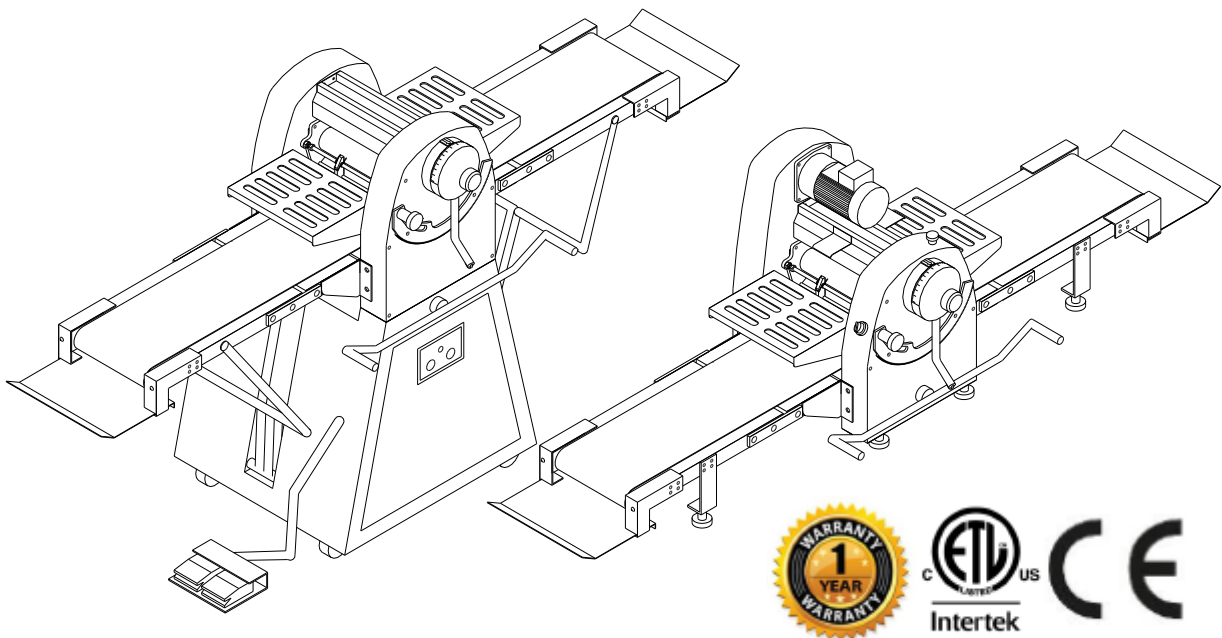


BMFRS01, BMFRS02, BMFRS03 Floor Model Dough Sheeter Operations Manual

The most widely used reversible sheeter, designed to code of baking industry standard, suitable for sheeting and stretching various kinds of the dough, such as: puff pastry, danish, donut dough, croissant dough, pie dough, cookie dough, strudel, marzipan, and other special dough.



GENERAL FEATURES AND APPLICATION

- * The machine uses heavy duty and long life sanitary conveyor belts.
- * Protective safety guards on both side of rollers, preventing hands to be caught by rollers.
- * Automatic overload prevents motor from damage.
- * Both side conveyor table are easily folded up in seconds to save space.
- * Each guard is equipped with a limit switch to shut off power immediately to protect operator.

WARNINGS

- * To warn against risks inherent in use of the machine due to failure to observe the safety regulations.
- * The machine must be used only for the purpose for which it has been designed. All other uses are considered inappropriate and therefore unreasonable.

TRANSPORTATION INSTRUCTIONS

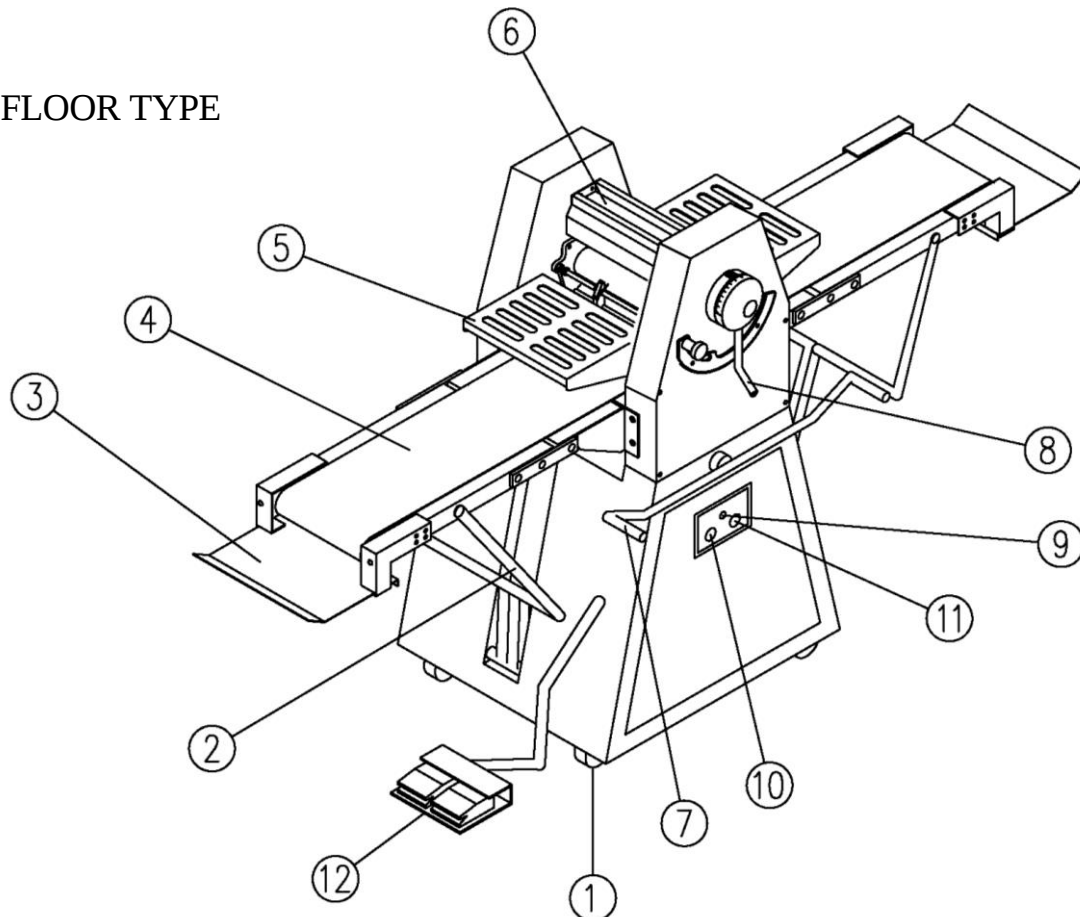
- * Loading and unloading from the vehicle can be performed.
- * In particular the machine must not be placed on top of other materials and vice versa either during transport or storage.
- * During transport the machine must be positioned so that it cannot be knocked by other materials loaded on the same vehicle.
- * During unloading, place the machine carefully on the ground to prevent it being knocked.

PRODUCT DIMENSIONS

MODEL	DIMENSION W x D x H(Inches)	CRATED DIMENSIONS WxD×H(Inches)	Net Weight (lbs.)	Crated Weight (lbs.)
BMFRS01	82.7 x 31.9 x 44.1	38.2 × 31.1 × 74.4	344	503
BMFRS02	82.7 x 35.8 x 44.1	41.7 × 31.5 × 74.4	388	547
BMFRS03	98.4 x 39.8 x 48	47.6 × 31.5 × 82.3	476	664

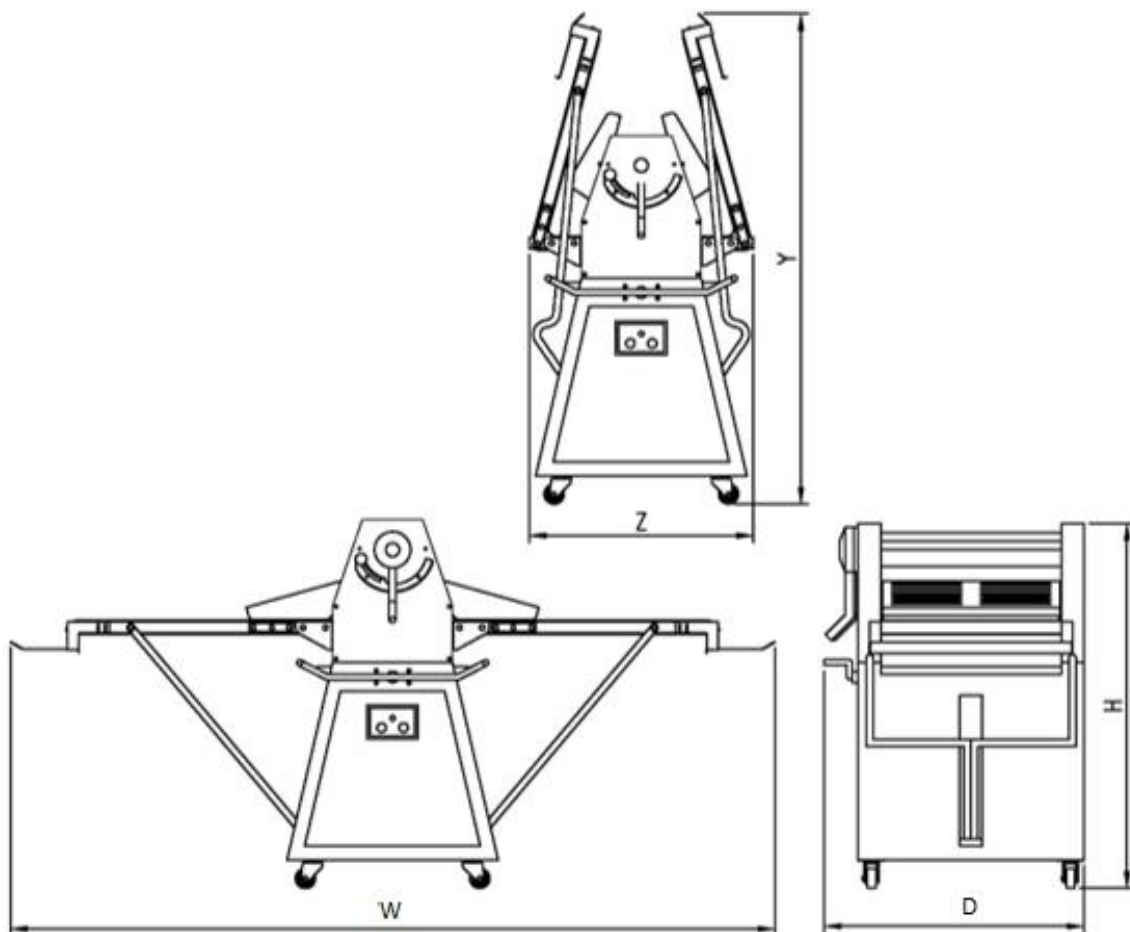
ITEM	NAME	PURPOSE
1	Wheel	Move seat
2	Table strut	Support the conveyor
3	Extension catch pan	For protecting outflow sheet dough from falling
4	Conveyor belt	Transmission dough
5	Safety guard	protect operator in operating
6	Flour tray	Put the flour in the tray
7	Movement control lever	Lever for rolling forth or back by hand control
8	Handle	Adjust the gap between upper and lower rollers
9	Indicate light	Light when switch on
10	Power switch	Start-stop switch
11	Stop switch	Emergency stop
12	Reversible running board	Switch for rolling forth or back by foot control

FLOOR TYPE



SPECIFICATIONS

MODEL	BMFRS01	BMFRS02	BMFRS03
Belt width (mm)	450	520	650
Motor power (HP)	1	1	1
Voltage (V)	220V	220V	220V
Net Weight / Crated Weight (lbs.)	344 lbs. / 503lbs.	388 lbs. / 547 lbs.	476 lbs. / 664 lbs.
Machine Dimensions W x D x H (Inches)	82.7" x 31.9" x 44.1"	82.7" x 35.8" x 44.1"	98.4" x 39.8" x 48"
Folded Dimensions Z x D x Y (Inches)	27.6" x 31.9" x 64.2"	27.6" x 35.8" x 64.2"	27.6" x 39.8" x 74.8"



INSTALLATION OF MACHINE

The machine must be installed on a horizontally-level floor. It should be placed in a location that is convenient for both operation and maintenance. The machine safety features make it possible to stand close to the machine during operation. The room must be provided with adequate lighting and ventilation.

CONNECTING TO POWER SOURCE

- * Qualified personnel in accordance with applicable codes and regulations should make electrical connections.
- * The machine is provided with one single electrical connection with connection cable at the rear.
- * Check that the rating plate voltage corresponds to the mains voltage.
- * The machine must be connected to a manual control voltage disconnection device fitted in an easily accessible position so that the machine electrical equipment can be separated from the mains when necessary.
- * In particular, the system must be installed by a technically and professionally qualified electrician listed in the appropriate register. The installer is obliged to provide the customer with a declaration of conformity. Old systems should be checked & adapted to the latest safety regulations.

OPERATION OF THE MACHINE

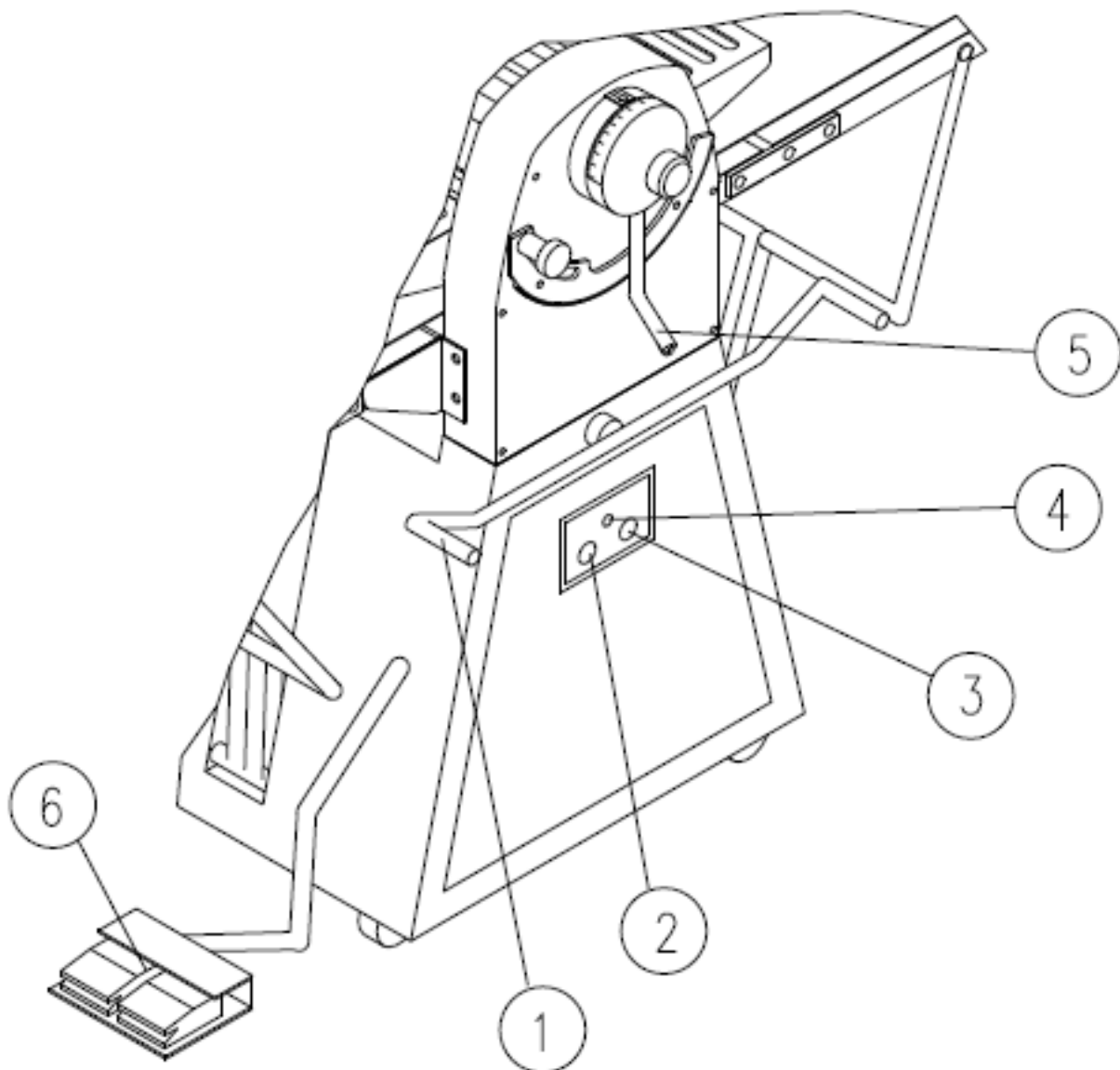
1. Put an appropriate amount of dough on the conveyor and press the dough flat by hand.
2. By operating handle to adjust the gap between upper roller and lower roller as large as possible according to dough measure. Then during the following rolling process gradually adjust the gap smaller and smaller, until sheet dough reaches the desired thickness. In the beginning, repeat spraying oil, folding, and rolling for a few times, until sheet oil and sheet dough are evenly folded in layers.
3. Turn on the electric power.
4. The conveyor belts convey the dough to be rolled through the calibration cylinders from right to left and vice versa. This right-left direction variation is determined by the control lever as follows: When the lever is turned to the left, movement is from right to left whereas if it is turned to the right, movement will be from left to right.

NOTE: To Lower the Guards once they have been lifted & locked into place. Push the Guard towards the back of the machine and that will allow you to lower the Guards.

Note: You can also operate the direction of belts by use of the included Foot Pedal.

CONTROLS

1. Movement control lever... Lever for rolling forth or back by hand control
2. Power switch.....Start-stop switch
3. Stop switch.....Emergency stop
4. Indicate light.....Light when switch on
5. Handle.....Adjust the gap between upper and lower rollers
6. Reversible running board.....Switch for rolling forth or back by foot control



CLEANING

WARNING: UNPLUG MACHINE BEFORE CLEANING OR SERVICING

- * After each day's use, clean the conveyor, flour pan and surface thoroughly with hot water and a mild soap solution and rinse with either a mild soda or vinegar solution. Rinse thoroughly with a clean damp cloth.
- * After cleaning the dough scrapers, use vegetable oil or mineral oil to keep the scrapers operating smoothly and noise-free.
- * Clean under machine occasionally.

REMOVAL OF UPPER SCRAPERS:

To remove the Upper Scrapers (V-Shaped) take and Pull the Chrome Rod # 59 outwards and the Scraper should drop down. Take ahold of Scraper so as when dropping down you do not damage the Teflon Edge.

Wipe down the Scraper and apply a light coating of either Vegetable/ Cooking/ Mineral Oil to Scraper. While you have Scraper off you could apply a thin coat of Oil to Upper Rollers, this will prevent the Scrappers from being dry. Dry Scrappers can cause loud squeaking squawking noises.

NOTE: Do not pull Chrome Rod out too far as this will stretch the Tension Springs, just enough so Scraper can be removed

When done pull outwards the Chrome Rod again and reinstall the Upper Scrappers.

REMOVAL OF LOWER SCRAPPERS:

For Lower Scrappers, Lift Outfeed Tables all the way up.

Underneath (on each side) and you will see a Ring (Key Ring) with a Spring attached which holds the Scraper in place.

Take hold of Ring and Pull Down Slightly (1/4") and slip off over Tab on Bar. **Do Not Pull Down Too Far as this will Stretch and weaken Spring.**

Lower Outfeed Tables, reach under where Lower Scraper is and Push Upwards and Scraper should come out of Mounting Brackets.

Wipe down the same as Upper Scrapers and wipe down with a thin film of Oil as specified above.

Reinstall Scrapers making sure to install in Round Notched Mounting Brackets.

Grab rings from underneath the Sheeter and reinstall on Metal Tabs. Loop on Spring itself go on over Tabs, not Key Ring.

NOTE: If you get dirt or stain Belt apply some Flour on Belt and Rub into Belt. You could also try a Mild Detergent or Vinegar.

When lowering the tables do best to center the belt as best you can. Check alignment of Belt on a regular basis. If the Belt seems to travel to the Right or Left adjust the Roller at the End of the Table. This is done with an Allen Key. There are (2) Black Round Headed Allen Key Screws at the End of the Outfeed Table (one on each side). Make small adjustments, if necessary, about 1/4 of a Turn at a time. If the Belt is travelling to the Right loosen Right Screw or Tighten the Left Screw, vice versa if the Belt is Traveling to Left. Try tightening rather than loosening because the belts can stretch over time.

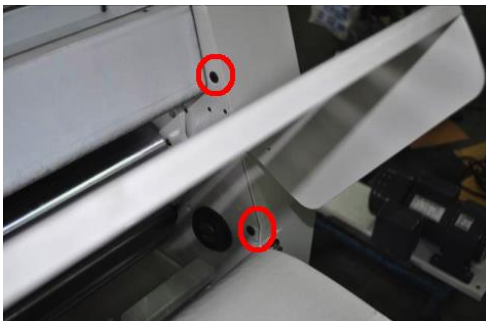
If the Belt starts to slip, firmly grip the Belt (with a clean hand) at the end roller while the belt is travelling. When you can't hold the belt from moving with your hand pressure that is a good tension. You do not wish to over tighten as this will stretch the belt which may cause improper alignment.

How to replace Micro Switch on Dough Sheeter

1. Unplug the machine from power.
2. Remove the Handle Cover (either by unscrewing (Old Style) or by using a small flat-head screwdriver to gently pry & pop the Convex Bolt Cover off. (New Style)



3. Once the Bolt Cover is removed, loosen the (6) Allen Key Screws, not completely out but almost all the way. Remove (3) Bolts out of the (6) completely and Screw these (3) Bolts into the (3) Empty Threaded Holes in the Front part of the Assembly. When you Screw the (3) Screws into the Threaded Holes these 2 parts separate, allowing the handle to be removed.
4. To remove the Front Panel after the Thickness Handle has been removed, there are (4) 5/16" Black Countersunk Allen Head Screws which must be removed. They are located at the Ends of the Main Rollers. There are (2) Screws above the Guard and (2) Screws down next to the Belts. See photos below for screw locations.

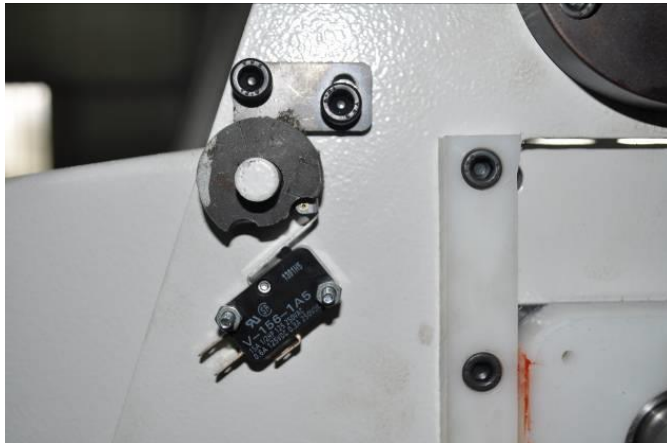


5. Once the (4) Screws holding the Front Panel have been removed, slide the Front Panel away from the Sheeter (use flathead screwdriver if needed to gently pry the Panel apart from the frame). Be cautious while removing the Front Panel as there are wire connections that go to the Mico Switches.

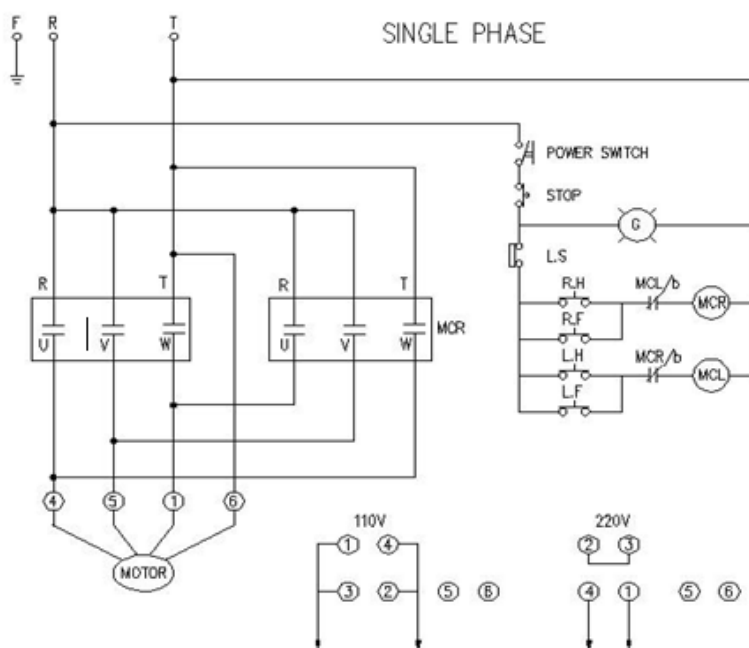
6. Remove the Screws (2 per Switch) that hold Micro Switch.

NOTE: Check where Wires are located on the Terminals on the Switch or otherwise the Switches will not work properly. Take pictures as needed

NOTE: When installing or replacing Switches do not Overtighten the Screws holding the Microswitch.



WIRING DIAGRAM

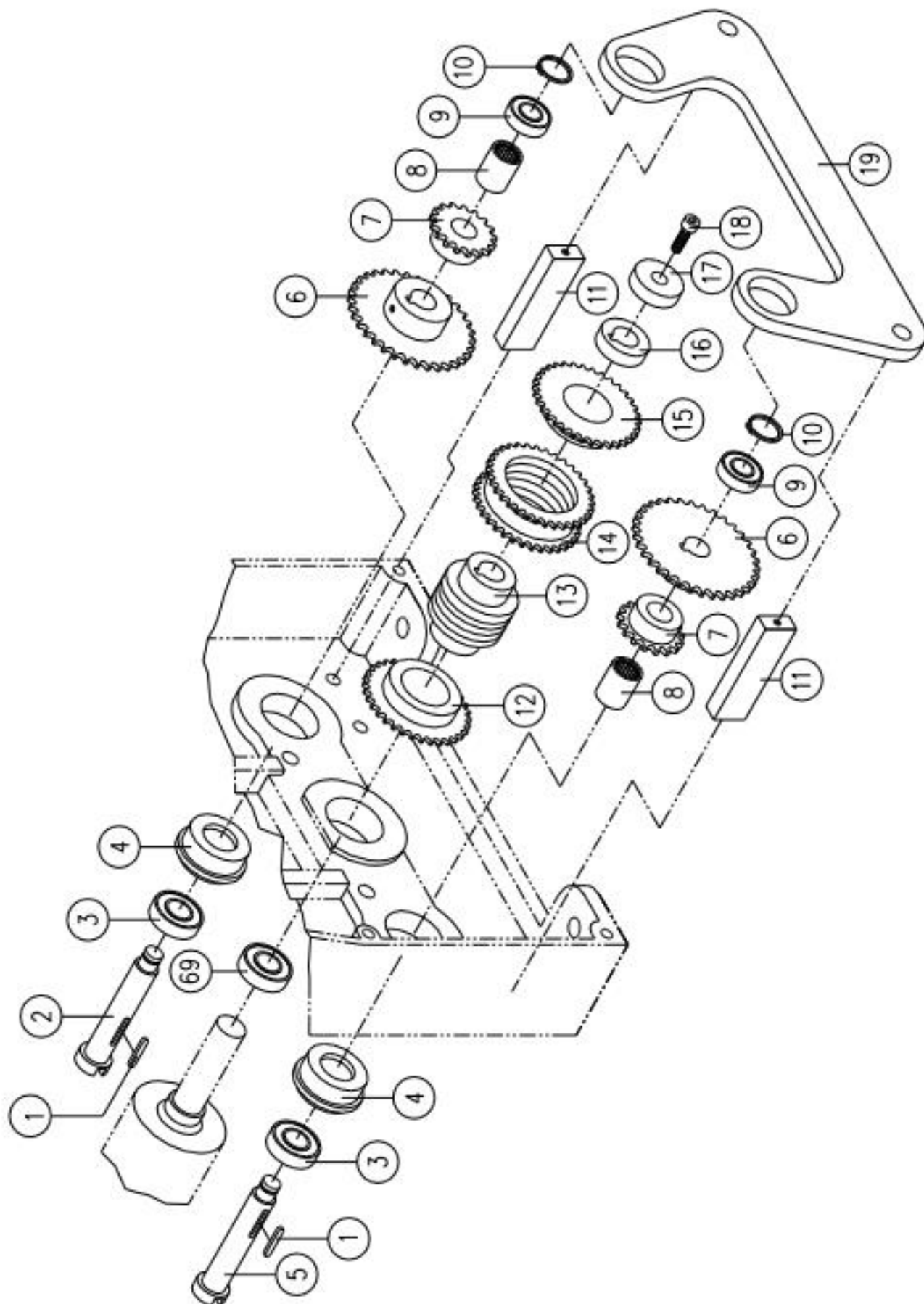


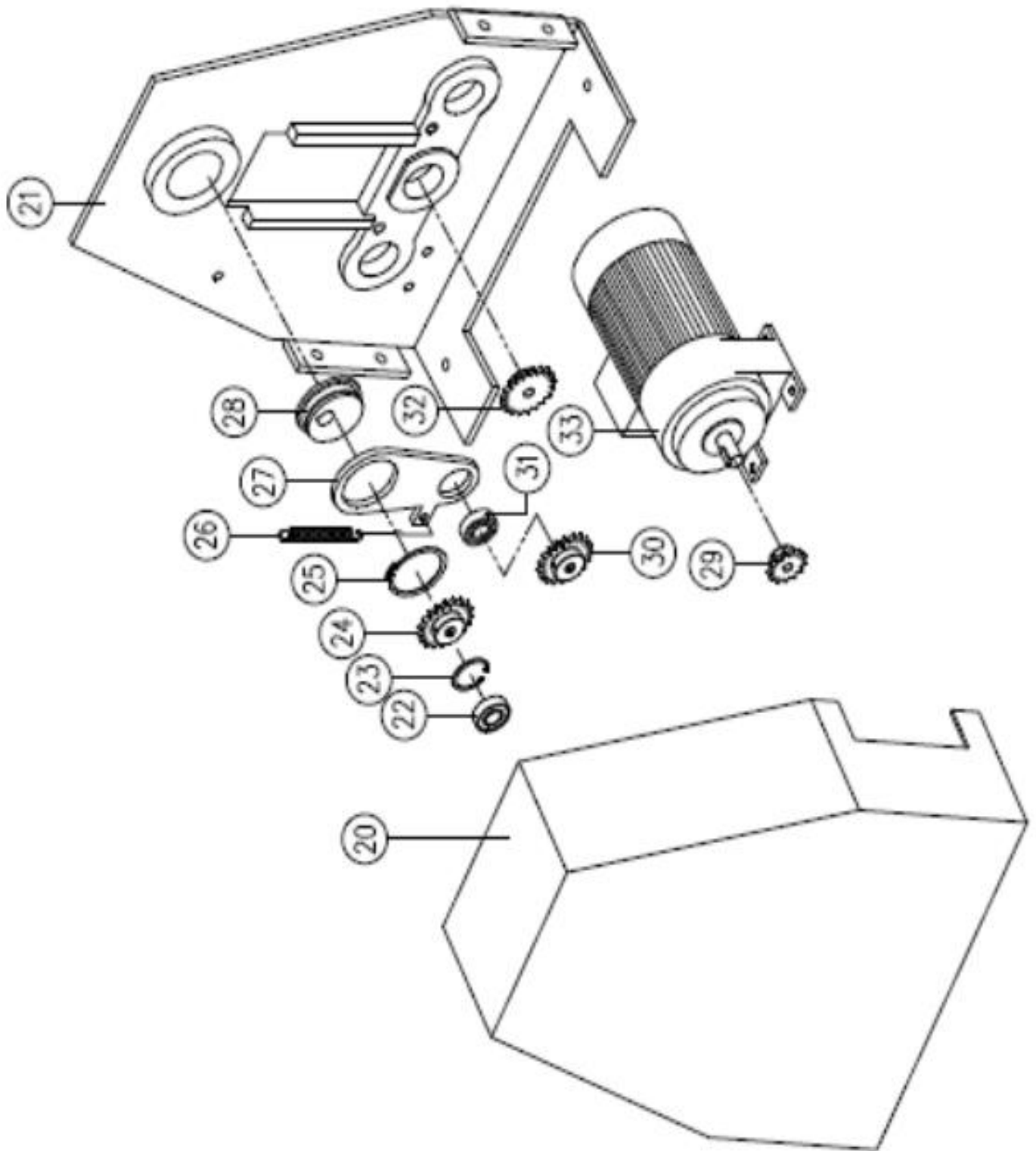
L.S	LIMIT SWITCH OF GUARD
R.H	RIGHT HAND
R.F	RIGHT FOOT
L.H	LEFT HAND
L.F	LEFT FOOT
MCR	RIGHT MICRO SWITCH
MCL	LEFT MICRO SWITCH
MOTOR	MOTOR

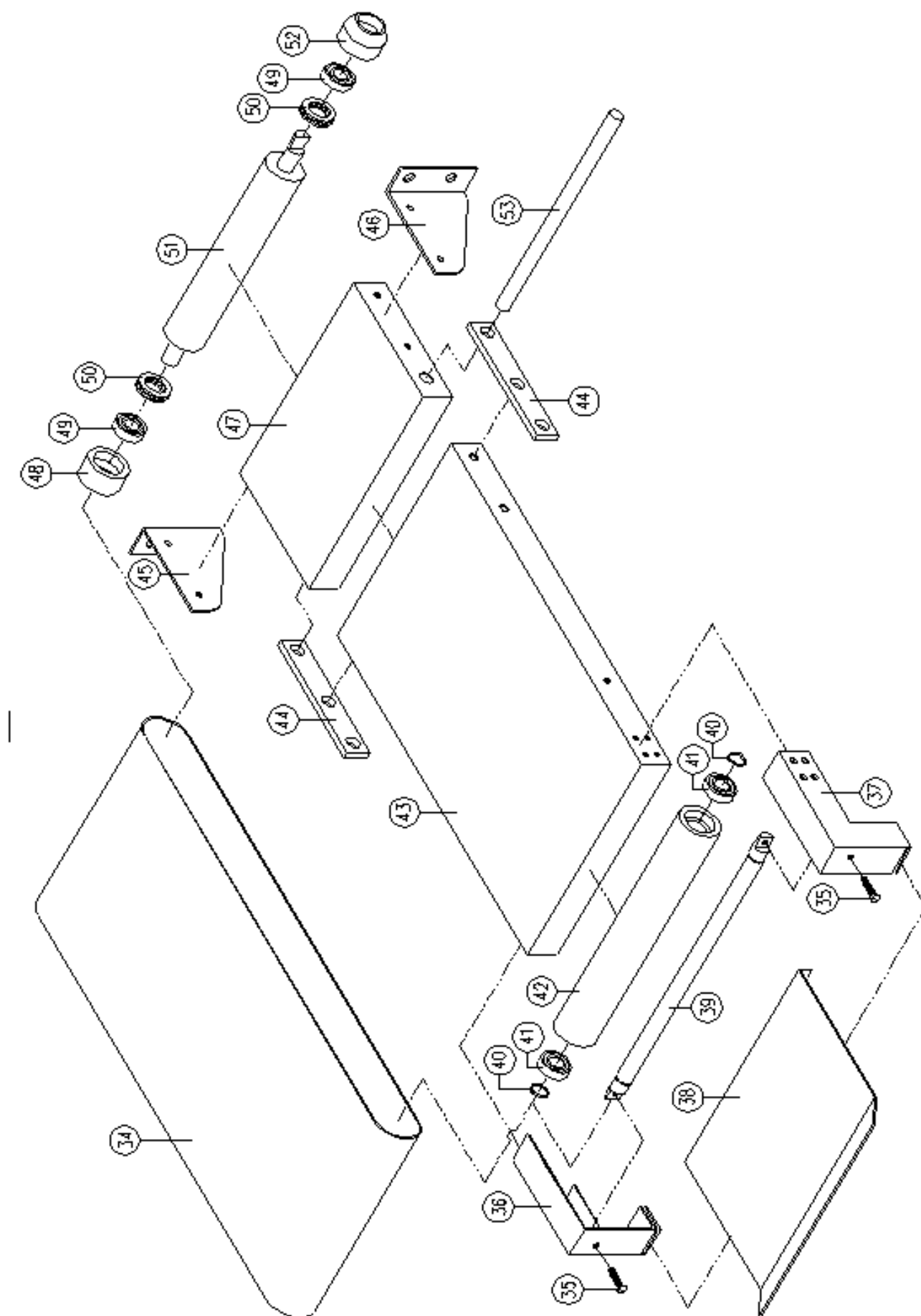
NO.	NAME	NO.	NAME
1	Key	2	Shaft sprocket
3	Bearing 6004ZZ	4	Bearing block
5	Shaft sprocket	6	Chain
7	Chain	8	Locking Bearing FC-20
9	Bearing 6003ZZ	10	C. Retainer ring S-17
11	Stay	12	Chain
13	Shaft sprocket	14	Chain
15	Chain	16	Spacers
17	Washer, flat	18	Bolt
19	Support bracket	20	Rear panel
21	Rear casing	22	Bearing 6205ZZ
23	C. Retainer ring R-52	24	Chain
25	C. Retainer ring S-70	26	Expansion spring
27	Connecting board	28	Lever ring
29	Chain	30	Chain
31	Bearing 6205ZZ	32	Chain
33	Motor	34	Conveyor belt
35	Bolt, adjustable	36	Left support bracket
37	Right support bracket	38	Extension catch pan

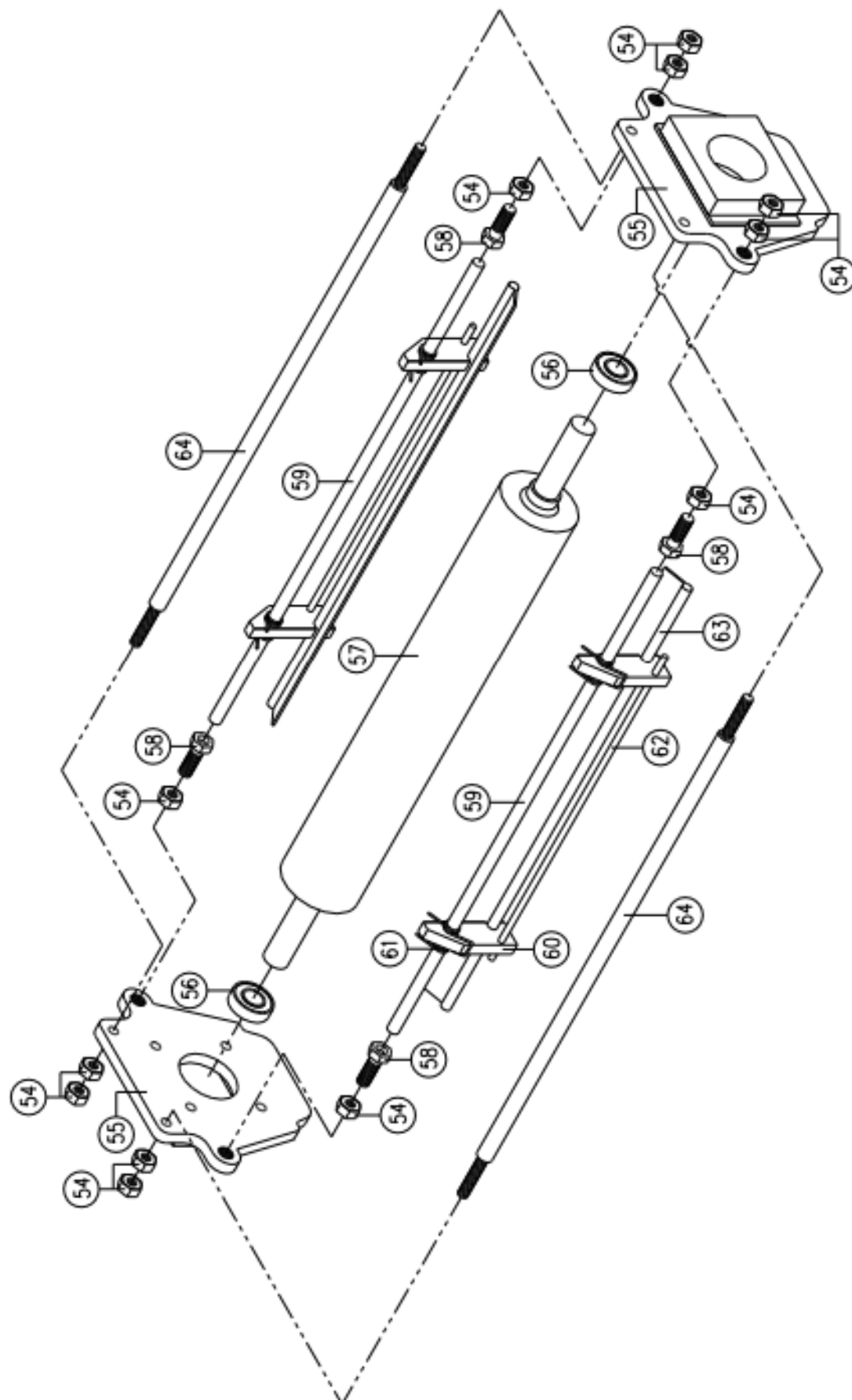
NO.	NAME	NO.	NAME
39	End Roller Complete	40	C. Retainer ring S-20
41	Bearing 6004ZZ	42	End Roller Complete
43	Base	44	Connecting rod
45	Left support bracket	46	Right support bracket
47	Base	48	Bearing block
49	Bearing 6003ZZ	50	Thrust Bearing 51203
51	Shaft, roll	52	Bearing block
53	Axle, supporting	54	Nut
55	Seat, sliding	56	Bearing 6205ZZ
57	Up roller	58	Bolt, adjustable
59	Lever, dead	60	Link mass
61	Torsional spring	62	Bar, fulcrum
63	Strickle sweep	64	Bar, fulcrum
65	Front casing	66	Roller head housing
67	Stop pin	68	Safety guard
69	Bearing 6205ZZ	70	Down roller
71	Strickle sweep	72	Bolt, support
73	Bolt, anchor block	74	Set screw
75	Expansion spring	76	Rings
77	Trigger	78	Microswitch
79	Bolt, hexagon head	80	Washer, spring

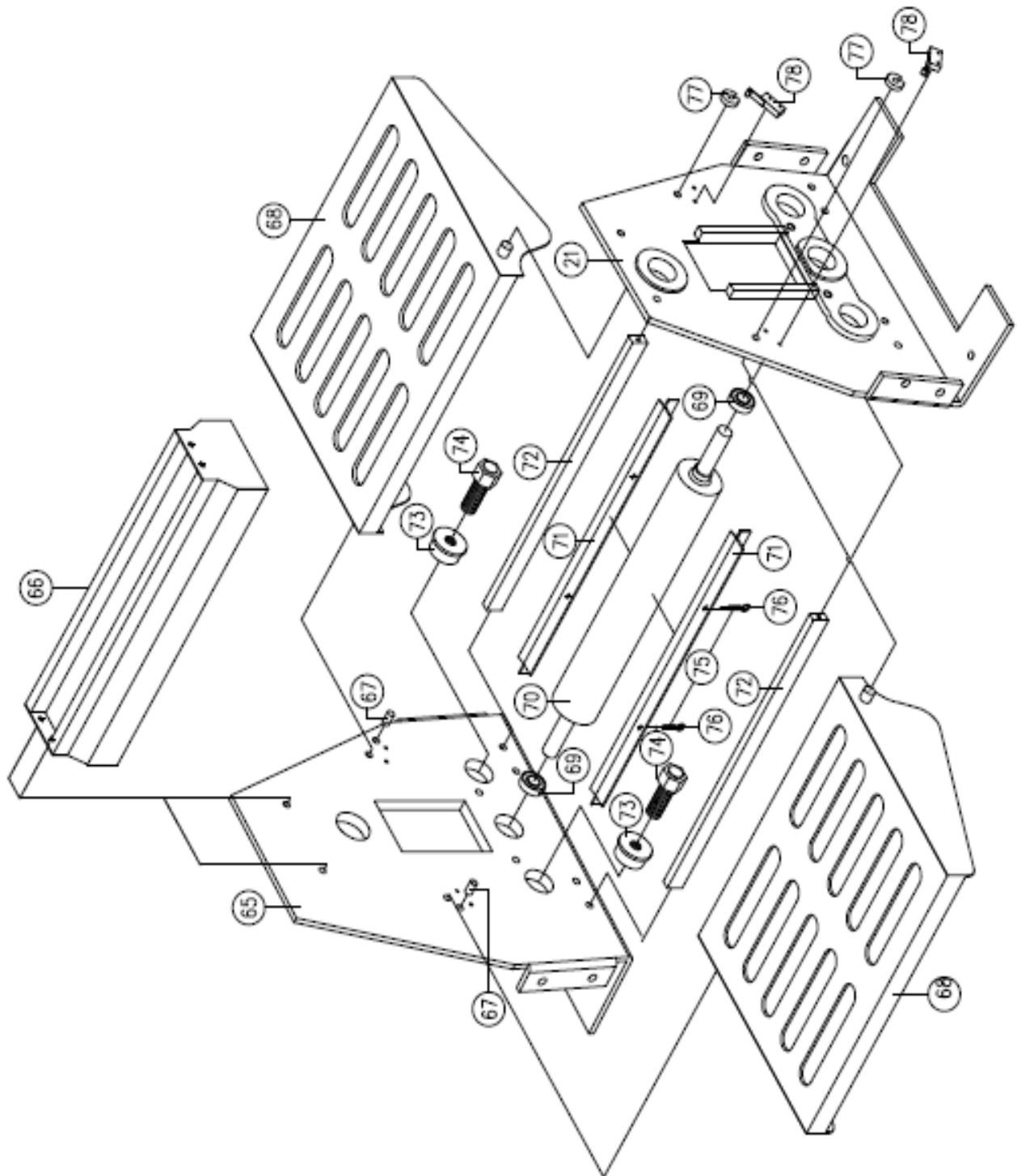
NO.	NAME	NO.	NAME
81	Washer, flat	82	Trigger
83	Microswitch	84	Bolt
85	Compression spring	86	Ball
87	Fixed support	88	Locating mass
89	Movement control lever	90	Bolt, shaft
91	C. Retainer ring S-25	92	Connecting board
93	Graduated scale	94	Finger
95	Handle base	96	Front panel
97	Washer, flat	98	Handle
99	Spacers	100	Spacers
101	Bolt cover	102	Pin
103	Compression spring	104	Trigger, locking pin
105	Locking mass	106	Rail rest
107	Bolt, cheese head	108	Shaft Collar
109	Clamping Power Lock-Ring	110	Clamping Power Lock-Center
111	Cap Screw M6		

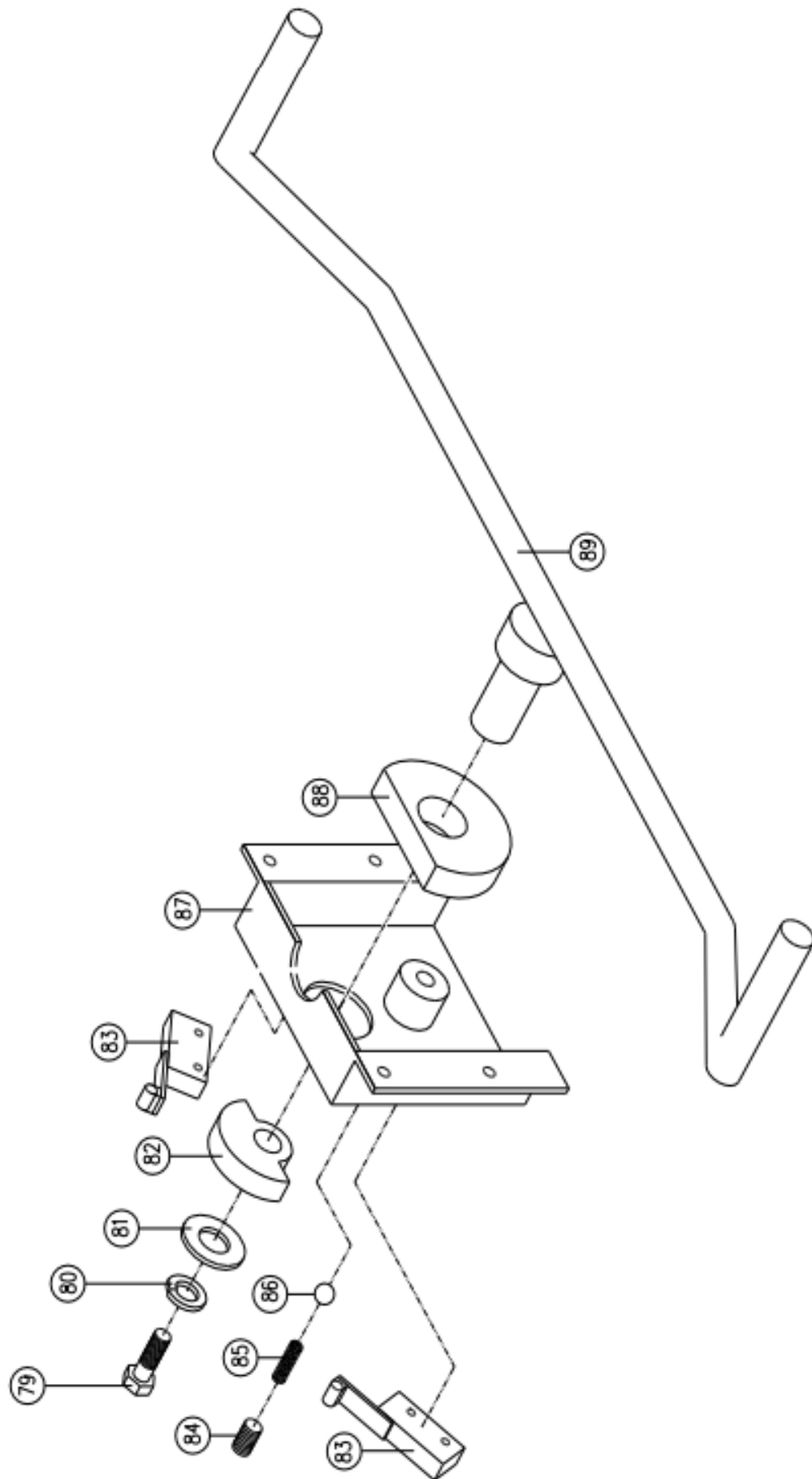


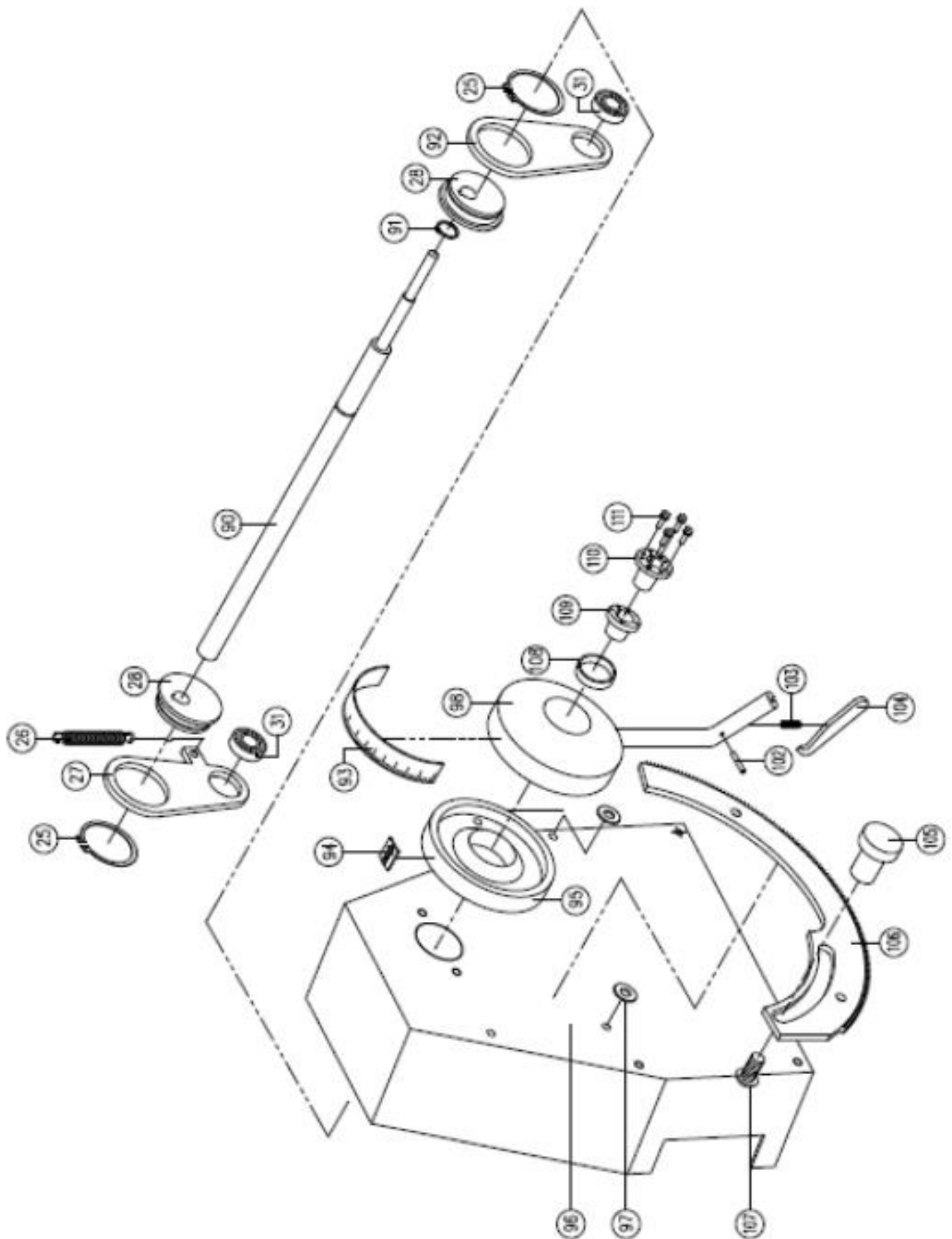












Warranty & Service

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, wilful 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.