

BakeMax BASCO5G & BADCO5G Heavy-Duty Gas Convection Oven Operations Manual



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 on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections, un-authorized 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 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:

- 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.
- 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.

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.

SAFETY PRECAUTIONS

Important safety instructions

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION. READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



Our service contacts are on the back cover of this manual, so always keep it handy for any need.

This is the safety alert symbol. All safety messages will come after this symbol and the message "WARNING", "IMPORTANT" and / or "DANGER". These words mean:

WARNING

All safety messages mention the potential risk, such as reducing the chance of injury, what can happen if instructions are not followed, and how to prevent accidents,

IMPORTANT

This is essential information that the customer must follow with regard to the equipment.

DANGER

There is a risk of you losing your life or serious injury if instructions are not followed immediately.

Safety warnings

DANGER

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your equipment, as this may have serious consequences and risk of explosion;

During use, the appliance becomes hot. Therefore, care must be taken to avoid contact with the heating elements.

WARNING

This device is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.

Periodically check if the hose and gas regulator are within their expiration date.

If you constantly smell gas, turn off the equipment quickly and check if your equipment gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

SERVICE AND MAINTENANCE / MAINTENANCE AND REPAIRS

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

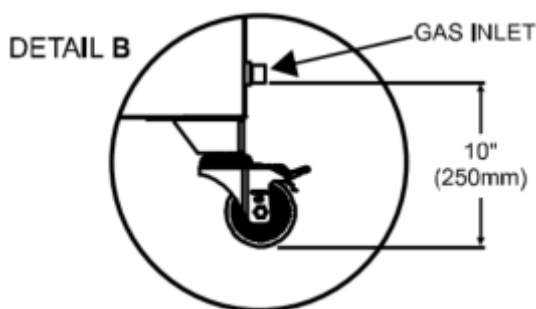
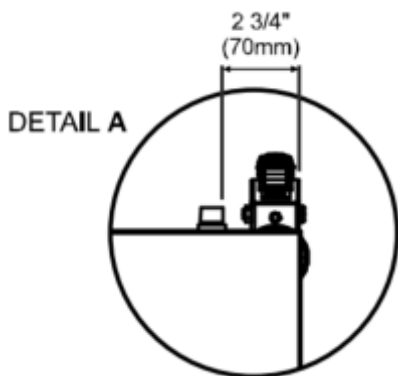
Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	BASCO5G / BADCO5G
Voltage	240V

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



PRODUCT DESCRIPTION

*The Professional Gas Convection Oven, that provides high efficiency has been designed to be used in industrial kitchens.

Model	Width	Depth	Height	Racks	BTU NG	BTU LP	Electrical	Oven Cavity Dims(WxDxH)
BASCO5G	38"	46.6"	61.6"	5	200,000	200,000	240V / 4.5A 720W/1Ph	25.5"x29"x20"
BASCO5E	38"	46.6"	61.6"	5	240V / 1Ph / 11000W / 51A			25.5"x29"x20"
BADCO5G	38"	46.6"	71.4"	10	400,000	400,000	240V / 9A 1440W/1Ph	25.5"x29"x20"
BADCO5E	38"	46.6"	71.4"	10	240V / 1PH / 22000W / 102A			25.5"x29"x20"

- Stainless steel front, sides and top panels.
- Sturdy, detachable doors with turnbuckle assembly.
- Stainless steel doors with double pane window.
- 4" (100 mm) locking swivel casters.
- 1020 steel chassis interlocking frame.
- Porcelain-enameled oven cavity with removable tray supports designed for hassle-free cleaning.
- Oven cavity with coved corners for better heat circulation.
- Interior halogen lights.
- Safety system that turns off the fan when opening the oven doors.
- Electronic spark ignition system.
- Solid state thermostat with temperature control range of 150 °F (65°C) to 500°F (260°C).
- Forced air system responsible for evenly baking food and maximizing efficiency for energy savings.
- Blower motor with reverse rotation.
- Manual gas service cut-off switch located on the front of the control panel.
- Two auxiliary cooking features: Hold and Pulse.
- Two speed fan motor: High and Low.



Important tips

- Never stick your hands inside the cavity of the Convection Oven while it is operating. The heated air inside it may cause severe burns with only a few seconds of exposure to skin. Wear an oven mitt when necessary.
- Likewise, long hair should be tied up before working near this appliance.
- Do not open the doors while the oven is operating. The fan and burners do shut off when the door is opened, but you may still get hit by a gust of hot air as the turbine coasts down;
- Carefully keep this manual for future reference.
- Failure to follow the instructions in the consumer manual for equipment installation conditions will void your warranty.
- Never use the equipment if it is damaged or otherwise not working properly.
- Water or oil may make the floor slippery and dangerous. To prevent accidents, the floor must be dry and clean.
- Do not repair or replace any part of the equipment unless specifically recommended in the manual.
- Clean the equipment daily after use using neutral detergent. Use abrasive materials only for work surface cleaning.
- Do not use the equipment to heat the environment.
- Do not wear loose hanging garments, towels, or large clothes when near the equipment as they may ignite.
- Prevent water, dirt, or dust from coming into contact with the equipment's mechanical and gas components.
- Use only kitchen utensils suitable for the equipment.
- Always use certified hoses and pressure regulators.
- The manufacturer reserves the right to modify, at any time and without prior notice, the contents of this manual.

SAFETY INSTRUCTIONS



*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.



a) Adequate means must be provided to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit;



b) Restraint device is located on the back side of appliance.



c) The appliance shall be installed using flexible conduit.

Upon taking delivery of the appliance, make sure that the equipment is not defective. For assembly, verify first if the accessory kit has the following items: a gas pressure regulator.

Place the equipment in the workplace carefully and adjust the foot level.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply. Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas equipment supply piping must be at least 3/4" in diameter.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.



IMPORTANT

Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc. are all part of the normal installation and will not be paid under warranty. If a warranty technician is called and the unit is installed incorrectly, the end user may be charged.

Proper installation of this gas appliance is the sole responsibility of the end user. It is the buyer's responsibility to determine if the installer is qualified for the installation procedures.

FOR MAINTENANCE, SERVICE, REPAIRS, OR INSTALLATIONS - contact the factory to schedule authorized service.

CLEARANCES

The appliance area must be kept free and clear of all combustibles.

Model	Combustible		Non-combustible	
	Rear	Sides	Rear	Sides
ALL	4"	4"	0"	0"

RATING PLATE

Information on this plate includes the model, serial number, BTU/h output of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with the factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

Before installing the gas supply system, observe the pipes and fittings, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threads of the pipe, otherwise it may generate particles that will clog the system injectors.

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure on any appliance.



WARNING

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer you purchased it from.

Never use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.

Before lighting the equipment and putting it into operation, check all connections on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

Follow the steps below for the correct procedure to power on:

1. Turn on the manual gas valve on the inlet side of the gas supply line.
2. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
3. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
4. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
5. If the equipment has no gas leak, continue with the equipment operating instruction.



IMPORTANT

FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.

Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 PSIG (3.45 kPa).
2. The appliance shall be isolated from the gas supply piping system by closing the manual shut off valve during any pressure test of the gas supply piping system at test pressures equal or less than 1/2 PSIG (3.45 kPa).

GAS CONNECTION

The external thread of the appliance's intake tube is 3/4" NPT. For proper operation, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

MANUAL SHUT OFF VALVE

A gas pressure regulator and a shut off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

When there is a gas smell

- Evacuate the room;
- Do not switch on or off any appliance;
- Do not flip any light switches;
- Do not plug/unplug any appliances into/from electrical outlets;
- Leave the room and call your gas supplier;
- Call the fire department if you are unable to reach your gas supplier.

The gas pressure regulator (which ships with the appliance) is of utmost importance for its operation and is indispensable. The pressure regulator must be installed in the equipment supply gas line (failure to install the pressure regulator will void the equipment warranty).

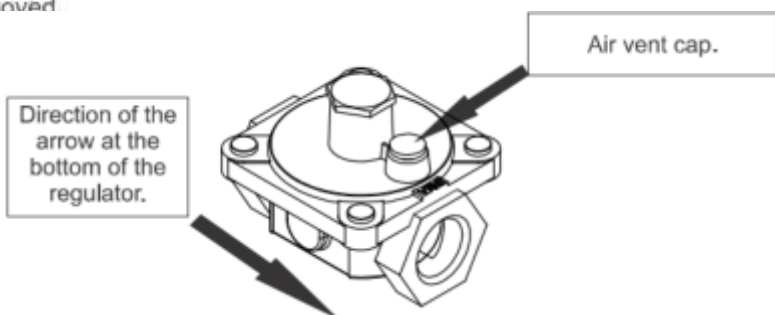
Regulators are supplied with 3/4" NPT connection ranges.

The regulator is factory set by 102 mmH₂O (4" W.C water column) gas pressure at connector (natural gas) and gas pressure at 254 mmH₂O (10" W.C) connector for LPG gas operation.

Before connecting the regulator, check the supply line pressure in the equipment. This may not exceed the maximum pressure of 3.45 kPa (1/2 PSIG). If the gas supply line pressure is higher than indicated, use a pressure-reducing regulator.

At the bottom of the regulator body, there is a gas direction arrow to minimize installation error. This arrow should point to the device's direction of entry into the equipment.

The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



IMPORTANT

Visually check all inlet pipes supplied by the installer and/ or blow them out using compressed air to clean out any dirt or debris (threads or other foreign matter) before installing a service line. These particles will clog the gas holes when gas pressure is applied. Compounds used in appliance pipe threaded joints shall be resistant to the action of GN and LPG gas and shall provide a gas-tight seal to prevent leakage.

When installing the pressure regulator remember that it can support 1/2 PSI (3.45kPa).

When installing LPG, you have high source pressures ranging from 20 PSI (127.89kPa) to 100 PSI (689.48 kPa). If the LPG tank's high-pressure gas line is directly connected to a unit without the proper reduction regulator, it will rupture the diaphragm in the valve, thus damaging it.

Any adjustment to the regulator should be done only by qualified and licensed personnel with the appropriately calibrated test equipment.

Connections must be made by a licensed and qualified contractor.

To protect the equipment against possible damage caused by shock or rocking from transportation there are plastic straps securing movable parts. The stainless steel exterior panels have a protective film. Remove any plastics, straps, or protective film from the equipment before operating the appliance.

Before using the equipment for the first time you should clean it with a sponge, mild soap, and water.

After this procedure, turn the Oven on for about 15 minutes This will cause all residue to be burned off. Only then will the equipment be ready for use.

The **Gas-fired Convection Ovens** are produced to use LPG or NATURAL gas. Check to see if the gas used in your region is compatible with the type of gas for which the product was manufactured. If not, the appliance must be converted to burn Natural Gas (NAT) or Liquefied Petroleum Gas (LPG). To do this, you must purchase from the company, separately from the product, the gas conversion kit containing the correct nozzles and orifices.

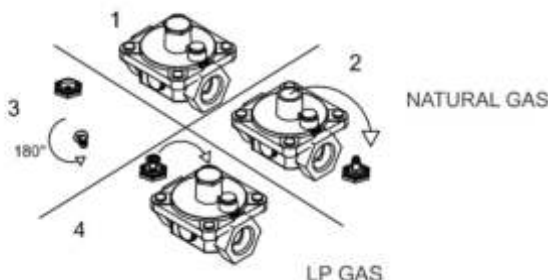


IMPORTANT

To perform the gas conversion, a licensed and qualified technician is required.

PRESSURE REGULATOR:

Convert the pressure regulator by inverting the docking device 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 side.

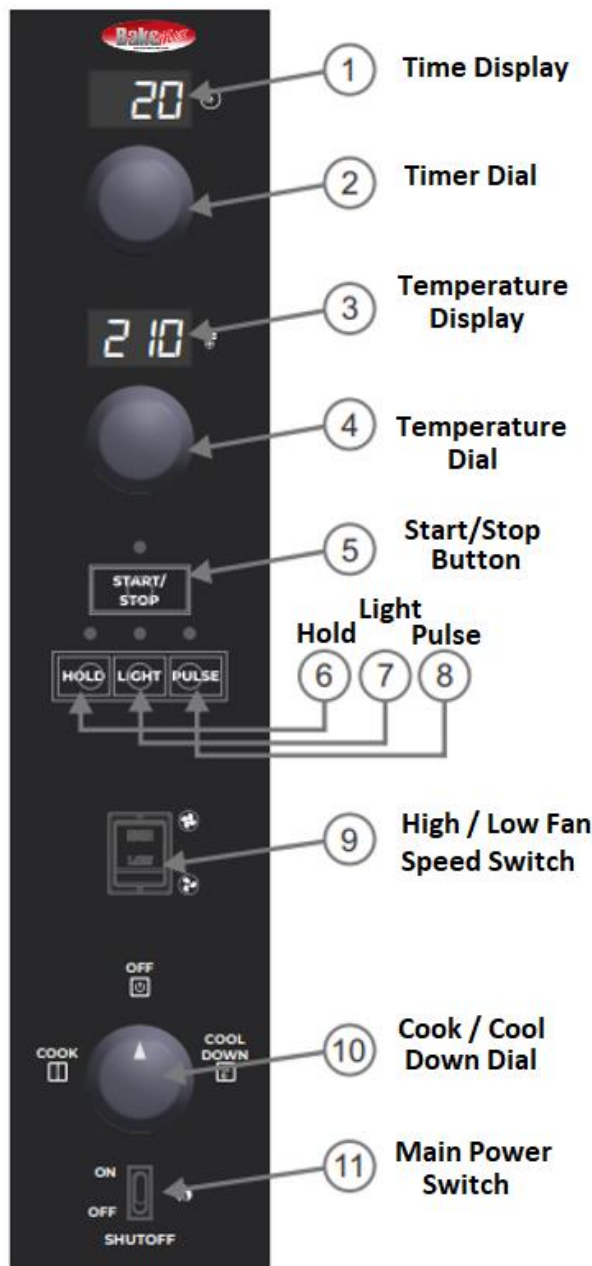


8. Apply the "Warning" sticker for the gas to be used on the front of the unit for future reference.



1. TIME DISPLAY: shows the cook time.
2. TIME DIAL: enters cooking time.
3. TEMPERATURE DISPLAY: shows the temperature.
4. TEMPERATURE DIAL: sets the temperature.
5. START/STOP KEY: starts or stops the timer.
6. HOLD KEY: toggles Hold mode.

7. LIGHT KEY: turns the cavity light on or off.
8. PULSE KEY: toggles Pulse mode.
9. TURBINE SWITCH: toggles fan speed.
10. MAIN DIAL: turns Oven on or off.
11. GAS SHUTOFF SWITCH: Turns gas on or off.



To program

Setting the cook temperature:

1. Push the temperature dial (4);
2. Rotate the dial to set the temperature.

Setting the timer

1. Push the time dial (2);
2. Rotate the dial to set the desired cooking time.

NOTE: time is input in minutes.

Operation

Cook only:

1. Turn main dial (10) to COOK position.
2. Enter cook time and temperature.
3. Preheat oven up to setpoint.
4. Load product into oven.
5. Press the start/stop key (5). The timer will begin to count down.
6. When the timer reaches zero the buzzer will sound and the lights will blink.
7. Press the start/stop key (5) to silence the buzzer.
8. Remove product from oven.

Cook with Hold mode:

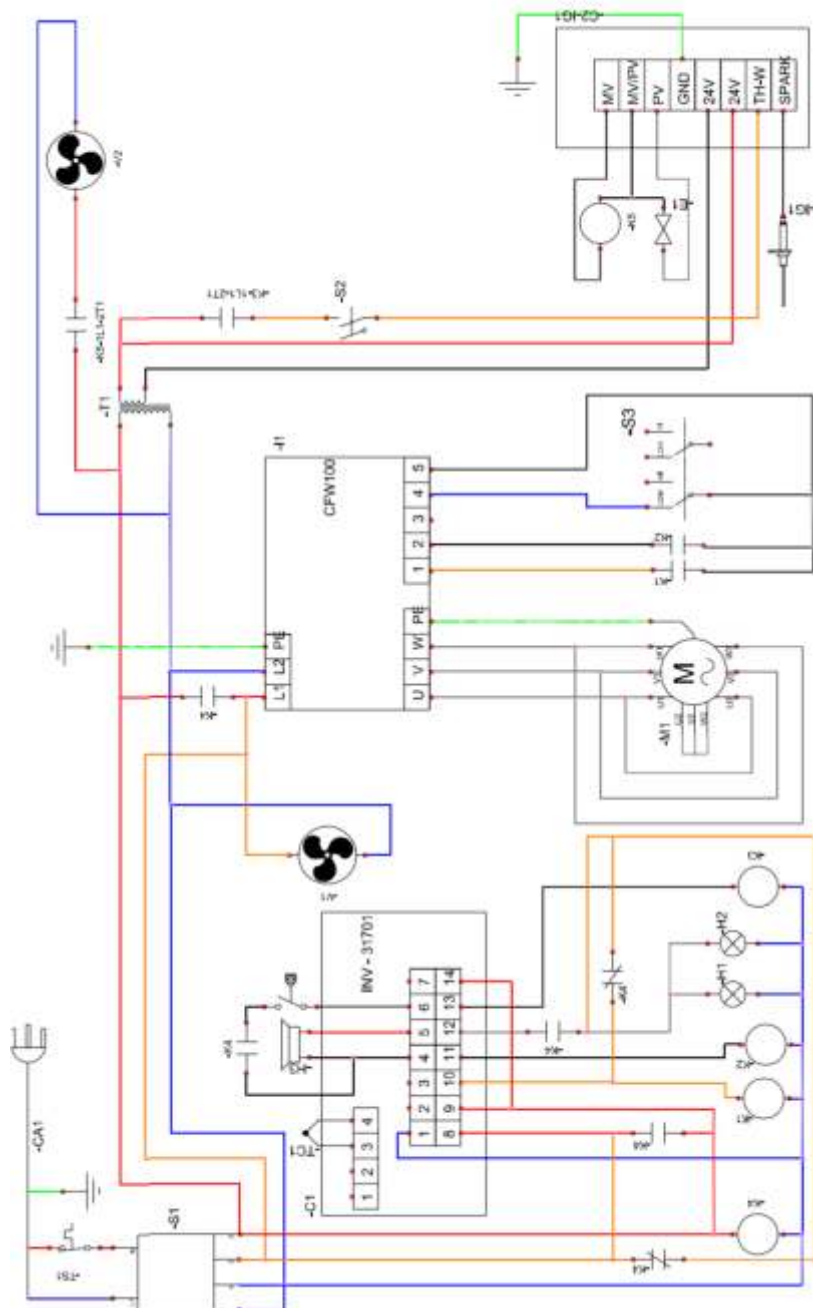
NOTE: the light above the key will indicate the status of the selected cook mode.

1. Turn main dial (10) to COOK position.
2. Enter cook time and temperature.
3. Press hold key (6). Its indicator will light up.
4. Preheat oven up to setpoint.
5. Load product into oven.
6. Press start/stop key (5). The timer will begin to count down.
7. When the timer reaches zero the fan and heating turn off until the oven reaches the temperature set in Hold.
8. Press the start/stop key (5) to stop timer.
9. Remove product from oven.
10. Press Hold key (6) to turn off hold mode.

NOTE: when the temperature is lower than the setpoint, the oven will run to keep the temperature set in Hold.

Cook with pulse mode:

1. Turn main dial (10) to COOK position.
2. Enter cook time and temperature.
3. Press pulse key (8). Its indicator will light up.
4. Preheat oven up to setpoint.
5. Load product into oven.
6. Press the start/stop key (5). The timer will begin to count. While in pulse mode the heating system and fan will cycle on and off in 1-minute intervals.
7. When the timer reaches zero the buzzer will sound and the lights will blink.
8. Press the start/stop key (5) to silence the buzzer.
9. Remove product from oven.



- S1 INFINITE SWITCH
- S2 HIGH/LOW SWITCH
- S3 IGNITER BUTTON
- E1 GAS VALVE
- IG1 SPARK ELECTRODE
- C2 - IG1 IGNITER
- TS1 SAFETY THERMOSTAT
- C1 CONTROLLER
- H1 LED 1
- H2 LED 2
- H3 BUZZER
- K1 CONTACTOR
- K2 CONTACTOR
- K3 CONTACTOR
- K4 CONTACTOR
- K5 CONTACTOR
- I1 FREQUENCY INVERTER
- T1 VOLTAGE CONVERTER
- M1 MOTOR
- V1 FAN
- V2 FAN

CLEANING & MAINTENANCE

The equipment has stainless steel external panels and for its correct cleaning it is necessary to follow these guidelines:

- First, allow the equipment to cool down. Normal everyday dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly;
- To remove caked-on grease, apply a cleanser along the grain of the brushed metal. NEVER rub in a circular motion in order to prevent visible scratches.

Let the inside of the equipment cool completely. Use a non-alkaline cleaning agent following the manufacturer's recommendations;

- Do not use abrasive products;
- Rinse well with water at room temperature, clean and dry thoroughly.

To clean the drawer assembly, follow these procedures:

- 1) Center and slide the unit assembly to its end stop on the product.
- 2) Push down on the drawer assembly in order to release it from the product.
- 3) Then remove the drawer assembly (1) out of the product and remove the deflector (2) and the grid (3) to perform cleaning.
- 4) The grid (3) and deflector (2) are easy to remove. For cleaning it is recommended to use a non-abrasive sponge, water, and mild detergent.

Maintenance is one of the precautions to be taken for a good equipment lifespan. Proper cleaning, installation, checking and equipment life all contribute to reduced downtime. Before any maintenance, ensure that the gas connections, regulators, or check valves are completely closed and disconnected from the equipment.



IMPORTANT

The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.

The operator should be familiar with how to connect and disconnect the restrictions / removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.

To reduce downtime and maximize efficiency, service your appliance once or twice a year, depending on the amount of use. To do this ask a technician to:

- Examine the air inlets on the burners and the panel, as well as the air outlets at least twice a year.
- Clean and adjust burners, regulators and etc. twice a year.
- Check and calibrate the equipment gas supply system pressure at least once a year.

Problems	Possible causes	Problem solving
The burners won't light/stay lit.	Insufficient gas pressures in the pipe.	Contact the local gas supply dept.
	The main gas valve is shut off.	Ensure gas is open all the way.
	The orifices are clogged.	Clean gas orifices and nozzles by prodding with a thin, semi-flexible device.
Can ignite the pilot light but not the main burners.	Insufficient gas pressures in the pipe.	Contact the local gas supply dept.
	The orifices are clogged/dirty.	Clean orifices and nozzles.
	The gas control valves are defective.	Replace gas control valves.
	The pilot light and the main burner are too far apart.	Adjust the distance between them.
Yellow flame or sooty residue on burners.	Improper pressure.	Replace gas regulator.
Strange smells: gas/combustion.	Gas smell: leak in the appliance.	Check every gas fitting for leaks with a soap solution - wherever bubbles form there may be a gas leak.
	Combustion smell: lack of secondary air.	Ensure air and flue passages are clean.

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

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