

BakeMax BASCO5E & BADCO5E

Electric 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.	BASCO5E / BADCO5E
Voltage	240V

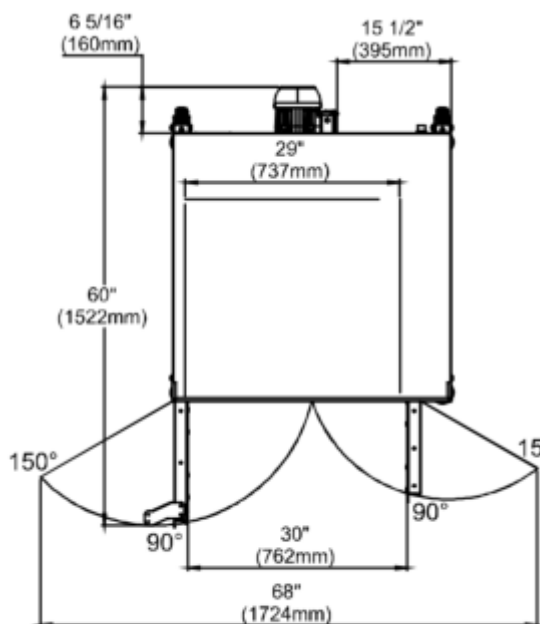
Oven Cavity (per deck)		
Width	Depth	Height
29" (737 mm)	25 1/2" (648 mm)	20" (508 mm)

Website: www.BakeMax.com

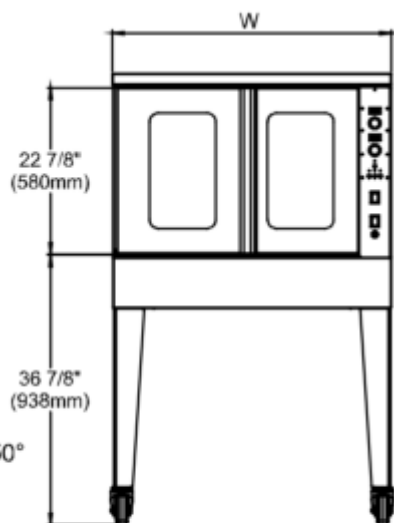
E-mail: Service@BakeMax.com

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

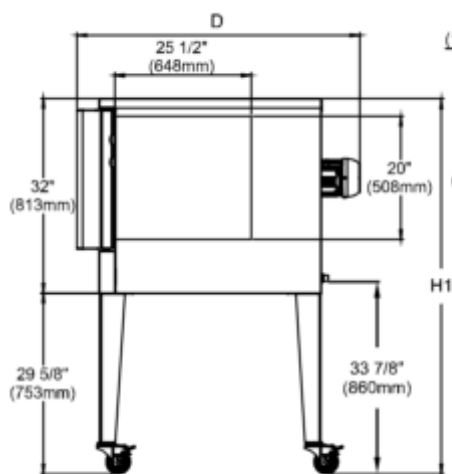
Model	Width	Depth	Height	Racks	BTU NG	BTU LP	Electrical
BASCO5E	38"	46.6"	61.6"	5	240V / 1Ph / 11000W / 51A		
BADCO5E	38"	46.6"	71.4"	10	240V / 1PH / 22000W / 102A		



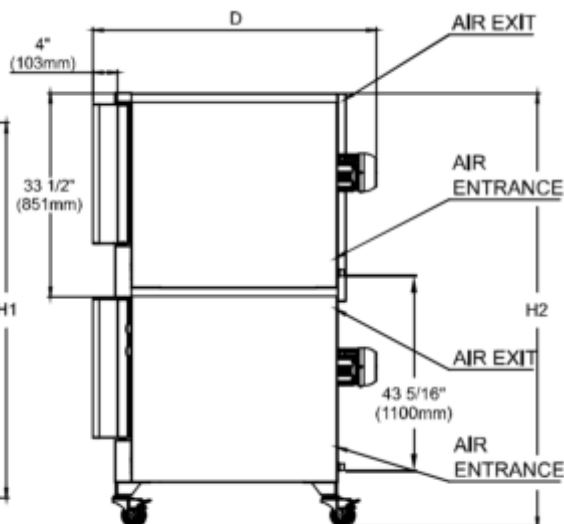
TOP VIEW



FRONT VIEW
SINGLE



SIDE VIEW
SINGLE



SIDE VIEW
DOUBLE

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.

Information on this plate includes the model, serial number and power rating. When communicating with the vendor about a unit or requesting special parts or information, rating plate data is essential for proper identification.

2.2 Electrical installation

Refer to local electrical codes for proper wire sizing and installation.

A circuit breaker sized for this unit is required.

For 1-phase installations, the use of NEMA 14-60 plug and receptacle is required.

For 3-phase (up to 240 V) installations, the use of NEMA 15-50 plug and receptacle is required.

MANUAL SHUTOFF

In case the heating must be quickly turned off, there is a switch on the bottom of the front panel to cut off power to the heating elements.



WARNING

Never connect your appliance to a power source of different voltage than the one specified on the data plate. Doing so will cause irreparable damage and will not be covered by warranty.

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.

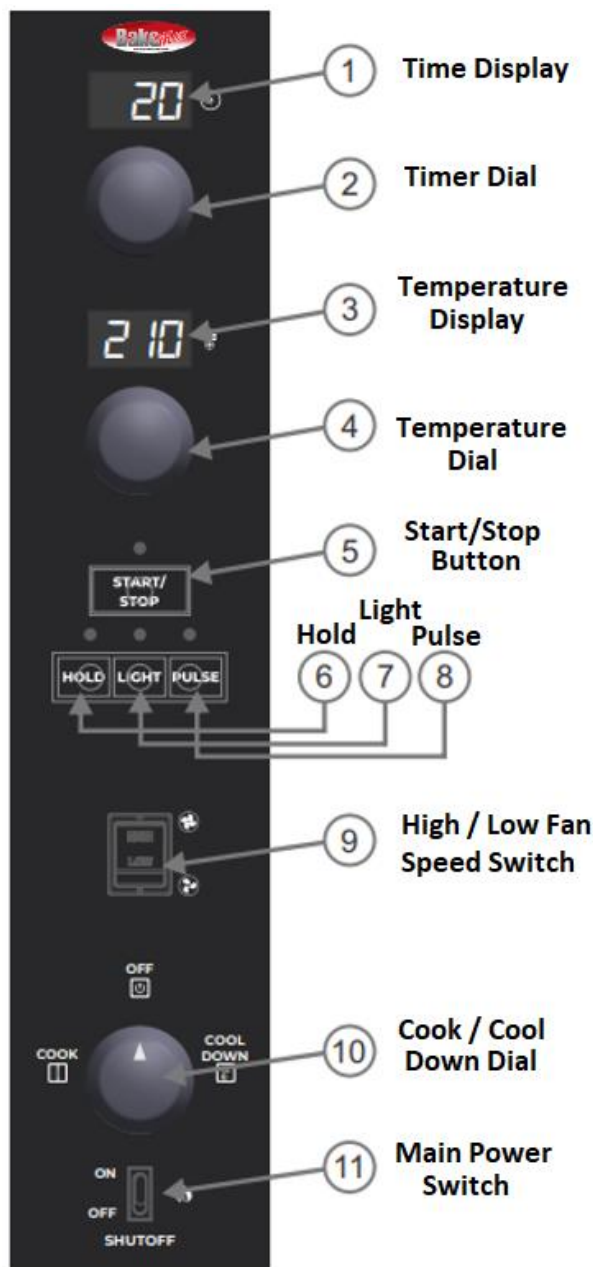
03. GETTING TO KNOW THE EQUIPMENT

The **Electric Convection Ovens** were developed to provide the best experience during cooking activities, combined with a high standard of quality, high performance, and durability, meeting the needs of a professional kitchen.

The 1/4 HP (CO50E) or the 3/4 HP blower motor (CO100E/CO200E) provide powerful air currents inside the cavity of the oven. This feature helps eliminate cold spots and forces hot air across the food to be baked, thus producing more even results and faster cook times, all with a lower cooking temperature and lower energy consumption.

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. HEATING SHUTOFF SWITCH: Turns heating element 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.



4.1.1 Cleaning the outside of the equipment

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.

4.1.2 Cleaning the inside of the equipment

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

Do not use abrasive products.

Wipe off the cleaner with a damp cloth at room temperature. Clean and dry thoroughly. To clean the racks and turbine wheel:

- 1) Remove all racks from the appliance and clean each separately by scrubbing with a soft sponge and mild detergent;
- 2) To remove the turbine cover, remove all the screws from each corner and pull the cover out to clean it;
- 3) Loosen the turbine wheel's center nut to remove and clean it.

4.2 Maintenance

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 electrical connections 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.

4.2.1 Preventive maintenance

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 as well as the air outlets at least twice a year.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the heater's electric connection in periodic times.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.

Problems	Possible causes	Possible solution
The Oven does not heat up.	Insufficient voltage.	Contact the local electric supply dept.
	The manual shutoff has been turned off.	Flip main switch to ON position. See item 3.2.
	The temperature has been set too low.	Check the setpoint. See item 3.2.
The Oven does not turn on.	The Oven has been disconnected from the power supply.	Reconnect plug to receptacle and check if a circuit breaker has tripped.
	Insufficient voltage.	Contact the local electric supply dept.
	Internal failure.	Contact your vendor for authorized service.

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

BakeMax

www.BakeMax.com