



Eurosmart Convection Oven BMCOE04/06/08/10

Instruction Manual

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CONTROLS

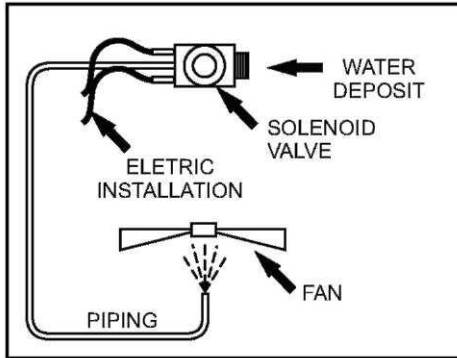
1) LEVELING:

The oven is equipped with casters so that it is easier to move it around, and a screw to adjust height.

2) STEAM CIRCUIT

The electronic controller is equipped with a "timer" that controls how long the solenoid valve is to be kept open when operated manually. Time is programmed by the user. (Check electronic controller configurations steam time).

After time controlled by the "timer" is over, LED turns off automatically, indicating that solenoid valve has closed, and not allowing any more water to come in. Wait for 10 seconds, and then press steam key again in order to repeat steam cycle. If water pressure is too high, a volume of water above necessary will come in.



ATTENTION!

* Connect water supply for steam generation directly from the water deposit (reservoir) in order to prevent high pressures from forming, except for those reservoirs or tanks installed in very high locations.

* Never connect directly to external water utility supply, because of very high pressure that is generated.

* Observe instructions, excessive water may damage the equipment and compromise useful life of the solenoid valve.

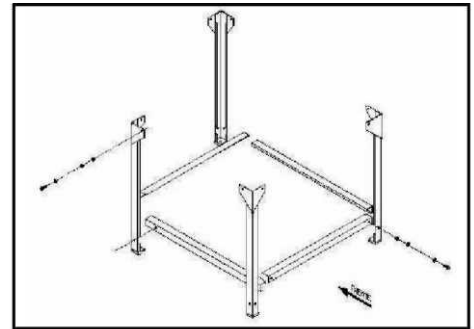
* **Water supply pressure should range between 0.8 and 2.0 Kg/cm² . Above 2.0 Kg/cm² it is recommended to provide a pressure-reducing valve.**

3) ELECTRIC CIRCUIT

When installing the equipment, electrician should bear in mind the following:

- 1) We recommend using a circuit breaker in accordance with technical specifications.
- 2) Direction that the motor should turn to move the turbine is counterclockwise, when facing front of the oven. Should engine start turning the other way around, it is necessary to reverse a phase.
- 3) Provide ground wiring for the oven (we recommend using 2.5mm² wires). It is the customer's responsibility if it is not possible to install it.
- 4) Incorrect installation can cause malfunctioning to your oven.

Note: Grounding wire can be found at the rear side of the switchboard.



4) ASSEMBLING THE SUPPORTING RACK

This supporting rack is supplied disassembled only for models BMCOE04/06.

In order to assemble it correctly, follow steps shown in the drawing below:

ATTENTION

GROUNDING WIRE: Installing ground wiring is mandatory for safety matters whatever voltage of the product. Be careful! Ground wiring should not be connected to neutral wire of the power supply, neither to water nor gas pipes, etc.

TRANSPORT

The oven is equipped with four handles on the top so it can be loaded and unloaded. Whenever loading or unloading always use hydraulic beams or hoists to prevent accidents and damages to the equipment

RECEIVING

We recommend extra care in inspecting the equipment in order to identify any damages that may have been caused during its transportation, such as: - Broken or dented parts.- Parts missing.

Any damages that might have been caused during transportation should be communicated to the transporting company and to the manufacturer.

UNPACKING

With the help of a crowbar, remove battens that involve the packaging. *After removing equipment from the package, perform visual inspection in order to check for any possible damages caused during transportation.*

TECHNICAL FEATURES /DIMENSIONS

Model	3 phase Source	Net Weight (Kg)	Gross Weight (Kg)
BMCOE04	220=45A/380=25A	160	200
BMCOE06	220=45A/380=25A	160	200
BMCOE08	220=73A/380=45A	245	335
BMCOE10	220=87A/380=50A	260	360

Model	Power Capacity	Consumption (KW / h)	Heating Time
BMCOE04	9.5 Kw	4.5 Kw	8 min
BMCOE06	9.5 Kw	4.5 Kw	8 min
BMCOE08	16.0 Kw	7.5 Kw	10 min
BMCOE10	16.0 Kw	8.5 Kw	10 min

Model	Amount of 50-g Rolls of Bread	Dimensions of the Baking Pans	Amount of Baking Pans	Production of 50-g rolls / h	Cooking Time (min)
BMCOE04	120	58 x 70	4	300 x 360	15 a 18
BMCOE06	150	58 x 70	5	375 x 450	15 a 18
BMCOE08	240	58 x 70	8	600 x 720	15 a 18
BMCOE10	300	58 x 70	10	750 x 900	15 a 18

Dimensions:

Model	Width including Switchboard (mm)	Width not including Switchboard (mm)	Width including Base (mm)	Width not including Base (mm)	Depth (mm)
BMCOE04	940	820	1530	580	1300
BMCOE06	940	820	1610	660	1300
BMCOE08	980	860	1700	1160	1470
BMCOE10	980	860	1770	1000	1470

ELECTRIC SUPPLY

Voltage of the oven: check whether voltage of the equipment is the same of your electric supply.

Wall socket: socket where oven is to be connected should be a mono-phase or 3-phase fix plug, dimensioned for the nominal current of the protection circuit (thermal-electrical breaker), allowing full exemption of plug pins, without any clearances, so that sharp live parts cannot be touched by human hand.

Socket wiring: they should be rigorously in accordance with their respective compensations as described in your local electrical specifications guide. Should you have any doubts consult a specialized electrician.

Protection: at the circuit where oven is to be plugged to, there must be a thermal-electrical circuit breaker as per the table below.

Model	Voltage	Motor Power	Resistance Power	Protection Circuit Breaker Recommended (3-pole)
BMCOE04	3 phase 220v	1/4 cv	9 Kw	15 A
	3 phase 380v	1/4 cv	9 Kw	15 A
BMCOE06	3 phase 220v	1/4 cv	9 Kw	15 A
	3 phase 380v	1/4 cv	9 Kw	15 A
BMCOE08	3 phase 220v	1 cv	15 Kw	25 A
	3 phase 380v	1 cv	15 Kw	15 A
BMCOE10	3 phase 220v	1 cv	18 Kw	30 A
	3 phase 380v	1 cv	18 Kw	25 A

Ground wiring or Earth wire: ground wire of your oven should be connected to an effective earth cable, thus preventing from personal risks. Connection to a ground wire is necessary under any voltage, and should not be connected to the neutral wire of the power supply, neither to the hydraulic, gas or electrical piping, nor the faucets, etc. It is the customer's responsibility if it is not possible to turn equipment on.

A CONNECTION TO A GROUND WIRING SYSTEM IS MANDATORY.

Electrical extension cords or the like: for no reason whatsoever should you connect any other equipment to the same wall socket. That can cause an overload on the electrical supply and/or bad contact. Overloads can cause prejudicial heating to insulation of the connections, the terminals or surroundings of the conductors, and cause damages and it may even burn the installations or the product.

Power oscillations: if power supply in your establishment presents any oscillations that are not compliant with the variations allowed, contact your power supplier and ask for its regularization. If that is not possible, install an automatic stabilizer according to the maximum nominal power.

HYDRAULIC SUPPLY

Water supply: it is necessary to have a fix point for the water supply, preferably an exclusive one and that meets technical specifications for pressure. Adapt a valve o a garden-like faucet with a 3/4" BSP thread.

INSTALLING

1. Provide for installation site:

- Box with fuse and circuit breaker.
- Electric wall socket check power supply: wall socket.
- Grounding wire check power supply: wall socket.
- Water supply point with valve

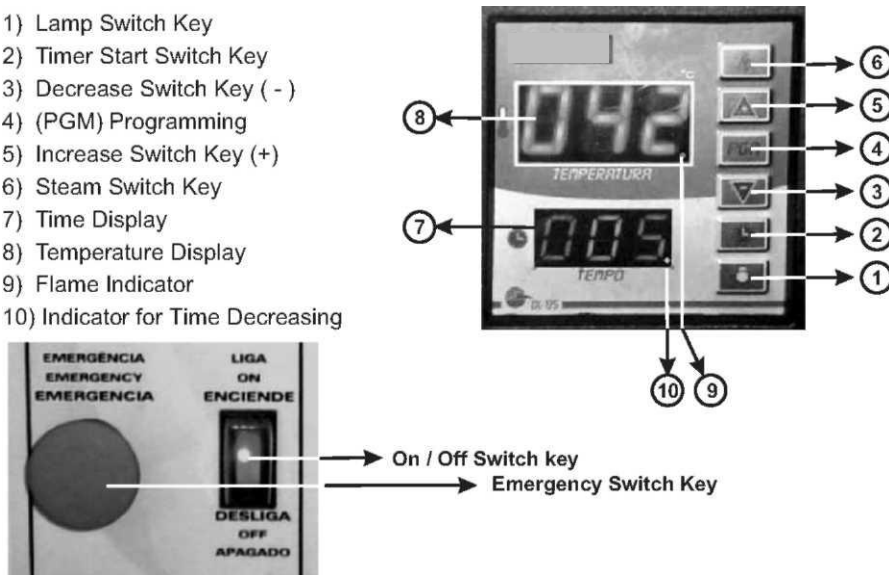
2. Perfect leveling of the equipment should be observed.

ATTENTION! - Always allow a 20-cm clearance between oven and walls in order to obtain a good performance from your oven and to make sure there is no overheating of the motor. Observe direction of motor rotation. Correct direction is counterclockwise.

HOW TO PUT YOUR EQUIPMENT INTO OPERATION

After observing recommendations described previously as for proper functioning of the equipment, it will be ready to be used.

- 1) Lamp Switch Key
- 2) Timer Start Switch Key
- 3) Decrease Switch Key (-)
- 4) (PGM) Programming
- 5) Increase Switch Key (+)
- 6) Steam Switch Key
- 7) Time Display
- 8) Temperature Display
- 9) Flame Indicator
- 10) Indicator for Time Decreasing



FUNCTIONING

Automatic Ignition: When the **Emergency Key** is released, and **On/Off** is pressed, the automatic ignition process starts, and resistance will turn on automatically.

Steam: It can be activated by pressing switch key '6'. Steam will be activated for time programmed with 10-second intervals between activations.

Lamp: Can be activated by pressing switch key '1'; once it has been activated light will only turn off after 8 seconds.

Heating: Whether there is any heating on (resistance ON), that should be indicated by a LED '9' flashing next to the upper displays.

Door Opening: Should the door remain open for more than 3 minutes, a message saying "DOOR" will be displayed and a sound signal will go off. As soon as the door is closed, automatic ignition will start again.

End of Cooking: As soon as cooking process is over, the equipment will sound an alarm and time displays will start flashing. To turn it off, press switch key number '2'.

Note: Oven doesn't turn off by itself. To turn the equipment off after cooking time is over it is necessary to press **On/Off switch key**.

SEQUENCE TO TURN OVEN ON:

- 1- First of all, check whether the oven has been properly plugged to electricity
- 2- Turn "**Emergency Switch Key**" and press "**On/Off**".
- 3- At this moment, controller will perform automatic ignition of the burner, and display will exhibit the configurations set at the factory.

To set a new configuration, proceed as follows:

Time and Temperature: To program the temperature, press switch key '4' for approximately 3 seconds; indicator display should start flashing indicating that the temperature can be programmed by pressing switch keys '3' and '5'. After you have set the temperature program, press switch key '4' again, and time indicator will start flashing. That indicates time can be set by pressing switch keys '3' and '5'. After that, press switch key '4' again, and the equipment will be back to regular control condition.

NOTE: During programming, if there is a pause longer than 3 seconds, equipment will resume regular control condition.

Steam Time: To adjust steam time, turn oven on pressing key '6', and display on the top will show VAP while display on the bottom will show the amount to be programmed. Adjust amount with keys '3' and '5' programmed value will be saved after 3 seconds without pressing the keys. **Turbine:** Turbine will activate itself 3 seconds after **Emergency Switch key** and **ON/OFF Switch key** have been pressed.

* Following sequence described above, burner flame will light up and go out automatically, always keeping temperature that was programmed.

COOKING

When oven has reached the temperature desired, proceed as follows:

- 1- Open oven door. At this moment, micro switch key will automatically turn turbine off.
- 2- Load batch and close the door. 3 seconds after you have closed the door, turbine will turn on.'6'.
- 3- Press "STEAM" switch key '6'. At this moment, the solenoid valve will open letting water into the chamber for the time programmed.
- 4- Program cooking time on the display.
- 5- Activate switch key 2
- 6- Wait for sound signal given by the alarm, which should signalize cooking time determined on the "timer" is over.

TEMPERATURES

ATTENTION: Temperatures should not be higher than the ones specified below; otherwise you might not reach the results you expected.

PASTRY:..... 120A180°C
SWEET ROLLS:..... 150°C
FRENCH ROLLS:..... 175°C

For good functioning and long useful life do not use your oven at temperatures higher than 250°C.

ILLUMINATION OF THE OVEN

Two halogen 50W-12V lamp bulbs are used to illuminate the internal chamber of the oven. To replace the bulbs, just remove setscrews that hold the glass pane of the door. Disconnect the lamps from their plugs, and put new ones there.

Note: Install 1 amp bulbs with clean hands to prevent dirt or grease from sticking to their glass.

CLEANING THE OVEN

ATTENTION! Never clean glass pane of the door when oven is still warm because that can cause it to break.

Perform external cleaning of the oven with mild soap and clean water. Never use products that may damage painting of the oven such as solvents, chemical products, steel wool, etc.

TROUBLESHOOTING AND POSSIBLE SOLUTIONS

1- Oven doesn't turn on:

- * Check if emergency switch key is unlocked;
- * Check fuse;
- * Check if oven is connected to power supply;
- * Check if there is electric energy being supplied.

2- Steam doesn't work:

- * Check if water valve is open;
- * Check if there is water being supplied;

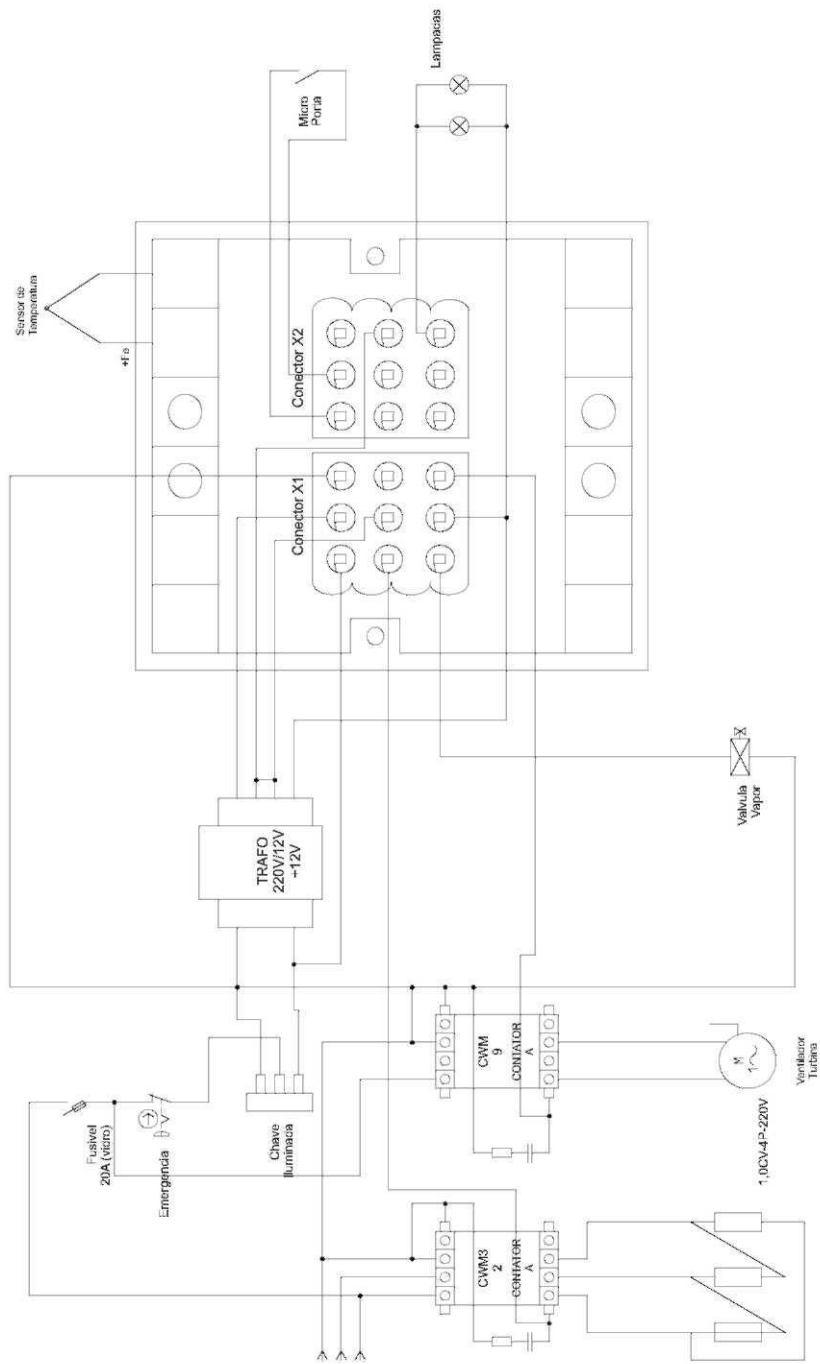
3- Turbine doesn't turn on:

- * Check if door is completely shut;
- * With door open press micro switch key for 5 seconds; if turbine does not turn on, BakeMax®.

4- Lamp doesn't turn on:

- * Check if control switch key has been activated by sound signal (1 beep);
- * Replace bulbs;

*** Should any of the problems persist, please contact BakeMax®.



220 Volt
3 Phase

Warranty



- One year Parts and Labor limited warranty.
- Warranty begins at date of installation, delays of installation and extended warranty must be approved.
- All equipment must be properly installed and connected by qualified professionals if not a standard Plug 'N Go* operation.
- All equipment must be used within tolerance limits of machine.
- Any abuse of equipment or improper use of machine will void the warranty.
- Accessories or attachments have 90 day warranty to be repaired or replaced.
- Repairs include Parts and Labor only, excluded are the following:
 - Electrical components such as fuses, bulbs, elements switches are not covered by this warranty.
 - Overtime labor rates.
 - Expedited freight for parts.
 - Travel charges.
- All defective parts must be returned to BakeMax® for credit.
- BakeMax® is not responsible for production downtime or product losses.
- Repairs must be pre-authorized by BakeMax® prior to work commencing.
- Emergency service 24/7 at 1-800-565-2253

SPECIAL TERMS & CONDITIONS

- BakeMax® reserves the right to make improvements or equipment specification changes without prior notice.
- Set up and installation is client's responsibility.
- Failure to follow all instructions in operations manual, properly install, maintain equipment, follow capacity charts, or electrical information may void warranty.

*Plug 'N Go operation requires machine be properly connected to proper wall outlet.

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Think Quality, Value, Service.....Think

The logo features the word "Bake" in a bold, grey, sans-serif font and "Max" in a red, cursive script font, both enclosed within a red oval with a gradient.

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