



www.BakeMax.com

BMWM015 Water Meter Operations Manual



Questions? OEM Parts, Contact Us:

Toll Free: 1-800-565-2253

Email: Service@BakeMax.com

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 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 & Specifications:

The BakeMax BMWM015 Water Meter allows you to put specific amounts of water you need to help make perfect dough every time. Digital display can measure in gallons, liters, pounds and degree Celsius or Fahrenheit

- Saves time and easy to operate
- Use precise amount of water to make perfect dough every time.
- Capable of both temperatures displays: degrees Celsius and Fahrenheit.
- Digital display measures in liters, gallons, and pounds
- Flow rate 100-3000 L/hr
- Easy to calibrate
- 2-year limited warranty

Technical Specifications:

- Electrical: 110V / 1A / 60Hz / Plug & Go Nema 5-15P
- Dimensions (WDH): 12" x 4" x 13"
- Shipping Dimensions (WDH): 12" x 17" x 6"
- Shipping Weight: 15lbs



**Mixer Bowl Hose
Part # WM015/HOSE**

Capacity

Model	Measurement	Temperature
BMWM010	999 liters	30°C
BMWM015	999 liters	30°C

Measurement	Setting
Pounds	32
Liters	70
US Gallon	264
Imperial Gallon	318

Connection

Model	Pipes
BMWM010	IN 3/4 "F / OUT 3/4 "M
BMWM015	3/4 "M

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

INITIAL CONFIGURATION.

THERMOMETER TO DEGREES CELSIUS OR FARENHEIT

THE FACTORY VALUE PROGRAMMED IS CELSIUS, FOR CHANGE TO FARENHEIT:

1. - With the DISPENSER OFF, drive the IGNITION SWITCH to position I.
2. - While in the screen we can visualize 888, press simultaneously the keys BAJAR (DOWN) and MARCHA (ON), until in the screen indicates "End".
3. - Repeat the points 1 and 2 to return again to celsius.

LITRES OR GALLONS

THE FACTORY VALUE PROGRAMMED IS LITER.

FOR CHANGE TO GALLONS:

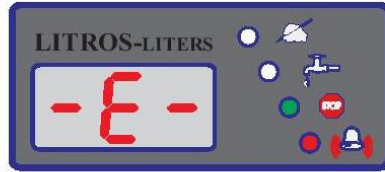
1. - Before ignite the equipment , maintain pulsating simultaneously the keys SUBIR (UP) and BAJAR (DOWN).
2. - Drive the IGNITION SWITCH to the position I. You will appear in screen the programmed pulse.
3. - Put 264 pressing SUBIR (UP) or BAJAR DOWN.
4. - In order confirm the value , press simultaneously the keys SUBIR (UP) and BAJAR (DOWN).

FOR CHANGE TO LITERS.

1. - Before ignite the equipment to maintain pulsating simultaneously the keys SUBIR (UP) and BAJAR (DOWN).
2. - Drive the IGNITION SWITCH to the position I. You will appear in screen the programmed pulse.
3. - Put 70 pressing SUBIR (UP) or BAJAR DOWN.
4. - In order confirm the value , to press simultaneously the keys SUBIR (UP) and BAJAR (DOWN).

WARNING OF FAILURE OF ELECTROVALVE

1.-When the dispenser are STOP , if detects liquid passage by electroválve, will activate the acoustic signal of alarm and will visualize in the liters screen the error message -E -.



2.-To deactivate the alarm signal to press the key PARO (OFF)

3 -Disconnect the equipment of the current and repair the electroválve as rapidly as possible

CONFIGURATION

DISPENSER DECIMAL- NO DECIMAL

1. - With the DISPENSER OFF, to drive the IGNITION to position I.

2. - While in the screen we can visualize 888, before 3 seconds to press the key PARO (OFF)



DECIMAL

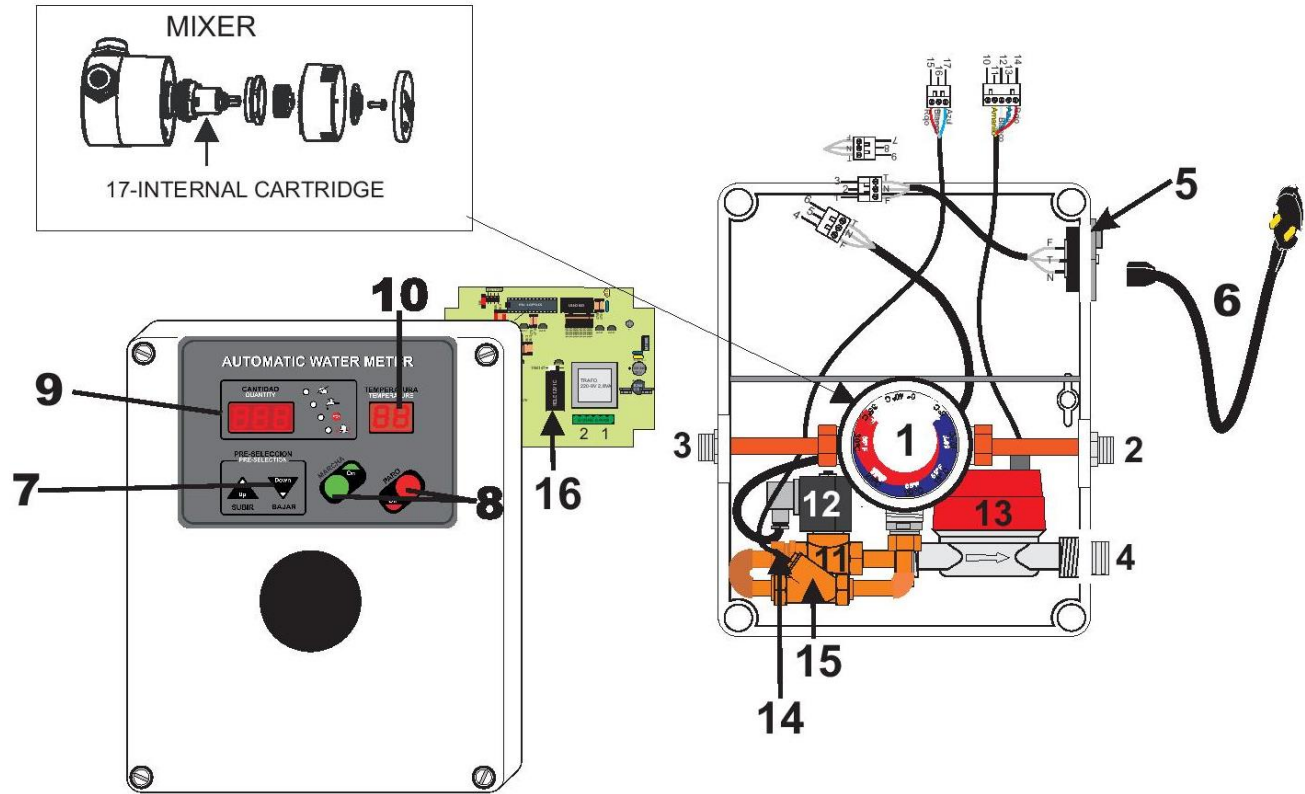


NO DECIMAL

NOTE: If in the screen appears the decimal point , you will indicate to us that the dispenser is prepared to work like DECIMAL. 99,9

3. - Repeat the points 1 and 2 to return to reshape the dispenser

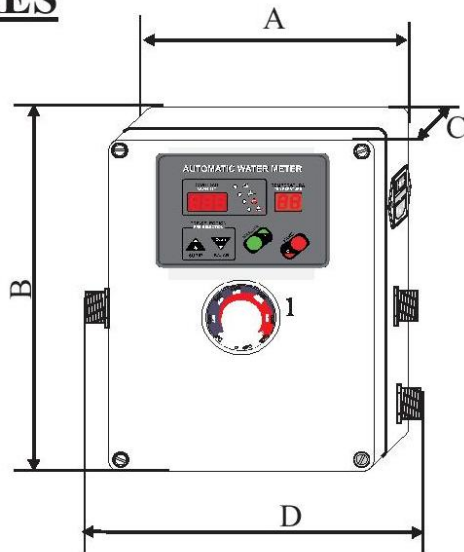
MAIN PARTS OF THE EQUIPMENT



- 1.-WATER MIXER
- 2.-HOT WATER ENTRANCE
- 3.-COLD WATER ENTRANCE
- 4.- WATER EXIT
- 5.-SWITCH AND PROTECTION FUSE
- 6- NETWORK CABLE
7. PRESELECTION LITERS BUTTON
- 8.-ON BUTTON AND OFF BUTTON
- 9-LITERS/GALLONS SCREEN
- 10-WATER TEMPERATURE SCREEN
- 11- SOLENOID VALVE
- 12- SOLENOID VALVE COIL
- 13-LITERS SENSOR
- 14- TEMPERATURE SENSOR
- 15- WATER FILTER
- 16- ELECTRONIC CONTROL BOARD
- 17- INTERNAL CARTRIDGE

GENERAL FEATURES

MEASURES



A = 250 mm
B = 320 mm
C = 135 mm
D = 280 mm

TECHNICAL DETAILS.

PIPES CONNECTION.....3\4" Male

MAX. OPERATING PRESSURE.....10 BAR

MIN. OPERATING PRESSURE.....1 BAR

RECOMMENDED OPERATING PRESSURE.....2 - 4 BAR

MAX. PRESSURE DIFFERENTIAL BETWEEN ENTRANCES.....1,5 BAR

MAX. TEMPERATURE ENTRANCE HOT WATER50° C / 122°F

ADJUSTABLE TEMPERATURE.....0-40° C / 32°F-104°F

FLOW MIN..... 180 l/h / 47 g/h

FLOW MAX..... 2500 l/h / 660 g/h

MAX ERROR..... 2° C

POWER SUPPLY..... 110V-115V

FREQUENCY.....: 50-60 Hz

ELECTRICAL RATE..... 25 W

**THE HOT WATER DOES NOT HAVE TO SURPASS NEVER
THE 50 ° C / 122°F, YOU CAN AGGRAVATE THE MIXER IRREVERSIBLY.**

INSTALLATION

ATTACHMENT TO WALL



- ◆ In order to hold the dispenser it both marks drills indicated for the fixation of the apparatus in wall, according to figure 1.

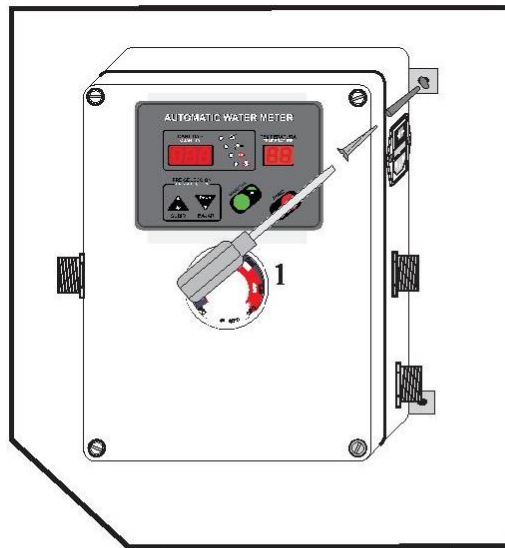
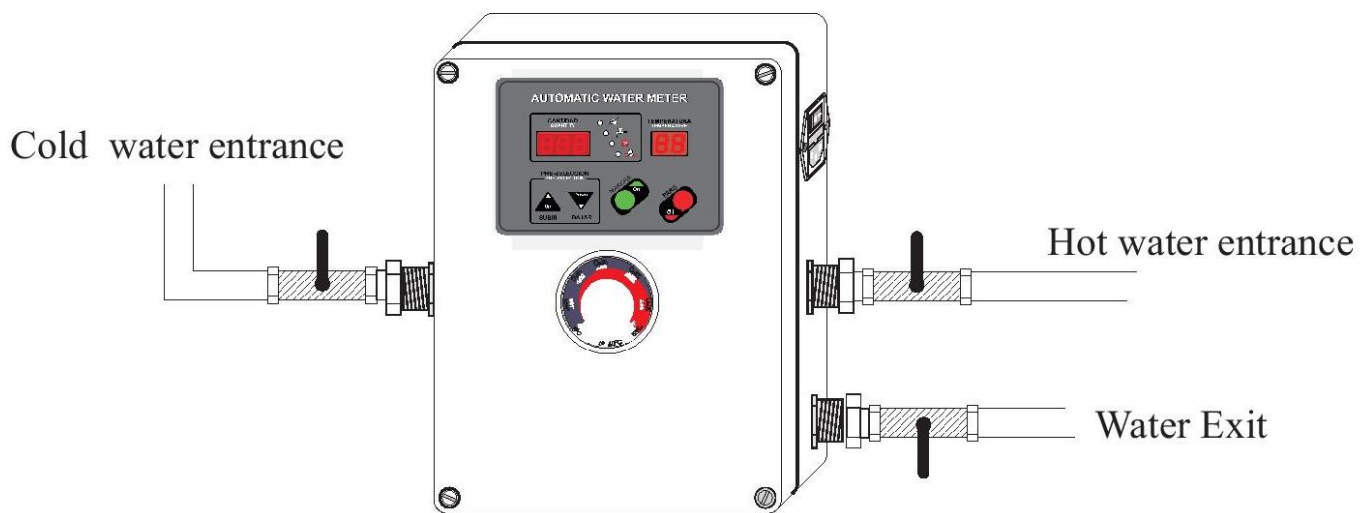


Figura 1.

4.2.- WATER CONNECTION

- ◆ To connect the cold water entrance (marked of blue) to the water cooler, and the hot water entrance (marked of red) to the network or a water heater.
- ◆ Connect the water exit with pipe or hose to make arrive the water until the kneader.



THE VALVES INSTALLATION IS RECOMMENDED AS IT IS INDICATED IN FIGURE 2. IN ORDER TO FACILITATE THE WATER METER EXTRACTION.

OPERATION

1. - Drive the IGNITIONS WITCH to position I
2. - During 3 seconds visualizes in the screen 888



3. Select the liters/gallons wished by means of the UP BUTTON AND DOWN BUTTON



4. - To begin the metering process press the ON key. It will begin leave water and the liters/gallons will be discounting . When it arrive 0 , the liquid passage will be closing automatically.
5. - To repeat the process, press the up or down button to visualize the last preselected liters/gallons. To begin the metering process, repeat points 3. and 4.
6. - If during the process, for whatever reason you desire to interrupt the water exit , press the "OFF" button. The metering will be interrupted, and the remaining liters/gallons will stay in preselection. If you wishes to continue the process, press "ON" button. If you wishes to begin a new cycle, to repeat points 3. and 4.
7. - During the metering process you can visualize the flow in the installation, pressing simultaneously the UP and DOWN keys. (Litres /gallons min).
- 8.-With the mixer, we will select the water exit temperature . The mixer automatically will open or close the cold or hot water until by means of the mixture, we have the selected temperature. In the screen of the digital thermometer we can see the water temperature .

If the degrees are farenheit, to indicate more than 99 the numbers are intermitten, 23 intermitten is 123.

He is not recommendable to use the water to temperature superior to 99° Farenheit. If they wish to use water to superior temperature to ask for it and we will install a special IMPULSES METER for hot water

If the entrance water temperature changed, the mixer will correct this variation automatically to maintain the selected water temperature

Always select water temperature in the temperature margins of the cold and hot water. If we have the cold water temperature at 5 degrees, and requested to the mixer the water to 3 degrees, it will open totally the cold water passage but the temperature won't arrive at the 3 degrees, because the minimum is of 5 degrees.

TO CORRECT MIXER OPERATION

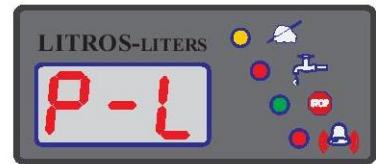
- 1) The pipes diameter always must be equal or superior to 18mm to guarantee the correct volume as well as the pressures to have to be equal or superior to 1 bar, being the ideal 3 bars in both entrances.
- 2) The inlet pressures the cold and hot water must be similar, if it is different upper 1.5 bars, the temperature regulation can be difficult
- 3) If the temperature the water mixed is very different from the selected one, you can adjust the mixer. Extract the cover and screw. Extract the graduated control and to put it in the real temperature that he leaves the mixed water.

AUTOMATIC TUNING PULSES

ONLY TO MAKE IF THERE ARE MEASUREMENT ERROR

1-. Before ignite the equipment maintain pressed the “off” key.

-2 -Drive the IGNITION SWITCH to position I.
We will see in the screen message “P-L”



3 - Prepare a container of known capacity for dosing him.

4 - Press the key MARCHA (ON) to begin dosing. In the screen we see appear the spilled amount of liquid, being the misadjusted dispenser.

. 5. - By means the key PARO (OFF) we can interrupted the metering process. Pressing MARCHA (ON) we can continued the metering.

6. - When we dosed the known liquid amount , press the keys SUBIR (UP) or BAJAR (DOWN) to correct the visualized amount.

7.-Pulsate simultaneously the keys SUBIR (UP) and BAJAR (DOWN) To confirm the real value dosed water.

8. - During 2 seconds it will appear in screen the new value of pulse calculated by the dispenser

MANUAL TUNING PULSES FOR LITRES OR GALLONS

1. - Before ignite the equipment to maintain pulsating simultaneously the keys SUBIR (UP) and BAJAR (DOWN).

2. - Drive the IGNITION SWITCH to the position I. You will appear in screen the programmed pulse.

3. - To fit to the value of pulses liter pressing SUBIR (UP) or BAJAR DOWN.

FOR LITERS 70 PULSES

FOR GALLON UK 318 PULSES

FOR GALLONS 264 PULSES

FOR PINTAS UK 39 PULSES

4. - In order confirm the value fit in the screen, to press simultaneously the keys SUBIR (UP) and BAJAR (DOWN).

THE FACTORY VALUE PROGRAMMED IS 70.(FOR LITER) IF WE PUT A SUPERIOR NUMBER THE METER WILL LET PASS MORE WATER. IF WE PUT A INFERIOR NUMBER WILL LET PASS LESS WATER

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.