



BakeMax BMHBD01 Hand Bun Divider Operations Manual



Questions? Contact Us:

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www.BakeMax.com

Warranty Registration

www.BakeMax.com/Warranty-Registration



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.
- Only use food grade non abrasive cleaning agents.
- Follow any additional cleaning / maintenance listed below.

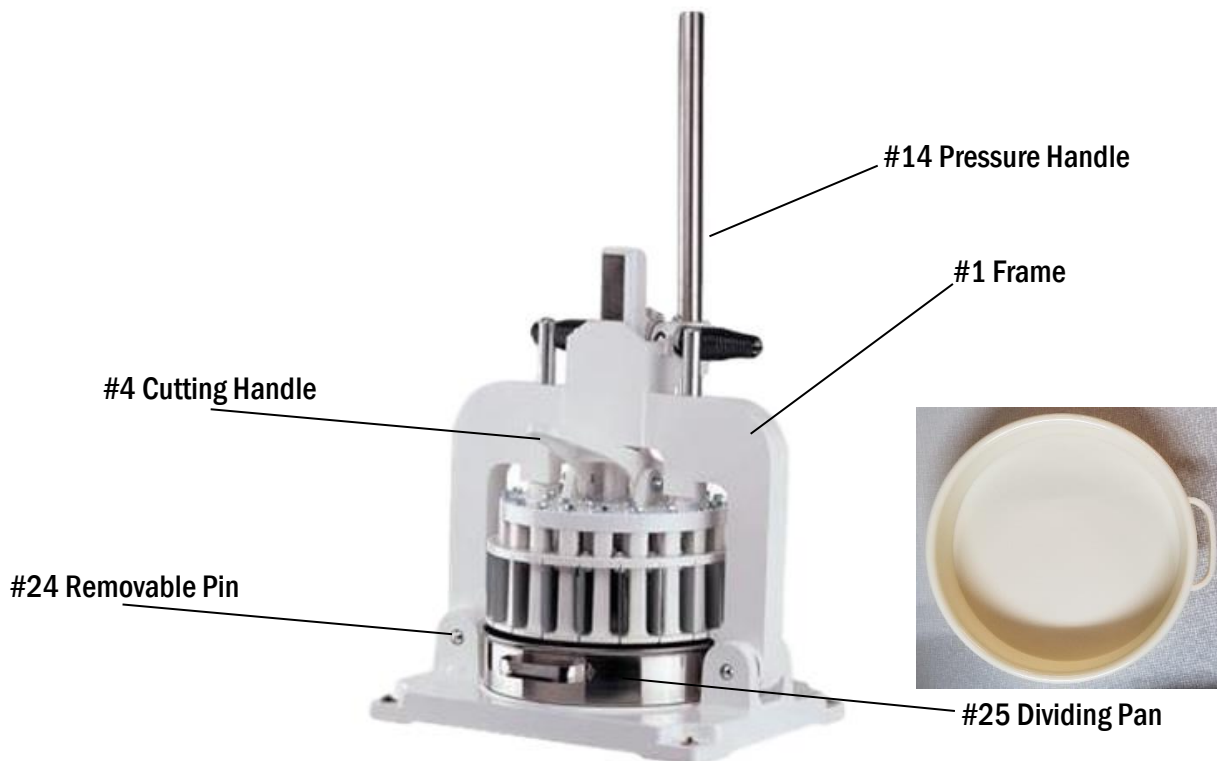
Features

The BakeMax® Hand Bun Divider manually divides dough into 36 equal dough balls. Size of dough balls approximately 1oz to 4oz.

- Helps to save time and labor.
- Twin shaft leads the cutters to divide dough with ease.
- Standard interlock switch to protect the operator.
- Manually divides dough into 36 equal dough balls. (Dough balls approximately 1oz – 4oz.)

Operation

1. Place pre-weighed dough in dividing pan and flatten it.
2. Place dividing pan back in divider.
3. Using the pressure handle, pull down using a strong downward force.
4. Press down on the cutting handle to release the blades and portion the dough.

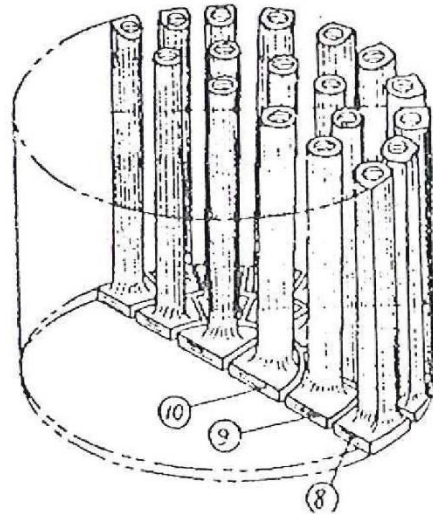
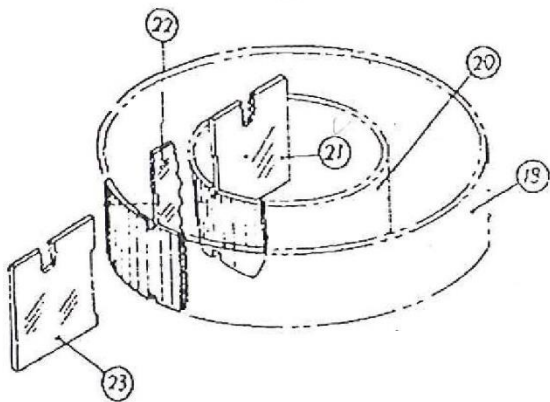
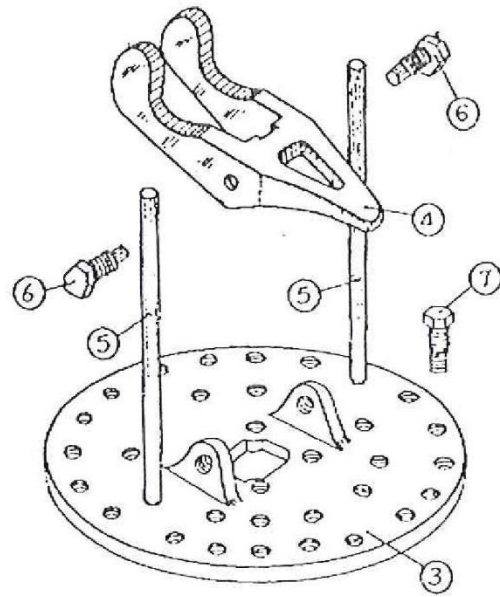
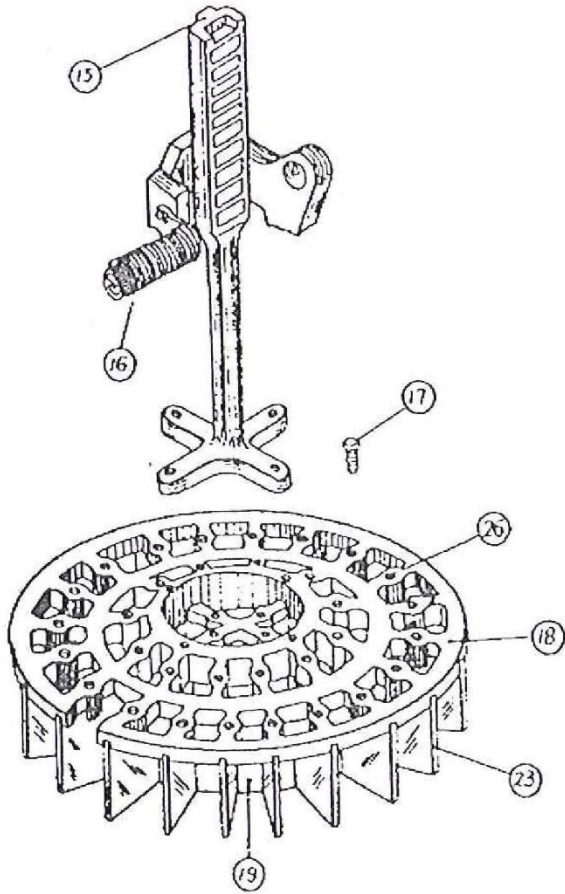
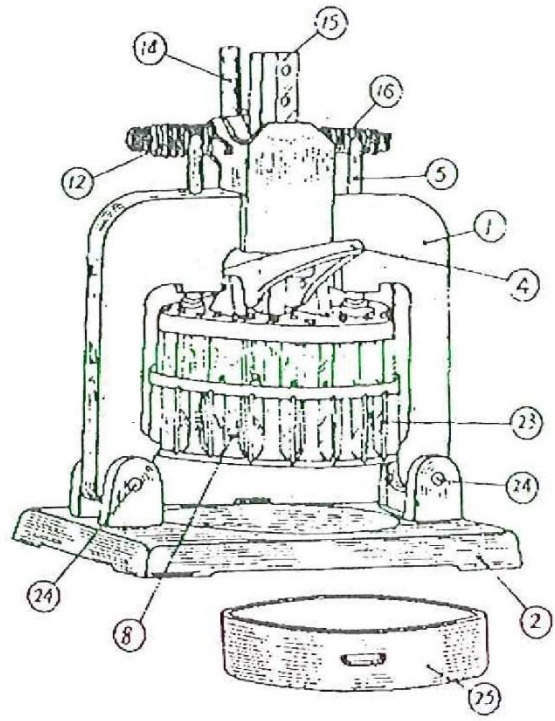
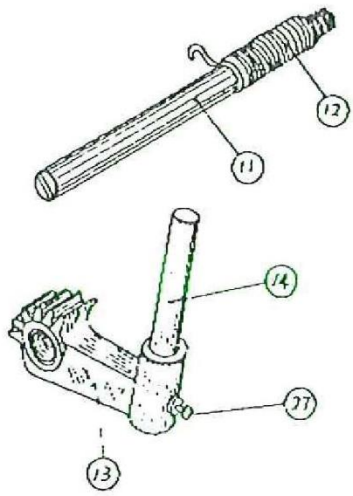


Cleaning

1. Use caution when cleaning the blades.
2. Remove #24 pin on the divider.
3. Tilt the frame to the opposite side.
4. Release blades using the cutting handle.
5. Clean blades and unit using non abrasive food grade cleaner.
6. When finished, follow the above steps in reverse order to put back together.

Parts

1. Seat / Frame
2. Bracket
3. Press Flat Mount
4. Cutting Handle
5. Elevator Fixed Rod
6. Safety Pin Screws
7. Flat Rod Screw
8. External Flat Rod
9. Central Flat Rod
10. Internal Flat Rod
11. Movable Axle
12. Right Hand Shifting Spring
13. Reverse Press Arm
14. Pressure Handle
15. Elevator Rod
16. Left Hand Lifting Spring
17. Screws
18. Knife Blade Mount
19. External Ring Shape Knife Blades
20. Internal Ring Shape Knife Blades
21. Internal Row of Knife Blades
22. Central Row of Knife Blades
23. External Row of Knife Blades
24. Seat Plug / Removable Pin
25. Moulding Disc / Dividing Pan
26. Knife Blade Screw
27. Press Rod Screw





Warranty & Service

One year parts and labor limited warranty on most items, there are select items which carry a two warranty. Extended warranty is available on some products. Call for details.

For all warranty claims proof of purchase is required to claim warranty.

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.

Any abuse of equipment or improper use of machinery will void the warranty. Including failure to follow all instructions in operations manual. Properly install, maintain equipment, follow capacity charts, or electrical information.

Accessories, attachments, or electrical components such as fuses, bulbs, elements and switches are covered under a 90 day warranty. Repairs include Parts and Labor only, excluded is the following:

1. Overtime Labor Rates
2. Expedited Freight for Parts
3. Bakemax® assumes no responsibility for down time or loss of product. All defective parts must be returned to Bakemax® for credit. Repairs must be pre-authorized by Bakemax® prior to work commencing.
4. Travel time is not covered by Bakemax®, unless pre-authorized by Bakemax®.

Bench Warranty (Machines Weighing 100 lb or less)

For all warranty claims proof of purchase is required to claim warranty. One year parts and labor warranty, from date of purchase.

Once machine is approved for warranty then machine is to be shipped prepaid to authorized service depot. Customer will ship machine prepaid to authorized service depot. if machine requires warranty work in less than 30 days of purchasing Bakemax® will pay all shipping charges. (Freight damages during shipping for warranty is the responsibility of the owner of the machine.)

Once machine is received and repaired it will be returned to the user at Bakemax® expense.

****Bakemax® machines sold outside of the continental North America will carry one year parts warranty only.**

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