



OPERATION MANUAL FOR MEAT SLICER  
BMMSM01  
BMMSM05





## **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.

### **Showcase Specific Warnings.**

**The following warnings refer to all BakeMax® Heated Showcases.**

- Keep the surrounding of the show case clean of clutters and papers to avoid fire
- Keep all heated show cases on a non combustibile surface
- Keep all heated showcases out of reach of small children
- Always turn off thermostat at night or when show case is not in use
- Always allow time to cool down before cleaning or perform maintenance on showcase

## I. Notice

- The power must comply with electric requirements on the label rating, failure to do so may cause serious trouble, fire or the machine will not properly work.
- Machine must be grounded. Failure to properly ground the machine may result in electric shock.
- Please turn off all switches and unplug the machine in the case of an Emergency or power failure.
- Please keep hands and any other part of the body clear of blade when operating the machine.
- The machine should be repaired by manufacturer or agent if the machine breaks. Titan Ventures International Inc. is not responsible for injury or equipment fault as self amending machine.
- When the electric wire is damaged, it must be repaired. The electric wire used must be special soft wire, buy it from manufacturer or repair department.
- The machine cannot be washed or soaked with water. The machine is not a waterproof structure, it will cause an electric shock and damage the mechanical departments and electrical parts.
- Please turn off all switches and unplug the machine when not operating.
- Please stop operation and unplug when workers clean the machine.
- Turn the machine off when the machine operates unusually.
- Often check the blade-cover, table loading meat, slicer and other parts to ensure they are tight and are not damaged.
- Cannot cut frozen meat.
- Please attach the operations manual when reselling the machine.
- Please contact us when you damage or lose the operations manual.
- Please contact us when you meet other items which are not detail in the manual operation.



Ground terminal must be grounded before the slicer is fixed. Avoid resulting in personal injury.



Slicer operates automatically; keep hands clear, Failure to comply may result in personal injury due to leakage.

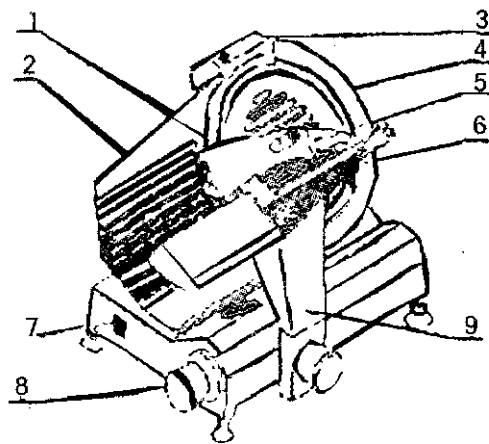


Clean and change blade of slicer, be careful of blade-edge as it is sharp.

## II. Main Technical Specifications

| Model:            | BMMSM05                     | BMMSM01                    |
|-------------------|-----------------------------|----------------------------|
| Voltage           | 220-240V/50HZ 110V/<br>60HZ | 220-240V/50HZ<br>110V/60HZ |
| Power             | 250W                        | 120W                       |
| Slicing thickness | 0.2-15MM                    | 0.2-15MM                   |
| Blade diameter    | 300MM                       | 220MM                      |
| Max slicing width | 220MM                       | 160MM                      |
| Weight            | 25KGS                       | 17KGS                      |
| Measurement       | 597X520X495MM               | 498X435X380MM              |

## III. Machine instruction and part name:



- 1. Slicer
- 2. Plate
- 3. Sharpener
- 4. Blade cover
- 5. Active pusher
- 6. Carriage
- 7. Power button
- 8. Slicer thickness regulator
- 9. Product pusher handle

## IV. Operation

1. The machine should be installed on a work surface that has sufficient stability and strength to support the weight of the machine.
2. Make sure that the line voltage of your main power source matches the rated voltage of the machine.
3. Turn the switch on and let the machine run about 2-3 minutes. Observe the machine to ensure it works well.
4. Turn the switch on, the pilot lamp of the power button is lighting, the blade rotate on the opposite way of watch hands.
5. Adjust the slice thickness by turning the slice thickness regulator. Use caution and be aware of blade and hands at all times.
6. Pushing the product carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob. Use caution and be aware of blade and hands at all times.
7. After slicing the desired amount of meat. Turn the fixing positioner knob and let the fixing positioner head back to the original position.
8. You can now move away the slices and the product.

## **V. Cleaning:**

1. Always turn off and unplug the machine before cleaning. Make sure to turn the slice thickness regulator to zero position.
2. Never use any chemical or abrasive products. Do not use a brush or any other type of utensils or instruments which could damage the different pieces of the slicer.
3. Use a damp cloth in detergent to clean the machine, thin and dry. Make sure to clean the machine completely every day.
4. Remove the blade cover away from the blade when cleaning, and clean the product carriage too.
5. Warnings for blade cleaning:
  - a. Wear a safety glove for making this operation;
  - b. Do not touch the edge of the blade;
  - c. This is a dangerous operation be careful.
6. You ought to race the machine 5 minutes after cleaning.
7. Attention: Do not wash the machine by water directly.

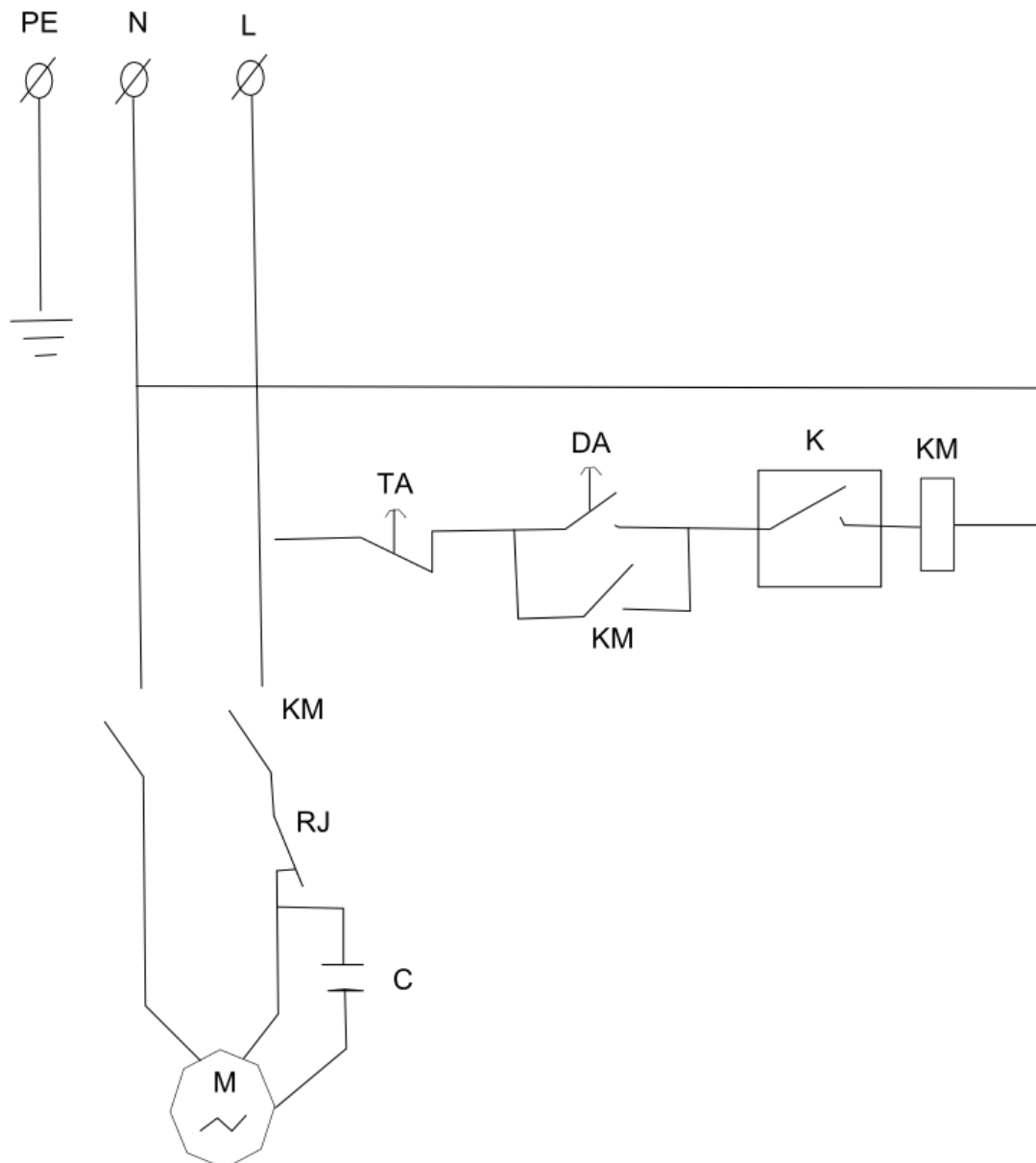
## **VI. Maintenance:**

1. Blade (rustproof):
  - a. Dry the blade with dry cloth after work;
  - b. Spread the cooking oil on the edge of the blade with dry cloth;
  - c. Sharpen the blade when necessary to prevent rust.
2. Guide lubrication:
  - a. Push the carriage to one side, and clean the grease dirt of the guide with dry cloth;
  - b. Smear the guide surface with grease by finger, well spread and lubricate;
  - c. It is suitable to lubricate the guide every week.
3. Pusher axle lubrication:
  - a. Clean the pusher axle with a dry cloth first;
  - b. Put the cooking oil on the both of the axles and pull the pusher up and down to make the oil well spread and the pusher work well
  - c. It is suitable to lubricate the axle every day.
4. Sharpener lubrication
  - a. Clean the sharpener axle before sharpening;
  - b. Put the cooking oil on the both of the axles;
  - c. Turn around and slide the axle until the axles work well.
5. Localizing head lubrication:
  - a. Turn the fixing positioner on the opposite way of 'watch hands' to the max length;
  - b. Clean the localizing head and put the cooking oil on;
  - c. Then turn the fixing positioner back to the original position;
  - d. It is suitable to lubricate it every week. Do not spread too much oil.

## VII. Blade Sharpening:

1. You ought to sharpen the blade when the slice thickness is not even or the slices are broken .
2. Clean the edge of blade before sharpening.
3. Pull the sharpener out and lubricate the sharpener axles as it works well.
4. Pull the sharpener out and turn 180°, press the right side stone down by finger then put the sharpener to the working position.
5. Make sure that the surface of stone is nesting closely to the surface of edge. If not, please adjust it.
6. Turn the power on and the blade work 1-2 minutes, stop the machine look if the blade is sharpened well, if not, continuous.
7. Press the left side stone down and make sure the surface of stone is nesting closely to the surface of blade, then sharpen 3 seconds to remove the burr.
8. Put the sharpener back to the original position after work.
9. Always keep the stone clean as the stones work well.
10. Do not make your eyes look right to the way that the stone rotate in order to the hurt from the piece of the stone.

### ILLUSTRATION (AC220V-240V-110Vac)



# Warranty



- One year Parts and Labor limited warranty.
- Warranty begins at date of installation, delays of installation and extended warranty must be approved.
- All equipment must be properly installed and connected by qualified professionals if not a standard Plug 'N Go\* operation.
- All equipment must be used within tolerance limits of machine.
- Any abuse of equipment or improper use of machine will void the warranty.
- Accessories or attachments have 90 day warranty to be repaired or replaced.
- Repairs include Parts and Labor only, excluded are the following:
  - Electrical components such as fuses, bulbs, elements switches are not covered by this warranty.
  - Overtime labor rates.
  - Expedited freight for parts.
  - Travel charges.
- All defective parts must be returned to BakeMax® for credit.
- BakeMax® is not responsible for production downtime or product losses.
- Repairs must be pre-authorized by BakeMax® prior to work commencing.
- Emergency service 24/7 at 1-800-565-2253

## SPECIAL TERMS & CONDITIONS

- BakeMax® reserves the right to make improvements or equipment specification changes without prior notice.
- Set up and installation is client's responsibility.
- Failure to follow all instructions in operations manual, properly install, maintain equipment, follow capacity charts, or electrical information may void warranty.

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\*Plug 'N Go operation requires machine be properly connected to proper wall outlet.

Think Quality, Value, Service.....Think

**BakeMax**<sup>®</sup>

Printed in Canada

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