

BakeMax BMSPOH70B Gas Stone Pizza Oven



Questions? OEM Parts?
Toll Free: 1-800-565-2253
Email: Service@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

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.	BMSP0H70B
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

E-mail: Service@BakeMax.com

Service Help Desk	
Company	BakeMax
Website	www.BakeMax.com
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.



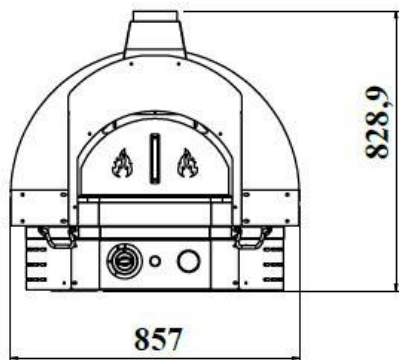
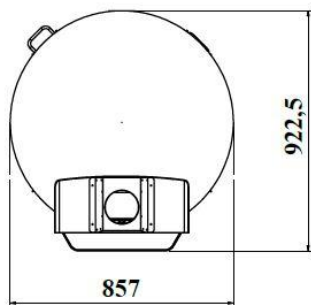
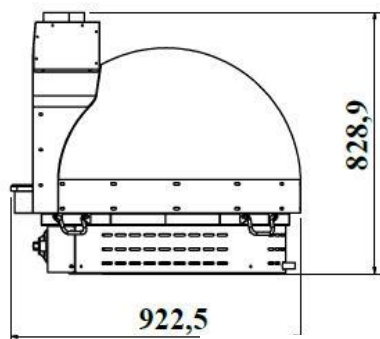
WARNING :The device must be used by trained personnel.

PRODUCT DESCRIPTION

* This device, which provides high efficiency, is a professional shawarma machine produced for use in industrial kitchens.

Model #	Gas	Power	Width	Depth	Height	Product Weight	Crated Weight
BMSPOH70B	LP or NG	37,500 BTU	34"	37"	33"	244lbs.	319lbs.

Dimensions in MM



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.

	Flammable	Fireproof
Ground	N/A	1" / 25,4 mm
sides	N/A	12" / 304,8 mm
Back	N/A	3" / 76,2 mm

OPERATION INSTRUCTIONS



A



B



C

A : Flame Setting

B : Lighter

C : 0-500°C Thermostat Indicator

- Turn on the gas valve.
- Hold the Lighter 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 Pilot Ignitor button (B), continue the operations 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 thermostat knob (A).
- Preheat before placing the product in the device. For this, bring the device to 300-650°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 knob “A” to the right & turn off the gas valve.

Note: If the appliance is operated for the first time, keep pressing the button at pilot position to evacuate the air from gas fitment.

GAS CONVERSION INSTRUCTIONS

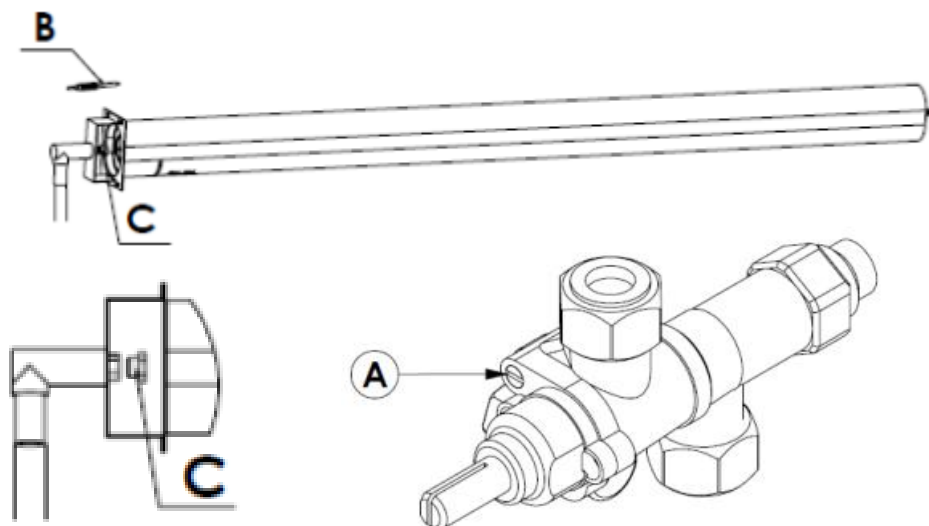
NG / LPG		G20	G25	G30 30/50 mbar	G31 30/50 mbar
BMSPOH70	Ø mm	Ø 2,50	Ø 2,50	Ø 1,50	Ø 1,50
	X	1x	1x	1x	1x

Change of Oven Injectors:

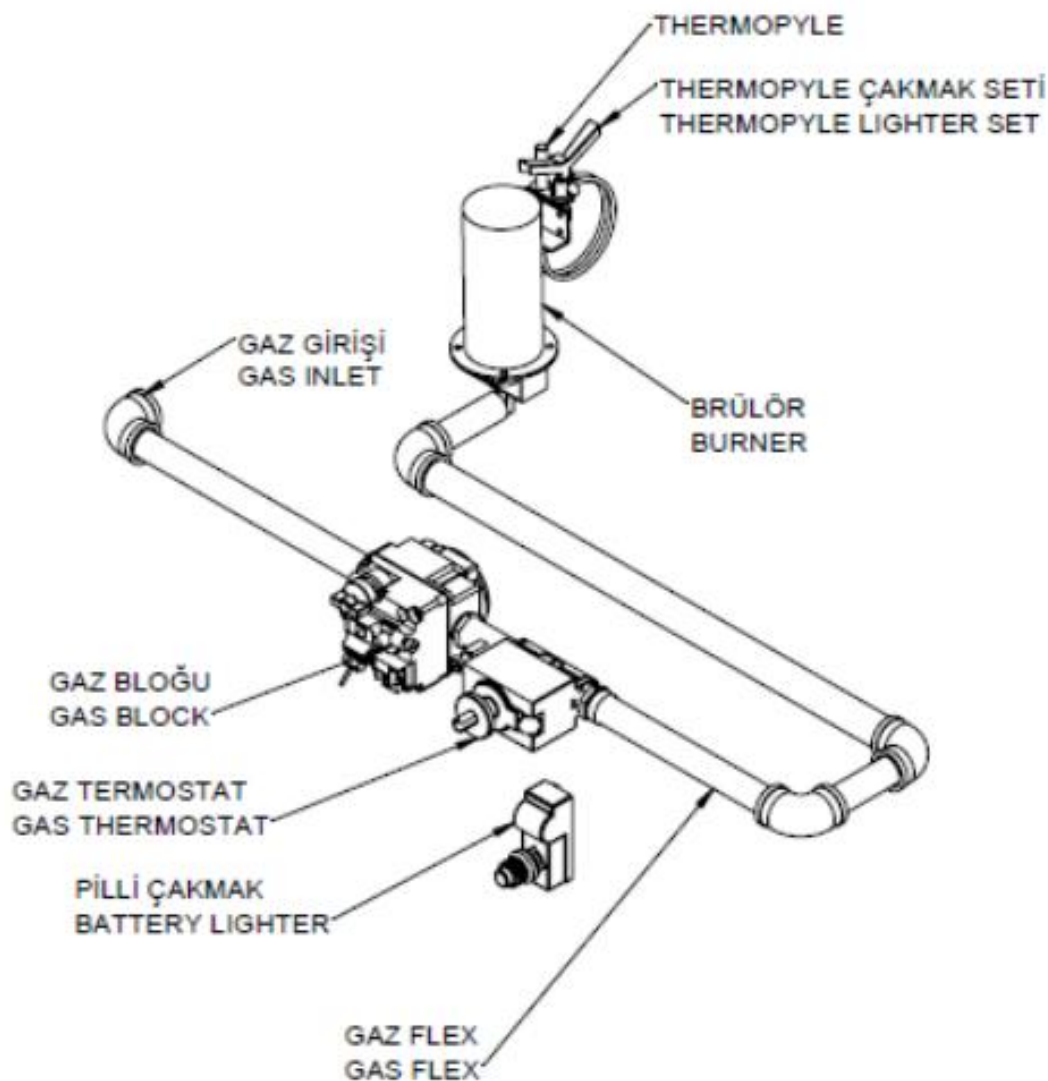
1. Change the 'C' injector by paying attention to the data on the chart.
2. If the flame is OFF involuntarily, the 'B' thermocouple will not see the flame that is ON, and 'A' safety valve will stop the gas circulation.

Setting Half Flame:

1. Remove 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



TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE

1. Check if the gas connection is done or not
2. If the hoses that have gas entrance lose gas due to slit holes etc., the appliance is not operated
3. Check the electrical connections and voltage.
4. Check if the fuse is on or off.

THE APPLIANCE DOESN'T COOK WELL

1. Check if it is operated at a suitable gas pressure & setting or not.
2. Do not put more meat on the skewer Check the heat settings

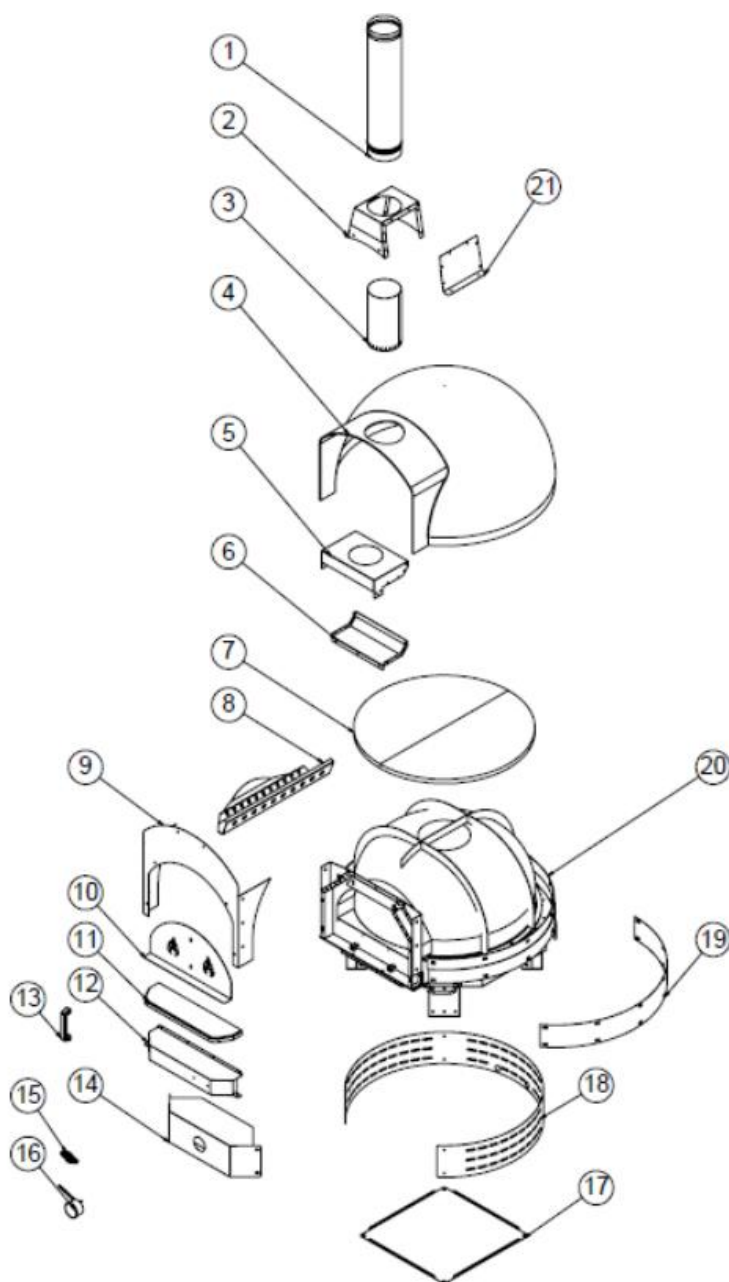
THE APPLIANCE STOPPED

1. When the oven operating temperature is more than maximum temperature, the oven will get STOP position automatically.
2. When there is gas leakage, if there is solenoid gas stopper alarm in the area, gas flow is stopped, and the appliance is not operated. Ventilate the area with an air vent.
3. Check the burner,

RESET BUTTON DOESN'T SIGNAL

Lamp is Not on – The lamp may be broken, change the lamp.

1. Check if the gas comes to the appliance
2. Check if the sparking plug contacts with body or not
3. Check if the sparking plug can fire or not.



BMSPOH70B Parts List

BMSPOH70B		
#	Part Description	Factory Code
1	CHIMNEY PIPE	M.MUH-SPO.H-BCA-001
2	CHIMNEY EXITS SHEET 1	YSC-KNX.SPO-LZ-0253
3	CHIMNEY EXITS SHEET 2	YSC-KNX.SPO-LZ-0275
4	FIBER CUPOLA	M.AKS-FBR-SYH-SPO-011
5	CHIMNEY EXITS TOP SHEET	YSC-KNX.SPO-LZ-0257
6	CHIMNEY EXITS BOTTOM SHEET	YSC-KNX.SPO-LZ-0258
7	698*349*20MM PIZZA STONE	M.TAS-FRN-PZ-019
8	WOODHOUSE SHEET	YSC-KNX.SPO-LZ-0285
9	FRONT BODY SHEET	YSC-KNX.SPO-LZ-0247
10	OVEN COVER SHEET	YSC-KNX.SPO-LZ-0260
11	GRANITE 459*120	M.TAS-GRN-020
12	GRANITE BASE SHEET	YSC-KNX.SPO-LZ-0276
13	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
14	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0284
15	TICKET	M.AKS-OZL-MTL-006
16	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
17	TOP SHELF SHEET	YSC-KNX.SPO-LZ-0251
18	BODY CIRCLE SHEET	YSC-KNX.SPO-PN-0117
19	OUTER CIRCLE SHEET	YSC-KNX.SPO-PN-0119
20	CHASSIS	-
21	CHIMNEY EXITS LEFT SHEET	YSC-KNX.SPO-LZ-0254

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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