

## BakeMax BMPBEB152 Electric Pizza Oven Operations Manual



**Questions? OEM Parts?**

**Contact Us:**

**Toll Free: 1-800-565-2253**

**Email: [Info@BakeMax.com](mailto: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 around 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 jewelry 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 to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

## A GENERAL INFORMATION

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PLEASE READ THE OPERATING AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS DEVICE. INCORRECT INSTALLATION AND PARTS REPLACEMENT DAMAGE TO THE PRODUCT.

IT MAY CAUSE INJURY TO PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, DAMAGES CAUSED BY NEGLIGENCE, FAILURE TO COMPLY WITH THE INSTRUCTIONS AND REGULATIONS, OR INCORRECT CONNECTIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.

1. Keep this manual handy in a safe place for future reference to other operators.
2. The installation of the device must be carried out by authorized personnel in accordance with the current regulations and instructions in the country where it will be used.
3. This device must be used by trained persons.
4. In case of device malfunction, turn off the device. Only a service center authorized by the manufacturer should service the device. Ask for original spare parts.

### WARNING:

- This device must be installed in accordance with current legislation and used only in a well-ventilated area. See instructions before installing and using this device.
- Improper installation, adjustment, replacement, service or maintenance may result in property damage, injury or death. Read installation, use and maintenance instructions before installing or servicing this equipment.

**FOR YOUR SAFETY:** Do not use or store gasoline or other flammable gases or liquids inside the device.

### SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

## SERVICE AND MAINTENANCE

Contact your local authorized service agent for service or required maintenance.

Contactez un technicien agréé pour toute réparation ou maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	BMBPEB152
Serial No.	.....
Voltage	.....
Purchase Date	.....

Authorized Service Agent Listing Reference the listing provided with the unit Or for an updated listing go to

Website / Site web: [www.BakeMax.com](http://www.BakeMax.com)

E-mail / Courriel: [Sales@BakeMax.com](mailto:Sales@BakeMax.com)

### Service Help Desk

<b>Company</b>	BakeMax
<b>Website</b>	<a href="http://www.BakeMax.com">www.BakeMax.com</a>
<b>Telephone</b>	(506) 858-8990
<b>Fax</b>	(506) 859-6929
<b>Address</b>	20 Caribou St, Moncton, NB E1H 0P3

### IMPORTANT

**Before operating the device, ensure that all paper protection and packaging is removed. This device should only be installed in the closed position.**

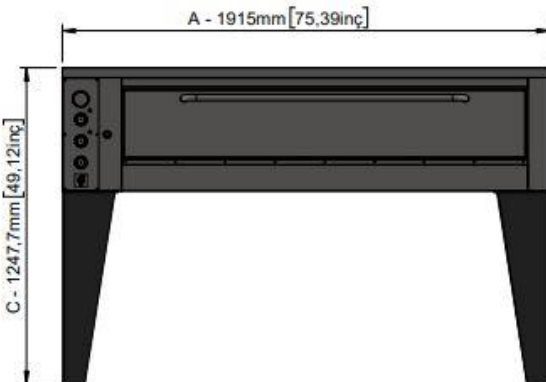
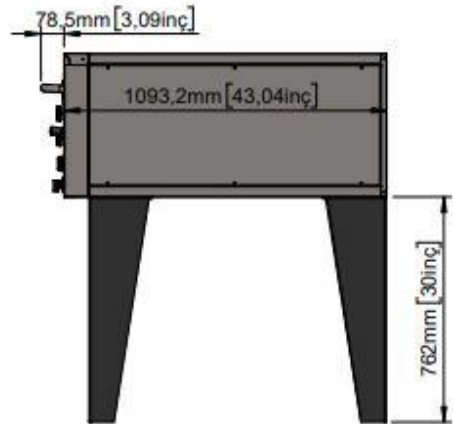
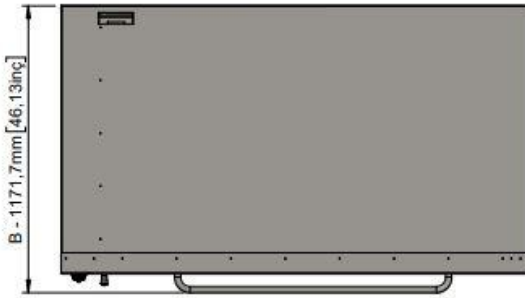


**WARNING :** The device must be used by trained personnel.

\*This high-efficiency device is a professional gas pizza oven produced for use in industrial kitchens.

Direct contact with food in ovens is limited to pizza, bread and bakery products. Other foods can be used as long as they are cooked in a pan or on a tray.

Model	Electrical	Depth	Width	Height	Approximate Weight	
					Product	Crated
BMBPEB152	208V / 31.25A / 11250W	76"	46.13"	49.12"	1015lbs.	1169lbs.



## TRANSPORTING THE OVEN

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\*This device cannot be handheld. Therefore, use a lifting vehicle (forklift or pallet truck) to transport the device. (The lifting arms of the forklift or pallet truck must reach more than half of the bottom of the device).

## UNPACKING THE OVEN

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\*The device must be opened and its packaging must be destroyed in accordance with the regulations in the country of use. Food contact parts are stainless steel. All plastic parts are marked with the symbol of the material.

\*Check that the parts of the device are complete and that there is no damage during transportation.

## ASSEMBLING THE OVEN

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\*Place the product on a flat and solid ground, take necessary precautions against risks of tipping over.

\*The personnel who will provide installation and service to the device must be experts in their field and have an installation-service license issued by our company.

\*All adjustments and changes to the gas installation and electrical connection of the device must be made by an authorized person.

\*The environment where the gas appliance is located must be adequately ventilated and must have air vents.

\*The device must be connected in accordance with the national and local gas standards of the relevant country.

\*Device gas inlets are marked on the body with the "G" label.



The grounding connection of the device must be made in accordance with standards and safety rules.

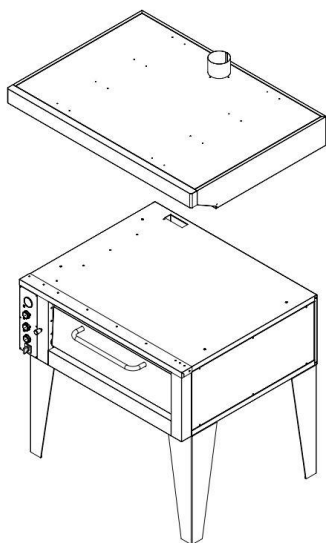
\*The grounding of the device must be connected to the grounding line of the electrical installation on the nearest panel.

\*The device's electrical connection, main fuse and residual current fuse must be made in accordance with the applicable regulations and rules.

\*Connection to the gas installation must be made with a metal flexible pipe of appropriate diameter and a ball valve. The ball valve in question should be fixed in a place away from heat and easily accessible in case of danger. After the gas inlet connection is made, possible gas leaks should be checked.

\*Gas and pressure must be adjusted according to the data on the device data plate. If the gas type to which the device is set is not suitable for the gas type at the installation location, follow the written instructions for adjusting it to a different gas type. (Topic: G)

\*For ease of maintenance and cleaning of pizza ovens, a space of at least 50 cm should be left on the right and left.



GAPS		
	Flammable	Fireproof
Ground	N/A	30" / 762 mm
Sides	N/A	12" / 304,8 mm
Back	N/A	3" / 76,2 mm

**WARNING:** Leave enough space around the device for adequate ventilation. Read and follow all labels on the unit.



**Hot surface**

## B GENERAL WARNINGS

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\*Do not use the device in facilities without adequate lighting.



\*Do not touch any moving parts while using the device.



\*Do not install the device near flammable or explosive materials. There should be a minimum distance of 10 cm between oven surfaces and flammable materials.



\*Do not run the device idle.



\*Do not load too much below or above the capacity of the device.



\*Do not intervene in the device without using appropriate protective equipment.



\*Do not open the oven door while the cooking compartment is hot.



\*In case of a fire or flame flashing for any reason in the area where the device is used, immediately turn off the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.



\*If there is a gas leak in the environment where gas ovens are located, do not light a fire or play with electricity.



\*Never allow the tightness check to be carried out with flame.



\*A hood large enough to completely cover the oven must be installed. Hood pipes, can be used without fans up to a maximum of 3 meters. If the hood pipe distance is more than 3 meters, a fan must be installed.

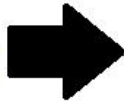
## USING THE DEVICE

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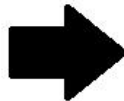
### USE OF:

- Before operating the device, clean and dry the inner and outer surfaces with a warm damp cloth.
- Plug the device into the socket and open the main gas valve.
- To operate the device, turn the ON/OFF switch to the on position.
- Adjust the thermostat temperature setting to the desired temperature value. The device will automatically light up with the gas flow until it reaches the desired temperature.
- Preheat the device before placing the product. To do this, turn the device on at a temperature above 140°F for 5-10 minutes.
- Place the pizzas in the oven and close the door of the appliance.
- During cooking, press the lighting button to see the product without opening the door of the appliance.
- When you are finished using the device, turn the ON/OFF switch to the off position and unplug the device.

TEMP  
DISPLAY



TOP  
HEAT



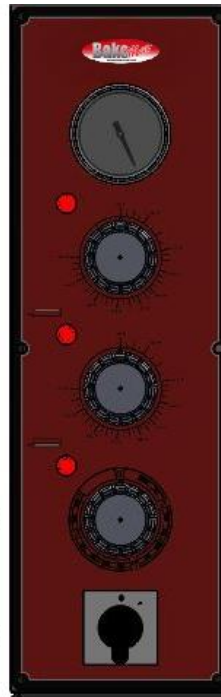
BOTTOM  
HEAT



LIGHTS



ON/OFF  
SWITCH



## **CLEANING and MAINTENANCE**

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### **CLEAN AFTER EACH USE**

- While cleaning the device, make sure that the gas and electricity connections are turned off.
- After each use, clean the dirt on the interior surfaces of the oven with a soft cloth using a degreasing spray before the device cools down completely.
- Do not use acid or similar materials when cleaning the device.
- Do not use pressurized water or steam when cleaning the device.
- Do not clean the device with materials that may scratch the chrome material, such as steel wool.

### **CLEAN PERIODICALLY**

- Maintenance should only be performed by trained persons.
- Perform periodic maintenance of the device every 15 days.
- Check the lighting lamp according to the frequency of use.
- Check the cooking stones at regular intervals. Replace broken or deformed stones.
- Check the gas connection hoses at regular intervals. Tears, holes etc. In such cases, replace the hoses.
- Check the ventilation of the environment where the device is located at regular intervals.

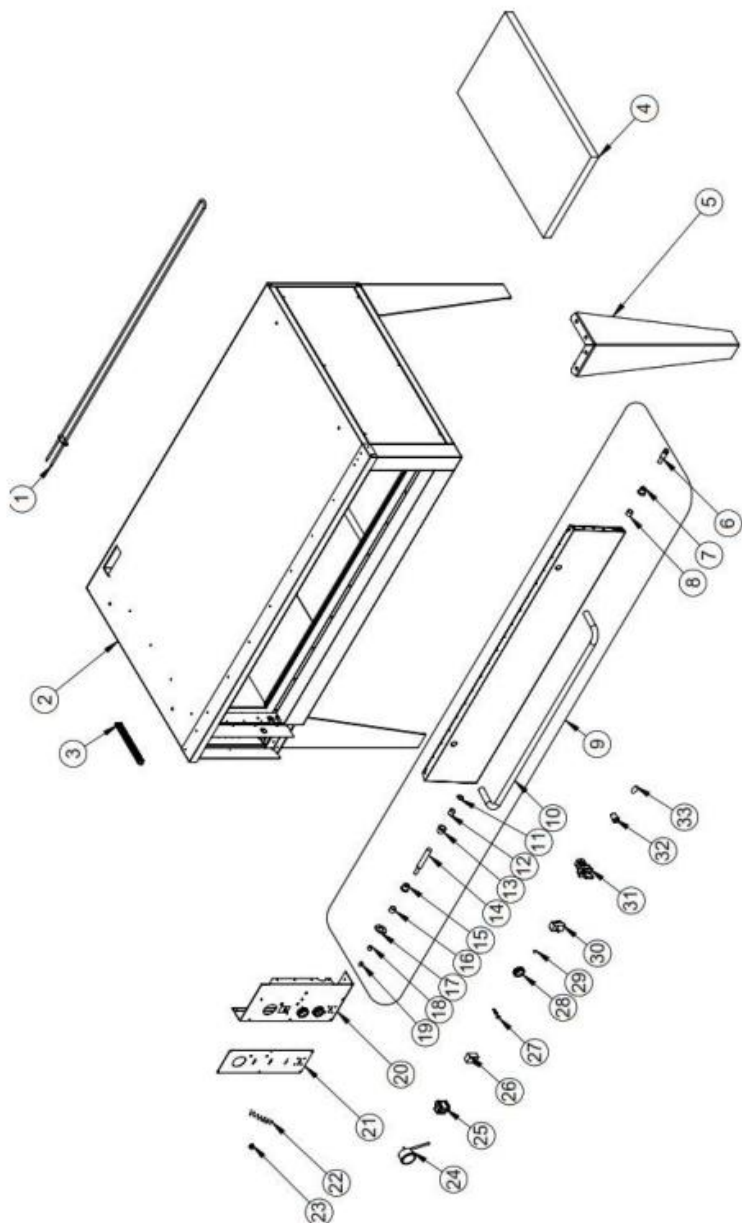
## TROUBLESHOOTING

<b>THE DEVICE DOES NOT WORK</b>	<ol style="list-style-type: none"><li>1. Check whether the gas connection of the device is made.</li><li>2. If the gas inlet hoses leak gas due to tears, holes, etc., the device will not work.</li><li>3. Check the electrical connection.</li><li>4. Check whether the fuse is open.</li></ol>
<b>IT DOES NOT COOK WELL</b>	<ol style="list-style-type: none"><li>1. Check whether it is operated at the correct gas setting.</li><li>2. Check the temperature setting.</li></ol>
<b>DEVICE STOPPED</b>	<ol style="list-style-type: none"><li>1. When the oven operating temperature exceeds the maximum degree, the oven automatically switches to "Stop" mode.</li><li>2. In case of gas leakage, if there is a solenoid gas cutter alarm in the environment, the gas flow will be cut off and the device will not work. Ventilate the environment with air vents.</li><li>3. Check the burner.</li></ol>
<b>RESET BUTTON LIGHT IS ON</b>	<ol style="list-style-type: none"><li>1. Gas may not be coming to the device, check it.</li><li>2. The spark plug may be touching the body, check it.</li><li>3. The spark plug may not be igniting, check it please.</li></ol>
<b>LIGHT DOES NOT WORK</b>	<ol style="list-style-type: none"><li>1. The lamp may have exploded. Replace it.</li></ol>

- If baking in ovens is not done at appropriate quality,
- If any of the security functions are not working, do not use the device

**\*If the above problems still persist, contact our authorized services**

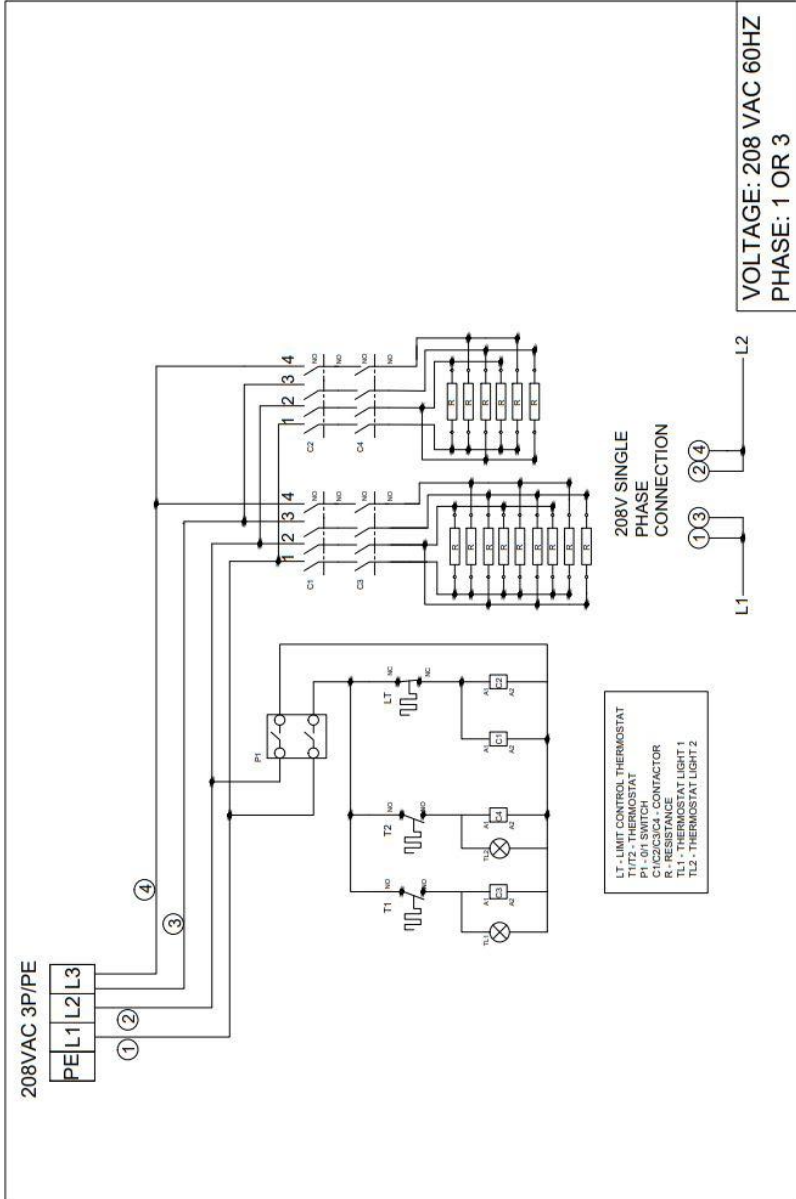
## SPARE PARTS LIST - DISASSEMBLED VIEW



## SPARE PARTS LIST - DISASSEMBLED VIEW

BMBPEB152		
	Part Description	Factory Code
1	208V-870 W RESISTANCE	M.ELK-RZS-BRU-BPE-002
2	CHASSIS	-
3	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
4	STONE (507x910)	M.TAS-FRN-BP-002
5	FOOT STICK	YSC-KNX.BP-LZ-0025
6	COVER DRIVE SHAFT	YTL-KNX.BP-KS-0007
7	COVER SHAFT LOWER BUSHING	YTL-KNX.BP-KS-0003
8	UPPER COVER SHAFT LOWER BUSHING	YTL-KNX.BP-KS-0004
9	COVER	ARA-KNX.BP-EB-0003
10	COVER HANDLE	YBR-KNX.BPE-KS-0003
11	PUL	YSC-KNX.BP-LZ-0016
12	UPPER COVER SHAFT LOWER BUSHING	YTL-KNX.BP-KS-0004
13	COVER SHAFT LOWER BUSHING	YTL-KNX.BP-KS-0003
14	COVER SHAFT	YTL-KNX.BPE-KS-0001
15	COVER SHAFT LOWER BUSHING	YTL-KNX.BP-KS-0003
16	UPPER COVER SHAFT LOWER BUSHING	YTL-KNX.BP-KS-0004
17	BUSHING HOLDING WASHER	YSC-KNX.BP-LZ-0018
18	SPRING HOLDER BUSHING	YTL-KNX.BP-KS-0010
19	SPRING BINDING SPACER	YTL-KNX.BP-KS-0011
20	LEFT FRONT SHAFT	YSC-KNX.BPE-LZ-0006
21	TAG	M.AKS-ETK-ALM-021
22	COVER SPRING	M.YAY-EBP-001
23	RAKOR	JP.M.ELK-RKR-PLS-008
24	DEGREES FAHRENHEIT	JP.M.ELK-EDM-DGT-015
25	572 DEGREE LIMITER	M.ELK-MEK-LMT-018
26	85-450 SINGLE-PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
27	RED SIGNAL LIGHT 110V	M.ELK-LMB-SNY-011
28	OVEN BUTTON	JP.M.AKS-DGM-MUH-005
29	BUTTON SOCKET	M.AKS-DGM-SKT-002
30	TIME CLOCK	JP.M.ELK-MEK-MTM-004
31	(0-1) SWITCH	M.ELK-SLT-KRS-005
32	KULP	JP.M.AKS-KLP-BKL-022
33	METAL LABEL	M.AKS-OZL-MTL-006

## WIRING DIAGRAM



# 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.*

**Questions? OEM Parts?**

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