

BakeMax BMDN151USA4 Commercial Gas 4-Burner Shawarma Machine



Questions? OEM Parts?
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 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.

GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury to people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections, unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. Installation should be made in accordance with the ordinances and security rules of that country by qualified service personnel.
3. This appliance must be used by a trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

WARNING:

- Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.
- This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this 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.



WARNING : The device must be used by trained personnel.

SERVICE AND MAINTENANCE

Contact your local authorized service agent for service or required 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.	BMDN151USA4
Serial No.	
Voltage	
Purchase Date	

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

Website: www.BakeMax.com

E-mail: Service@BakeMax.com

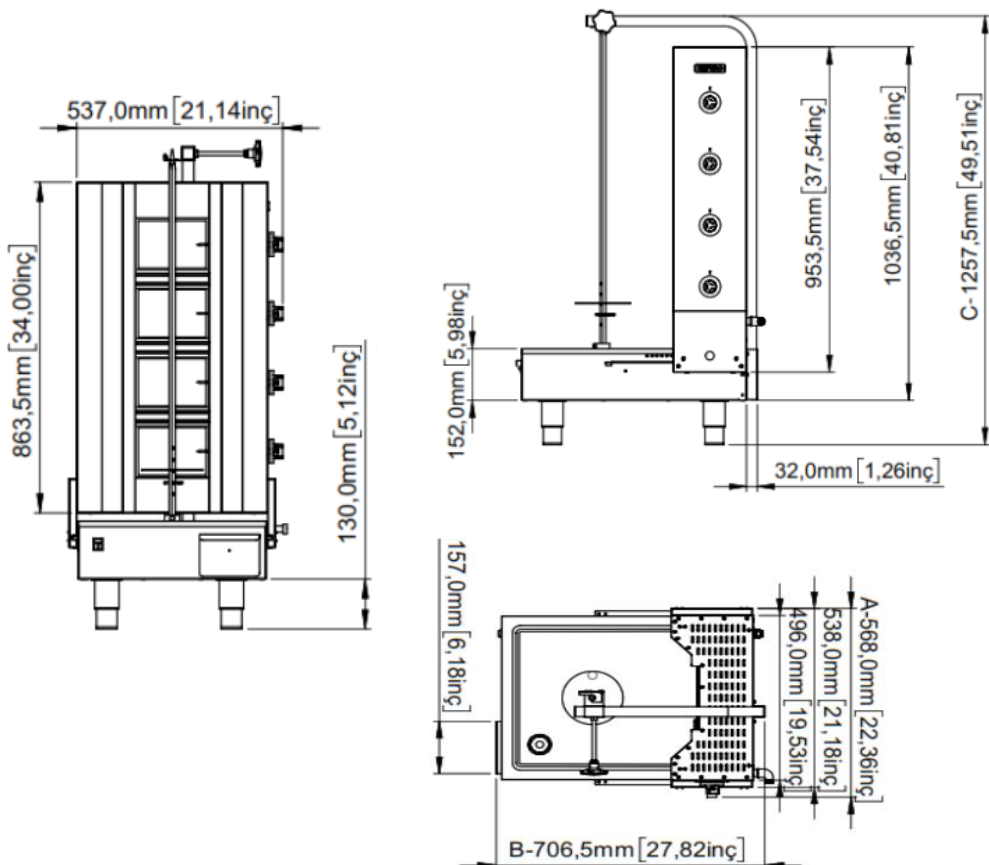
Service Help Desk	
Company	BakeMax
Website	www.BakeMax.com
Phone	(800) 565-2253
Fax	(506) 859-6929
Address	20 Caribou St, Moncton, NB E1H 0P3

Note: Make sure that all paper protection and packaging have been removed before operating the device.

PRODUCT DESCRIPTION

* This device, which provides high efficiency, is a professional shawarma machine produced for use in industrial kitchens.

Model #	Electrical	Width	Depth	Height	Product Weight	Crated Weight
BMDN151USA4	110V / 60Hz / Nema 5-15P	22.4"	28"	49.5"	90lbs.	101lbs.



TRANSPORT

- This device cannot be handheld. Therefore, use a forklift truck (forklift or pallet truck) to transport the device. (The lift arms of the forklift or pallet truck should reach more than halfway from the bottom of the device).

UNPACKING

- The device should be opened, and its packaging should be destroyed according to the regulations of 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 not damaged during transportation.

ASSEMBLY

- Place the product on a flat and solid surface, take the necessary precautions against the risks of tipping.
- The personnel who will provide installation and service to the device must be experts in their fields and have an installation-service license by our company.
- Connection to the electrical power supply must be made by a qualified person.
- Make sure that the voltage to which you connect the device is the same as the voltage value written on the device label.
- The grounding connection of the device must be made in accordance with the standards and safety rules.
- The grounding of the device must be connected to the grounding line on the closest panel of the electrical installation.
- Device electrical connection, main fuse and residual current fuse must be made according to current regulations and rules.
- The device must be connected in accordance with the national and local gas standards of the relevant country.
- Device gas inlets are indicated on the body with the "G" label.
- Connection to gas installation should be done with metal flex pipe of suitable diameter and ball valve. The said ball valve 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.
- According to the data on the device information plate, gas and pressure must be adjusted. If the gas type the device is adjusted for is not suitable for the gas type at the installation site, follow the written instructions for adjusting it for a different gas type. (Subject: G)
- If the place where Döner Cookers are located is covered with non-combustible heat insulation material, the distance between them should be 5cm. Otherwise, it should be at least 20cm. Operate the device under the hood.

GENERAL WARNINGS



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



* Never touch the moving parts while using the device.



*Installing the device close to flammable and explosive materials. Please don't.



*Do not operate the device idle.



*Do not load much below/over the capacity of the device.



*Do not interfere with the device without using appropriate protective equipment.



*In the area where the device is used for any reason, such as fire, flame flashing. cases quickly (if any) by closing gas valves and electrical switches use fire extinguisher. Never use water to extinguish the flame.



*Damages caused by the lack of grounding are not covered by the warranty will not be accepted.



*If there is a gas leak in the environment where the Gas shawarma machine is located, first check the gas leak. remove and ventilate the space. Never light a fire or play with electricity.



*Never allow tightness check to be done with flame.



*Clean the meat collecting tray regularly to avoid the risk of fire.

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL

GAS INSTALLATION CODE

National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and, CSA B149.1, as applicable, including:

- 1) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures more than 1/2 psi (3.5 kPa).
- 2) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

If you smell gas, call the gas emergency service immediately. Until the Service Team arrives do not use electrical appliances or switches, do not light cigarettes or matches, leave doors and windows as they are, go outside

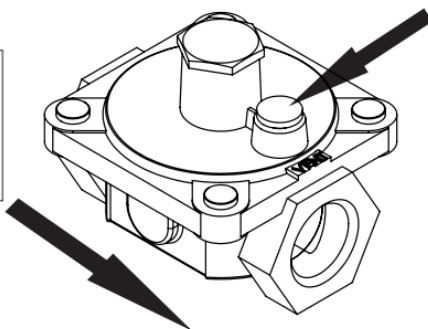
FOR YOUR SAFETY: Do not use or store gasoline or other flammable gas or liquid in the device.

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.

Direction of the arrow at the bottom of the regulator.



Air vent cap.

Open the main gas valve on the back of the appliance
lighting the pilot

Open the gas tap of the burner you want to light and press the ignition button

Follow the same procedure to light the other burners.

When finished, turn off the taps of the burners and close the main gas valve at the back of the appliance



NOTE: Gas came out from the pilot unless the main gas valve is closed. The main gas valve must be in the closed position when the device is not in use.



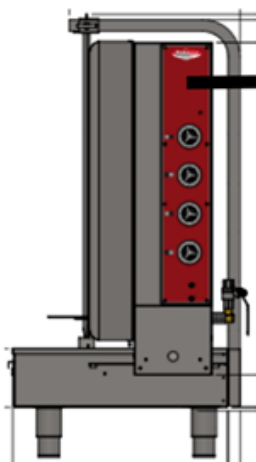
Control Panel



To the top-left of each knob, there is a diagram corresponding to which burner you will be giving gas to.

Turn the Knob from 0 to 1, depending on how much heat / big of a flame you want to use & press the red ignitor at the bottom of the control panel to ignite that burner.

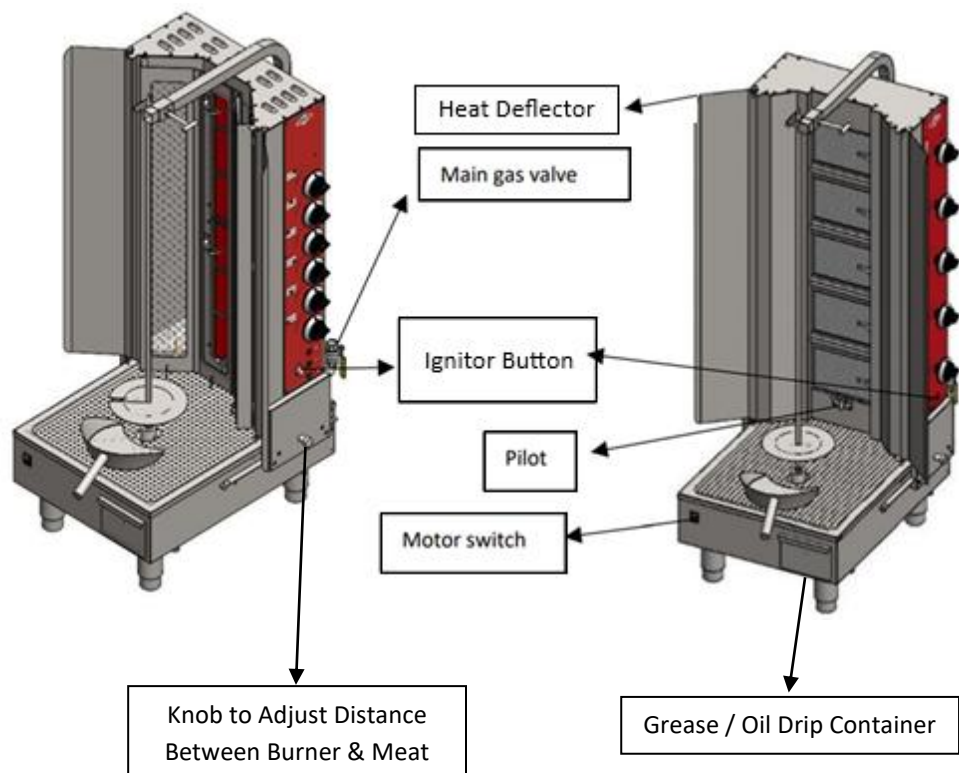
Start by igniting the top burner first and work your way down until all four of the burners have been lit by using the ignitor as seen in the image below.



INSTRUCTION PLATE

1. Open the heat deflector shields on both sides of the unit prior to lighting.
2. If the heat deflectors are closed, and the valve has been opened, wait 5-minutes before trying to light the machine.

Part Identification



OPERATION

It is recommended to light the upper most burner first, then work your way to the lower burners when first firing up the unit.

- This machine can work with LPG & NG. It ships setup for NG, therefore if you are using LP, please make sure you have the correct orifices installed & the piece inside the cap of the gas appliance regulator has been switched for LP.
- Plug in the Machine to power the motor that rotates the meat.
- Open the manual gas valve on the back of the unit to release the gas to the unit.
- Light the Standing Pilot at the center bottom of the burners with a manual bbq lighter. **Note:** This pilot must be always lit, or gas will escape through the pilot.
- The base of the spit is adjustable, adjust the base to height that you desire & place your meat onto the spit.
- On the control panel, there are images next to each knob, corresponding to a diagram of the burners on the unit.
- Turn the top knob to your desired position & press the red ignitor button at the bottom of the control panel. Repeat this process with the 2nd knob down & work your way down until all the burners you wish to light are lit. You must light the top burner first and work your way down by turning on one knob at a time.
- You can turn on the motor that rotates the meat by using the switch on the front left part of the machine. When the switch is in the (1) position, the skewer rotates clockwise, and in the (2) position it rotates counterclockwise.
- You can adjust the appropriate distance between the skewer and the burner by pulling out the metal knob on the lower right side of the unit and sliding the frame forwards or backwards.
- You can cut the cooked meat with the help of the doner knife and catch it with the included meat shovel. You can also save it in the meat collection tray at the bottom.
- After the cooking process is finished, turn off the gas knobs on the side of the stove one by one.
- To turn off the electric motor that rotates the skewer, turn the switch to the middle (OFF) position.

NOTE: Gas will come out from the pilot unless the main gas valve is closed. The main gas valve must be in the closed position when the device is not in use.

GAS CONVERSION INSTRUCTIONS

Natural Gas – 4" WC – (QTY 4) * Ø 1.4 mm (0.055") Orifices

Liquid Propane – 10" WC – (QTY 4) * Ø 0.9 mm (0.035") Orifices

Replacement of Burner Orifices:

1. Close the gas valve of the product, (Figure-1)
2. Remove the back cover (figure-2)
3. The product is factory set for NG gas. Replace with LPG injectors in accordance with the values specified in the table above. (Figure-3)
4. After the injector replacement, open the gas valve and light the pilots with an auxiliary lighter.
5. The flame length of the pilot may be low or high due to gas change. Adjust the pilot flame length by using a suitable screwdriver to adjust the gas valves in the holes at the bottom of the burner buttons. (Figure-4)

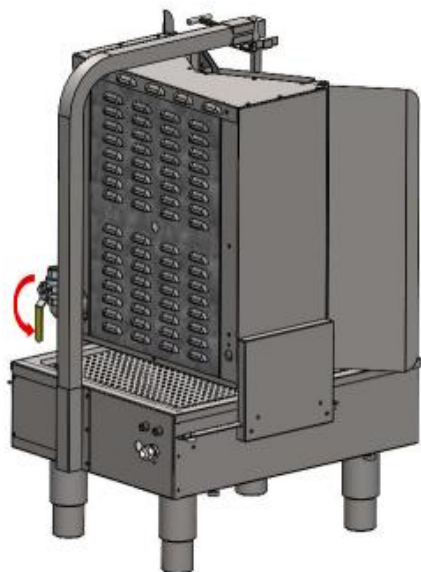


FIGURE-1

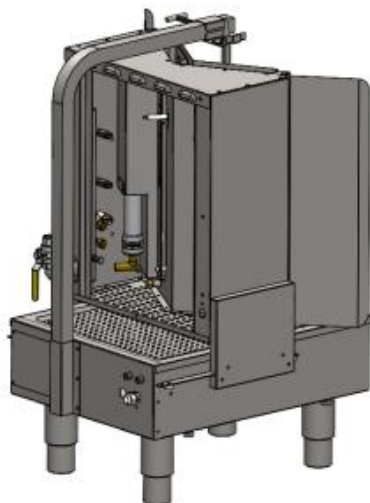


FIGURE-2

GAS CONVERSION INSTRUCTIONS



FIGURE-3

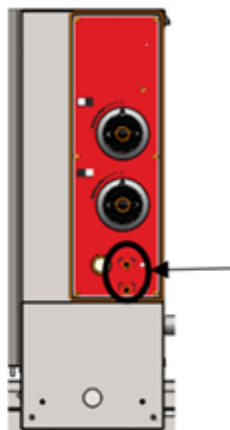
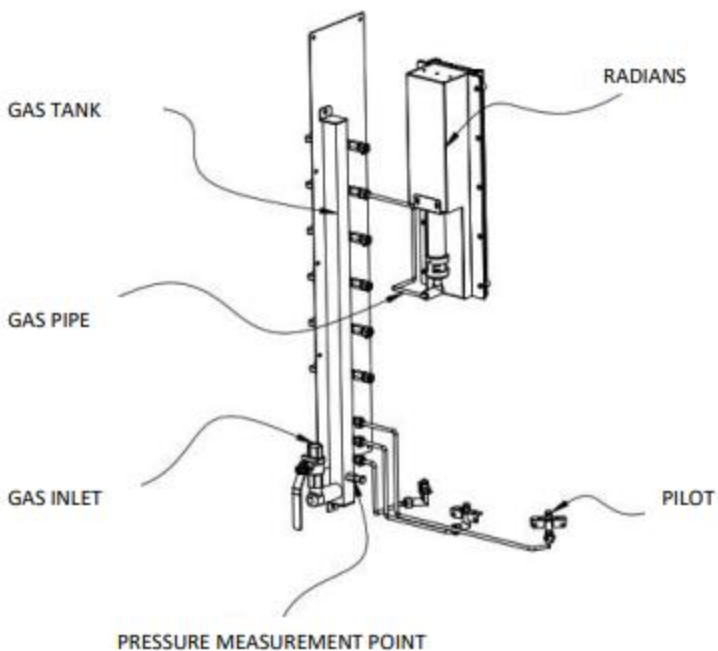


FIGURE-4

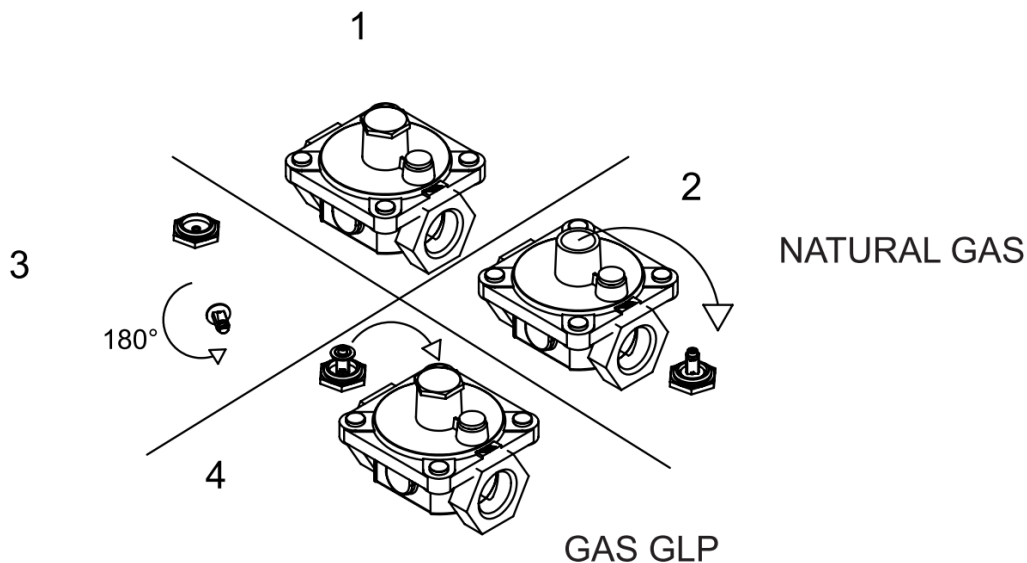


GAS CONVERSION INSTRUCTION

Converting the Gas Appliance Regulator:

After converting the equipment gas, the pressure regulator must be converted by inverting the fitting under the regulator cover. This will require a reasonable amount of force. Do not remove the spring.

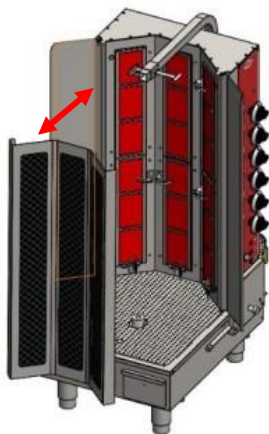
When replacing the cover, make sure the insert of the socket is facing upwards in the middle of the spring. As shown in the image on the following page. Then re-attach the pressure regulator to the gas inlet of the equipment and apply the "Warning" sticker for the gas to be used on the front of the unit for future reference.



CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE AFTER EVERY USE

1. Make sure to clean the body, bottom plate, skewers and radiants of the appliance after each cooking process.
2. While cleaning the device, make sure that the plug is not in the socket or the switch is turned off. Disconnect the gas connection.
3. Do not use acid and derivative materials for cleaning the device.
4. While cleaning the device, do not wash the device with water. Otherwise, water will get into the electric motor and cause it to burn.
5. Remove the meat and burnt fat residues accumulating on the bottom of the turntable by first soaking them in hot water and then scraping them with a spatula.

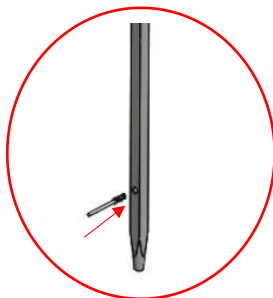


To clean the grill, remove the grill by sliding it upwards after it has cooled down. Clean with a damp cloth. After cleaning, it is assembled again as disassembled.

This part can be cleaned with a damp cloth.



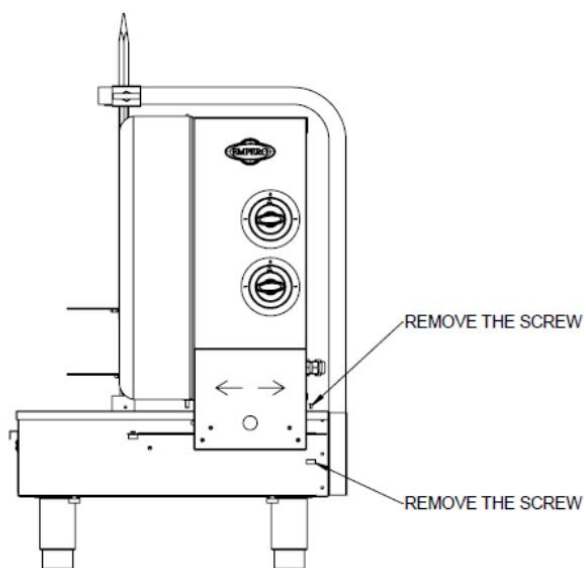
During the daily cleaning of the doner cooker, the hole in the meat skewer is removed with the machine. Clean with a wire brush.



CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE PERIODICALLY

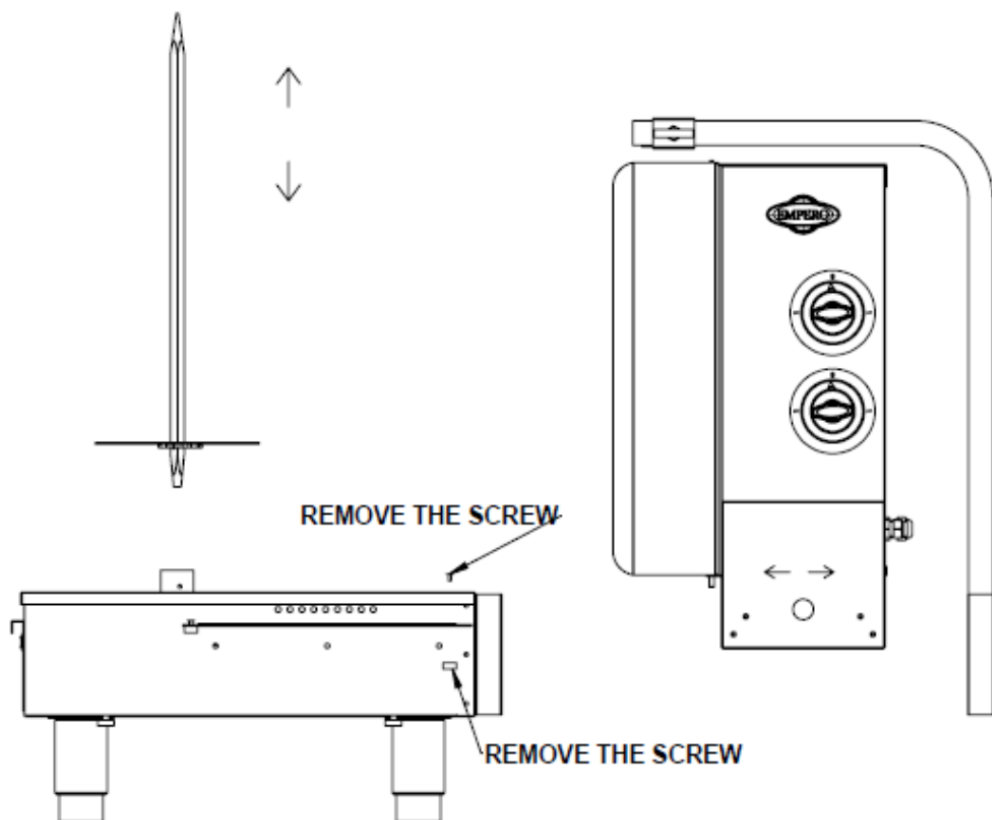
- Maintenance should only be carried out by trained people.
- Perform periodic maintenance of the device every 15 days.
- Shawarma machines require minimal maintenance (motor and bearings are lubricated).
- Check the gas connection hoses at regular intervals.
- In bottom motor shawarma machines, maintain the moving slides.
- Check the ventilation of the environment where the device is located at regular intervals.
- According to the frequency of use, the contactor maintenance of the device should be done by blowing dry air after the electrical connection is disconnected.



CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE – CLEANING THE SLIDES

- Remove the screws as indicated by the arrows in Picture 1.
- Push the Doner Stove so that its radiant go backwards
- As seen in picture 2, the furnace part will be separated
- You can now easily clean the sleds and ports

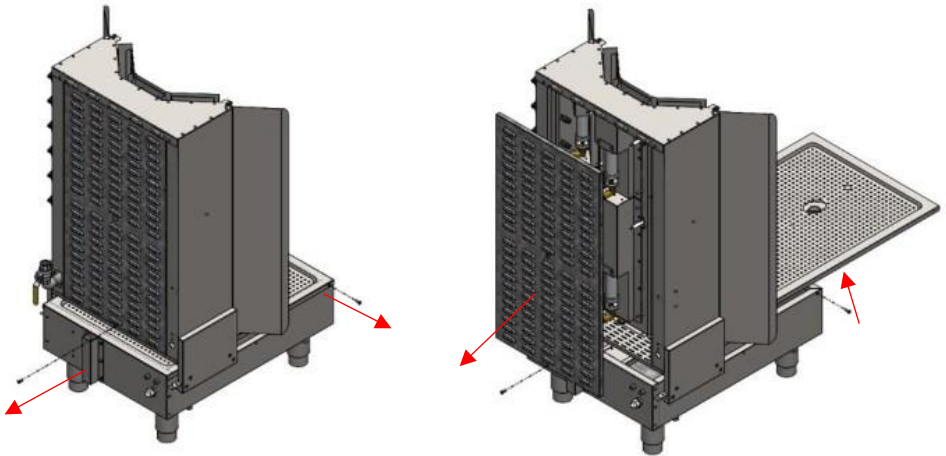


CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE – CLEANING THE PAN

Product Cleaning should only be done by authorized service as shown in the picture below.

- Remove the screws connected to the pan and louver
- After the screws are removed, the pan and louvered sheet can be removed
- Once the pan and louver are removed, clean as necessary and re-assemble after cleaning



TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE

1. Check whether the plug of the device is plugged into the socket.
2. Check the electrical connections.
3. Check whether the gas connection of the device is made.
4. Check if gas is coming from the burners

THE APPLIANCE DOESN'T COOK WELL

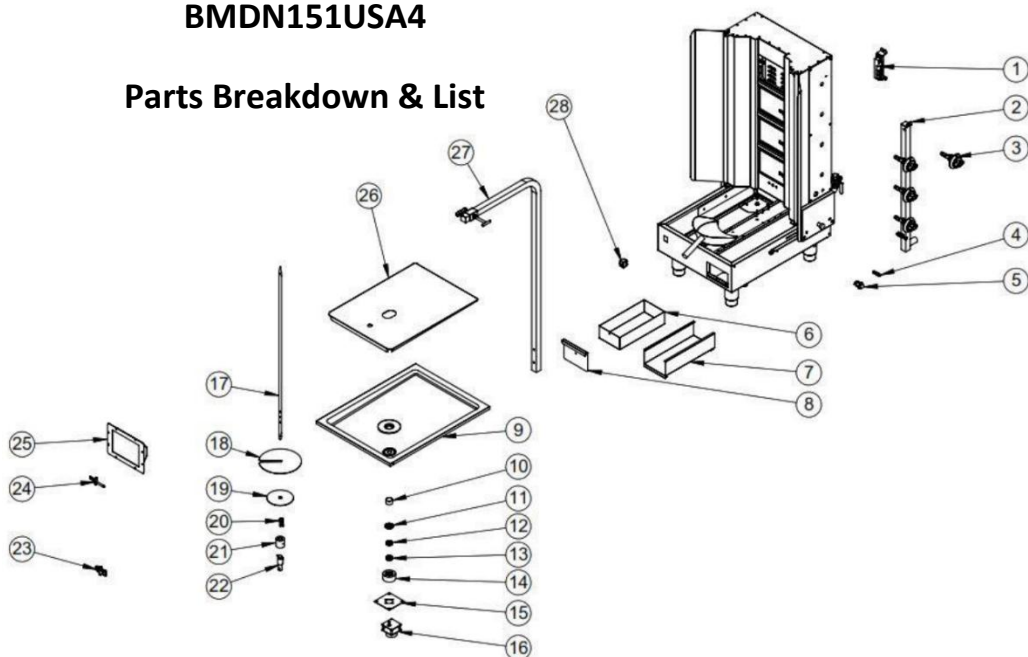
1. Check the distance between the skewer and the burner
2. Do not put more meat on the skewer than its capacity

THE APPLIANCE STOPPED

1. The device may stop due to low voltage, in this case, check the voltage
2. In case the flame emanating from the radiators of the shawarma machine goes out unintentionally, the gas output will be cut off automatically because there is a safety valve, in this case, the device will not work

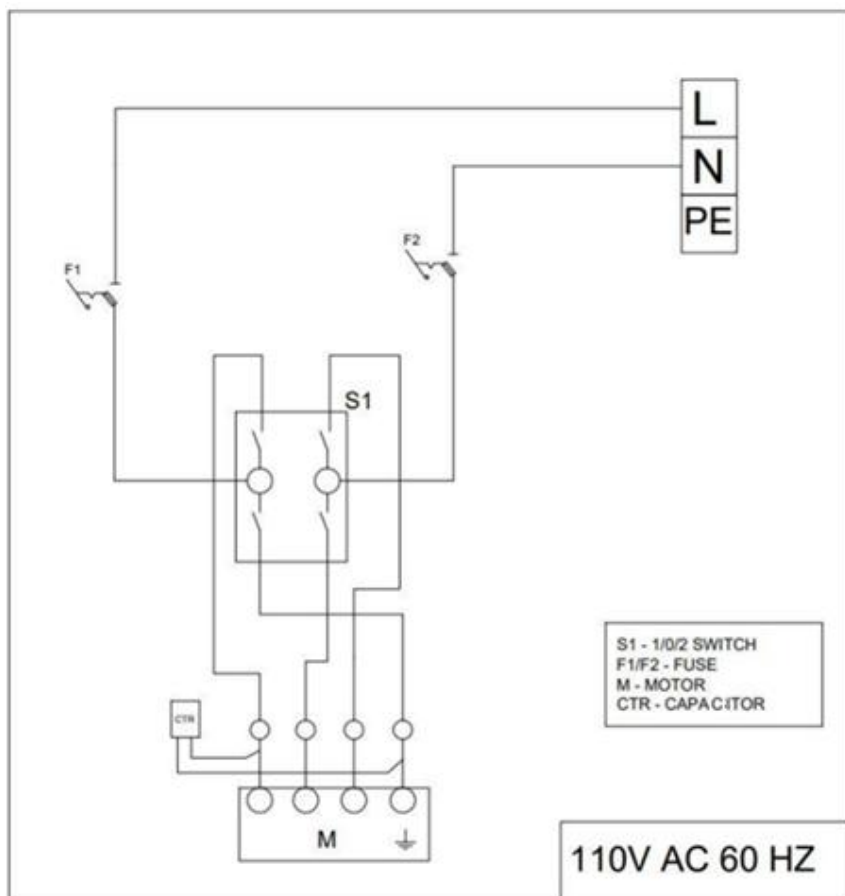
BMDN151USA4

Parts Breakdown & List



#	Part Description	Factory Code
1	6-OUTLET IGNITION COIL 110-240VAC	M.ELK-CKM-001
2	EMP.DN.151-USA GAS STORAGE	M.GAZ-DPO-DN-015
3	EMP BUTTON ARROW BLACK PRINTED	M.AKS-DGM-EMP-024
4	EMP.DN.150-3R-UL-PRESSURE MEASURING PART	YTL-KNX.DNR-KS-0062
5	SPARK PLUG IGNITION BUTTON	M.ELK-SLT-BTN-002
6	OIL PANS	YSC-KNX.DNR-PN-0087
7	OIL SLED HAIR	YSC-KNX.DNR-PN-0093
8	OIL PAN FRONT SHEET	YSC-KNX.DNR-PN-0088
9	PRESS PRINT PANS 49x66	M.MTS-KNX-DNR-001
10	32x1.5 PIPED PIPE MEAT PAN RING	YBR-KNX.DNR-KS-0005
11	25x37x7 BEARING (6805 ZZ)	M.RLM-ISI-004
12	17x31x8 BEARING (51103)	M.RLM-ISI-005
13	17x30x9 BEARING (6903)	M.RLM-ISI-003
14	EMP.KLG.015 (F1) BEARING HOUSING-3.4 CM	YTL-KNX.DNR-KS-0031
15	BEARING HOUSING CONNECTION SHEET	YSC-KNX.DNR-PN-0099
16	BEARING HOUSING CONNECTION SHEET	YSC-KNX.DNR-PN-0099
17	EMP.DN.151-USA ROTARY SKEWER	YTL-KNX.DNR-KS-0078
18	EMP.DN.150-3R-UL DIAMETER 200MM MEAT MIRROR SC	YSC-KNX.DNR-LZ-0213

19	EMP.DN.150-3R-UL DIAMETER 125MM ET MIRROR SC	YSC-KNX.DNR-LZ-0214
20	INOX SPRING COPIA	B-KPL-SYH-5x97-4,0x78
21	EMP.DN.150-3R-UL SHANK TURNING DEVICE GROUP (FEMALE) 40 MM	YTL-KNX.DNR-KS-0059
22	SHANK TURNING APPARATUS GROUP (MALE) 80 MM	YTL-KNX.DNR-KS-0018
23	DN.152-USA PILOT MON	YTL-KNX.DNR-KS-0056
24	IGNITION SPARK PLUG	M.GAZ-CKM-BUJI-007-4-6-9G
25	STONY RADIANT-WIRE 310K GNŞ EMPERO	M.GAZ-BRL-RDY-001
26	EMP.DN.150-3R-UL STRAINER	YSC-KNX.DNR-PN-0158
27	4 L DNR REAR L PROFILE 30x30x1,2 1530	YPR-KNX.DNR-KS-0019
28	T105 16A 1-3 HP 125-250 VAC 0-1-2 BLACK KEY LARGE	M.ELK-SLT-AN-003



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?

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

www.BakeMax.com

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