



BakeMax BMSS001 Artisan Bread Slicer Operations Manual



Questions? OEM Parts? Contact Us:

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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.

1. SAFETY RULES

WHEN USING THIS MACHINE, ALWAYS MAKE SURE THE FOLLOWING CONDITIONS OR OPERATIONS ARE IN EFFECT. FAILURE TO THIS WILL MAY BE THE CAUSE OF ACCIDENTS.

- THIS BREAD SLICER IS DESIGNED AND CONSTRUCTED FOR **BREAD PROCESSING**.
- **DO NOT PUT** ANY INFLEXIBLE MATERIAL INTO A SLICING AREA .
- **DO NOT PUT HANDS** INTO THE FEED WHEN OPENING PUSHER OF SLICER.
- WHEN SLICING, DO NOT PUT HANDS INTO THE SLICING AREA.
- MAKE SURE YOUR ELECTRICAL SERVICE IS CORRESPONDED SPECIFICATION ON THE NAME PLATE.
- ALL MAINTENANCE WORK SHOULD BE CARRIED OUT AFTER HAVING **REMOVED** THE PLUG SOCKET.

The BMSS001 BREAD SLICER IS DESIGNED FOR SHOP AND COUNTERS. A SAFETY GUARD DEVICE

2. Features

IS DESIGNED ESPECIALLY FOR PROTECTING OPERATOR. THE MACHINE IS SAFETY-PROTECTED BY AN INTERLOCKED SAFETY LOAF PUSHER SYSTEM AND ARE POWERED BY A 1/2 HP MOTOR. A PACKING SHELF IS PROVIDED OPERATOR TO PACK BREAD EASILY. CRUMB DRAWER IS FITTED FOR COLLECTING BREAD PIECES. HEAVY CONSTRUCTION BLADE FRAME MAKE SLICING SMOOTHLY EVEN FRENCH BREAD.

WARNING: THESE SLICER ARE DESIGNED AND CONSTRUCTED FOR BREAD PROCESSING ONLY, THEY SHALL NOT ALLOW SERVICE IN OTHER INDUSTRIES.

3. SPECIFICATIONS

The BakeMax BMSS001 Artisan Safety Bread Slicer is a reliable high-quality tabletop slicer that can be used for continuous operation. While using this slicer, you are protected by an interlocked safety feeding guard which operates in conjunction with a safety loaf pusher system that is powered by a 1/2 HP motor. When the operating handle is in use the safety guard covers closely, and a safety loaf pusher passes each loaf completely through the slicer blades. A packing shelf is provided. It is recommended that the fitted crumb drawer be emptied at regular intervals to prevent mechanical failure. for Great for all types of breads and suitable Bakeries, Supermarkets, Hotels, Restaurants and more. Includes last loaf pusher and bread bagger.

Features:

- Attractive Space Saving Countertop Design
- Gravity Feed Chute can hold Multiple Loaves at a time
- Slices up to 120 loaves of bread per hour regardless of manual operation time
- Powerful ½ HP Motor able to slice hard crusted breads
- Interlocked Safety Feeding Guard
- Safety Guard Closes Automatically when the operating handle is in use
- Capable of Slicing Bread up to 15" wide and 6" high
- Crumb drawer is fitted for collecting excess crumbs.
- Last Loaf Pusher keeps hands clear from cutting blades
- Includes a Bagging Scoop bags bread with ease
- High Quality Slicing Blades
- 5/8" Slicing Thickness
- 26 Premium Slicing Blades
- Meets All Quebec Safety Standards
- Electrical: 120V / 375W / 8A / 60Hz / 1Ph
- Exterior Dimensions (W x D x H): 30" x 28.5" x 32.75"
- Shipping Dimensions (W x D x H): 40" x 40" x 41"
- Product Weight: 253lbs, Crated Weight: 360lbs.
- 1-Year Limited Warranty

4. INSTALLATION

LOCATION

- CAREFULLY TO REMOVE PROTECTIVE CRATE AND SKIDS TO PREVENT THE MACHINE AND PARTS FROM BEING SCRATCHED OR SHOCKED.
- PLACING THE BREAD SLICER ON A SMOOTH SURFACE OF A TABLE. ALLOWING WORKING SPACE LARGE ENOUGH FOR PUTTING TOAST ON GUIDE BOARD AND PACKING SLICED TOAST. IT IS NOT NECESSARY TO FIX THE MACHINE TO TABLE, BUT SMOOTH SURFACE IS IMPORTANT TO PREVENT FROM VIBRATING.
- COMMONLY, THE MACHINE IS CLEANED BEFORE SHIPMENT, IF THE MACHINE IS GETTING DIRTY DURING TRANSPORTATION, PLEASE CLEAN IT WITH A SUITABLE SOLUTION.

WARNING: IT IS NOT RECOMMENDED THAT GASOLINE OR ANY OTHER HIGHLY INFLAMMABLE CLEANING AGENT IS USED.**ELECTRICAL CONNECT**

- BEFORE MAKING THE ELECTRICAL CONNECTIONS, READ THE SPECIFICATIONS ON THE NAME PLATE TO MAKE SURE THAT THEY AGREE WITH THOSE OF YOUR ELECTRIC SERVICE.
- ELECTRICAL CONNECT SHOULD BE MADE BY QUALIFIED WORKMEN WHO WILL OBSERVE ALL APPLICABLE SAFETY CODES AND THE NATIONAL ELECTRICAL CODES.

OPERATION

- I. TO PULL STARTING HANDLE TO FORWARD DIRECTION, SAFETY GUARD IS OPENING AND POWER IS SHUT OFF.
- II. TO PLACE TOAST ON GUIDE BOARD.
- III. TO PULL HANDLE BACK. SAFETY GUARD CLOSED AUTOMATICALLY AND POWER TURNS ON. THE SAFETY LOAF PUSHER PASSED EACH LOAF COMPLETELY THROUGH THE SLICER BLADES AND POWER IS SHUT OFF.
- IV. TAKE TOAST OUR FROM FRONT GUIDE BOARD.

CLEANING

- THE SLICER SHOULD BE CLEANED DAILY; WIPE SLICER WITH A CLEAN DAMP CLOTH OR A BRUSH TO AID IN CLEANING OPERATION.
- THE CRUMB DRAWER MUST BE EMPTIED AT REGULAR INTERVALS TO PREVENT MECHANICAL FAILURE.

WARNING: 1. A METAL-BRUSH IS PROHIBITED.

2. **NEVER CLEAN THE SLICER WITH A WATER HOSE OR OTHER LIKENESS DEVICE.**

5. MAINTENANCE

REPLACEMENT OF SLICING BLADES

- TO REMOVE FRONT KNIVES FRAME FOR REPLACEMENT OF BLADES, IT IS NECESSARY TO TAKE OFF THE COMPONENTS OF KNIVES FRAME (SEE FIGURE 1).

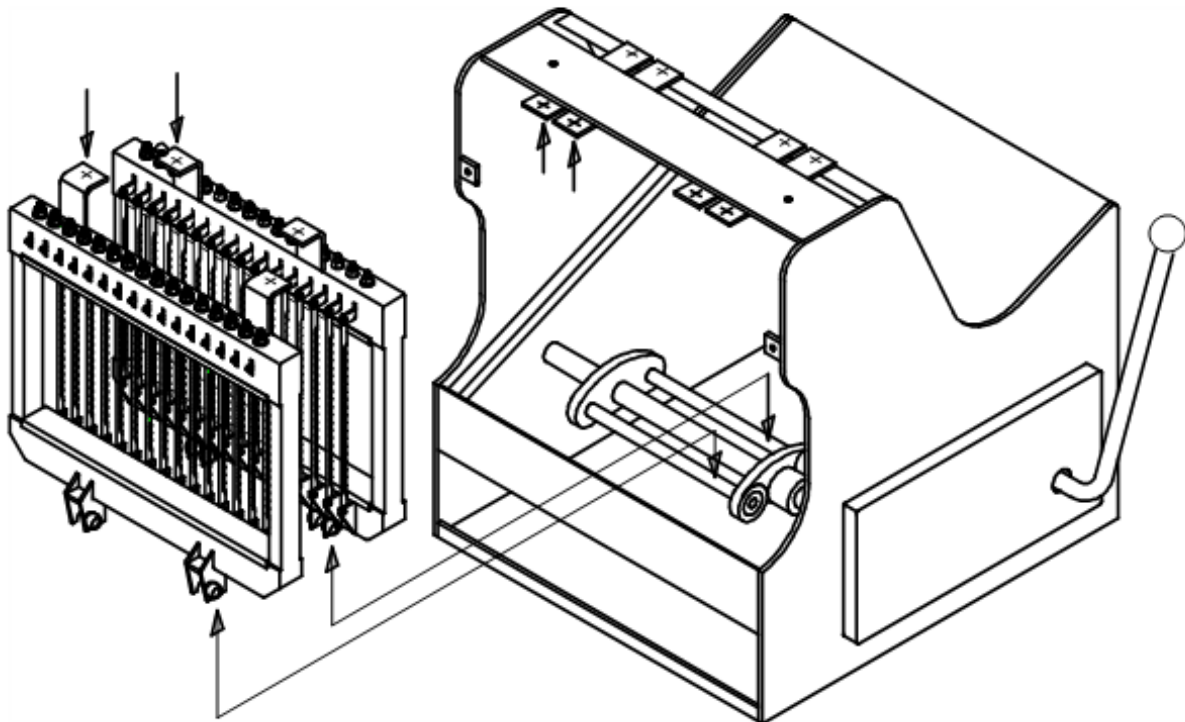


FIGURE 1.

- SCREW OUT, THEN YOU CAN LOOSEN THE TENSION OF BLADE AND CHANGE BLADE (SEE FIGURE 2).

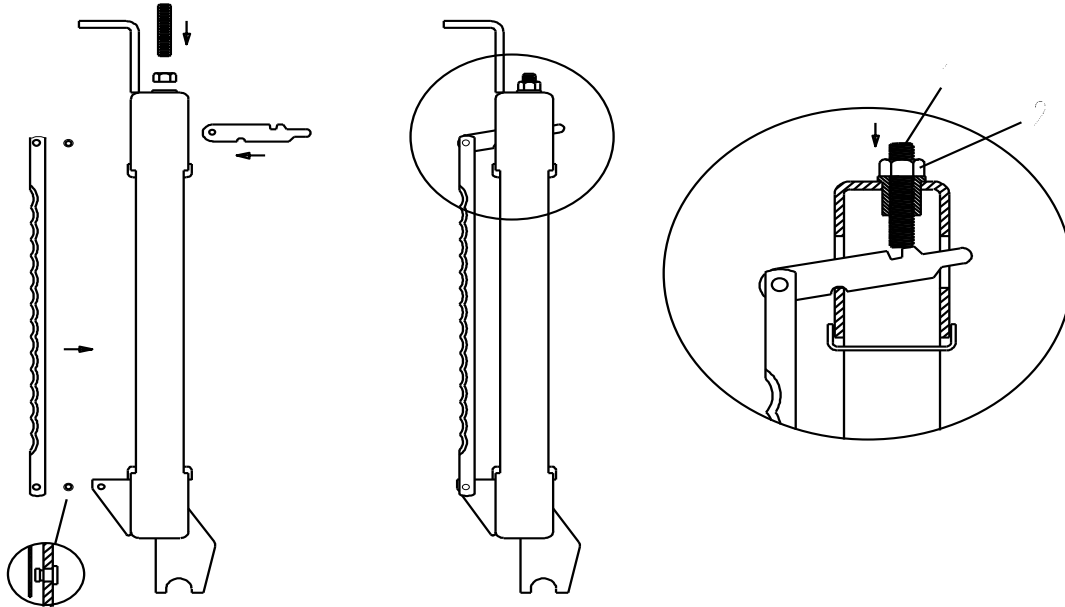
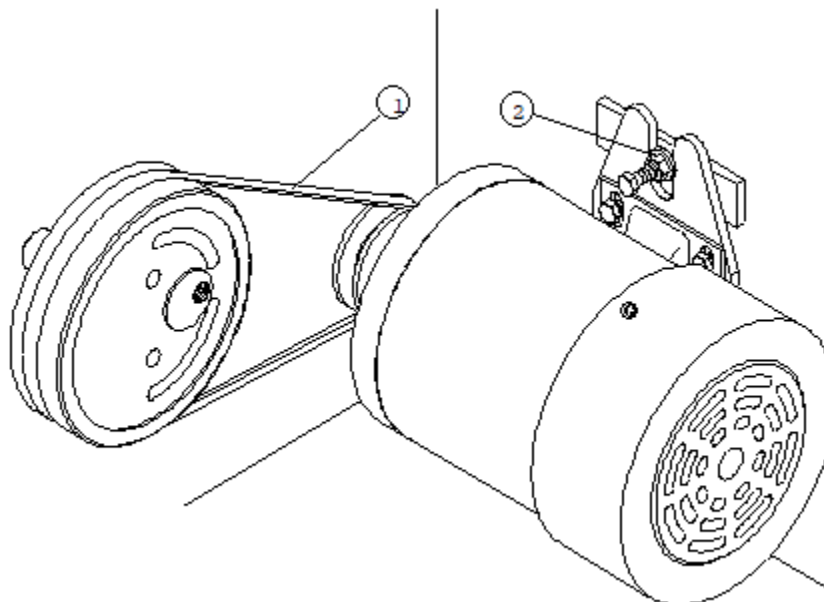
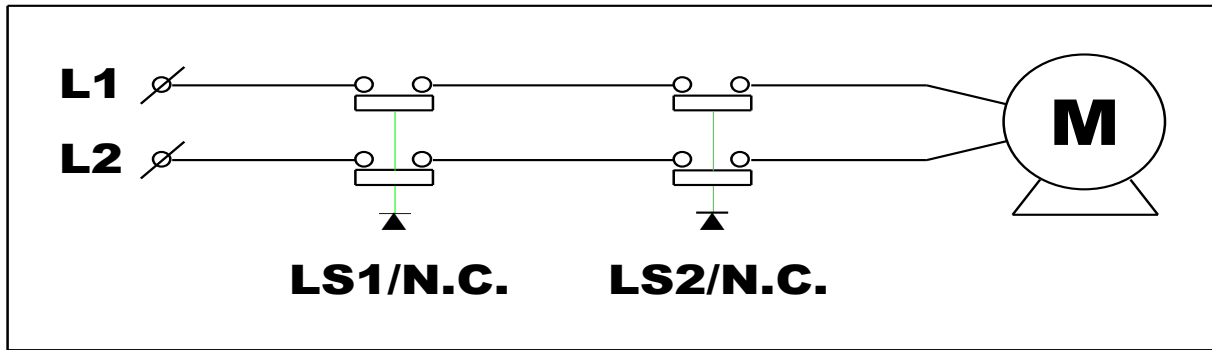


Figure #2. ADJUSTING BELT OF DRIVE PULLEY

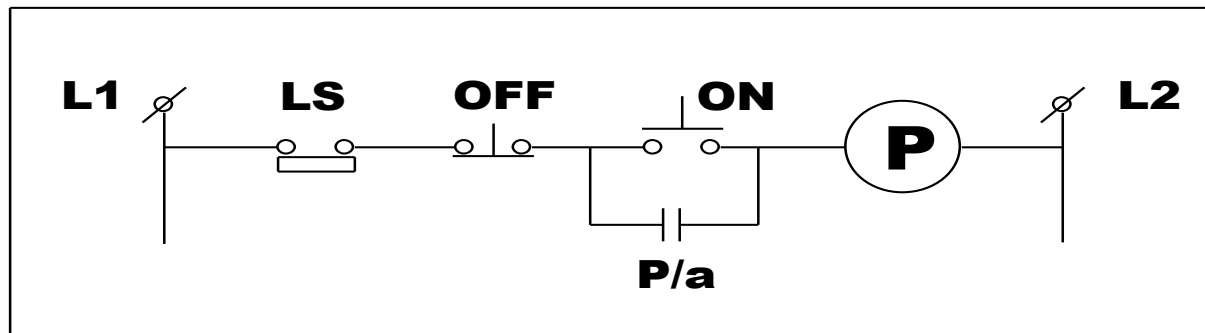
- THE TENSION OF BELT OF DRIVE PULLEY (NO.1) BECOMES IMPROPER OCCASIONALLY AND CAUSES SLICING INEFFICIENT.
- TO ADJUST BELT, FIRST, TAKING OFF GUARD BOARD TO EXPOSE THE TRANSMISSION MECHANISM, THEN LOOSE BOLT (NO. 2) TO MOVE MOTOR TO GET PROPER TENSION.
- THE TENSION SHOULD BE RECHECKED AFTER FIRST WORKING DAY TO MAKE SURE IT IS AT PROPER POSITION.



WIRING DIAGRAM



SINGLE PHASE



THREE PHASE

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

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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.