



# BakeMax BMVC001 Vegetable Cutter Operations Manual



**Questions? OEM Parts, Contact Us:**

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**Email: [Info@BakeMax.com](mailto:Info@BakeMax.com)**

**[www.BakeMax.com](http://www.BakeMax.com)**

**Warranty Registration**

**[www.BakeMax.com/Warranty-Registration](http://www.BakeMax.com/Warranty-Registration)**



# 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 in the area of the machine while in operation.

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

# Initial Cleaning

- This unit has been coated for shipping purposes, please clean before use.
- Do not use any liquid pressurised cleaning equipment on this machine.
- Disconnect power supply before cleaning.
- Only use food grade non-abrasive cleaning agents.
- Follow any additional cleaning / maintenance listed below.

# Features

The BakeMax® Vegetable Cutter is a countertop machine for slicing, grating and shredding fruits & vegetables. With its robust design and stainless steel construction, makes it a great choice for Restaurants, Delis, Cafes and more. This food processor comes with 2 knives: 2.5mm and 4.5mm and 3 shredding discs: 3mm, 4mm and 7mm.

- 3/4 HP motor offering 270 RPM
- Stainless steel construction & design meets all safety standards
- Includes 2 knives: 2.5mm and 4.5mm and 3 shredding discs: 3mm, 4mm and 7mm.
- Net Weight: 51 lb
- 1 year limited warranty

# Technical Specifications:

- Electrical: 110v / 5amps / 550watts / 60Hz / Nema 5-15P
- Dimensions (WDH): 20" x 9" x 22.44"
- Packaged Dimensions (WDH): 23" x 12" x 23"
- Packaged Weight: 60 lb



**Includes 2.5 & 4.5mm Slicing Discs and 3, 4, & 7mm Shredding Discs  
Additional Discs Available Upon Request (Slicing, Dicing, Grating & Shredded)**

# Operation

## **Controls:**

The controls and power light are on the right side of the base when the machine is located in front of the operator. Green button for starting the machine. Red button for stopping the machine.

## **Setting The Discs On The Machine:**

Rotate the knob as shown (Figure 1) and open the cover. First set the plastic ejecting disc (Figure 2), then the disc selected for the cutting. Close the cover and reverse the rotation of the handle. Use the start button to automatically hook the discs in the correct position.



Figure 1

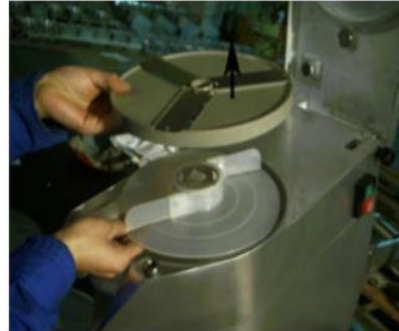


Figure 2

## **Setting & Cutting The Food:**

Lift the handle and set the food inside the product opening, then close the handle. Press the green start button with your right hand and with your left hand, lightly push the handle downwards until food is fully used. Lift the handle to put in more food. The machine starts automatically when the handle is closed. Repeat these operations until all food is used. It is possible to use the two openings with a single disc. When two discs are used for cutting sticks and match-life food, the inlet opening set over the grid must be used. The smaller round opening is used to cut vegetables like carrots, vegetable marrows, etc.

## **Replacement Of Discs:**

Turn off and unplug the machine. Turn the knob and lift the cover shown in figure 1 (above). Turn the disc counter clockwise and cover the cutting edge with appropriate material (rubber, fabric, etc.). Then lift it by setting your hand under the disc. Lift the discs to remove it (Figures 3 & 4).



Figure 3

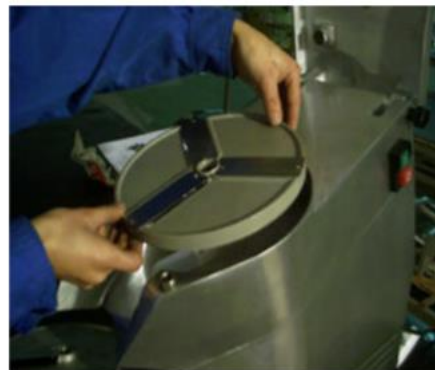


Figure 4

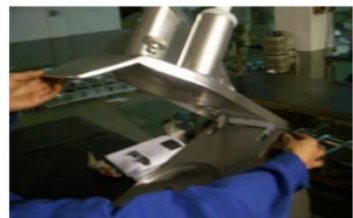
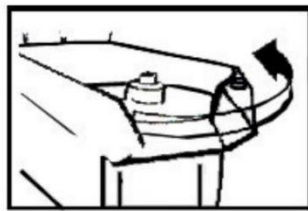
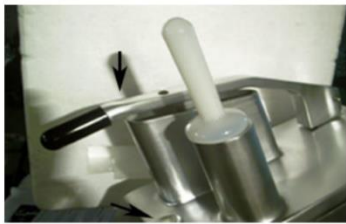
# General Maintenance & Cleaning

Before starting any cleaning or maintenance operations, turn the machine off and unplug it from the socket. Clean the unit and discs every day. The discs, grid and plastic ejector can be removed for washing under a warm water. Clean the machine and all other areas with a wet cloth or sponge and warm water. Remove all waste from the machine during cleaning. Open the cover and loosen the two pins, as shown before, to remove the cover and wash it under a water jet.

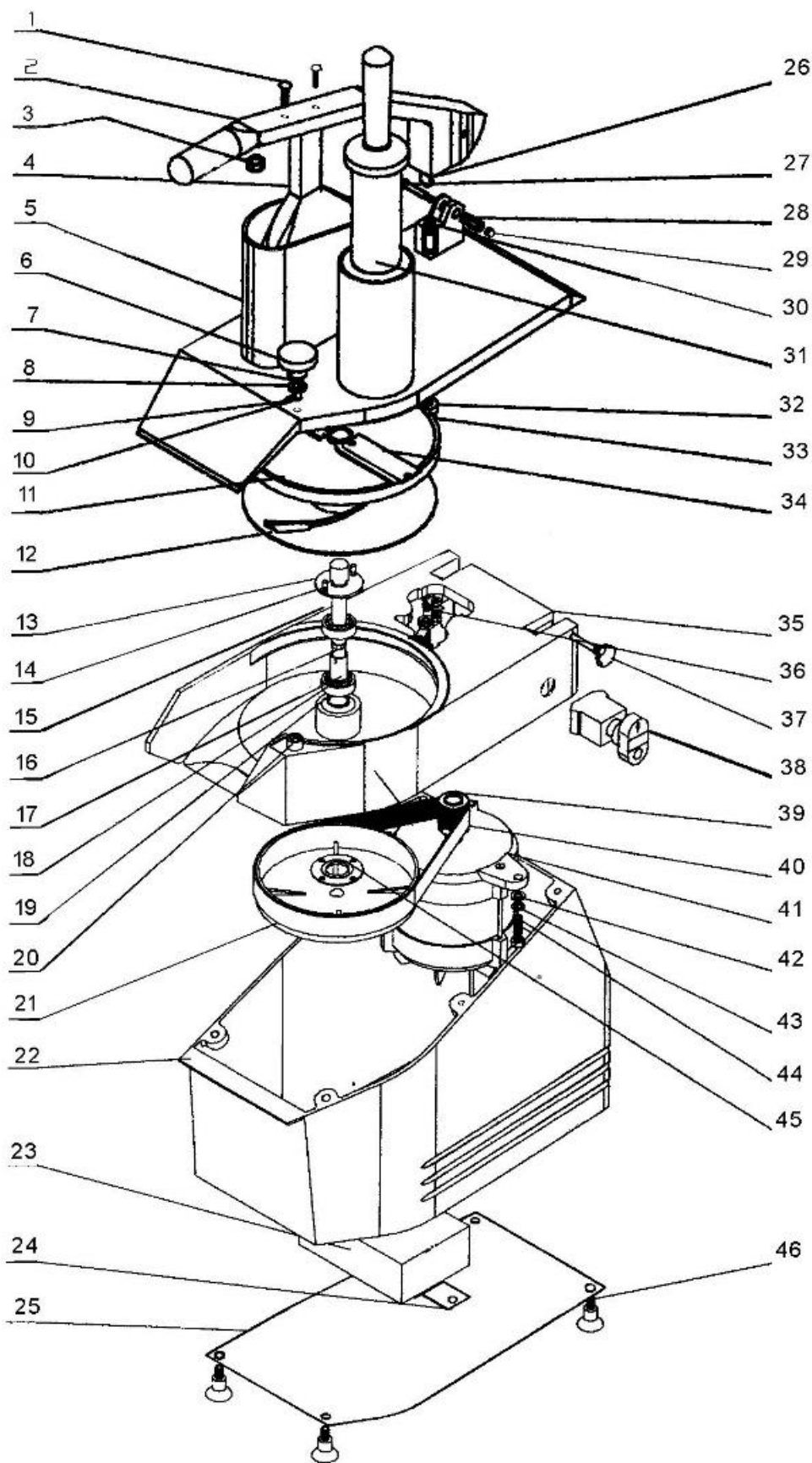
Clean the surfaces with water and mild detergents that are not abrasive. Never use abrasive tools to assist in the cleaning of the machine (such as steel wool). This may cause damage to the machine. Use of non-toxic products which will produce the best results.

## **Periods of Inactivity:**

Should the machine be idle for a long period of time, disconnect the main wall switch and clean the machine and its accessories thoroughly. Use food grade mineral oil to protect all the machine's components. This helps prevent moisture and dirt from getting inside the machine. It is advised to cover the machine with a nylon (or similar) cloth.



# Parts List



No.	Part Name
300-001	Bolt
300-002	Handlebar
300-003	Nylon gasket
300-004	Pressing piece
300-005	Input body
300-006	Anchor knob
300-007	Spring
300-008	Gasket
300-009	Pin
300-010	Anchor spindle
300-011	Knife disc
300-012	Drain disc
300-013	Anchor board
300-014	Pin
300-015	Oil envelope
300-016	Central spindle
300-017	Isolated sheath
300-018	Gear
300-019	Block circle
300-020	Anchor sheath
300-021	Belt wheel
300-022	Seat of body
300-023	Electric box
300-024	Bottom board of electric box
300-025	Bottom board of body
300-026	Magnet steel
300-027	Umbrella bolt
300-028	Steel sheath
300-029	Nut
300-030	Adjusting bolt
300-031	Plastic pressing stick
300-032	Seat of magnet
300-033	Magnet steel
300-034	Knife
300-035	Body
300-036	Microswitch
300-037	Waved bolt
300-038	Switch
300-039	Strapped wheel
300-040	Belt
300-041	Motor
300-042	Gasket
300-043	Gasket
300-044	Bolt
300-045	Gear cover
300-046	Bolt

# Warranty & Service

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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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## BakeMax ® / Titan Ventures International Inc.

### Warehouses:

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