



www.BakeMax.com

BMWMS15 Water Meter Operations Manual



**Questions? OEM Parts,
Contact Us:**

Toll Free: 1-800-565-2253

Email: Info@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 BMWMS15 allows you to put specific amounts of water you need to help make perfect dough every time. The digital display can measure the water output in gallons, liters, pounds. There is also a digital display for water temperature (Celsius or Fahrenheit).

- BMWMS15 is constructed entirely of stainless steel and automatically mixes the hot & cold water to the set temperature, all the water connections are on the bottom.
- Saves time and very easy to operate
- Dispenses precise amounts (to the decimal if desired) of water to make the perfect dough every single time
- Displays temperature in Celsius or Fahrenheit
- Digital display measures in Liters, Gallons, and Pounds
- Adjustable temperature control from 0-40°C (32-104°F)
- Flow Rate of 100-3000 liters per Hour
- 2-Year Limited Warranty

Technical Specifications:

- Electrical: 110V / 1A / 60Hz / Nema 5-15P
- Dimensions (WDH): 15.5" x 5" x 12"
- Shipping Dimensions (WDH): 17" x 9" x 15"
- Shipping Weight: 15lbs



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

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

Capacity (All Models)	Measurement	Temperature
Maximum	999	40°C / 104°F
Minimum	0.1	0°C / 32°F

Connection

Model	Pipes
BMW010	IN 3/4 " F / OUT 3/4 " M
WMS15 & WM015	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.

TO CHANGE A GALLONS:

1. Before switching ON the equipment hold simultaneously the 'UP and 'DOWN' buttons.
2. Move Power SWITCH to position I. The programmed pulses will display.
3. To adapt the pulses , press UP and DOWN keys. the gallons value is 264 pulses . If you put a higher number the meter will let more water pass. If you put a lower number, the mixer will let less water pass.
4. Press Up and DOWN button at the same time to confirm parameters.

TO CHANGE A LITERS.

1. Before switching ON the equipment hold simultaneously the 'UP and 'DOWN' buttons.
2. Move Power SWITCH to position I. The programmed pulses will display.
3. To adapt the pulses , press UP and DOWN keys. the liters value is 70 pulses .
4. Press Up and DOWN button at the same time to confirm parameters.

ELECTROVALVE WARNING FAILURE

1. The dispenser will stop if it detects liquid passage by the electrovalve during stop. It will activate the acoustic alarm signal and will display the error message -E -.



2. To deactivate the alarm signal, press the OFF key.
3. Disconnect the water meter from the power supply and repair the electroválve as soon as possible.

CONFIGURATION

DISPENSER DECIMAL- NO DECIMAL

1. Switch off the watermeter, move power switch to position 1.
2. When the screen displays '888', hold OFF button during 3 seconds.



WITH DECIMAL

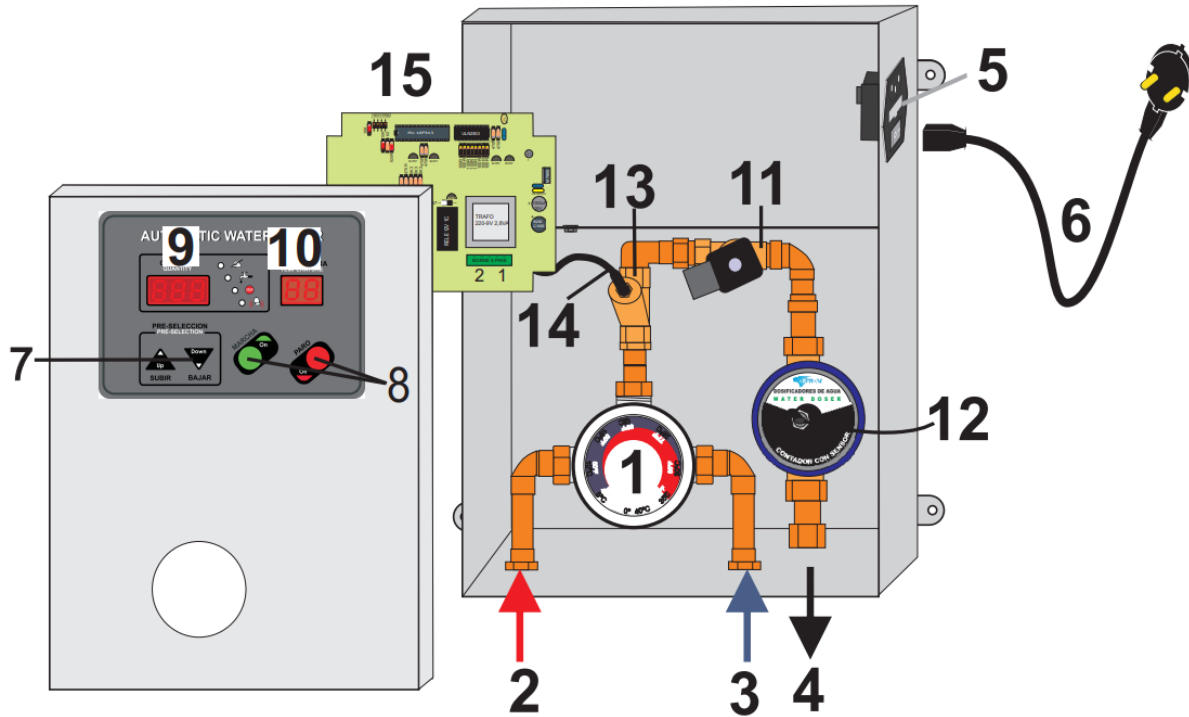


WITHOUT DECIMAL

NOTE: If the decimal point appears in the screen, the dispenser is prepared to work like decimal 99,9.

3. Repeat steps 1 and 2 to go back to dosage without decimal.

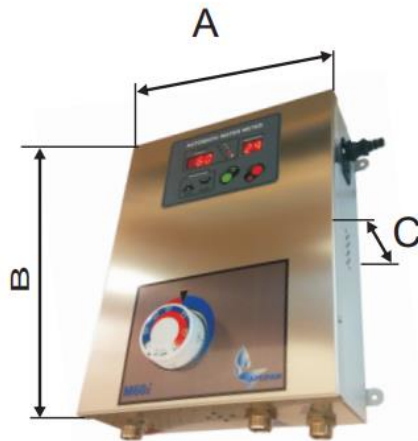
PARTS BREAKDOWN



- 1.-WATER MIXER
- 2.-HOT WATER ENTRANCE
- 3.-COLD WATER ENTRANCE
- 4.- WATER EXIT
- 5.-SWITCH AND PROTECTION FUSE
- 6- POWER SUPPLY CABLE
7. PRESELECTION LITERS BUTTON
- 8.-ON AND OFF BUTTON
- 9.-LITERS/GALLONS SCREEN
- 10.-WATER THERMOMETER SCREEN
11. ELECTROVALVE
- 12.- LITERS SENSOR
- 13.-WATER FILTER
- 14.- TEMPERATURE SENSOR
- 15.- ELECTRONIC CONTROL

GENERAL FEATURES

MEASURES



A = 305 mm
B = 395 mm
C = 115 mm

TECHNICAL DETAILS.

WEIGHT.....	6,8 KG
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 WATER	50° 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.....	220V-230V
FREQUENCY.....	50-60 Hz
ELECTRICAL RATE.....	25 W

**INPUT HOT WATER SHOULD NOT BE ABOVE
50°C / 122°F. YOU WILL DAMAGE THE WATER
METER & VOID YOUR WARRANTY**

INSTALLATION

WALL ATTACHMENT



- ◆ In order to fit the dispenser, mark the four drills holes indicated for the fixation of the apparatus in wall, according to figure 1.

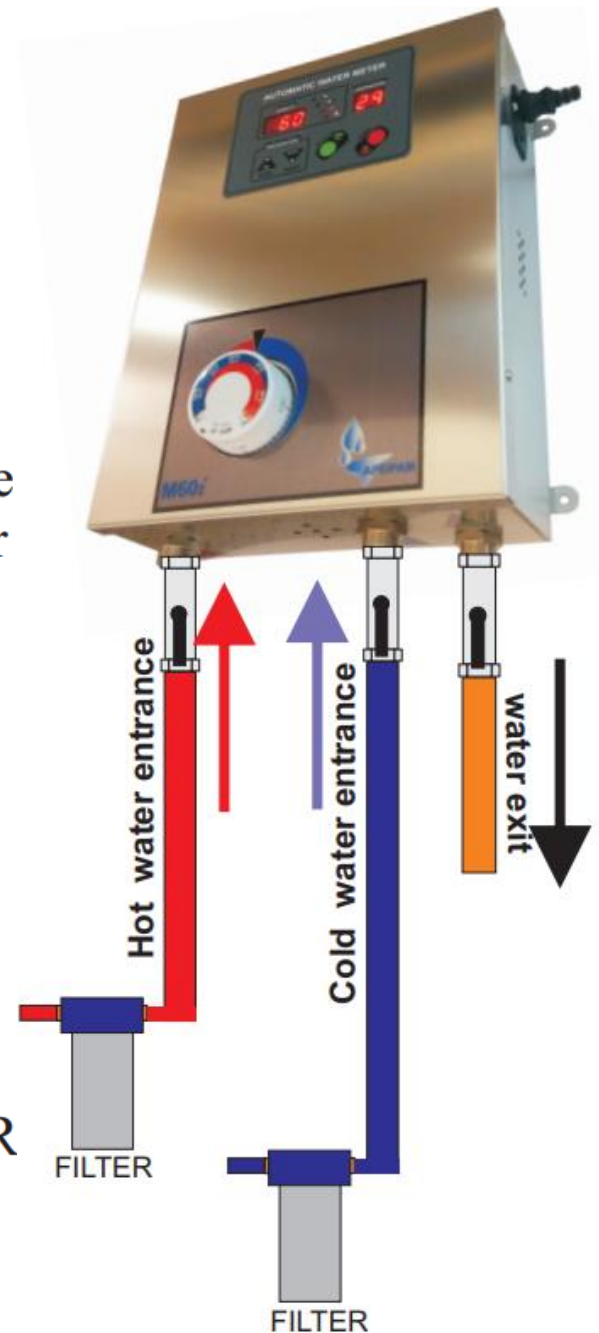


Figura 1.

Figure 1

WATER CONNECTION

- ◆ 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 to a pipe or hose to make arrive the water until the kneader.



WE RECOMMEND THE WATER FILTERS INSTALLATION IN BOTH WATER ENTRANCES.

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

ELECTRICAL CONNECTION

- ◆ Connect the water dispenser to a compatible current socket as indicated in the label, which indicates the voltage and frequency.
- ◆ It is recommended that the electrical socket has earth return.
- ◆ For greater security, it is recommended that the electrical socket has electrical protection, by means of a fuse.



**DO NOT MANIPULATE THE WATER METER
INSIDE WITHOUT DISCONNECTING THE
ELECTRICAL PLUG.**

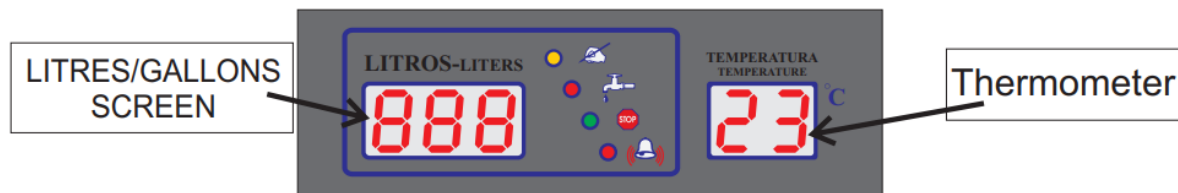


**THE DEVICE CAN BE MANIPULATED BY
EXPERT AND AUTHORIZED PERSONNEL.**

- ◆ If the water meter does not ignite, verify the protection fuse located in the electrical plug. If the fuse is defective, replace it by a 2 Amperes fuse.

OPERATION

1. Move Power SWITCH to position I
2. During 3 seconds the screen displays '888'.



3. Select the desired volume by means of the UP and DOWN button.



4. In order to begin the measuring process, press ON key. The device will begin to release water and the litres/gallons will be discounted. When arriving at 0, It closes automatically the liquid passage.
5. In order to repeat the process, press up or down button to visualize the last preselected litres/gallons. In order to begin the measuring 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 is interrupted, and the remaining litres/gallons stay in preselection. If you wish to continue the process, press "ON" button. If you wish to begin a new cycle, repeat points 3. and 4
7. During the metering process you can visualize the flow in the installation, pressing simultaneously the keys UP and DOWN.
(Litres/min)
8. With the water mixer we will select the temperature of the exit water. The mixer will open automatically or close the cold or hot water to obtain the selected temperature by means of the mixture. On the thermometer screen we can see the water temperature.

If the temperature of the water in the entrance changes, the mixer will correct this variation automatically to maintain the selected water temperature

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

ALWAYS SELECT A TEMPERATURE THAT BE REASONABLE

Example:

Always select a temperature of water in the margins of temperature of the cold and hot water. If there is a cold water temperature of 5 degrees, and you requested the mixer water at 3 degrees, it will open the passage of the cold water; but the temperature will not arrive at 3 degrees, because the minimum is 5 degrees.

FOR CORRECT MIXER OPERATION

1. The diameter of the pipes must always be equal or superior to 18 mm to guarantee a correct volume. The pressure has to be equal or superior to 1 bar as well, 3 bars being the ideal in both entrances.
2. The inlet pressure of cold and hot water must be similar, if there is a difference superior to 1.5 bars, the regulation of the temperature can be difficult
3. If the temperature of the mixed water is very different from the selected one, you can readjust the mixer. Remove the cover and screw. Extract the graduated control and insert the real temperature to which the mixed water comes out.



AUTOMATIC TUNING PULSES

ONLY IN CASE OF A MEASUREMENT ERROR

1. Before switching ON the equipment hold the “off” key pressed.
2. Move Power SWITCH to position I.
3. The message “P-L” is displayed.
4. Prepare a container of 10L.
5. Press ON key to begin dosing. The amount of emptied water is displayed.
6. Press OFF button to stop water dosing procedure. If ON key is pressed the procedure will begin again.
7. When you have 10 litres in your container, adjust the quantity on the display with the UP and Down buttons.
8. Press Up and DOWN button at the same time to confirm the volume.
9. During 2 seconds the screen will display the new value of pulses 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. 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.