

BOWED FACE DISPLAY WARMER BMCDF01 OPERATIONS MANUAL



Questions? Contact Us:

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Warranty Registration

www.BakeMax.com/Warranty-Registration



WARNING: PLEASE READ AND FOLLOW THE INSRUCTIONS 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 combustible 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

A. Basic Technical Parameter

Model	Voltage	Frequency	Power	Dimension (mm)	Heating feature
BMCDF01	110V	60Hz	850W	350x425x500	Dry heating

B. Safety Precautions

- 1. The using voltage for this machine must be coordinated with the voltage stated in technical parameter.
- 2. User should install a suitable power switch and fuse near this machine.
- 3. Before using, user must check whether the wire connection is lax, the voltage is safe and the ground connection is reliable.
- 4. This machine must be installed away from flammable objects by more than 20cm.
- 5. Cleaning: Do not wash it with a water jet. Use soft towel to clean its surface. While cleaning please cut off power supply of this machine. Failure to do so may result in harm or injury.
- 6. After using please unplug the plug of power supply.
- 7. While using this machine, use caution around glass.

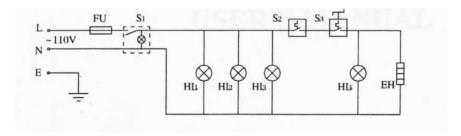
C. Instructions

- 1. To turn on power supply, rotate the knob of the temperature controller clockwise to the suitable degree. Electric heating tubes begin to heat, when they reach the desired temperature, they will stop heating. It works repeat to constant temperature.
- 2. Adjust temperature in chamber by temperature controller.

D. Transportation and Storage

During transportation, the machine should be carefully handled and prevent from shaking. It should not be put up side down or press down upon (items stacked on top of crate or box). Please store in a ventilated warehouse without causticity gas.

E. Circuit Diagram



SIGN	NAME	SPECIFICATION	QTY
FU	FUSE	250V 5A	1
SI	POWER SWITCH	250V 16A	1
S2	KICK THERMOSTAT	250V 16A 105°C	1
S 3	THERMOSTAT	250V 16A 85 ℃	1
HL1	LIGHT	110V40 W	1
HL2	LIGHT	110V40 W	1
HL3	LIGHT	110V 50W	1
HL4	HEATING INDICATOR	110V	1
EH	ELECTRIC HEATING ELEMENT	MOV 750W	1



Warranty & Service

One year parts and labor limited warranty on most items, there are select items which carry a two warranty. Extended warranty is available on some products. Call for details.

For all warranty claims proof of purchase is required to claim warranty.

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 then 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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