

BakeMax BMDD005 Fully Automatic Dough Divider / Rounder



Questions? OEM Parts?

Contact Us:

Toll Free: 1-800-565-2253

Email: Info@BakeMax.com

www.BakeMax.com

1. GENERAL INFORMATION AND SAFETY SPECIFICATIONS

The dough divider BMDD005 + rounder has been designed and manufactured to cut and round pizza and some types of bread dough portions (at room temperature).

The dough is extruded through an auger, cut by a knife and then rounded.

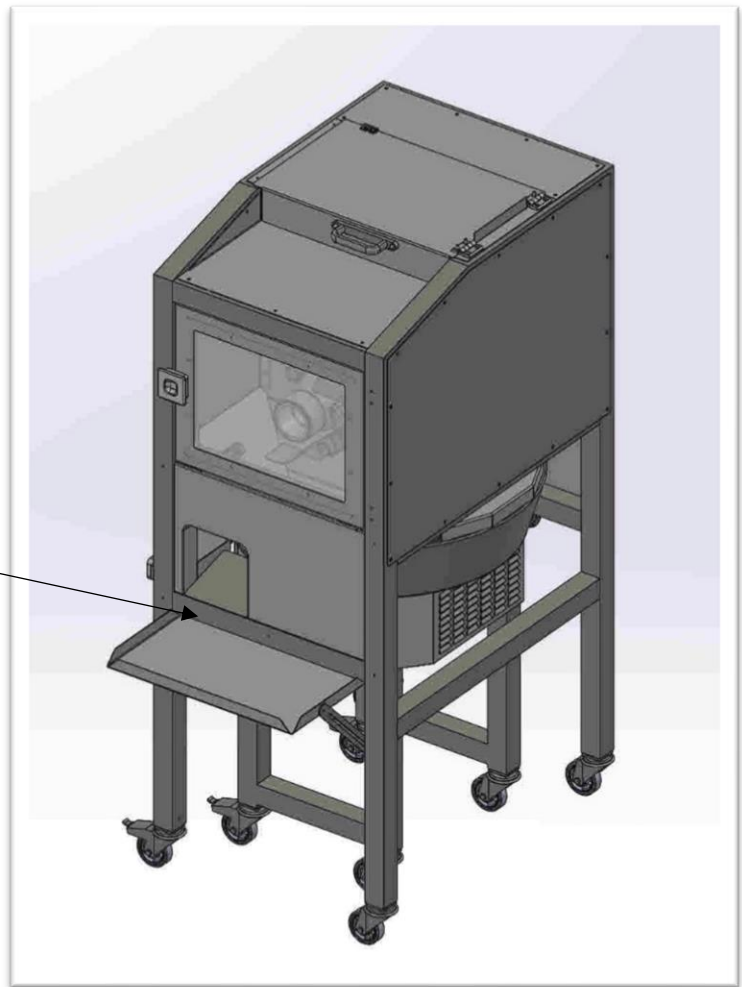
This machine must be used **ONLY** after having carefully read this manual.

The protection covers and doors of the BMDD005 prevent any possibilities of reaching dangerous or moving parts.

2. INDICATION OF DANGEROUS POINTS, OF RESIDUAL RISKS AND OF THE PRECAUTIONS TO BE TAKEN

CAUTION: through the dough exit hole you can reach a dangerous part of the machine with your hand, i.e. The knife.

DO NOT introduce your hand in this hole.

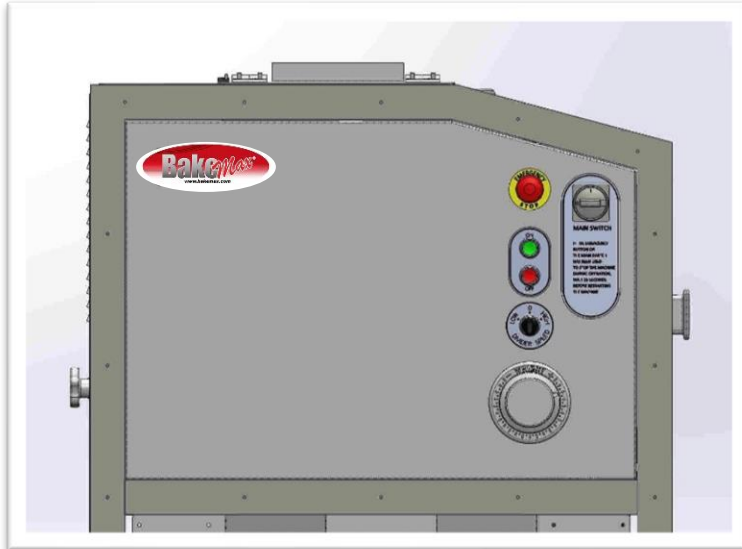


Always place the machine on an even (level) flooring.

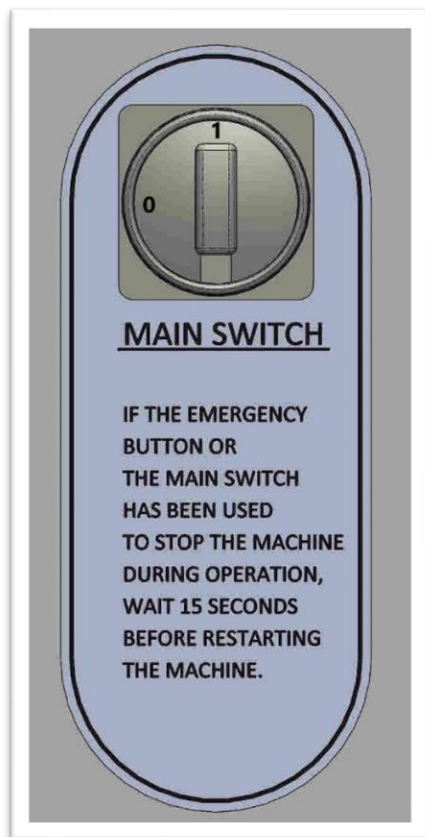
To ensure a correct ventilation of the motors which are placed at the back, make sure to leave at least twenty centimeters clearance between the machine and the wall or other equipment.

3. DESCRIPTION OF THE CONTROL DEVICES AND OF THEIR FUNCTION

The machine has a general disconnecter (Ref.57), a start push button (Ref.52), a stop push button (Ref.53), an emergency push button (Ref.51), a speed regulation knob (Ref.45) and a weight regulation knob (Ref.55).

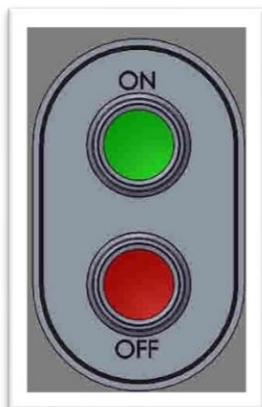


To start the machine, turn the general disconnecter to position 1.



Press on the green start push button (with flashing green light) in order to operate (with fixed green light).

To stop the machine, press on the red push button.



The speed regulation knob (Ref.54) has three positions: "LOW" for the minimum speed; "HIGH" for the maximum one; the "0" position stops the dough divider and it allows the dough rounder to work alone.



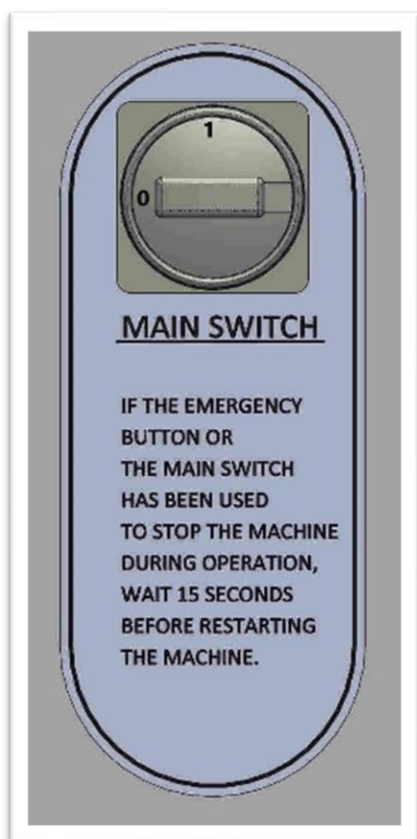
The weight regulation knob (Ref.55) is used to increase or decrease the portions weight but if turned beyond the minimum point (-), it can work as a "reset" device: the knife is brought back to its original position, if displaced.



The emergency push button (Ref.51) must be used **ONLY in case of emergency**. If activated, it must be unblocked turning it clockwise.



Then, turn the general disconnecter to position 0 and **wait 15 seconds** before restarting the machine.

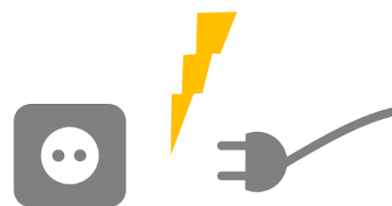
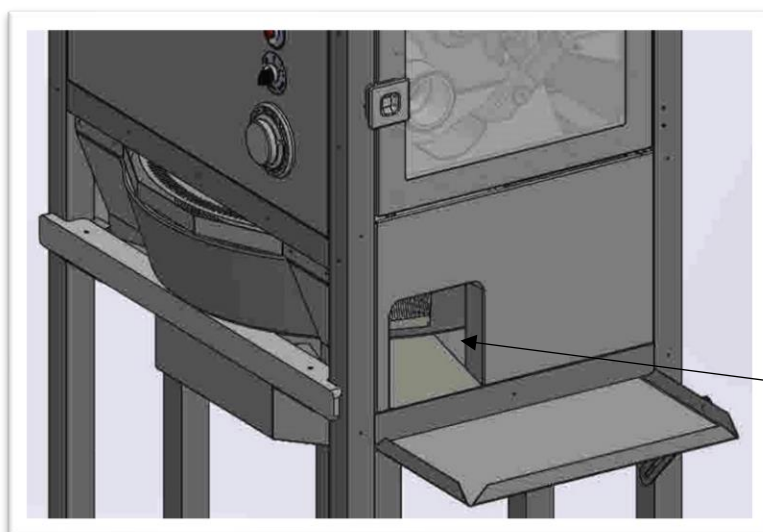


4. FORBIDDEN USES AND REASONABLY FORESEEABLE INCORRECT USES

WARNING: do not introduce into the machine frozen, half frozen dough or other products which are not foreseen in this manual.

Should there be one or more dough balls accumulated on the tray, thus blocking the dough exit hole, do not take them away while the machine is on. Turn off the machine before proceeding.

DO NOT wash the machine with water jets.



Dough exit hole

5. TRANSPORT, LIFTING AND INSTALLATION

5.1. The machine is placed on a wooden pallet, fixed onto it with iron angles and plastic band. It is then closed from above with a cardboard box without bottom and strapped to the pallet. Each cardboard box contains a complete machine, its operating and maintenance manual with declaration of conformity.

5.2. To extract the machine out of its packing, you need to cut the straps, to lift the cardboard box up and to cut the plastic bands which block the machine to the pallet.

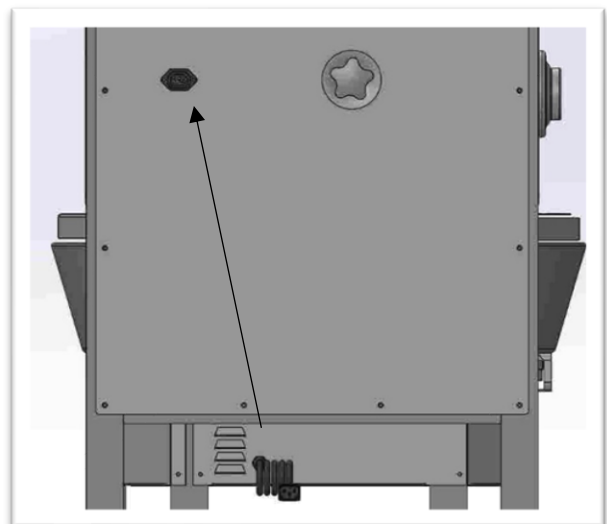
Two persons are necessary to take away the dough rounder (lower part of the machine) from the pallet using the two handles (Ref.28).

These two persons can then take away the upper part of the machine (dough divider) from the pallet. They should wear gloves and get hold tightly of the machine.

Place again the dough rounder under the dough divider and plug it into the socket of the divider.

5.3. To ensure a correct ventilation of the motors which are placed at the back, be sure to leave at least twenty centimeters clearance between the machine and the wall or other equipment. The machine is provided with three motors and a regulatory “Schuko” plug.

Before connecting the machine, plug the dough rounder into the socket (Ref.47) of the divider placed at the back.



Make sure that the tension and the frequency correspond to those indicated on the machine data plate and that the intake is grounded and properly protected against overloading.

N.B. The protection grade is I.P.55.

The dough rounder must be correctly coupled with the divider.

The casters with brake of both the divider and rounder MUST be blocked.

Place the machine far from any heat sources, the temperature around the machine should never be higher than 55° C.

6. CLEANING AND SANITATION

Before using the machine for the first time, wash all the parts that come into contact with food with a sponge, warm water and liquid detergent.

CAUTION: DO NOT wash the machine with water jets.

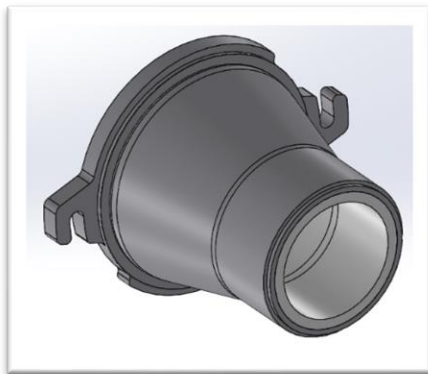


7. REGULATION

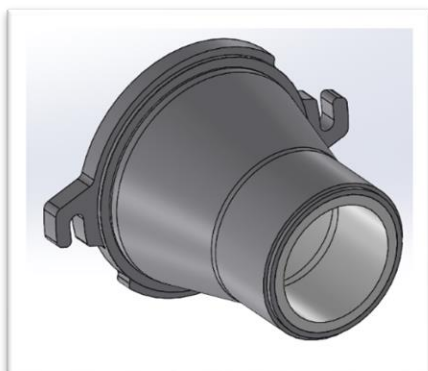
The best regulation for the BMDD005 is done by steps since it should suit the different types of dough.

7.1. The BMDD005 can prepare dough portions from 180 to 550 grams.

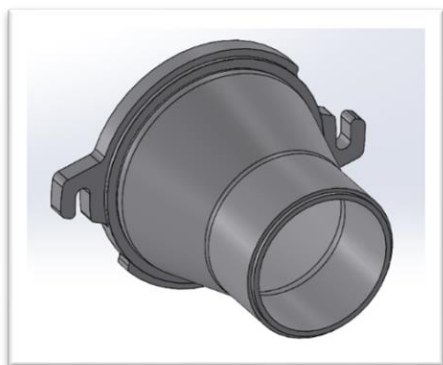
7.2. For portions from 180 to 250 grams, use the low speed and check that the reducer in white POM is duly placed inside the aluminum cone (Ref.17).



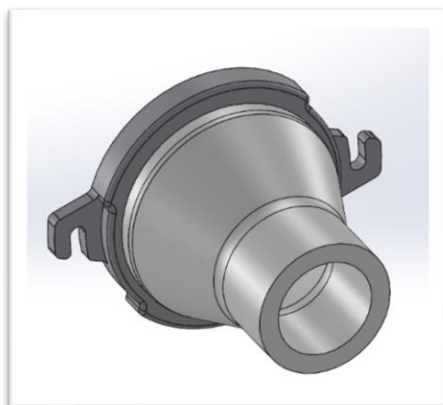
7.3. For portions from 250 to 450 grams, use the high speed and the reducer in white POM.



- 7.4. For portions from 450 to 550 grams, use the high speed and take away the reducer in white POM: use ONLY the aluminum cone (Ref.22).



With the **optional cone** (small cone in POM- Ref.23), the machine can prepare portions from 70 to 180 grams, using the low speed.



- 7.5. For more accuracy in the regulation of the weight, use the knob (Ref.55).
7.6. After having cut some portions, stop the dough divider turning the speed regulation knob to "0" (Ref.54).



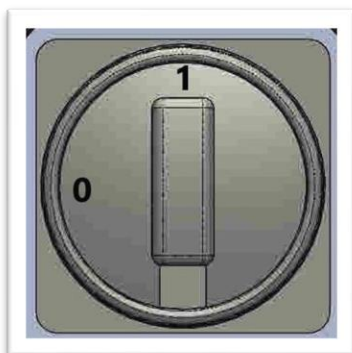
- 7.7. Weigh the first dough balls, if they are smaller than foreseen, turn the knob "Weight" towards +, if they are bigger, turn the knob towards -.

7.8. Repeat this operation until you get the required weight.

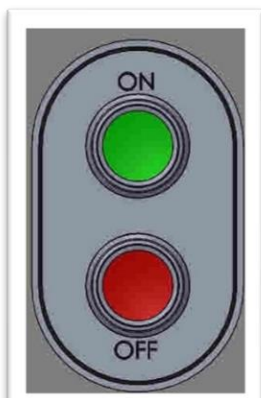


8. USE

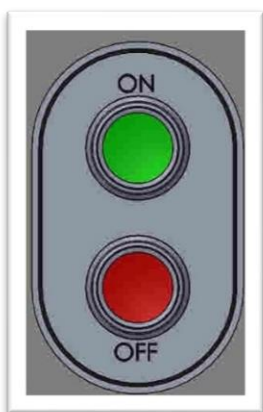
- 8.1. Prepare the dough with a normal spiral mixer.
- 8.2. The mixing time should be 5 – 10% less than for a manual dough portioning and rounding.
- 8.3. IMMEDIATELY place the dough just prepared into the divider hopper without adding flour or oil.
- 8.4. Begin at once the cutting and rounding operation of the dough without stopping the machine until the dough hopper is empty. DO NOT leave part of the dough inside of the hopper.
The above suggestions are to prevent the rising process of the dough.
- 8.5. To start the machine, turn the general disconnecter to position 1.



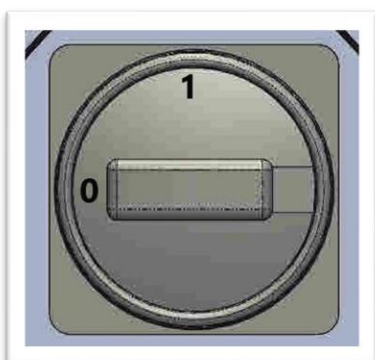
8.6. Press on the green push button (with flashing green light) in order to operate (with fixed green light).



- 8.7. Take the portions from the tray and place them into their proving drawers.
- 8.8. Stop the machine pressing on the red push button.



8.9. To disconnect the machine, turn the general disconnecter to position 0.



9. DISASSEMBLY AND CLEANING

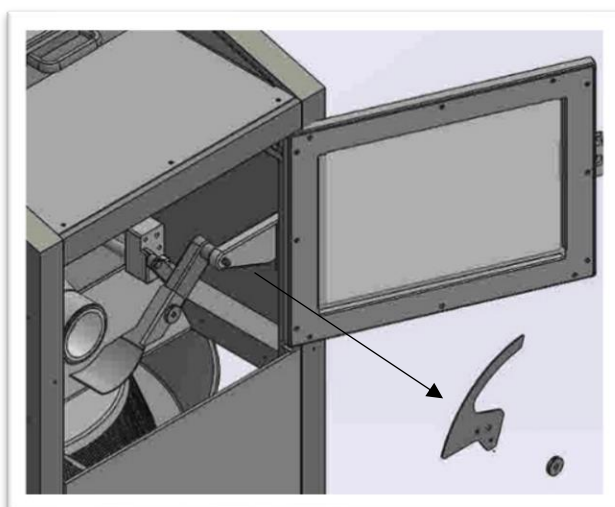
DOUGH DIVIDER

WARNING: before opening any part of the machine, switch the machine off and pull the plug.

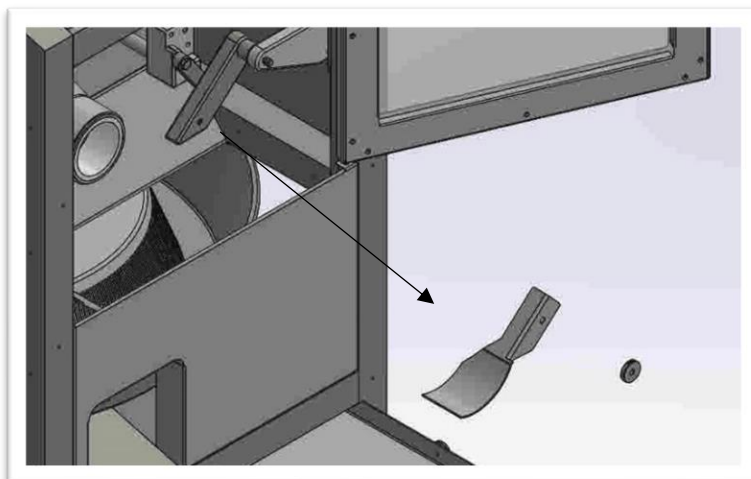
Before opening or disassembling any part of the machine, be sure that the motors are off.

9.1. Open the front door (Ref.2).

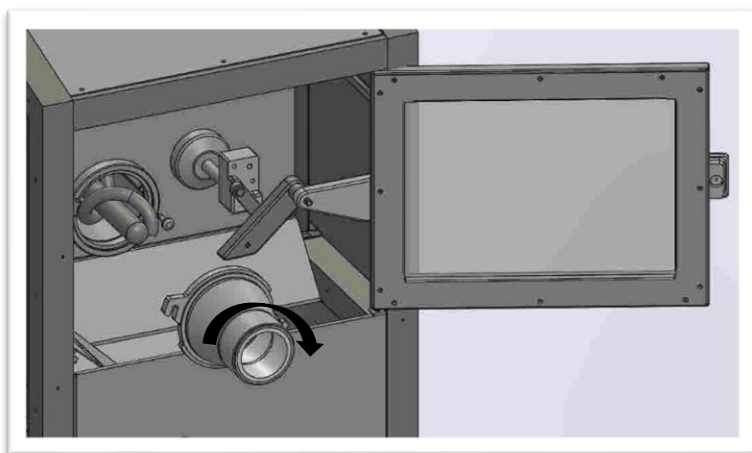
9.2. Unscrew the knob (Ref.4) and take away the knife (Ref.11).



9.3. Unscrew the knob (Ref.4) and take away the dough support (Ref.6).

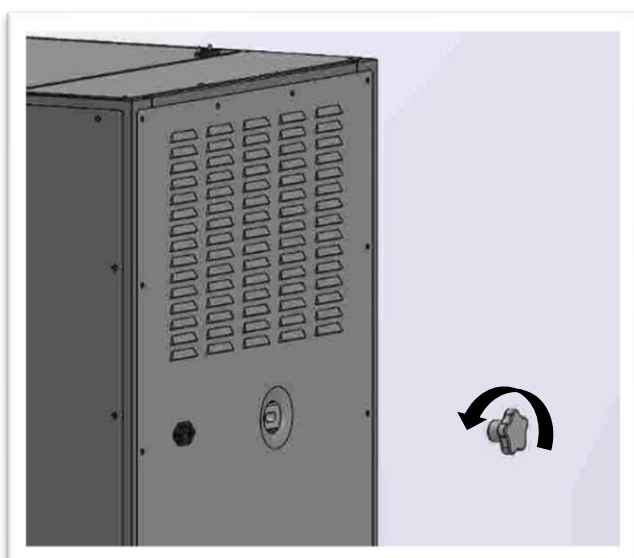


9.4. Loosen the knob (Ref.16) in order to free the cone (Ref.17), turning it slightly(clockwise) and take it out of its place.

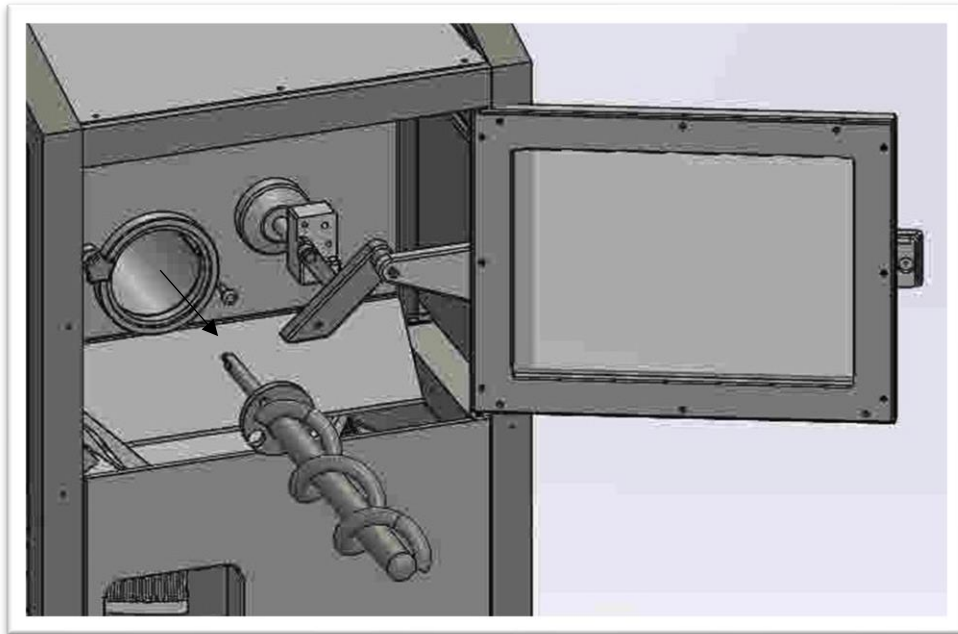


9.5. Clean the sensor (Ref.45) with a soft cloth.

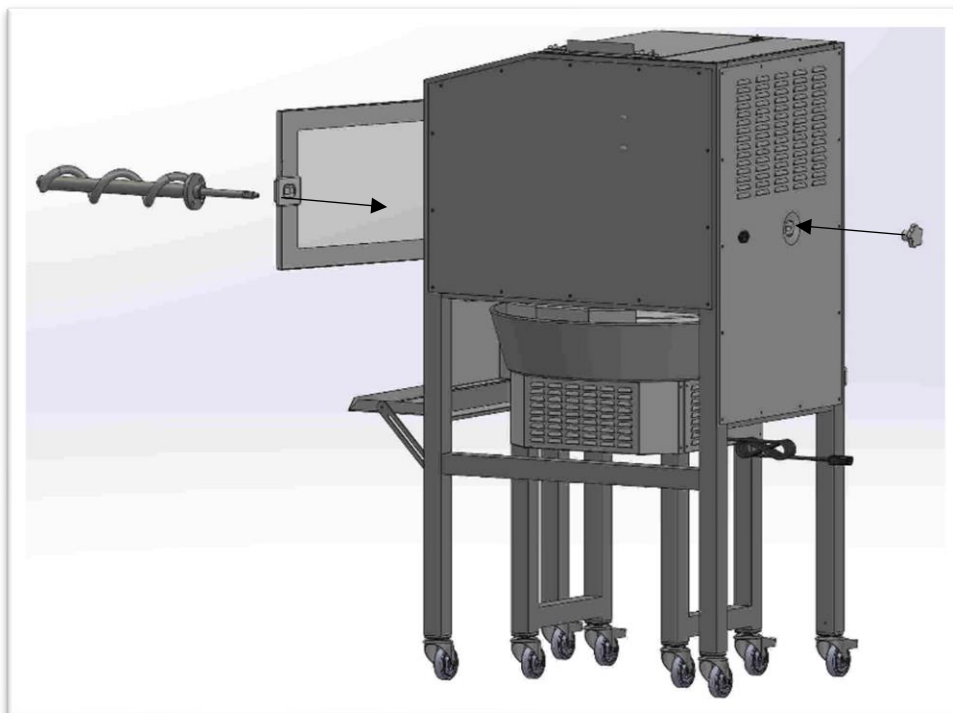
9.6. Unscrew the knob (Ref.48) placed at the back of the machine.



9.7. Take out the oval section bar and the auger (Ref.19).



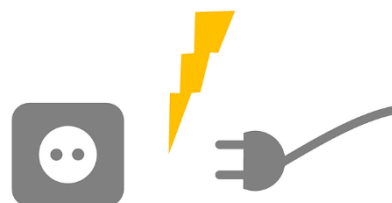
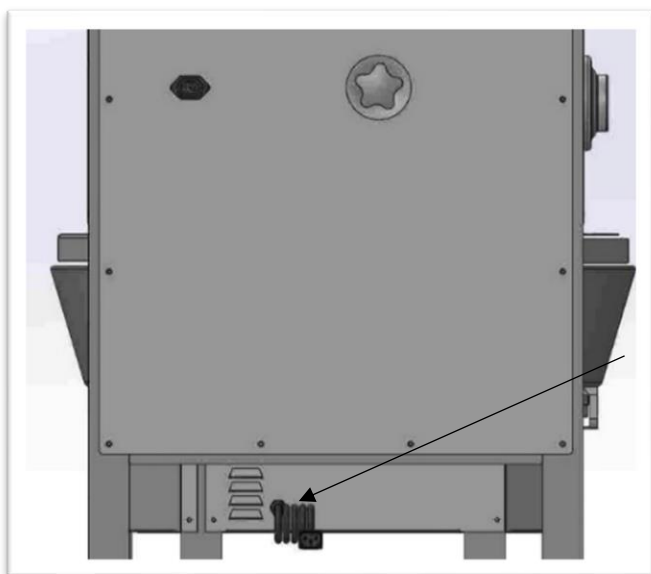
- 9.8. Clean everything and before reassembling, remove possible dough remains from the interlocking areas.
- 9.9. Reposition the central bar inside the auger (Ref.19) which must fit at the two pins of the flanged shaft support (Ref.42).
- 9.10. Make sure that the central bar is correctly fitted in the groove of the reducer bridge (Ref.41) and fix everything with the black knob (Ref.48).



- 9.11. Clean and remove all possible remains of dough and/or flour from the dough hopper.

DOUGH ROUNDER

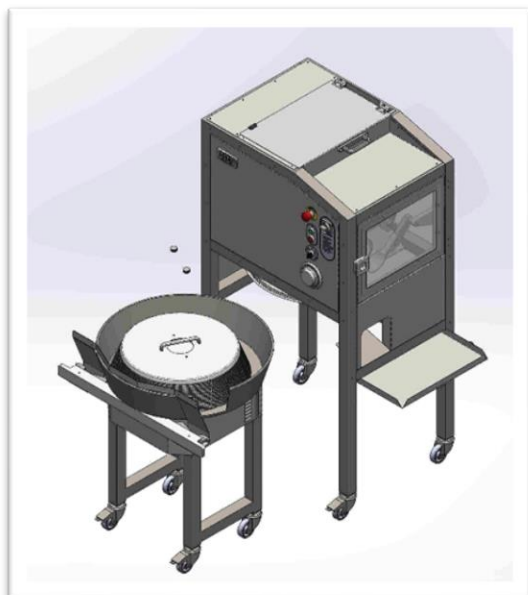
9.12. Pull the plug (Ref.29).



9.13. Grip the two levers (Ref.28) on the bar and pull out the dough rounder towards the operator in order to take out the central cone (Ref.3).

9.14. Unscrew the two knobs (Ref.1) and take out the central cone (Ref.3) by its handle (Ref.2).

WARNING: this part is very heavy.



9.15. The central cone (Ref.3) and the base (Ref.14) may be cleaned with a damp cloth with water and food sanitizer.

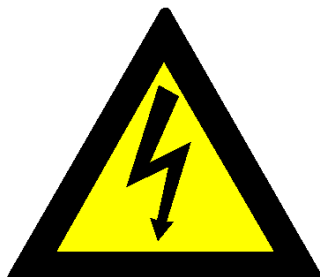
9.16. The reassembly is in reverse of the disassembly.

Always remember to try the machine without dough after each cleaning.

As far as the cleaning of the housing is concerned, a daily dry cleaning of all dough and flour remains is sufficient. We remind you that the housing of the machine should NEVER be washed with sodium

hypochlorite-based solutions or with abrasive detergents since these could damage the external parts of the machine.

WARNING: do not wash the machine with water jets for safe working.



10. REGULAR MAINTENANCE

The machine does not need any peculiar lubrications and maintenance.

Regularly check the good state of the mains cable.

Turning the weight regulation knob beyond the minimum point (beyond the sign -), the knife (Ref.11) and the dough support (Ref.6) go back to their original position.

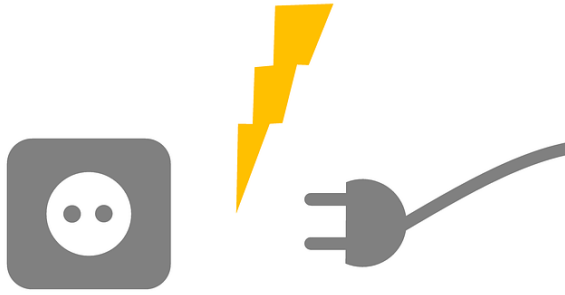


11. REPAIR

For repairs, controls or replacement of damaged parts, we suggest you to apply directly to the manufacturer or to replace the damaged parts with equivalent materials, especially as far as safety is concerned:

- power cord with plug (2 phases + ground)
- switch (push button)

Before any mechanical or electrical maintenance, it is compulsory to switch the machine off and to pull the plug.



WARNING: the repairs are to be carried out by qualified people.

Regularly check that the emergency push button is correctly working and check the good conditions of the power cord and plug.

12. LOUDNESS

The pondered equivalent continuous level of acoustic pressure A produced by the machine while operating under load is under 70 decibels(A) and that the maximum pondered instantaneous value of acoustic pressure C is under 130 decibels.

13. ESSENTIAL REQUIREMENTS

All our machines have been designed and manufactured strictly in compliance with the current national and international norms, more particularly:

UNI EN ISO 7010: 2015.

UNI EN ISO 12100: 2010.

UNI EN ISO 13849-1: 2016.

UNI EN ISO 13857: 2008 + EC1: 2010.

UNI EN ISO 14119: 2013.

UNI EN ISO 14120: 2015.

CEI EN 60204-1: 2006 + EC1: 2010.

UNI EN 1672-2: 2009.

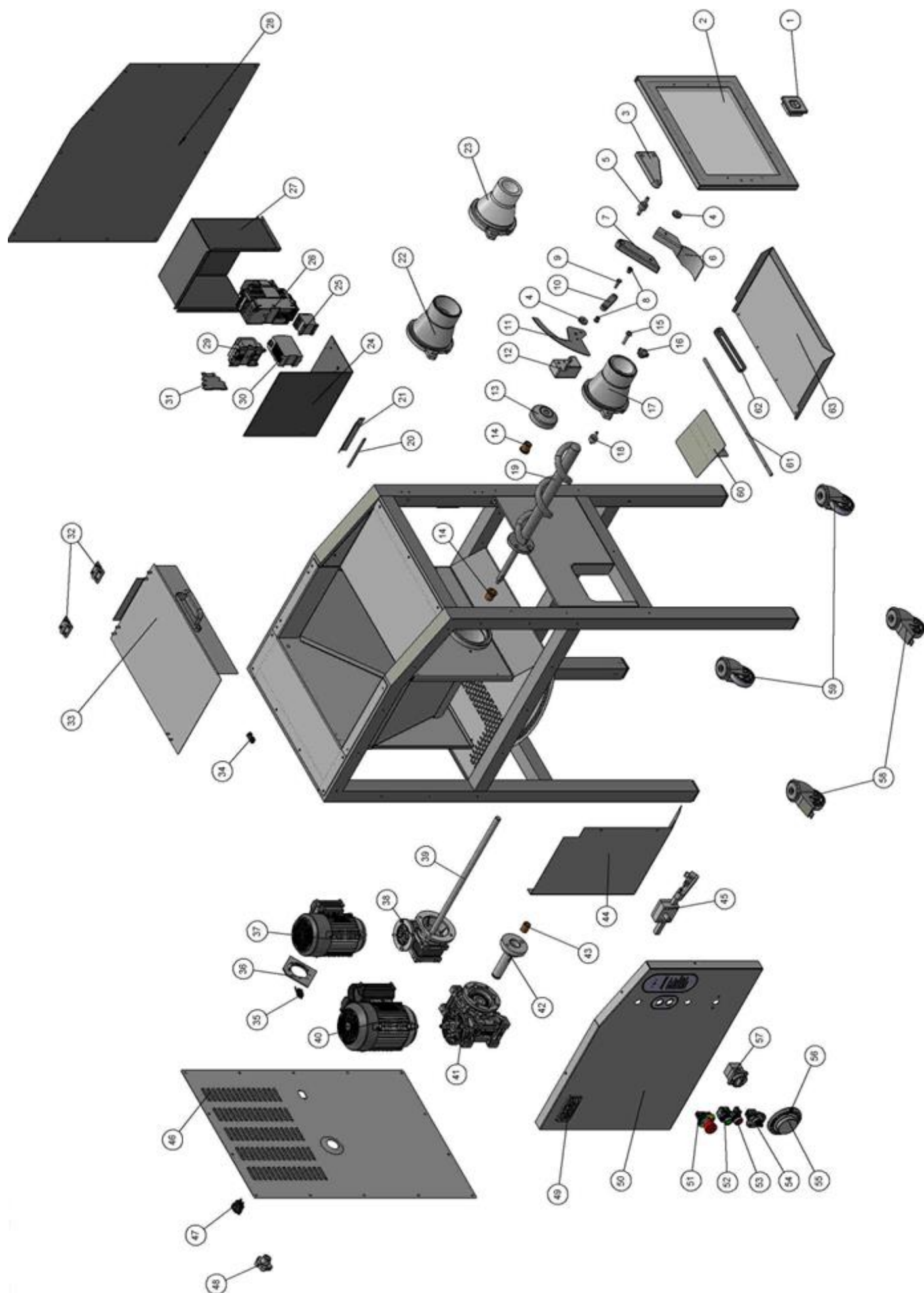
Once assembled and before being packed, all our machines undergo a checking test to control:

Earth continuity

Dielectric rigidity

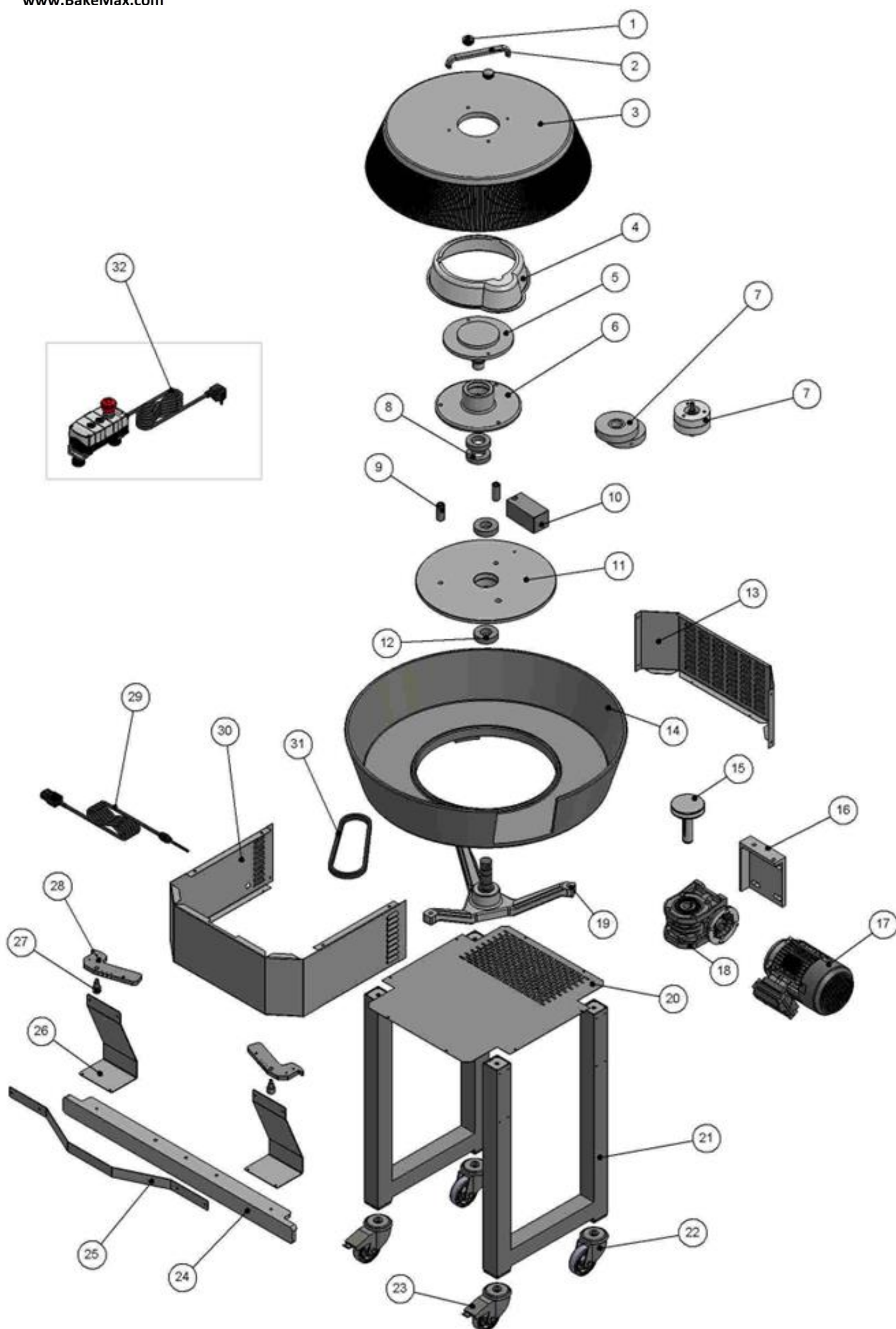
Insulation

The start of the machine empty, recording: the absorbed power, the applied tension, absorbed Ampère's.

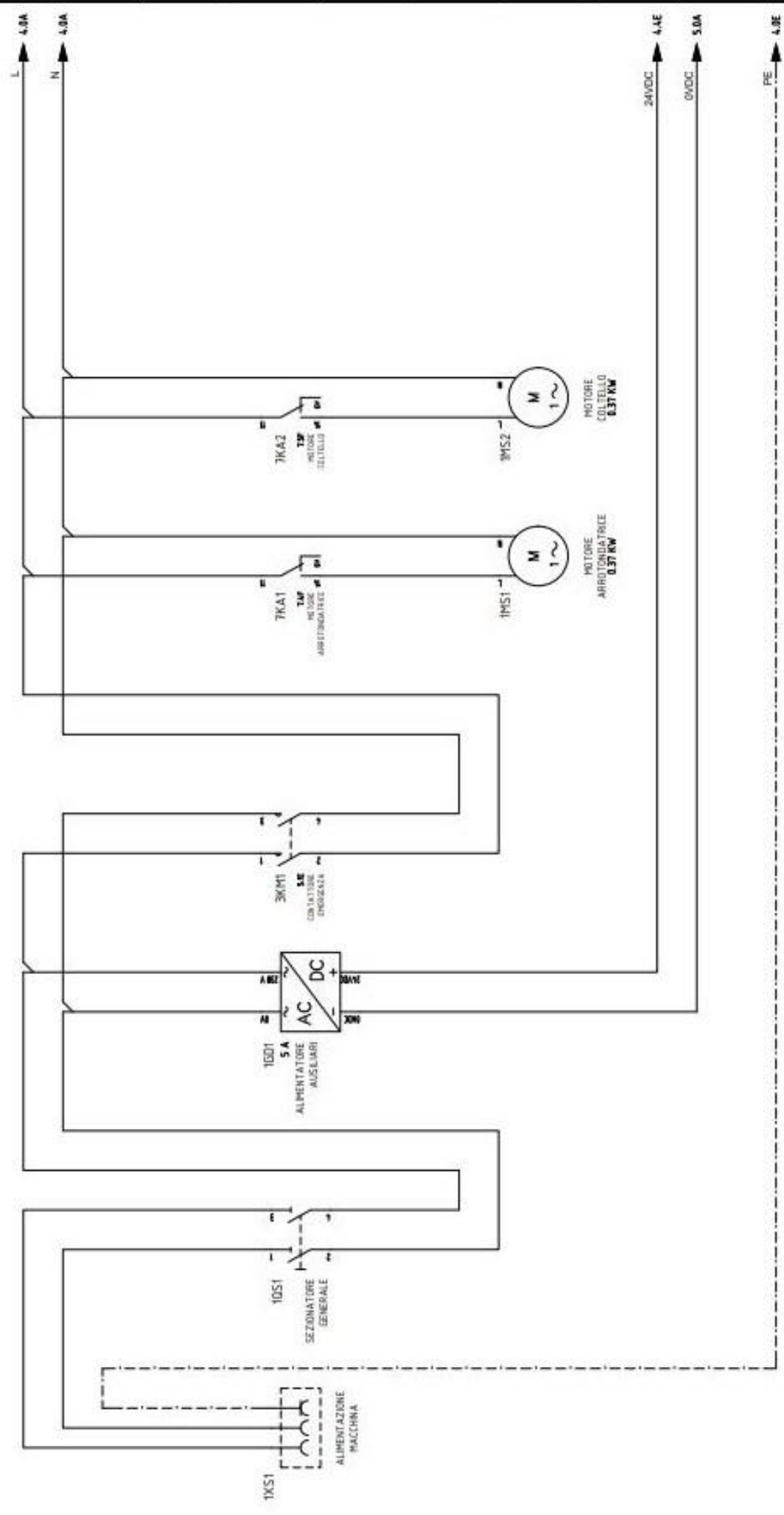


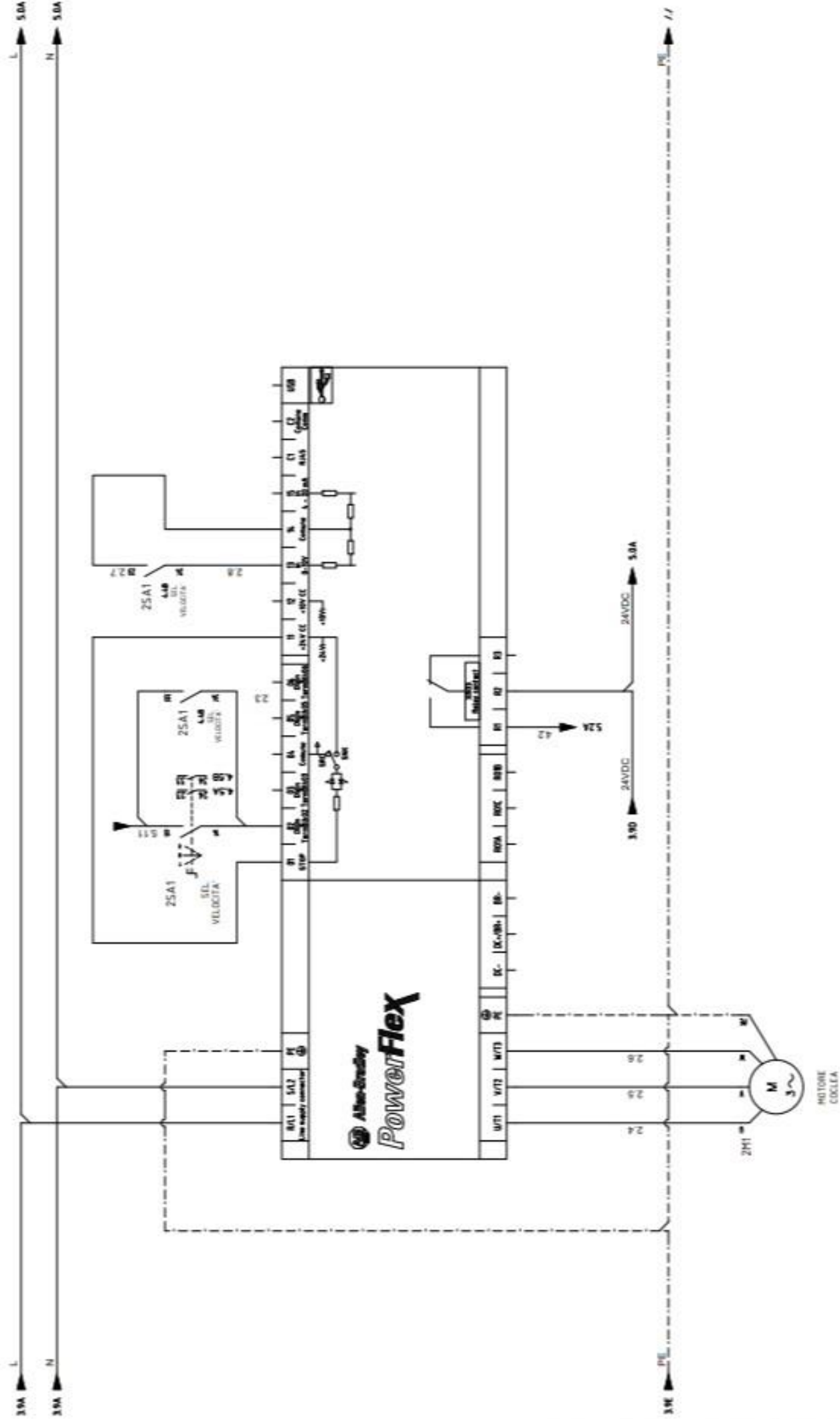
REFERENCE	CODE	DESCRIPTION	QUANTITY
1	DD005/001	DOOR HANDLE	1
2	DD005/002	DOOR ASSEMBLY	1
3	DD005/003	DOUGH SUPPORT BLOCK SUPPORT	1
4	DD005/004	S/S KNOB	2
5	DD005/005	DOUGH SUPPORT BLOCK SHAFT	1
6	DD005/006	DOUGH SUPPORT	1
7	DD005/007	DOUGH SUPPORT BLOCK	1
8	DD005/008	FLANGED BRONZE BUSHING	2
9	DD005/009	CONNECTING ROD PIN	1
10	DD005/010	CONNECTING ROD	1
11	DD005/011	KNIFE	1
12	DD005/012	KNIFE SUPPORT BLOCK	1
13	DD005/013	REDUCER PIN SUPPORT	1
14	DD005/014	MIXER FLANGED BRONZE BUSHING	2
15	DD005/015	PIN	1
16	DD005/016	KNOB	1
17	DD005/017	CONE WITH REDUCER	1
18	DD005/018	BLOCKING SPACER	1
19	DD005/019	AUGER ASSEMBLY	1
20	DD005/020	REFLECTOR	1
21	DD005/021	REFLECTOR SUPPORT	1
22	DD005/022	BIG CONE	1
23	DD005/023	SMALL CONE	1
24	DD005/024	ELECTRIC SYSTEM SUPPORT	1
25	DD005/025	MINI CONTACTOR	1
25B	DD005/025B	CONTACTOR	
26	DD005/026	INVERTER 115V 60Hz	1
27	DD005/027	ELECTRIC SYSTEM COVER	1
28	DD005/028	RIGHT PANEL	1
29	DD005/029	PLC TRANSISTOR 2080-LC10-12QBB	1
30	DD005/030	FEEDER 24V	1
31	DD005/031	RELAY 700 HLT 12U24	2
32	DD005/032	HINGE	2
33	DD005/033	HOPPER COVER	1
34	DD005/034	MAGNET	1
35	DD005/035	MICROSWITCH	1
36	DD005/036	MICRO SUPPORT CLAMP	1
37	DD005/037	KNIFE MOTOR 115V 60Hz	1
38	DD005/038	GEARBOX	1
39	DD005/039	KNIFE GEARBOX SHAFT	1

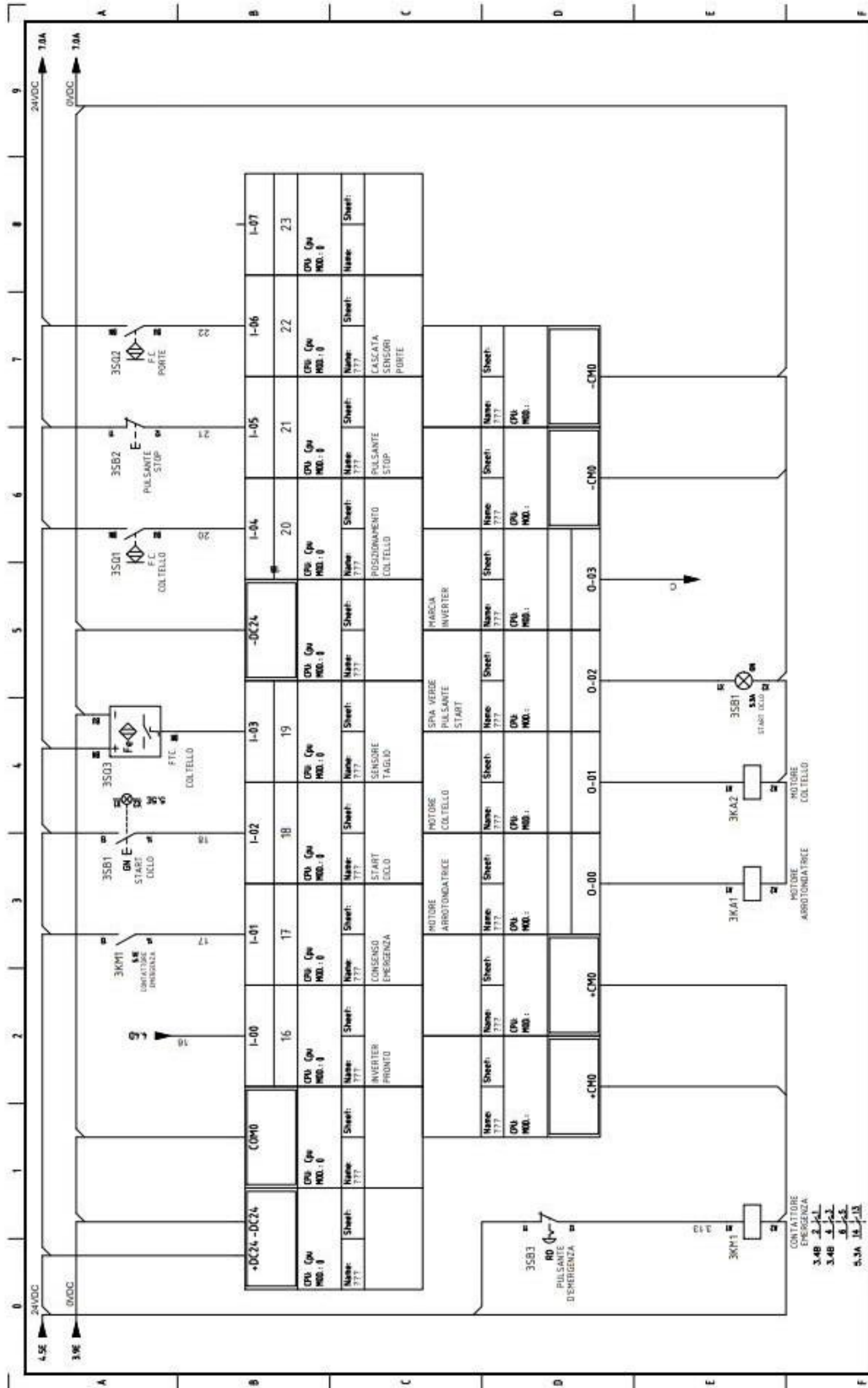
40	DD005/040	MOTOR 115V 60Hz	1
41	DD005/041	GEARBOX ASSEMBLY	1
42	DD005/042	FLANGED SHAFT	1
43	DD005/043	BRONZE BUSHING	1
44	DD005/044	INTERNAL PANEL	1
45	DD005/045	REGULATION ASSEMBLY	1
46	DD005/046	REAR PANEL	1
47	DD005/047	IEC SOCKET	1
48	DD005/048	KNOB	1
49	DD005/049	FRIULCO METALLIC PLATE	1
50	DD005/050	LEFT PANEL	1
51	DD005/051	EMERGENCY PUSH BUTTON	1
52	DD005/052	GREEN/ON PUSH BUTTON	1
53	DD005/053	RED/OFF PUSH BUTTON	1
54	DD005/054	SELECTOR	1
55	DD005/055	WEIGHT REGULATION KNOB	1
56	DD005/056	GRADUATED RING	1
57	DD005/057	GENERAL DISCONNECTOR	1
58	DD005/058	CASTER WITH BRAKE	2
59	DD005/059	CASTER	2
60	DD005/060	CHUTE	1
61	DD005/061	PERNO TRAY	1
62	DD005/062	TRAY SUPPORT ROD	1
63	DD005/063	TRAY	1



REFERENCE	CODE	DESCRIPTION	QUANTITY
1	DBR03/001	S/S KNOB	2
2	DBR03/002	CONE HANDLE	1
3	DBR03/003	CENTRAL CONE	1
4	DBR03/004	GEARS PROTECTION	1
5	DBR03/005	CONE DRIVE FLANGE	1
6	DBR03/006	COUNTERFLANGE	1
7	DBR03/007	GEARS ASSEMBLY	1
8	DBR03/008	BEARING	2
9	DBR03/009	FLANGE SPACER	2
10	DBR03/010	COUNTERWEIGHT	1
11	DBR03/011	DRIVING FLANGE	1
12	DBR03/012	BEARING	2
13	DBR03/013	REAR PANEL	1
14	DBR03/014	LARGE CIRCULAR BASE	1
15	DBR03/015	PULLEY	1
16	DBR03/016	GEARBOX SUPPORT CLAMP	1
17	DBR03/017	MOTOR 115V 60Hz	1
18	DBR03/018	GEARBOX	1
19	DBR03/019	SUPPORT SPOKE	1
20	DBR03/020	PROTECTION BOTTOM	1
21	DBR03/021	LEG	2
22	DBR03/022	CASTER	2
23	DBR03/023	CASTER WITH BRAKE	2
24	DBR03/024	BLOCKING ROD	1
25	DBR03/025	FRONT PROTECTION	1
26	DBR03/026	GUARD	2
27	DBR03/027	PIN	2
28	DBR03/028	HANDLE	2
29	DBR03/029	CABLE WITH PLUG	1
30	DBR03/030	FRONT PANEL	1
31	DBR03/031	BELT	1
32	DBR03/032	REMOTE SWITCH POWER CORD	







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 milage 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.