



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

# **BakeMax BMTSC Titan Series Heated Display Cases Operations Manual**



**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)**



# Warning & Safety

**PLEASE READ AND FOLLOW INSTRUCTIONS BELOW TO PREVENT INJURY OR DAMAGE TO THE PRODUCT**

BakeMax® (a registered trademark of Titan Ventures International Inc or TVI) is not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. This machine is intended for commercial use only. Any modification or miss use to the machine voids any warranty and may cause harm to individuals using the machine or in the area of the machine while in operation.

- When using the machine, please ensure that you have read all of the instructions within this manual.
- Be aware of your surroundings when using this machine, ensure there are no 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 clothing or jewellery when operating machine as it may get caught in moving parts and cause injury.
- Stop using the machine and have it checked by an authorized service personal if it is not working properly.
- Disconnect from power source before performing and maintenance or cleaning on the machine.
- When the machine is not in use, please clean and store properly,
- Do not place any electrical parts or plug / cord in water or liquid.
- If the supply cord is damaged it must be replaced by an authorized service agent in order to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

# Cleaning

- This unit has been coated for shipping purposes, please clean before use.
- Do not use any liquid pressurised cleaning equipment on this machine.
- Disconnect power supply before cleaning.
- Only use food grade non-abrasive cleaning agents.
- Follow any additional cleaning / maintenance listed below.

# Features

**Display your food while keeping them at food safe temperatures with a BakeMax BMTSC Titan Series Heated Display Case. With sliding doors on both sides of the unit, they are perfect for increasing impulse sales in convenience stores, concession stands, kiosks, and snack stations.**

- Brilliant Internal LED lighting on top
- Removable water pan to add humidity
- Manual adjustable temperature controller (30°-90° C / 86-194°F)
- Exterior temperature display
- Three adjustable chrome plated shelves
- Tempered glass
- Shelf load capacity 22 lb
- Self serve front sliding doors and easy filling rear sliding doors. (Model BMTSC14 has hinged front and back doors.)
- Available in the following widths:
  - 14" (Model BMTCS14)
  - 27" (Model BMTCS27)
  - 36" (Model BMTCS36)
  - 48" (Model BMTCS48)
- 1 Year Limited Warranty

# Technical Specifications:

Model	External Dimensions (WDH)	Packaged Dimensions (WDH)	Net Weight	Packaged Weight	Bottom Shelf	Middle Shelf	Top Shelf
BMTSC14	14" x 19.1" x 26.1"	17" x 23" x 28"	45 lb	60 lb	11.4" x 13.7"	11.4" x 12.4"	11.4" x 11.3"
BMTSC27	27" x 19.1" x 26.1"	30" x 23" x 28"	74 lb	90 lb	13.6" x 24.4"	12" x 24.4"	11" x 24.4"
BMTSC36	36" x 19.1" x 26.1"	39" x 23" x 28"	92 lb	120 lb	33.7" x 13.6"	33.7" x 12.4"	33.7" x 11.3"
BMTSC48	48" x 19.1" x 26.1"	51" x 23" x 28"	118 lb	150 lb	45.7" x 13.6"	45.7" x 12.4"	45.7" x 11.3"

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMTSC14	120	1	7.1	800	60	5-15P
BMTSC27	120	1	9	1000	60	5-15P
BMTSC36	120	1	9.4	1100	60	5-15P
BMTSC48	120	1	12.5	1500	60	5-15P

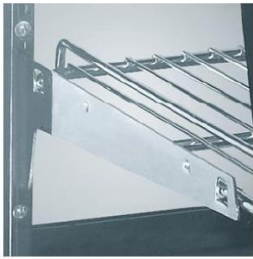
\*\* Due to continuous product improvement, specifications are subject to change without notice.



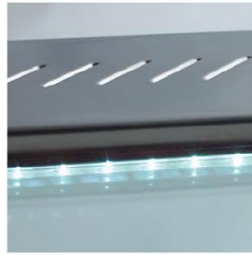
Temperature Display



Water Pan located in front of BMTCS14 and in back for the BMTCS27 / 36 / 48



Chrome Plated Shelves



LED Lighting



Manual Temperature Control

Power Switch

## Operation

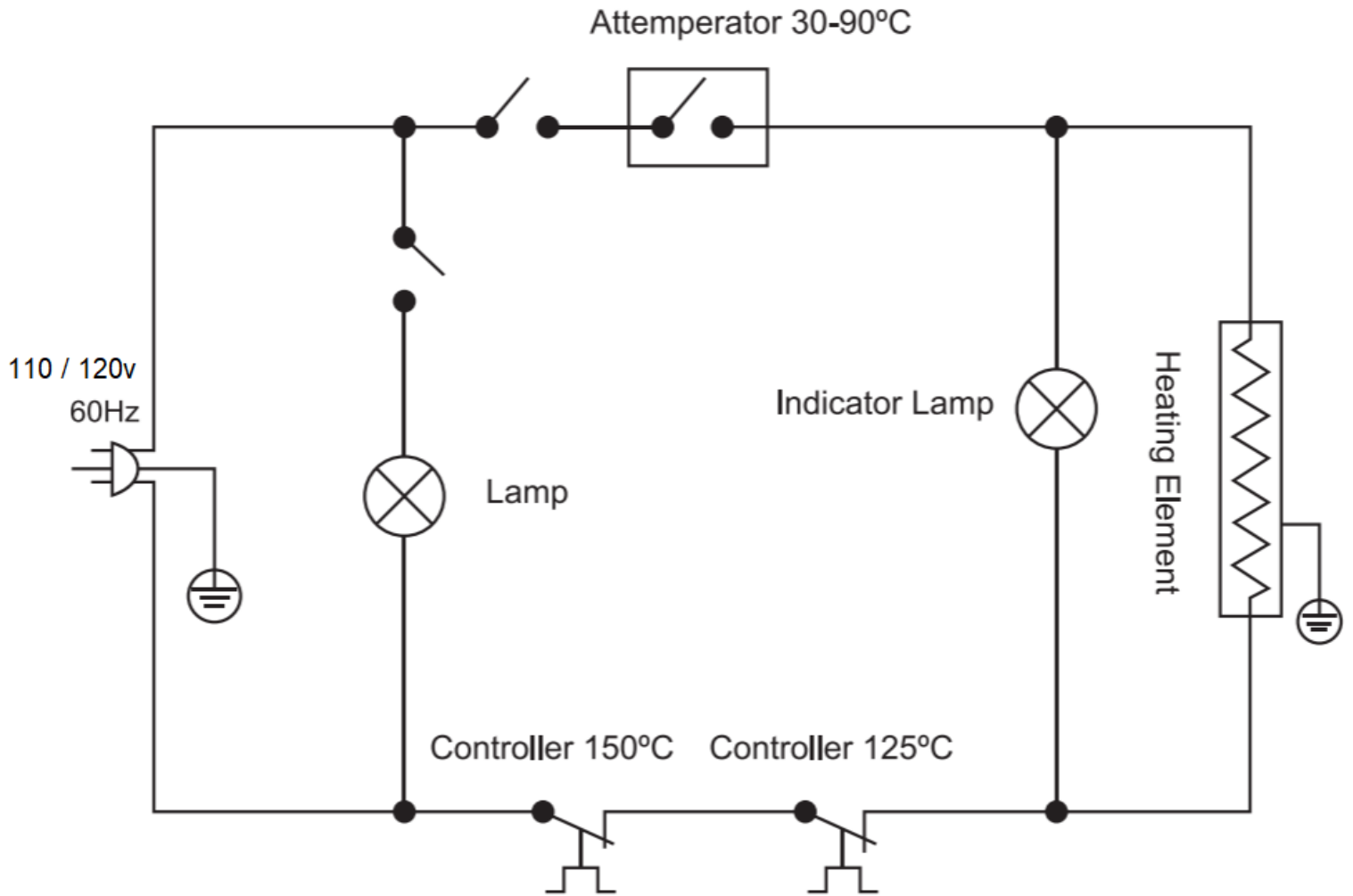
### To Start:

1. Ensure unit is placed on a flat and stable surface.
2. Fill water pan, remove pan, add water and place pan back inside unit.
3. Put plug in power source and turn on power.
4. Set the temperature as required for respective foods. You can adjust the desired temperature between 30°C-90°C / 86°F-194 °F.
5. The temperature inside of the hot display can be read from the front display.
6. Put the food in appropriate containers / packaging before placing them inside the heated display case.
7. Always use safety gloves or tongs when placing or removing food, as some of the warmer parts become very hot.
8. Open rear side door to place or remove food.
9. Disconnect the warmer from the power outlet when the it is not in use.

## General Maintenance & Cleaning

1. Daily maintenance should be carried out with all power to the unit in the off position, and the electrical cord unplugged. Cleaning should be carried out by means of food grade cleaning solutions via a soft or damp cloth. Do not utilize any type of pressurized water equipment.
2. Do not use any acidic agents and make sure that no water enters the device.
3. Clean the water pan regularly. Calcification in the water pan may be removed with common cleaning agents or liquids. (Ensure pan is removed from unit before cleaning)
4. After the cleaning procedure, you should use a soft and dry cloth to dry and polish the surface.
5. Make sure the device has been cleaned properly before storing it in a dry place.
6. Regular inspection on the outside and internal cabinet along with the power cord should be observed and carried out on a regular basis to isolate and or observe any unforeseen failure or safety concern.

# Electrical Schematic



# 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](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.