



BMDGM02 GYRO/DONAIR MACHINE OPERATIONS MANUAL



WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS 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

The BakeMax® BMDGM02 is made of stainless steel outer shell with a speed controlled motor, specially designed with advanced technology. Newly-designed and easily-operated.

A. Features:

1. Temperature control: there are four groups of heating tubes divided into two sections, together with two temperature controls.
2. Changeable distance/proximity for heating: the distances of the food can be changed according to the size of the food product.

B. Specifications:

Name	Model	Voltage	Power	frequency	Size (mm)
Gyro/Donair Machine	BMDGM02	208V	6Kw	60Hz	580X480X830

C. Transportation and storage:

When being transported, be careful not to shake the machine violently or collide with anything else; do not place outdoors or in the direct sunlight for extended periods of time. If the machine must be placed outside for a period of time please avoid rainfall. Store in ventilated places away from corrosive gases; Do not place up-side-down.

D. Cautions:

1. Place machine on stable ground and level. No other machines, products or materials should be kept within 30 cm from the machine. There should be space of 10cm between the back and the wall. Do not place combustible items on top of the machine, such as towel and clothes.
2. The power supply should be the same as the machine's (about 208V+10%).
3. Use a suitable switch, a fuse and a protected mode near the machine. Do not pile items around the machine which will inhibit from easily operating.
4. The ground wire of this machine (green and yellow) comes from the same wire as the power, which should be connected safely with copper screw.
5. The output connection is at the lower back part of the oven. Connect copper wires no less than 2.5mm with ground wire safely
6. Make sure the wires contact well and firmly. Ensure the output is suitable and the ground wires are safe before using.
7. All connections and installation should be done by a qualified electrician.

E. Operation

1. Enter the food onto the main axle. Connect the power to turn the power light on, which means the machine is ready to work. Turn the temperature selection to the desired temperature. The heating light is on, the electrical tube begins to work, and the temperature rises; this means food is being roasting.

2. There are parts to change the distance between an axis and electrical tube at the top and the base. When turned clockwise, it will move forward. If you want to change the distance, the two should be verticle.

3. The main axle is for putting food. The food should be put in the middle of it, when it moves, the food moves as well.

F. Cleaning and protection:

1. Cut off the power when cleaning to avoid injury or accident.

2. Use towel with non-corrosive detergent to clean the outer part of the machine, the inside and around the place from which the power wire comes every day after using. Don't use running water to wash it directly, it will damage the electrical function.

Warranty



www.bakemax.com

BakeMax® is a Reg. Trademark licensed to
TVI (Titan Ventures International Inc.)

- 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.

- 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

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

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