

## BMPLFPLSD Series

### Gas Stone Pizza Oven

### Operations Manual



**Questions? OEM Parts?**  
**Toll Free: 1-800-565-2253**  
**Email: [Service@BakeMax.com](mailto:Service@BakeMax.com)**  
**[www.BakeMax.com](http://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

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**Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury to people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections, unauthorized intervention to appliance invalidates the warranty.**

1. This instruction manual should be kept in a safe place for future reference.
2. Installation should be made in accordance with the ordinances and security rules of that country by qualified service personnel.
3. This appliance must be used by a trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

### **WARNING:**

- This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this device.
- Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.

### **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 your local authorized service agent for service or required maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	BMPLFPLSDK
Serial No.	
Voltage	
Purchase Date	

Authorized Service Agent Listing Reference the listing provided with the unit or for an updated listing go to:

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

E-mail: [Service@BakeMax.com](mailto:Service@BakeMax.com)

Service Help Desk	
Company	BakeMax
Website	<a href="http://www.BakeMax.com">www.BakeMax.com</a>
Phone	(800) 565-2253
Fax	(506) 859-6929
Address	20 Caribou St, Moncton, NB E1H 0P3

## IMPORTANT

Make sure that all paper protection and packaging have been removed before operating the device.

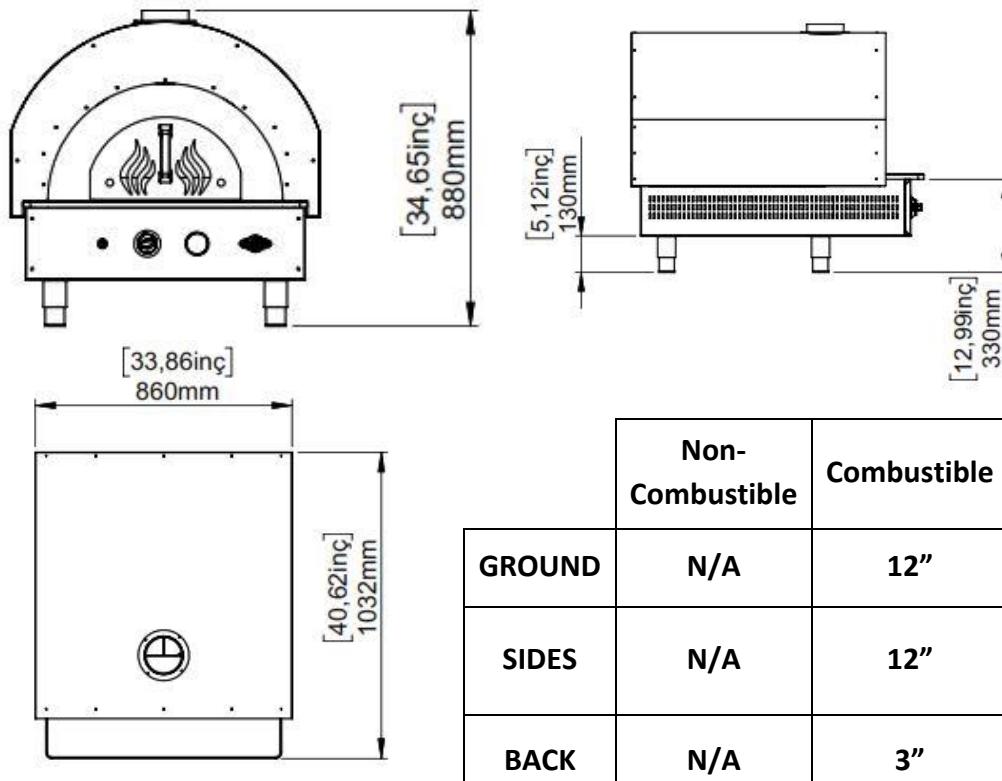


**WARNING :** The device must be used by trained personnel.

## PRODUCT DESCRIPTION

\* This oven, which provides high efficiency, is a professional pizza oven produced for use in industrial kitchens.

Model #	Gas	Power	Width	Depth	Height	Product Weight	Crated Weight
<b>BMPLFPLSDK</b>	LP or NG	25,591 BTU	33.86"	40.62"	34.65"	260lbs.	309lbs.



## TRANSPORT

- This device cannot be handheld. Therefore, use a forklift truck (forklift or pallet truck) to transport the device. (The lift arms of the forklift or pallet truck should reach more than halfway from the bottom of the device).

## UNPACKING

- The device should be opened, and its packaging should be destroyed according to the regulations of the country of use. Food contact parts are stainless steel. All plastic parts are marked with the symbol of the material.
- Check that the parts of the device are complete and not damaged during transportation.

## ASSEMBLY

- Place the product on a flat and solid surface, take the necessary precautions against the risks of tipping.
- The personnel who provide installation and service to the device must be experts in their fields and have an installation-service license.
- Connection to the electrical power supply must be made by a qualified person.
- The device must be connected in accordance with the national and local gas standards of the relevant country.
- \*The area where the appliance is must have enough ventilation and vent-hole.
- Device gas inlets are indicated on the body with the "G" label.
- Connection to gas installation should be done with metal flex pipe of suitable diameter and ball valve. The said ball valve should be fixed in a place away from heat and easily accessible in case of danger. After the gas inlet connection is made, possible gas leaks should be checked.
- \*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve. The spheric valve must be immobilized to a place that is far away from heat and accessible during danger. After the gas entrance connection is done, gas leakages must be checked.
- \*According to the data on appliance information plate, gas and pressure must be adjusted. If the gas type that is adjusted is not suitable with gas type that is at installation place, apply the instructions that is about adjustment of different gas type. (Event :G) \*If the location where Pitta and Pizza Ovens are 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 be operated under the chimney hood.

## GENERAL WARNINGS



\*Do not use the appliance in insufficient lighted place.



\*Do not touch the moving attachments while the appliance 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 equipments.



\*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.



\*If there is gas leakage where the appliance is, do not fire absolutely and do not use electric.



\*Definitely do not allow to check the sealing with flame.



\* The cover must remain open for stable temperatures above 300 ° C and proper operation of burners.



\*This equipment should be used when the cover is open. When the lid is closed, the flame will go out because the oxygen in the equipment will be depleted.



\*If the product is used without a bottom stand, a gap of 20-30 cm should be left between it and the counter on which it will be mounted.

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS. IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL

## GAS INSTALLATION CODE

National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and, CSA B149.1, as applicable, including:

- 1) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures more than 1/2 psi (3.5 kPa).
- 2) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

If you smell gas, call the gas emergency services immediately. Until the Service Team arrives do not use electrical appliances or switches, do not light cigarettes or matches, leave doors and windows as they are, go outside

## 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.

**WARNING : For adequate ventilation, the device  
Leave enough space around it. All in the unit  
Read and apply labels.**

## OPERATION INSTRUCTIONS

- Turn on the gas valve at the back of the unit

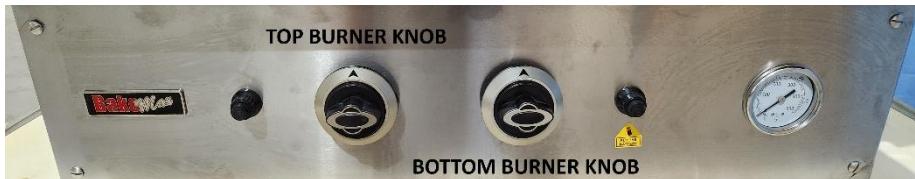


- Hold the Ignitor button "B" until the pilot is fired & keep pressing the button to heat the thermostats edge.



- After the thermocouple has warmed up, the pilot will stay lit on its own.

- Raise your hand from the Ignitor button, continue operation if the flame continues to burn. If the flame goes out, the thermocouple is not warmed up enough.
- Adjust the oven temperature to the desired temperature with the knob, the knob on the left is for your upper burner & the knob on the right is for your lower burner.



- Preheat before placing the product in the device. For this, bring the device to 300-752°F for 5-10 minutes and run it.



- Place the products in the oven and close the appliance door.
- After you are done with the oven, turn the knobs to the right & turn off the gas valve at the back of the unit.

**Note:** If you are operating this appliance for the first time, keep pressing the button at pilot position to evacuate the air from gas fitment.

## GAS CONVERSION INSTRUCTIONS

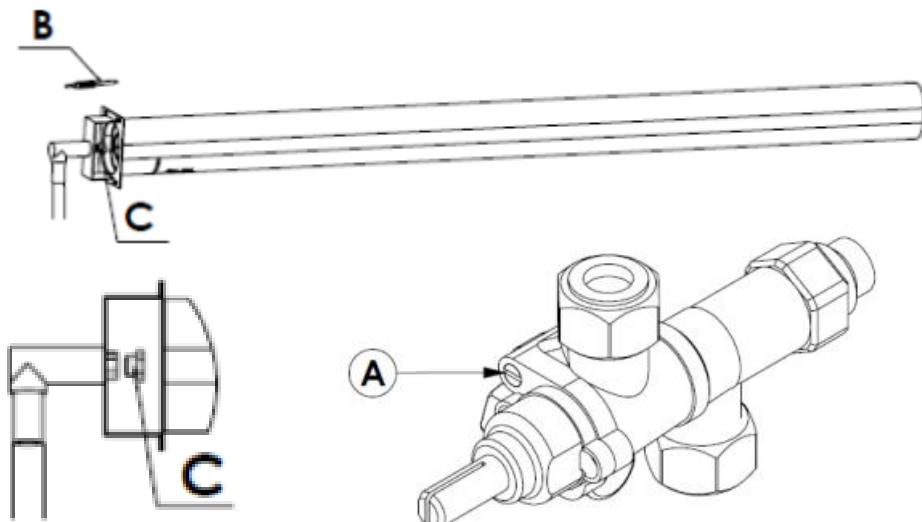
NG / LPG	$\emptyset$ mm	G20	G25	G30	G31
				30/50 mbar	30/50 mbar
<b>BMPLFPLSD5</b>	$\emptyset$ mm	$\emptyset$ 2,50	$\emptyset$ 2,50	$\emptyset$ 1,50	$\emptyset$ 1,50
	X	1x	1x	1x	1x

### Change of Oven Injectors:

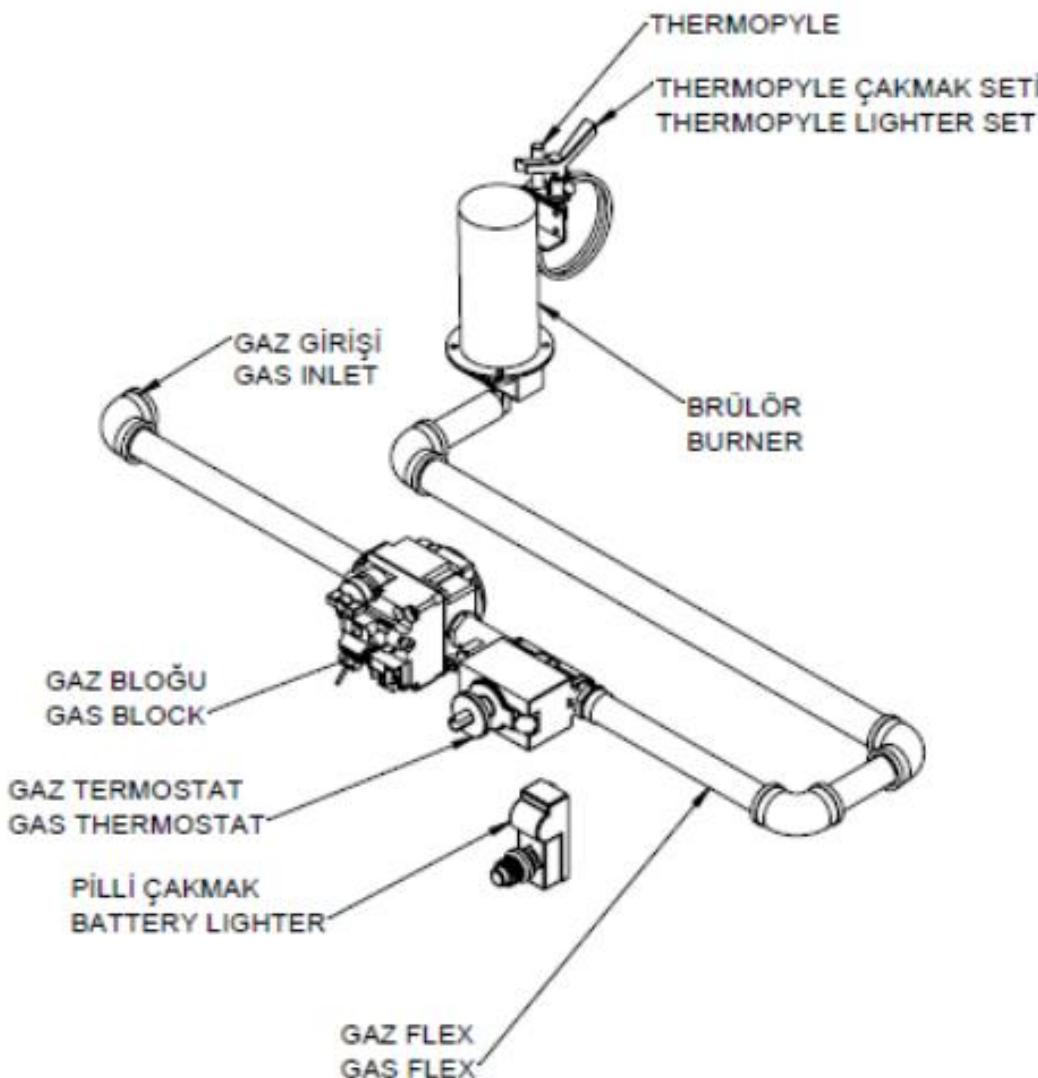
1. Change the 'C' injector by paying attention to the data on the chart.
2. If the flame is OFF involuntarily, the 'B' thermocouple will not see the flame that is ON, and 'A' safety valve will stop the gas circulation.

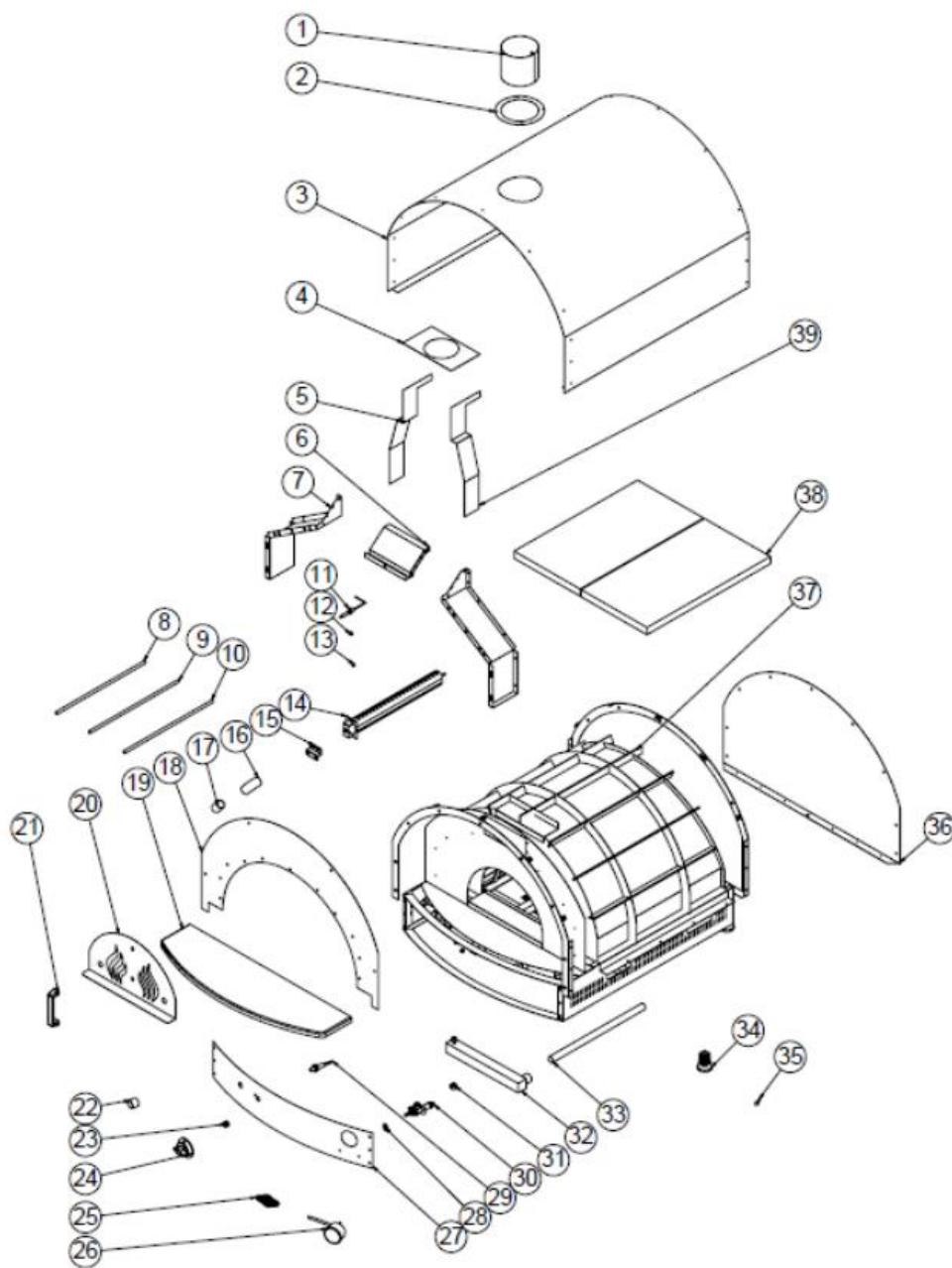
### Setting Half Flame:

1. Take off the knob. Turn the half flame screw 'A' that is at the left of gas tap with screwdriver. To switch from LPG to NG turn to the left, to switch from NG to LPG turn it to the right.



## PART IDENTIFICATION





## BMPLFPLSD Parts List

#	Part Description	Factory Code
1	TOP CHIMNEY EXITS FLANGE	YSC-KNX.PLF-LZ-0029
2	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0136
3	CHIMNEY TOP FLOOR	YSC-KNX.PLF-LZ-0170
4	CHIMNEY RIGHT-LEFT SHEET	YSC-KNX.PLF-LZ-0169
5	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
6	3/8 50 CM GAS FLEX	M.GAZ-TES-SPR-012
7	22 CM GAS FLEX	M.GAZ-TES-SPR-043
8	IGNITION PLUG	M.GAZ-CKM-BUJI-001
9	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
10	ENJEKTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
11	420 MM ATMOSPHERIC BURNER	M.GAZ-BRL-INX-001
12	TERMO ELEMAN CONEXION SHEET	YSC-KNX.PLF-LZ-0174
13	BRACKET 3/4	M.MEK-TES-GLV-007
14	MASON 3/4	M.MEK-TES-SYH-001
15	FRONT CLOSING SHEET	YSC-KNX.PLF-LZ-0137
16	GRANITE 790*235*20	JP.M.TAS-GRN-018
17	OVEN INLET COVER SHEET	YSC-KNX.PLF-LZ-0154
18	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
19	LIGHTER GUARD	M.GAZ-PIEZ-KRM
20	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
21	BUTTON	M.AKS-DGM-EMP-024
22	TICKET	M.AKS-OZL-MTL-006
23	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
24	FRONT PANEL LEATHER	YSC-KNX.PLF-LZ-0159
25	GASKET	M.CNT-PLS-KLN-14*24*2
26	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
27	GAS VALVE	M.GAZ-VNA-ECA-006
28	FITTING 3/8-3/8	M.GAZ-TES-SRI-006
29	GAS TANK	M.GAZ-DPO-PG-105
30	GAS PIPEWATER 240 MM	YBR-PLF.PLS-KS-0003
31	FOOT	M.AKS-AYK-NKL-004
32	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
33	OVEN OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0155
34	CHASSIS	-
35	32,5cm*60 cm*3 cm PIZZA STONE	M.TAS-FRN-PZ-015

# Warranty & Service Information

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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