



www.BakeMax.com

BakeMax BMW010 Water Meter Operations Manual



Questions? OEM Parts, Contact Us:

Toll Free: 1-800-565-2253

Email: 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 in the area of the machine while in operation.

- When using the machine, please ensure that you have read all of the instructions within this manual.
- Be aware of your surroundings when using this machine, ensure there are no children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all obstacles, which may interfere with machine functions.
- Keep work area clean and clear of clutter.
- Do not sit or stand on machine.
- Do not wear loose clothing or jewellery when operating machine as it may get caught in moving parts and cause injury.
- Stop using the machine and have it checked by an authorized service personal if it is not working properly.
- Disconnect from power source before performing and maintenance or cleaning on the machine.
- When the machine is not in use, please clean and store properly,
- Do not place any electrical parts or plug / cord in water or liquid.
- If the supply cord is damaged it must be replaced by an authorized service agent in order to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

Initial Cleaning

- This unit has been coated for shipping purposes, please clean before use.
- Do not use any liquid pressurised cleaning equipment on this machine.
- Disconnect power supply before cleaning.
- Only use food grade non-abrasive cleaning agents.
- Follow any additional cleaning / maintenance listed below.

Features & Specifications:

The BakeMax BMWM010 Water Meter allows you to put specific amounts of water you need to help make perfect dough every time. Digital display can measure in gallons, liters, pounds and degree Celsius or Fahrenheit

- Saves time and easy to operate
- Use precise amount of water to make perfect dough every time.
- Capable of both temperatures displays: degrees Celsius and Fahrenheit.
- Digital display measures in liters, gallons, and pounds
- Flow rate 100-3000 L/hr
- Easy to calibrate
- 2 year limited warranty

Technical Specifications:

- Electrical: 110v / 1amps / 60Hz / Nema 5-15P
- Dimensions (WDH): 6.7" x 3.2" x 5.2"
- Shipping Dimensions (WDH): 12"x12"x6"
- Shipping Weight: 10lbs

** Due to continuous product improvement, specifications are subject to change without notice.

INITIAL CONFIGURATION.

THERMOMETER TO DEGREES CELSIUS OR FARENHEIT

THE FACTORY VALUE PROGRAMMED IS CELSIUS, FOR CHANGE TO FARENHEIT:

1. - With the DISPENSER OFF, drive the IGNITION SWITCH to position I.
2. - While in the screen we can visualize 888, press simultaneously the keys BAJAR (DOWN) and MARCHA (ON), until in the screen indicates "End".
3. - Repeat the points 1 and 2 to return again to celsius.

LITRES OR GALLONS

THE FACTORY VALUE PROGRAMMED IS LITER.

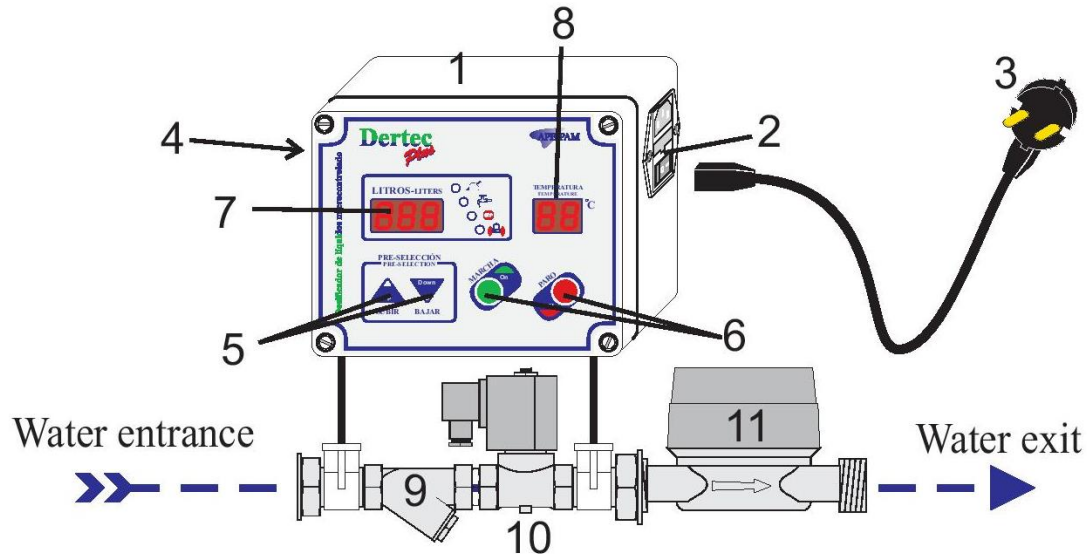
TO CHANGE A GALLONS:

1. Before switching ON the equipment hold simultaneously the 'UP and 'DOWN' buttons.
2. Move Power SWITCH to position I. The programmed pulses will display.
3. To adapt the pulses , press UP and DOWN keys. the gallons value is 264 pulses . If you put a higher number the meter will let more water pass. If you put a lower number, the mixer will let less water pass.
4. Press Up and DOWN button at the same time to confirm parameters.

TO CHANGE A LITERS.

1. Before switching ON the equipment hold simultaneously the 'UP and 'DOWN' buttons.
2. Move Power SWITCH to position I. The programmed pulses will display.
3. To adapt the pulses , press UP and DOWN keys. the liters value is 70 pulses .
4. Press Up and DOWN button at the same time to confirm parameters.

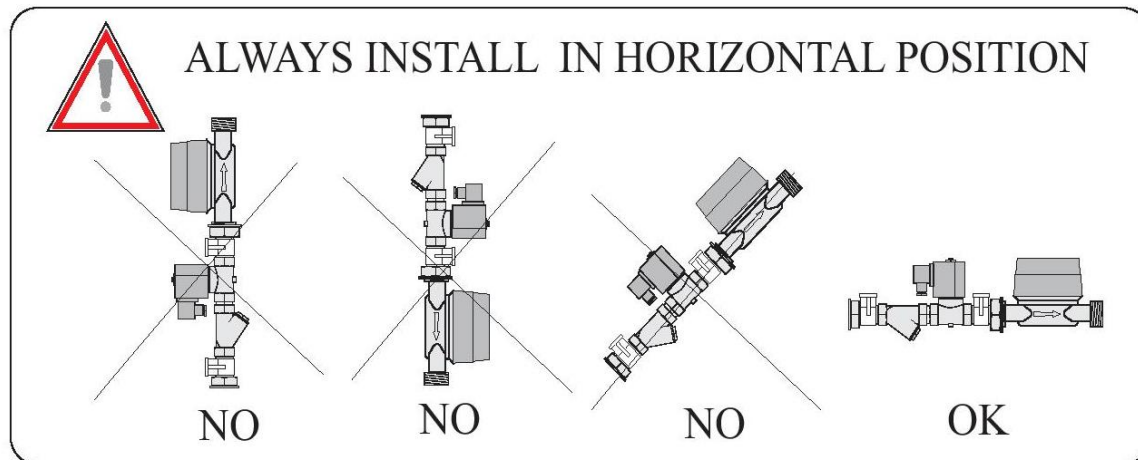
EQUIPMENT PARTS



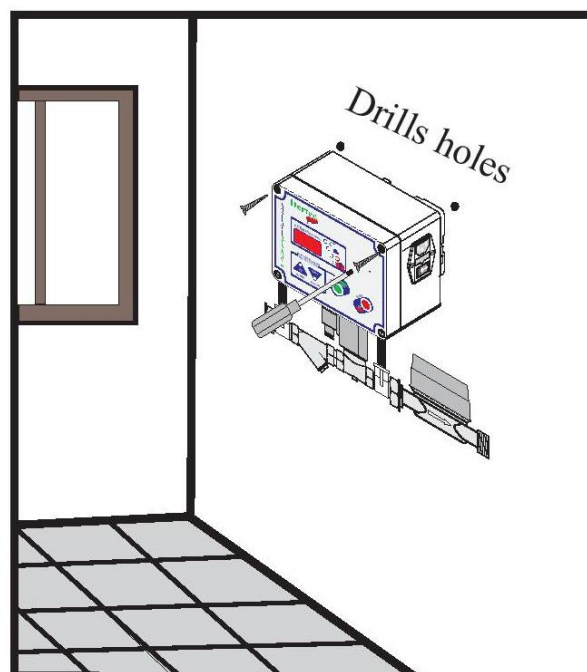
- 1.-ELECTRONIC BOX
- 2.-SWITCH AND PROTECTION FUSE
- 3.- POWER SUPPLY CABLE
- 4.- AUXILIAR EXIT (Opcional)
- 5.-PRESELECTION LITERS BUTTON
- 6- ON AND OFF BUTTON
- 7.-LITERS/GALLONS DISPLAY
- 8.-THERMOMETER
- 9.-WATER FILTER
- 10-ELECTROVÁLVE
- 11-LITERS SENSOR

INSTALLATION

- ♦ To place the part of water pipes in a place accessible and to hold it to the wall by means of staples for pipes



- ♦ In order to fit the dispenser, mark the four drill holes indicated for the fixation of the apparatus in wall.
- ♦ Ensure an ideal working height



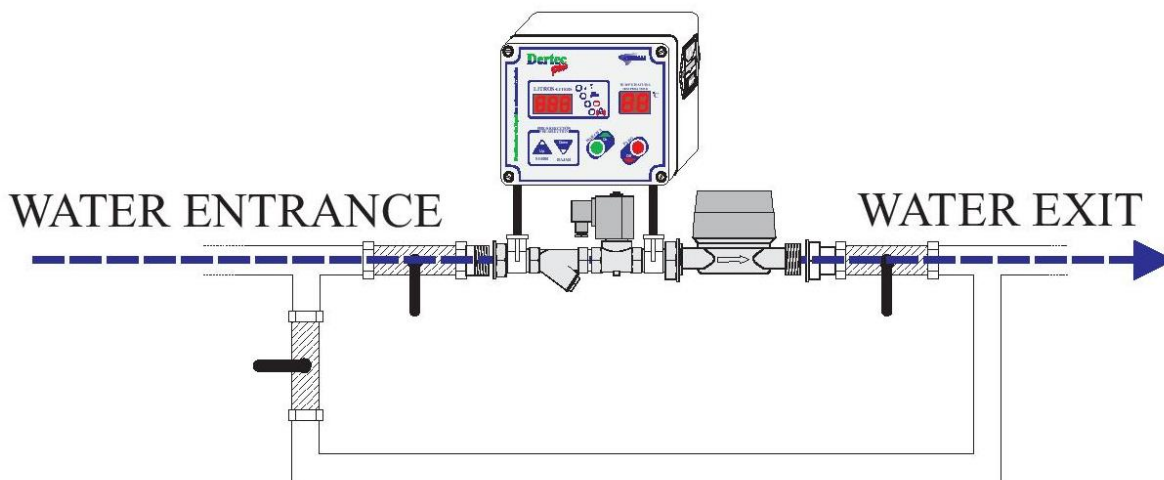
WATER CONNECTION

Connect the water entrance to the water cooler or to the network

The water entrance, is $\frac{3}{4}$ inch. Female

Connect the water exit to a pipe or a hose pipe to make arrive the water until the wished place.

The water exit is of $\frac{3}{4}$ inch. Male



WE RECOMMENDED THE VALVES
INSTALLATION IN ORDER TO FACILITATE
THE WATER METER EXTRACTION IF IT
WILL BE NECESSARY

ELECTRICAL CONNECTION

- Connect the water dispenser to a compatible current socket as indicated in the label, which indicates the voltage and frequency.
- It is recommended that the electrical socket has earth return.
- For greater security, it is recommended that the electrical socket has electrical protection, by means of a fuse.



**DO NOT MANIPULATE THE WATER METER
INSIDE WITHOUT DISCONNECTING THE
ELECTRICAL PLUG.**

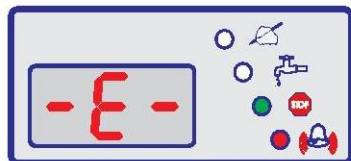


**THE DEVICE HAVE ONLY TO BE
MANIPULATED BY EXPERT AND
AUTHORIZED PERSONNEL.**

- ♦ If the water meter does not ignite, verify the protection fuse located in the electrical plug. If the fuse is defective, replace it by a 2 Amperes fuse.

WARNING OF FAILURE OF ELECTROVALVE

1. The dispenser will stop if it detects liquid passage by the electrovalve during stop. It will activate the acoustic alarm signal and will display the error message -E -.



2. To deactivate the alarm signal, press the OFF key.

3. Disconnect the water meter from the power supply and repair the electroválve as soon as possible.

CONFIGURATION

DISPENSER DECIMAL- NO DECIMAL

1. Switch off the watermeter, move power switch to position 1.
2. When the screen displays '888', hold OFF button during 3 seconds.



DECIMAL



NO DECIMAL

3. Repeat steps 1 and 2 to go back to dosage without decimal.

NOTE: If the decimal point appears in the screen, the dispenser is prepared to work like decimal 99,9.

AUTOMATIC TUNING PULSES

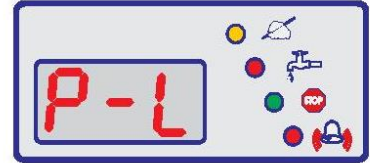
ONLY MAKE IF HAVE ERROR THE MEASUREMENT

1-Before switching ON the equipment hold the "off" key

2-Move Power SWITCH to position I.

3. The message "P-L" is displayed.

4. Prepare a container of 10L.



5. Press ON key to begin dosing. The amount of emptied water is displayed.

6. Press OFF button to stop water dosing procedure. If ON key is pressed the procedure will begin again.

7. When you have 10 litres in your container, adjust the quantity on the display with the UP and Down buttons.

8. Press Up and DOWN button at the same time to confirm the volume.

9. During 2 seconds the screen will display the new value of pulses calculated by the dispenser

MANUAL TUNING PULSES FOR LITRES OR GALLONS

1. - Before switching ON the equipment hold simultaneously the 'UP' and 'DOWN' buttons

2. - Move Power SWITCH to position I. The programmed pulses will display.

3. - To adapt the pulses per litre, press UP and DOWN keys. The factory value is programmed to 70 pulses per litre. If you put a higher number the meter will let more water pass. If you put a lower number, the mixer will let less water pass.

FOR LITERS 70 PULSES

FOR GALLONS 264 PULSES

4. - Press Up and DOWN button at the same time to confirm parameters.

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.*

Terms & Conditions

Terms

Net 15 days subject to Credit Approval. All past due Accounts are subject to 2% per month Service Charge as per Credit Application. We accept Visa, MasterCard, and Discover Credit Cards. We also accept E-Transfer & Wire Transfer, additional fees may apply.

Pricing

All prices are subject to change without notice. All prices are Sales Tax Extra, should you be claiming Tax Exemption, Tax Exempt Forms must accompany your Purchase Order. BakeMax products are sold in Canadian and US Dollars. BakeMax is not responsible for specifications errors or printing errors.

Shipping

Free shipping to Canada and the U.S. Minimum order \$6,000 for BakeMax and \$10,000 for BakeMax America Cooking Line. Tailgate Delivery is \$90.00 minimum. All checks made Payable to Titan Ventures International Inc. BakeMax is not responsible for goods damaged during shipping. BakeMax is not responsible for any delays in delivery once product has left our Warehouse and is in the carrier's possession. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection. Damaged Freight Claims are to be claimed with the carrier. BakeMax assumes no responsibility for Damaged Freight. Shipping Insurance available by request. By signing your name on the delivery receipt without noting any damages, you are stating that you have received your shipment in Acceptable Condition.

Return Policy

Returns will not be Approved unless in Writing. Returns must be made within 30-Days of Purchase and must have a Return Authorization Number issued before returning. The purchase order number, reason for return, and the serial number(s) of the unit are required for the Return Authorization Number. Minimum return amount of \$100.00.

Returns are subject to a minimum restocking fee of 30%. The cost of any repairs or re-crating required will be charged back to the dealer. If there is a manufacturer's defect BakeMax® will pay standard freight returned and prepaid shipping back to the customer.

Special Order Items, Clearance / Discontinued Equipment, Parts, Refurbished/Demo Equipment, or Non-Standard items are not Returnable.

Ordering Information

Send purchase orders to BakeMax via e-mail orderdesk@bakemax.com or Fax (506-859-6929). Use Model or Part number when ordering including Voltage Requirements, and Product Description. Please include the Dealer, Name, Address, terms, special delivery, or instructions required or attention names to be applied to packaging. Please notify BakeMax should you need order confirmation or tracking numbers, by calling 1-800-565-2253 or email orderdesk@bakemax.com.

Special Terms and Conditions

BakeMax reserves the right to make improvements or equipment changes without prior permission. Setup and Installation are the end user's Responsibility. Failure to properly Install or Maintain Equipment may Void Warranty.

Catalog, Spec Sheets and Website

BakeMax is not liable for incorrect information found in our Catalog, Spec Sheets or Website. Please contact us to confirm specifications. Pictures and specifications are for general purposes only. Product may not be exactly as shown. Prices and availability may change at any time without notice. Dimensions shown may change at any time without notice.