

BakeMax BM6ME010 Countertop Electric Pasta Cooker 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 around the machine while in operation.

- When using the machine, please ensure that you have read all 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 jewelry 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 to avoid any electrical hazards.
- Keep power cord away from heat.
- Always ensure to follow local laws when operating your machine.

GENERAL INFORMATION

PLEASE READ THE OPERATING AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS DEVICE. INCORRECT INSTALLATION AND PARTS REPLACEMENT DAMAGE TO THE PRODUCT. IT MAY CAUSE INJURY TO PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, DAMAGES CAUSED BY NEGLIGENCE, FAILURE TO COMPLY WITH THE INSTRUCTIONS AND REGULATIONS, OR INCORRECT CONNECTIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.

1. Keep this manual handy in a safe place for future reference to other operators.
2. The installation of the device must be carried out by authorized personnel in accordance with the current regulations and instructions in the country where it will be used.
3. This device must be used by trained people.
4. In case of device malfunction, turn off the device. Only a service center authorized by the manufacturer should service the device. Ask for original spare parts.

WARNING:

- This device must be installed in accordance with current legislation and used only in a well-ventilated area. See instructions before installing and using this device.
- Improper installation, adjustment, replacement, service or maintenance may result in property damage, injury or death. Read installation, use and maintenance instructions before installing or servicing this equipment.

FOR YOUR SAFETY: Do not use or store gasoline or another flammable gases or liquids inside the device.

SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

SERVICE AND MAINTENANCE

Contact us directly and we will help assist you in finding the best service provider for your application.

Model No.	BM6ME010
Serial No.
Voltage
Purchase Date

Service Help Desk	
Company	BakeMax
Website	www.BakeMax.com
Telephone	(506) 858-8990
Fax	(506) 859-6929
Address	20 Caribou St, Moncton, NB E1H 0P3

IMPORTANT

Before operating the device, ensure that all paper protection and packaging is removed. This device should only be installed in the closed position.



WARNING : The device must be used by trained personnel.

PRODUCT DESCRIPTION

*The Professional Electric Pasta Cooker, that provides high efficiency has been designed to be used in industrial kitchens.

Product Specifications:

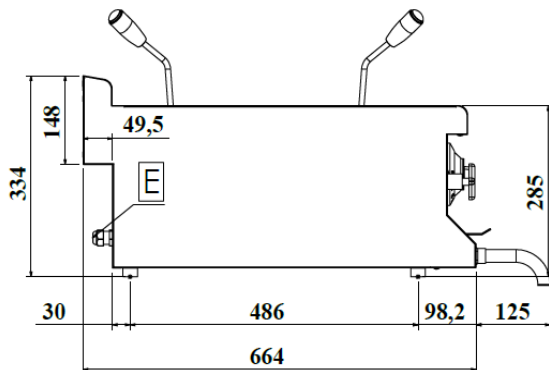
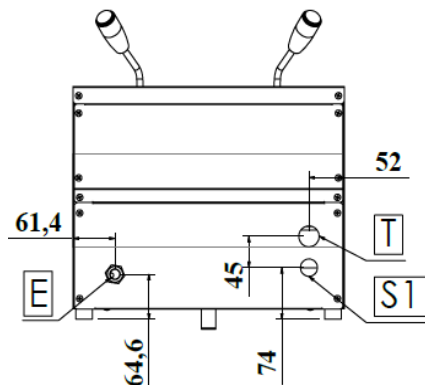
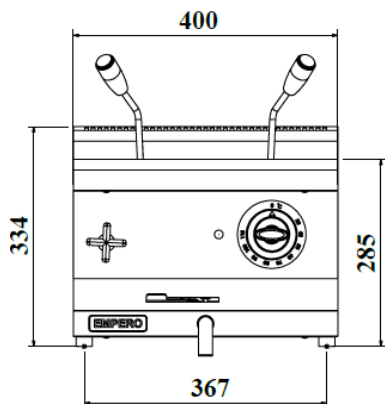
- Product Dimensions (WDH): 15.75" x 25" x 11.22"
- Product Weight: 57lbs.

Shipping Specifications:

- Shipping Dimensions (WDH): 19" x 30" x 23"
- Shipping Weight: 62lbs.

Electrical Specifications:

- 240V / 4500W / 60Hz / 1Ph



TRANSPORTATION

*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting.

UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid of the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve in installation and service for the appliance must be professional in this subject and must have installation and service licenses from the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.













This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

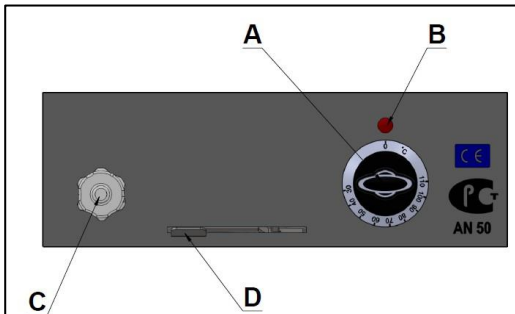
*If the location where electrical pasta cooker is placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance should not be operated under chimney hood.

SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the machine operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity .
-  *Do not attempt to use the appliance without suitable protective equipment.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not add water to the appliance's tank more than maximum level.
-  *Do not turn off the drainage system of overflowed water during cooking

OPERATION

Control Panel



A : Heat setting button

B : Indicator lamp

C : Water valve

D : Sliding attachment

Operating Instructions

- Place the filter and basket into the tank before operating the appliance.
- Check to make sure the slide valve on front of unit is in the closed (left) position.
- Fill pot with water until it reaches level indicator line.
- Plug in the appliance.
- Turn/adjust thermostat dial "On" by setting it to the desired temperature. The heat indicator light, located in the upper right of the control panel, will illuminate indicating that unit is heating.
- When thermostat is switched on, the heating elements start to work, and the indicator lamp turns on to signal the unit is heating during operation.
- When water temperature reaches the desired temperature, the heating elements stop heating. If the water temperature is lower than indicated temperature, the heating elements start to heat again.
- Put the macaroni that will be cooked into the tank and cook.
- After cooking take off the basket from tank and leave it to be filtered.
- After cooking process, switch thermostat to (0) position and unplug the appliance.
- Before draining the water, let it cool off first.
- Attach the water drainage pipe to the water drainage hole to remove the water.
- Slide the Siding Attachment (D) to the right to remove the water.

CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance with moist cloth and chrome shiner.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.
- Take off the basket and filter that are in tank while cleaning the inside of the appliance.
- Clean the residues that is accumulated at cooking tank after every use.

➤ **PERIODIC CLEANING AND MAINTENANCE**

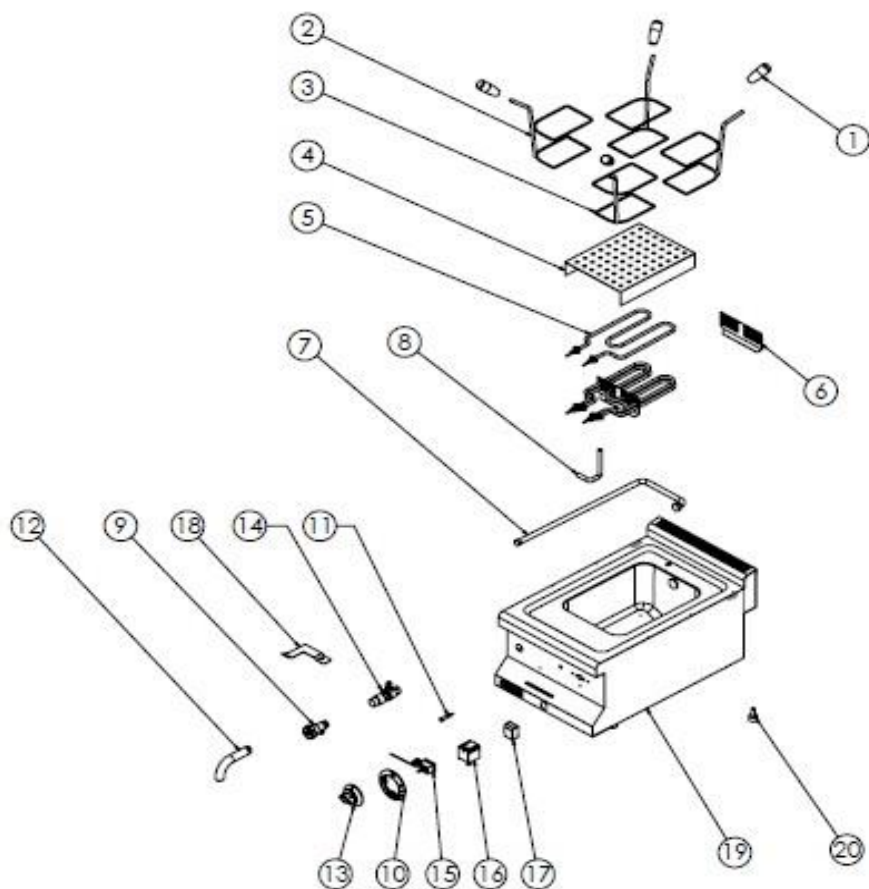
- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- If the water being used is hard water, please check the resistances in periodic times and clean the lines.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use

TROUBLESHOOTING

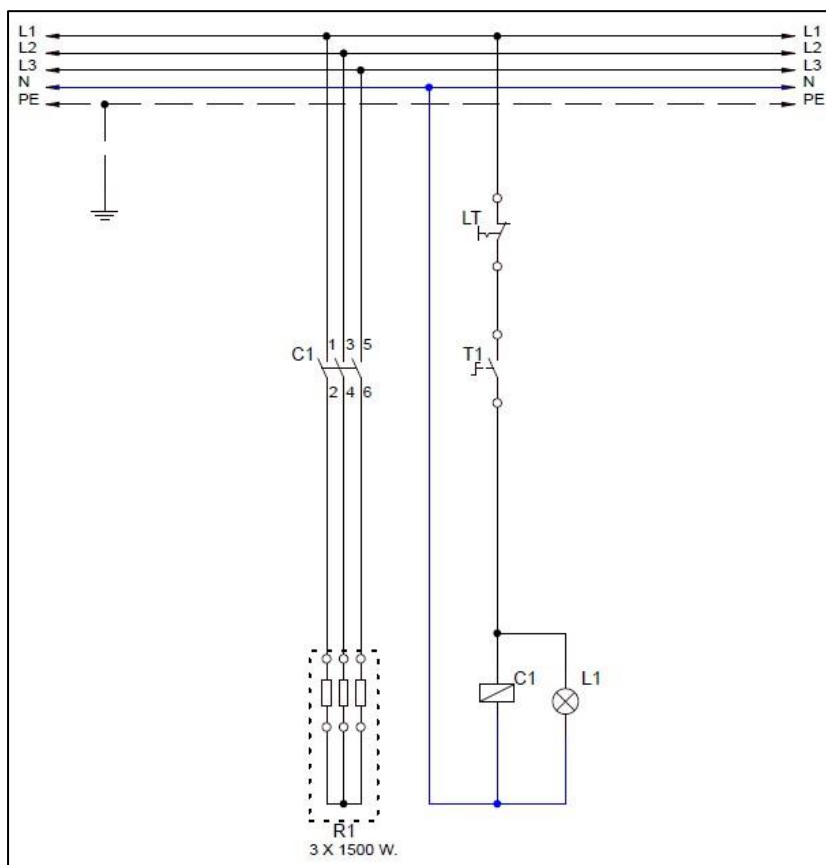
DOES NOT TURN ON	<ol style="list-style-type: none">1. Check to make sure the appliance is plugged in2. Check all electrical connections and voltage3. Check the Resistances
DOES NOT COOK WELL	<ol style="list-style-type: none">1. Check the Level of the Water2. Check the thermostat switch. If the water does not reach to desired temperature, contact with authorized service
SHUT OFF ON ITS OWN	<ol style="list-style-type: none">1. The appliance can stop due to low voltage, in this situation, please first check the incoming voltage

*If you are still having an issue with your BakeMax Product, please contact our service department at 1-800-565-2253 ext. 103 or email service@bakemax.com and we can further help with your diagnosis.

Parts Breakdown



#	Part Description	Factory #
1	HANDLE	Y.EMP.6ME010.001
2	LEFT BASKET	Y.EMP.6ME010.002
3	RIGHT BASKET	Y.EMP.6ME010.003
4	BASKET BOTTOM SHEETMETAL	Y.EMP.6ME010.004
5	RESISITANCE	Y.EMP.6ME010.005
6	RESISITANCE SUPPORT SHEETMETAL	Y.EMP.6ME010.006
7	FLEX HOSE 100CM	Y.EMP.6ME010.007
8	FOAM DRAINAGE HOSE	Y.EMP.6ME010.008
9	TAP	Y.EMP.6ME010.009
10	BUTTON BUFFER	Y.EMP.6ME010.010
11	WARNING LAMP	Y.EMP.6ME010.011
12	DRAINAGE PIPE	Y.EMP.6ME010.012
13	BUTTON	Y.EMP.6ME010.013
14	VALVE	Y.EMP.6ME010.014
15	THERMOSTAT 30-110	Y.EMP.6ME010.015
16	CONTACTOR 3TF41	Y.EMP.6ME010.016
17	HIGH LIMIT 126°	Y.EMP.6ME010.017
18	VALVE HANDLE	Y.EMP.6ME010.018
19	BASE FRAME	Y.EMP.6ME010.019
20	FEET	Y.EMP.6ME010.020



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.***

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