



www.BakeMax.com

BakeMax BMVC001 Vegetable Cutter Operations Manual



Questions? OEM Parts, Contact Us:

Toll Free: 1-800-565-2253

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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.

Initial 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

The BakeMax® Vegetable Cutter is a countertop machine for slicing, grating and shredding fruits & vegetables. With its robust design and stainless steel construction, makes it a great choice for Restaurants, Delis, Cafes and more. This food processor comes with 2 knives: 2.5mm and 4.5mm and 3 shredding discs: 3mm, 4mm and 7mm.

- 3/4 HP motor offering 270 RPM
- Stainless steel construction & design meets all safety standards
- Includes 2 knives: 2.5mm and 4.5mm and 3 shredding discs: 3mm, 4mm and 7mm.
- Net Weight: 51 lb
- 1 year limited warranty

Technical Specifications:

- Electrical: 110v / 5amps / 550watts / 60Hz / Nema 5-15P
- Dimensions (WDH): 20" x 9" x 22.44"
- Packaged Dimensions (WDH): 23" x 12" x 23"
- Packaged Weight: 60 lb



**Includes 2.5 & 4.5mm Slicing Discs and 3, 4, & 7mm Shredding Discs
Additional Discs Available Upon Request (Slicing, Dicing, Grating & Shredded)**

Operation

Controls:

The controls and power light are on the right side of the base when the machine is located in front of the operator. Green button for starting the machine. Red button for stopping the machine.

Setting The Discs On The Machine:

Rotate the knob as shown (Figure 1) and open the cover. First set the plastic ejecting disc (Figure 2), then the disc selected for the cutting. Close the cover and reverse the rotation of the handle. Use the start button to automatically hook the discs in the correct position.



Figure 1



Figure 2

Setting & Cutting The Food:

Lift the handle and set the food inside the product opening, then close the handle. Press the green start button with your right hand and with your left hand, lightly push the handle downwards until food is fully used. Lift the handle to put in more food. The machine starts automatically when the handle is closed. Repeat these operations until all food is used. It is possible to use the two openings with a single disc. When two discs are used for cutting sticks and match-life food, the inlet opening set over the grid must be used. The smaller round opening is used to cut vegetables like carrots, vegetable marrows, etc.

Replacement Of Discs:

Turn off and unplug the machine. Turn the knob and lift the cover shown in figure 1 (above). Turn the disc counter clockwise and cover the cutting edge with appropriate material (rubber, fabric, etc.). Then lift it by setting your hand under the disc. Lift the discs to remove it (Figures 3 & 4).



Figure 3

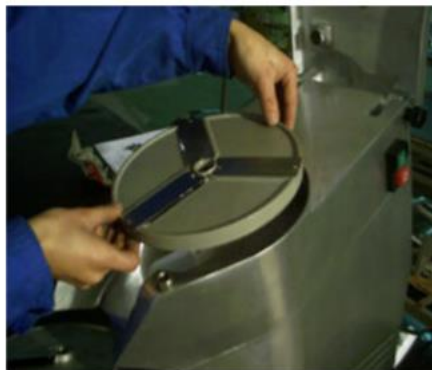


Figure 4

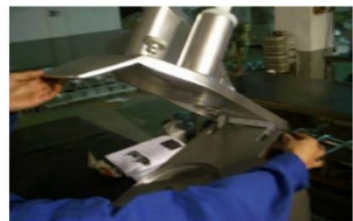
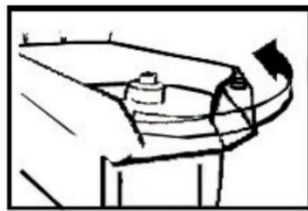
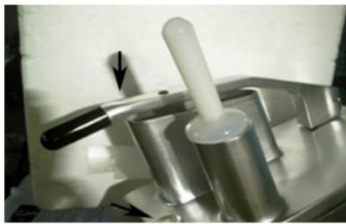
General Maintenance & Cleaning

Before starting any cleaning or maintenance operations, turn the machine off and unplug it from the socket. Clean the unit and discs every day. The discs, grid and plastic ejector can be removed for washing under a warm water. Clean the machine and all other areas with a wet cloth or sponge and warm water. Remove all waste from the machine during cleaning. Open the cover and loosen the two pins, as shown before, to remove the cover and wash it under a water jet.

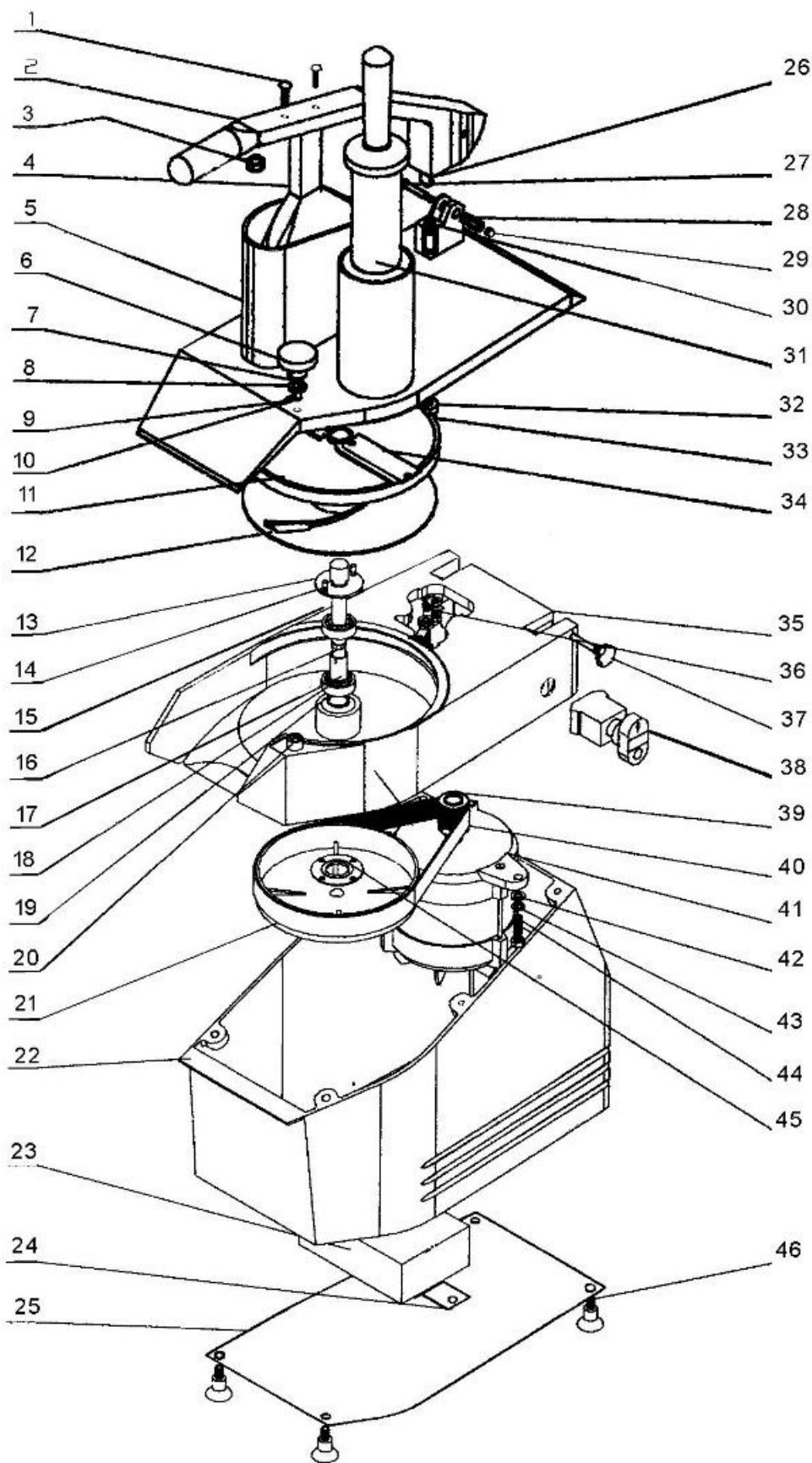
Clean the surfaces with water and mild detergents that are not abrasive. Never use abrasive tools to assist in the cleaning of the machine (such as steel wool). This may cause damage to the machine. Use of non-toxic products which will produce the best results.

Periods of Inactivity:

Should the machine be idle for a long period of time, disconnect the main wall switch and clean the machine and its accessories thoroughly. Use food grade mineral oil to protect all the machine's components. This helps prevent moisture and dirt from getting inside the machine. It is advised to cover the machine with a nylon (or similar) cloth.



Parts List



No.	Part Name
300-001	Bolt
300-002	Handlebar
300-003	Nylon gasket
300-004	Pressing piece
300-005	Input body
300-006	Anchor knob
300-007	Spring
300-008	Gasket
300-009	Pin
300-010	Anchor spindle
300-011	Knife disc
300-012	Drain disc
300-013	Anchor board
300-014	Pin
300-015	Oil envelope
300-016	Central spindle
300-017	Isolated sheath
300-018	Gear
300-019	Block circle
300-020	Anchor sheath
300-021	Belt wheel
300-022	Seat of body
300-023	Electric box
300-024	Bottom board of electric box
300-025	Bottom board of body
300-026	Magnet steel
300-027	Umbrella bolt
300-028	Steel sheath
300-029	Nut
300-030	Adjusting bolt
300-031	Plastic pressing stick
300-032	Seat of magnet
300-033	Magnet steel
300-034	Knife
300-035	Body
300-036	Microswitch
300-037	Waved bolt
300-038	Switch
300-039	Strapped wheel
300-040	Belt
300-041	Motor
300-042	Gasket
300-043	Gasket
300-044	Bolt
300-045	Gear cover
300-046	Bolt

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.