



BakeMax BMSM Series Spiral Mixer Operations Manual



Questions? Contact Us:

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www.BakeMax.com

Warranty Registration

www.BakeMax.com/Warranty-Registration

Please fully read this manual before installing machine or attempting to use. Failure to do so may result in injury and may also void all warranty!



WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/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 cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

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1. FEATURES

- Heavy-duty, stainless steel spiral agitator and bowl, designed to Baking Industry Sanitation Standards.
- Instant termination of operation if safety guard is lifted. Operation is possible only when safety guard is in place.
- Minimal-Maintenance, high-power motor. Speed is altered without shifting gear.
- High-efficiency, 2-speed mixing achieves through blending ingredients to achieve desired results consistently within 7-10 minutes.
- Accurate timers automatically control mixing time. Machine is still operational even if timer is interrupted.
- New, dual-direction mixing technology, speed is synchronized with reverse-rotating bowl to mix ingredients and blend dough hydraulically downward. This keeps dough cooler and achieves desired results more efficiently.
- Powerful spiral mixing increase water absorption by dough, thus increasing volume and assuring uniform texture.
- Instant-response servo-limit switch for safety.
- Bowl may be set to rotate either forward or backward.

NOTE

The Hook / Agitator should be turning in the same direction as the ARROW (Counterclockwise) just above the Hook and Bowl on the frame of the Mixer. Bowl should turn in SAME direction as Hook while mixing, opposite direction of either Hook / Agitator or Bowl may cause Dough to rise Hook / Agitator.

2. SAFETY PRECAUTIONS

WHEN USING THIS MACHINE, ALWAYS MAKE SURE THE FOLLOWING CONDITIONS OR OPERATIONS ARE IN EFFECT. FAILURE TO DO SO MAY CAUSE ACCIDENTS.

- KEEP HAND, CLOTHING & RIGID OBJECTS AWAY FROM BOWL AND HUB ATTACHMENTS WHEN IN OPERATION.
- DO NOT USE THIS MACHINE FOR ANY APPLICATIONS OTHER THAN FOOD PROCESSING.
- USE THE MACHINE ONLY WITH THE ELECTRICAL SERVICE SPECIFIED ON ITS NAMEPLATE.
- DISCONNECT THE MACHINE FROM ITS POWER SOURCE BEFORE CARRYING OUT ANY MAINTENANCE.
- DO NOT DISABLE OR REMOVE THE SAFETY MECHANISMS INCLUDED WITH THE MACHINE.
- DO NOT LEAVE THE MACHINE IN OPERATION UNATTENDED.
- OBSERVE MAINTENANCE AND SAFETY INSPECTION SCHEDULES.

3. SPECIFICATIONS

MOTOR _____ Three phase motor. Bowl and spiral agitator are driven by separate motors

ELECTRICAL	200V/60HZ, three phase. 220V/60HZ, three phase. 380V/50HZ, three phase. 415V/50HZ, three phase. 440V/60HZ three phase.
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TRANSMISSION	Pulley drive to special fiber belt
TIMER	Standard 30 MIN. Timer.
SAFETY GUARD	Stainless steel safety guard is standard. Instant termination of operation to protect operator if safety guard is lifted

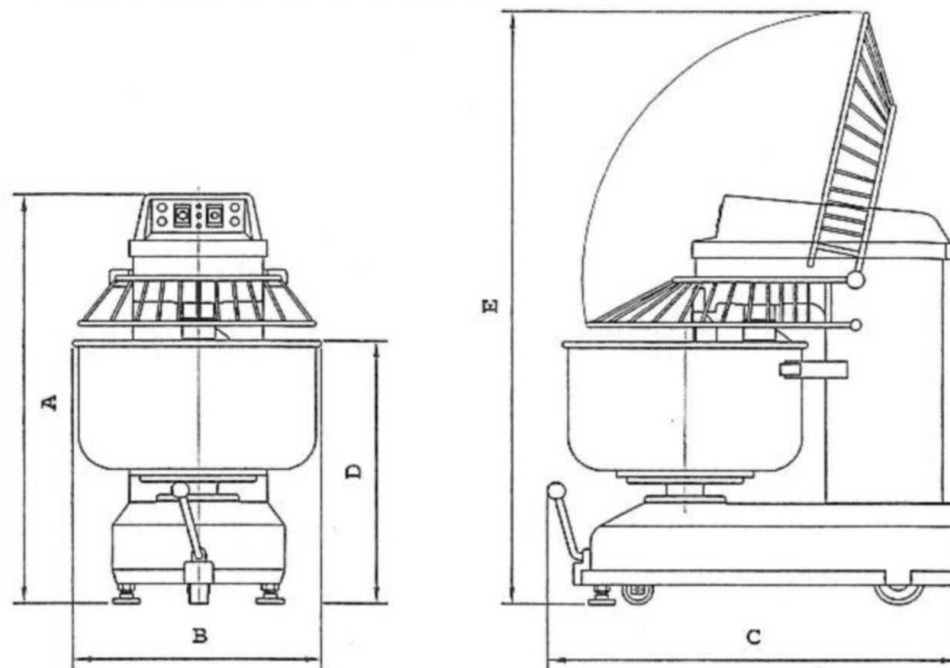
SPEED	60 Hz		50 HZ	
Model No.	Low	High	Low	High
BMSM30	131	262	110	220
BMSM40	131	262	110	220
BMSM50	131	262	110	220
BMSM70	131	262	110	220
BMSM80	131	262	110	220
BMSM120	131	262	110	220

Model No.	Flour (kg)	Dough (Kg)	Bowl (Liter)	Packing Size (cm)	Net Weight (Kg)	Gross Weight (kg)	Motor (HP)	
							Agitator	Bowl
BMSM30	15	30	50	95*60*120	150	200	2	0.5
BMSM40	25	40	70	100*65*130	180	230	2.5	0.5
BMSM50	30	50	80	121*70*138	400	500	3	1
BMSM70	45	70	100	114*55*104	450	550	4	1.5
BMSM80	50	80	120	133*88*152	520	620	5	2
BMSM120	80	120	180	140*97*159	550	650	8.5	3

*When mixing bagel dough and other stiffer doughs, you will need to reduce your capacity by 30% and only use the 1st speed. Max mixing time of 15 minutes with a 15 minute break between batches.

For softer dough, max mixing time of 30 minute with a 15 minute break between batches. This ensures the longevity of your spiral mixer.

4. INSTALLATION DIAGRAM (CM)



Model	A	B	C	D	E
BMSM30	99	54	88	57	134
BMSM40	105	54	88	67	140
BMSM50	114	55	104	78	147
BMSM70	114	66	104	81	152
BMSM80	120	71	114	81	170
BMSM120	130	81	122	86	180

5. INSTALLATION

Your BAKEMAX® SPIRAL MIXER is shipped fully assembled, and ready for installation. 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's safety features make it possible to stand close to the machine during operation.

6. CLEANING

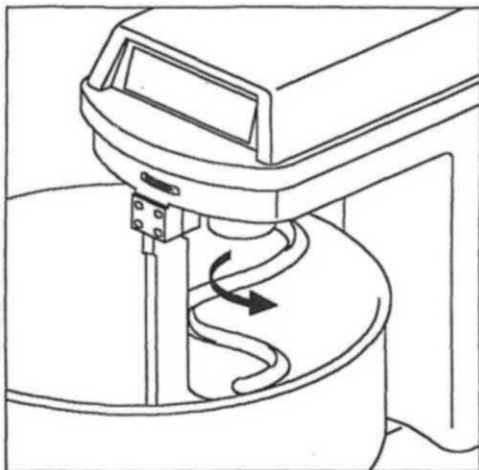
WARNING - UNPLUG MACHINE BEFORE CLEANING OR SERVICING.

- After each day's use, wash the mixer bowl and agitator 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.
- Clean under machine occasionally. Disconnect power cord, raise stabilizing feet and move machine.

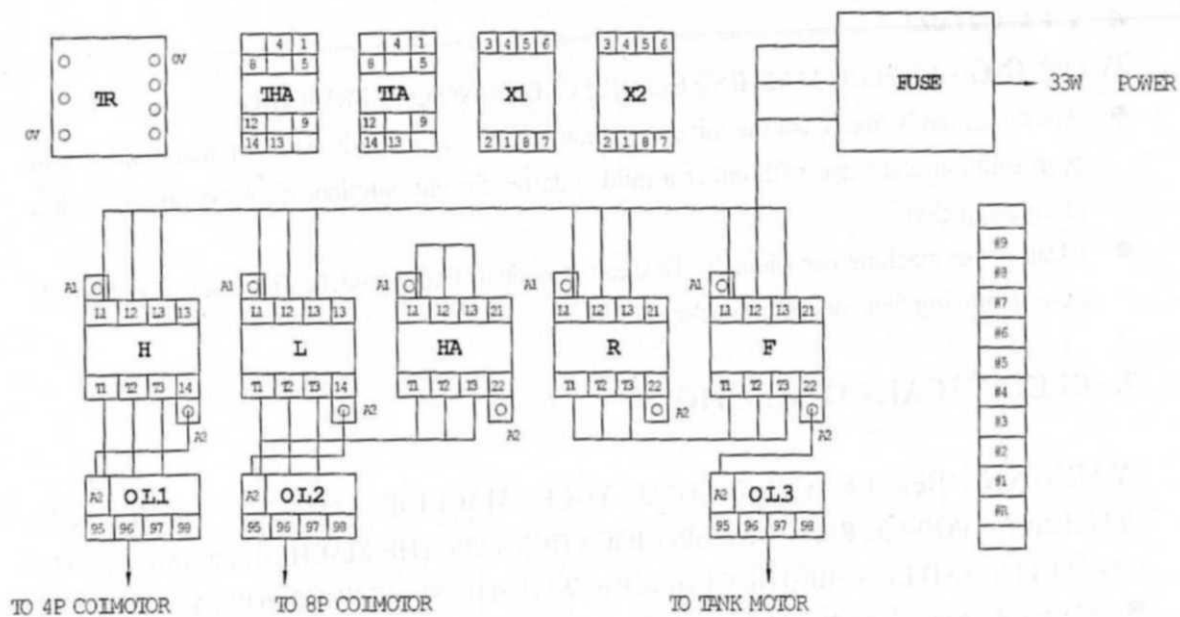
7. ELECTRICAL CONNECTIONS

WARNING: BEFORE CONNECTING YOUR MACHINE TO ANY SOURCE OF ELECTRICAL POWER, READ THE SPECIFICATIONS ON THE MACHINES NAME PLATE CAREFULLY AND BE SURE THEY COINCIDE WITH THOSE OF YOUR POWER SOURCE.

- Electrical connections should be made by qualified personnel in accordance with applicable codes and regulations.
- Appropriate fuse must be installed to provide adequate protection in case of a short circuit.
- Special attention should be given to making the correct electrical connection regarding the direction of rotation of the spiral agitator. The direction of rotation is indicated by an arrow on the front of mixer.



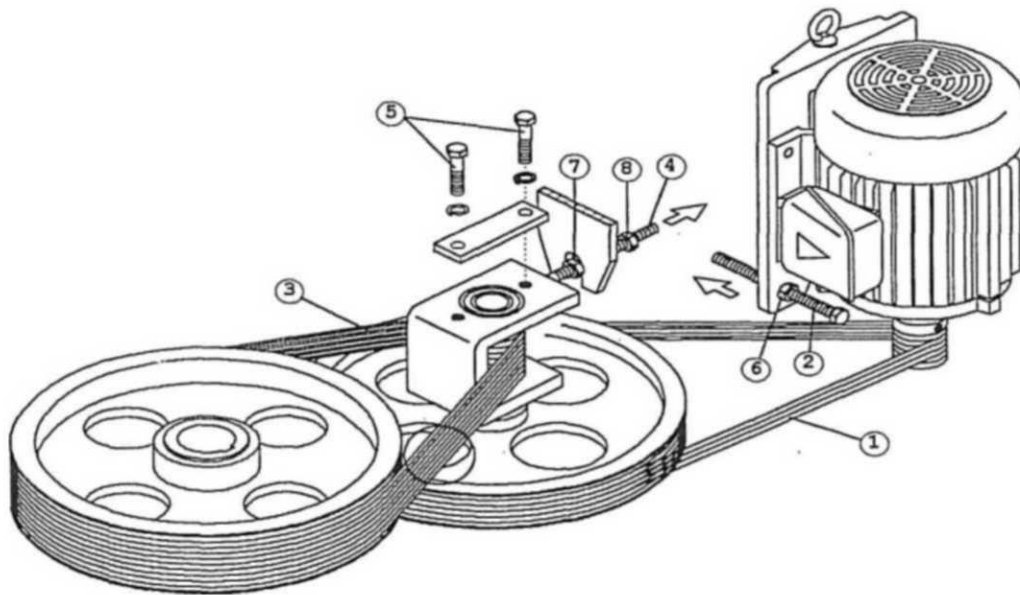
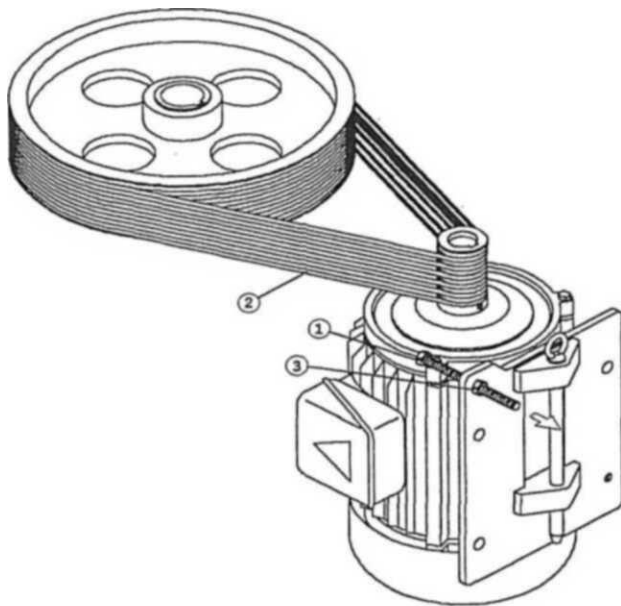
8. ELECTRIC PARTS DIAGRAM & MAIN CIRCUIT (EXCEPT SIMPLE TYPE)



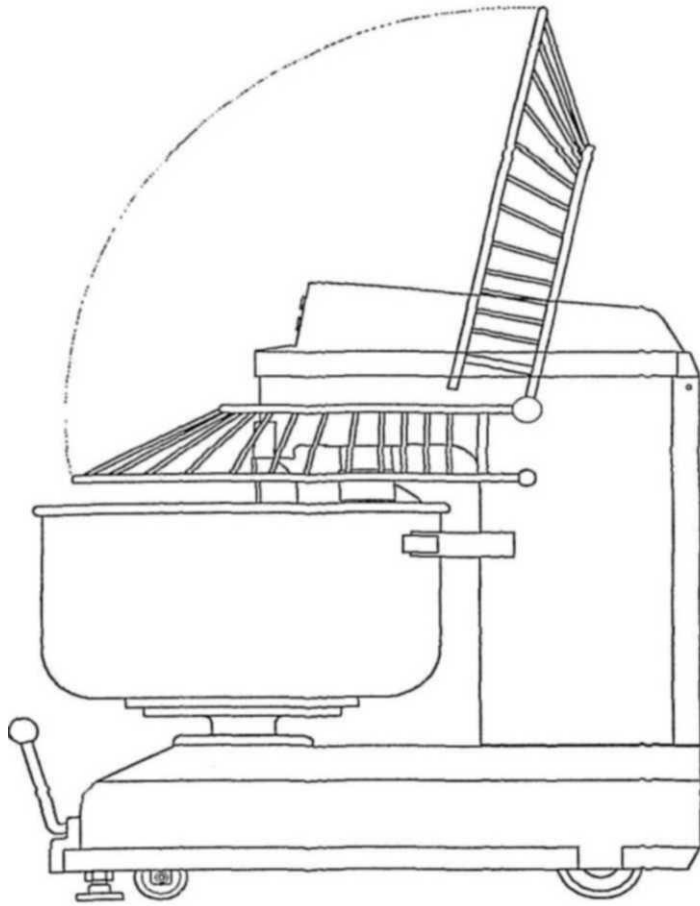
9. TECHNICAL NOTES

DRIVEN BELT

- The drive belt should be installed with sufficient tension to avoid excessive slack.
- Agitator drive belts may be adjusted by means of a screw No. 1 on motor support plate.
- Bowl drive belts may be adjusted by adjusting the screw nut No. 7 & 8.
- Drive belts for the bowl drive motor may be adjusted by means of the screw No. 2 on lower motor support plate.



10. MOVING THE MIXER



To move the mixer, push down the ball-knob lever until the front wheel touches the front so that the mixer may be moved.

To retract the front wheel once the mixer has been moved, push the ball-knob lever up until the front of the mixer rests on the front foot plate.

NOTE:
BMSM50
BMSM70
BMSM80 &
BMSM120
ONLY

II. CONTROLS

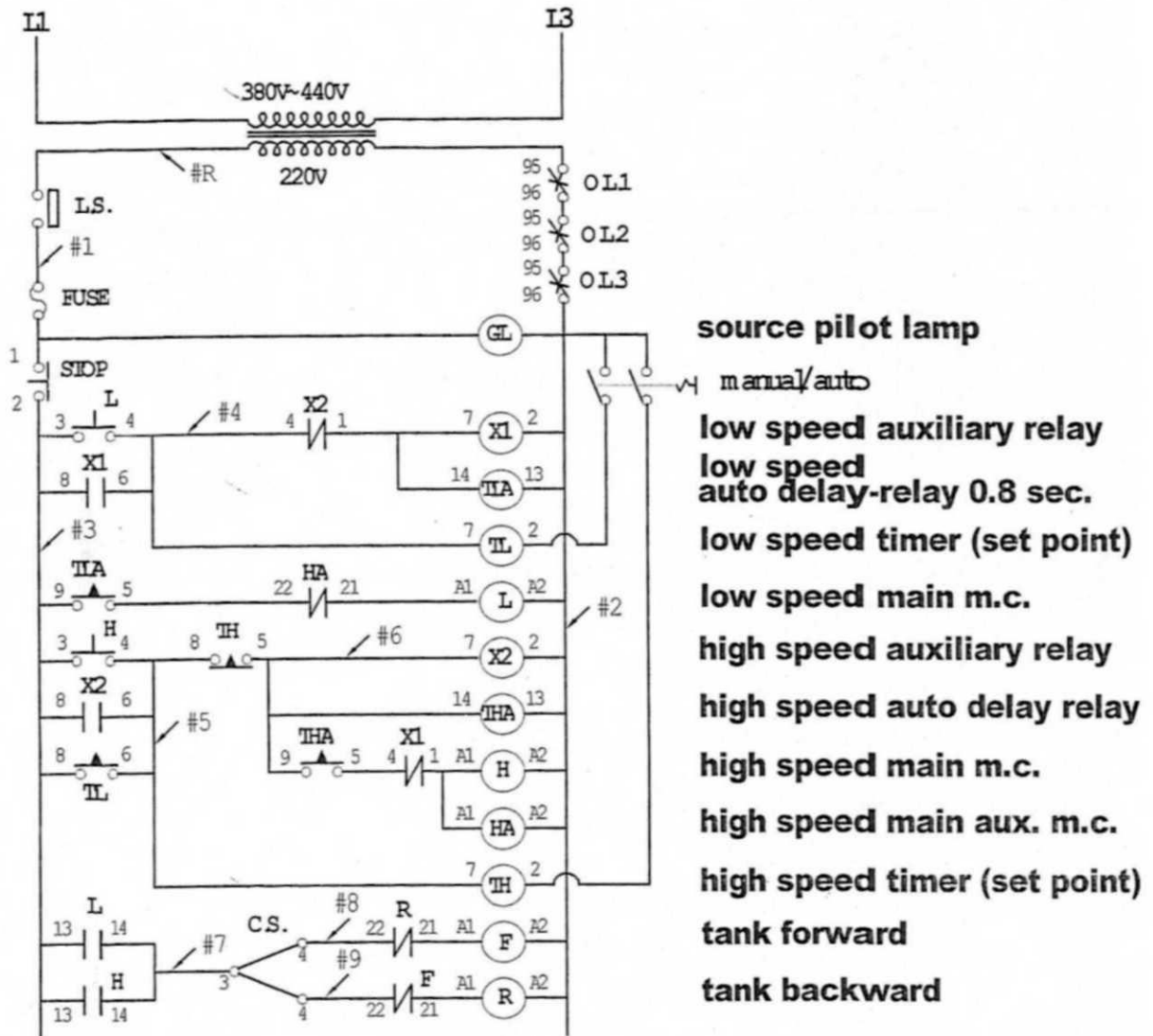


FUNCTION DESIRED	INSTRUCTION	RESULT
Manual (Continuous) Mixing	Turn TOGGLE SWITCH Manual Press LOW SPEED BUTTON or Press HIGH SPEED BUTTON Press STOP to PAUSE	Manual control Starts low speed mixing. Starts high speed mixing. Mixing paused.
Timed Mixing at Low Speed	1. Turn TOGGLE SWITCH Auto 2. Set Timer (LEFT) to desired time 3. Set Timer (RIGHT) to ZERO 4. Press LOW SPEED BUTTON 5. Press STOP to PAUSE	Will automatically mix at low speed until timer reaches zero. STOP will pause mixing. To continue mixing, reset timer and press LOW SPEED.
Timed Mixing at High Speed	1. Turn TOGGLE SWITCH Auto 2. Set Timer (RIGHT) to desired time. 3. Set Timer (LEFT) to ZERO 4. Press HIGH SPEED BUTTON. 5. Press STOP to PAUSE	Will automatically mix at high speed until timer reaches zero. STOP will pause mixing. To continue mixing, reset timer and press HIGH SPEED.
Timed Mixing at Two speed	1. Turn TOGGLE SWITCH to Auto 2. Set both timers LOW SPEED (left) and HIGH SPEED (right) to desired timer. 3. Press LOW SPEED BUTTON. 4. Press STOP to PAUSE	Will mix at low speed until timer reaches zero, will switch to high speed until high speed timer reaches zero and stops. STOP will pause mixing.

12. TROUBLESHOOTING AFTER MIXING

PROBLEM	POSSIBLE CAUSE
Mixer will not start	Check to see that bowl guard is in lower position. If the POWER
LAMP is not on,	Check electric supply at breaker (fuse), check electric cord to see if it is plugged into receptacle. Check electrical box.

13. ELECTRICAL WIRING DIAGRAM



Warranty & Service

One year parts and labor limited warranty on most items, there are select items which carry a two year warranty. Extended warranty is available on some products. Contact us for details.

For all warranty claims, proof of purchase is required.

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.

Any abuse of equipment or improper use of machinery will void the warranty. Including failure to follow all instructions in operations manual. Properly install, maintain equipment, follow capacity charts, or electrical information.

Accessories, attachments, or electrical components such as fuses, bulbs, elements and switches are covered under a 90 day warranty. Repairs include Parts and Labor only, excluded is the following:

1. Overtime Labor Rates
2. Expedited Freight for Parts
3. BakeMax assumes no responsibility for down time or loss of product. All defective parts must be returned to BakeMax for credit. Repairs must be pre-authorized by BakeMax prior to work commencing.
4. Travel time is not covered by BakeMax, unless pre-authorized by BakeMax.

Bench Warranty (Machines Weighing 100 lb or less)

For all warranty claims proof of purchase is required to claim warranty. One year parts and labor warranty, from date of purchase.

Once machine is approved for warranty, the machine is to be shipped prepaid to authorized service depot. Customer will ship machine prepaid to authorized service depot. If machine requires warranty work in less than 30 days of purchasing BakeMax will pay all shipping charges. (Freight damages during shipping for warranty is the responsibility of the owner of the machine.)

Once machine is received and repaired it will be returned to the user at BakeMax expense.

*****BakeMax machines sold outside of the continental North America will carry one year parts warranty only.***

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