESCRIPTION	Q'TY	C/No	DESCRIPTION	Q'TY	C/No	DESCRIPTION	Q'TY
1	BRACKET	1	41	POWER	1	81	PLATE	1
2	BRACKET	1	42	POLLER	1	82	SHAFT	1
3	ROLLER	3	43	POLLER SHAFT	1	83	BLET	1
4	ROLLER	1	44	SCREW ROD	2	84	CHAIN WHEEL	1
5	BEARING	8	45	HANDLE WHEEL	2	85	PLATE	1
6	SLIDE BLOCK	2	46	BELT PLATE	1	86	WASHER	4
7	SLIDE BLOCK	2	47	BELT	1	87	PIN	6
8	SPRING	4	48	PLATE	1	88	CHAIN WHEEL	1
9	ROD	3	49	PLATE	1	89	CHAIN WHEEL	1
10	SCREW ROD	2	50	CLASS	1	90	CHAIN	1
11	CHAIN WHEEL	4	51	PLATE	1			
12	SCREW ROD	2	52	SPRING	4			
13	CHAIN	2	53	PLATE	2			
14	WIPPER	4	54	BLOCK	2			
15	SPRING	2	55	SCREW ROD	1			
16	SPRING	6	56	SCREW ROD	1			
17	BLOCK	4	57	CHAIN	1			
18	PIN	8	58	CHAIN	1			
19	CHAIN WHEEL	1	59	CHAIN WHEEL	2			
20	KEY	5	60	COVER	1			
21	CHAIN	1	61	HANDLE WHEEL	3			
22	ADJ PLATE	1	62	BRACKET	1			
23	CHAIN WHEEL	1	63	NET	1			
24	BEARING	1	64	SHAFT	1			
25	SPRING	1	65	SHAFT	1			
26	BEARING SET	2	66	CLASS	1			
27	BEARING	6	67	COVER	1			
28	CHAIN WHEEL	1	68	BELT ROLLER	1			
29	BEARING	1	69	COVER	1			
30	BEARING SHAFT	1	70	COVER	1			
31	PLATE	3	71	COVER	1			
32	CHAIN WHEEL	1	72	COVER	1			
33	CHAIN WHEEL	1	73	PLATE	2			
34	KEY	1	74	ROUND SCREW	2			
35	CHAIN WHEEL	1	75	BEARING HOUSING	2			
36	CHAIN WHEEL	1	76	SHAFT	1			
37	KEY	1	77	BELT PULLEY	1			
38	CHAIN	1	78	KEY	1			
39	BASE	1	79	MOTOR	1			
40	WHEEL	4	80	PULLEY	1			





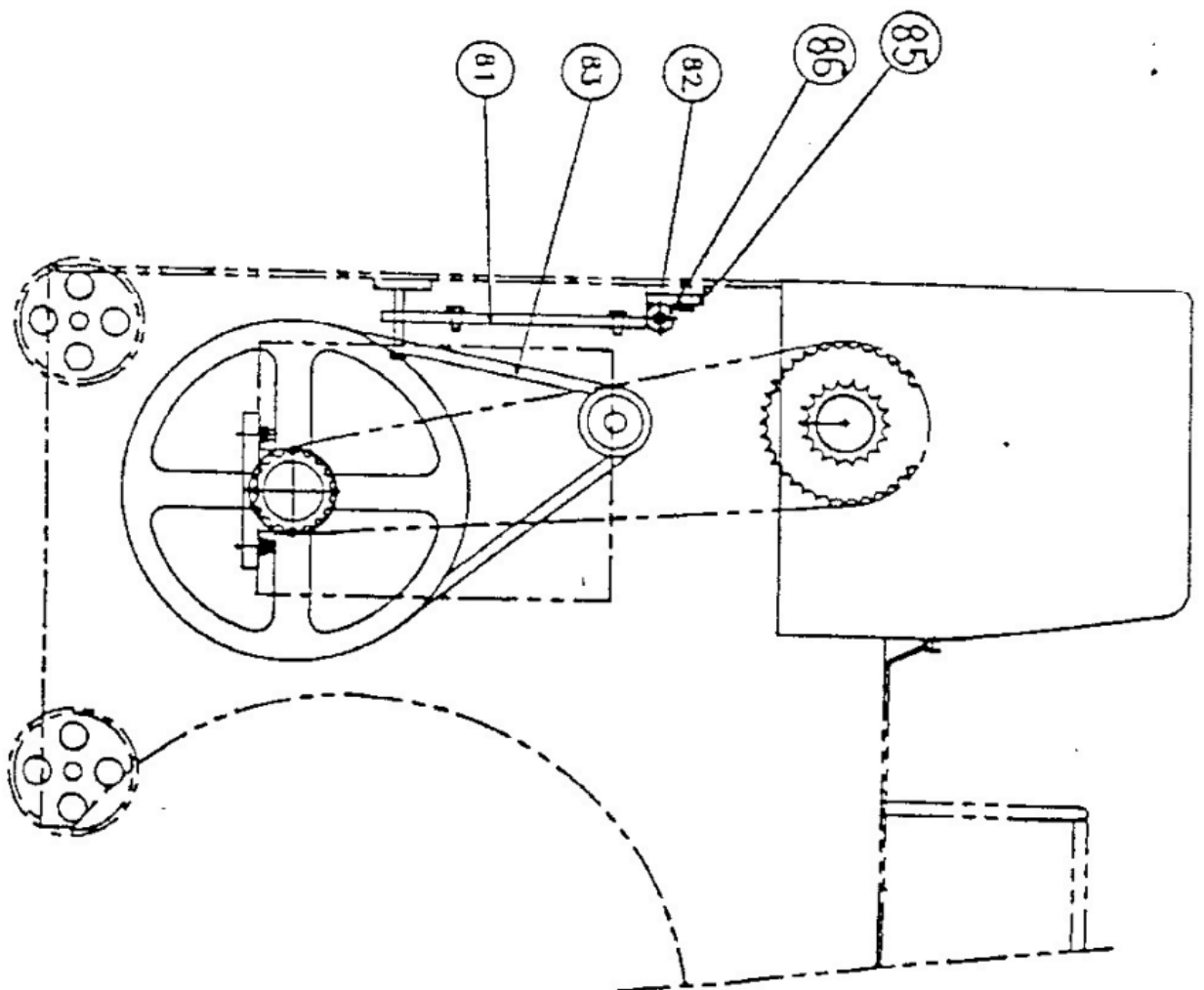
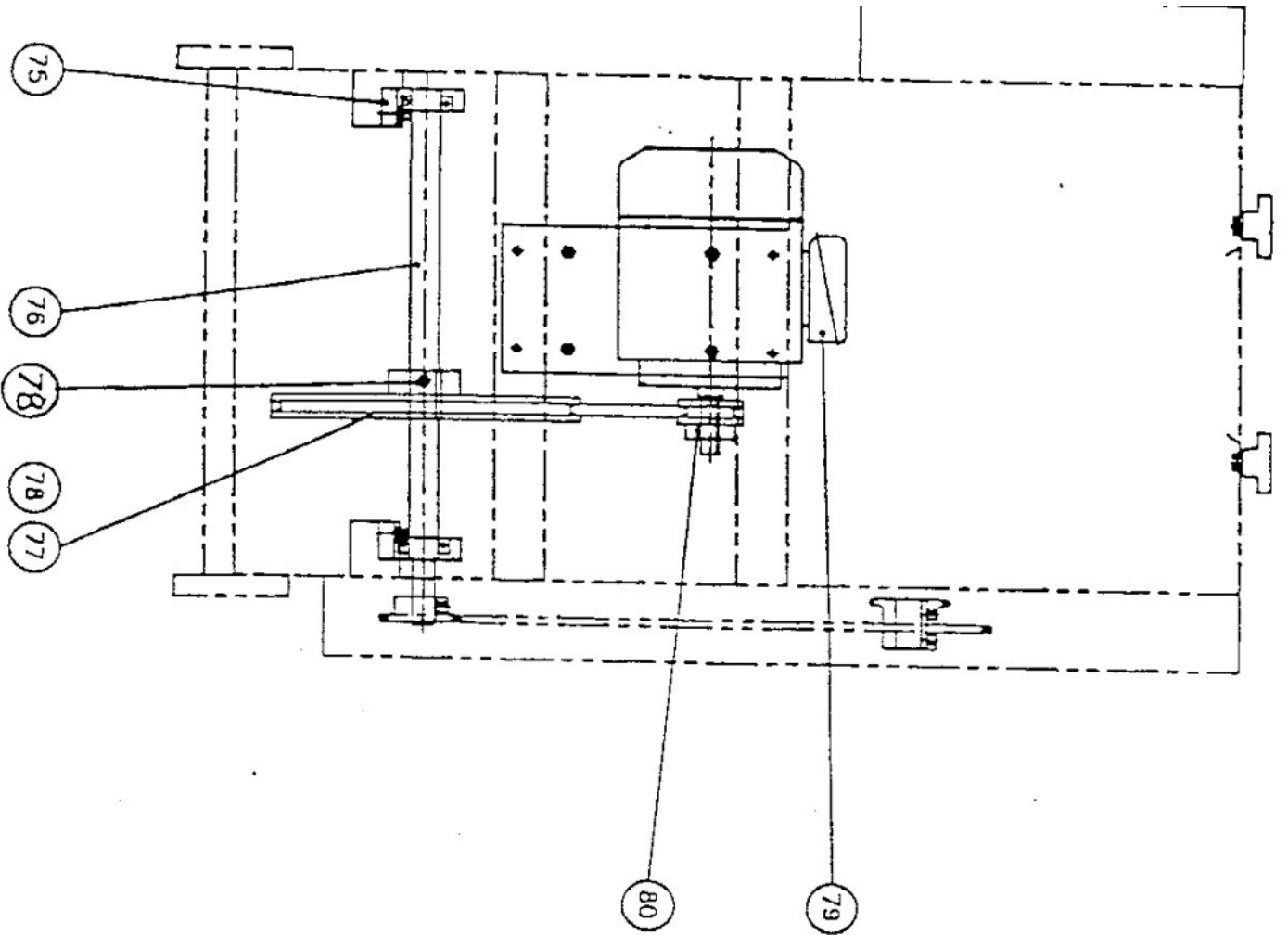
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Warranty & Service

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.