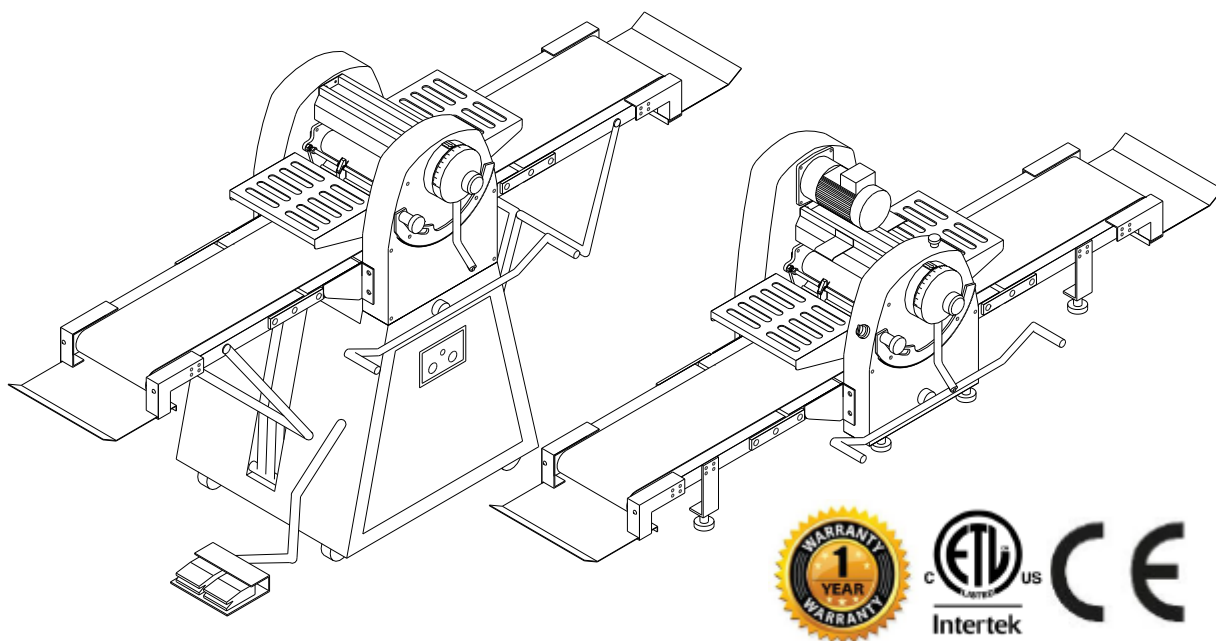


BMCRS01, BMCRS02 Countertop Dough Sheeter Operations Manual

The most widely used reversible sheeter, designed to code of baking industry standard, suitable for sheeting and stretching various kinds of the dough, such as: puff pastry, Danish, donut dough, croissant dough, pie dough, cookie dough, strudel, marzipan, and other special dough.



GENERAL FEATURES AND APPLICATION

- * The machine uses heavy duty and long life sanitary conveyor belts.
- * Protective safety guards on both side of rollers, preventing hands to be caught by rollers.
- * Automatic overload prevents motor from damage.
- * Both side conveyor table are easily folded up in seconds to save space.
- * Each guard is equipped with a limit switch to shut off power immediately to protect operator.

WARNINGS

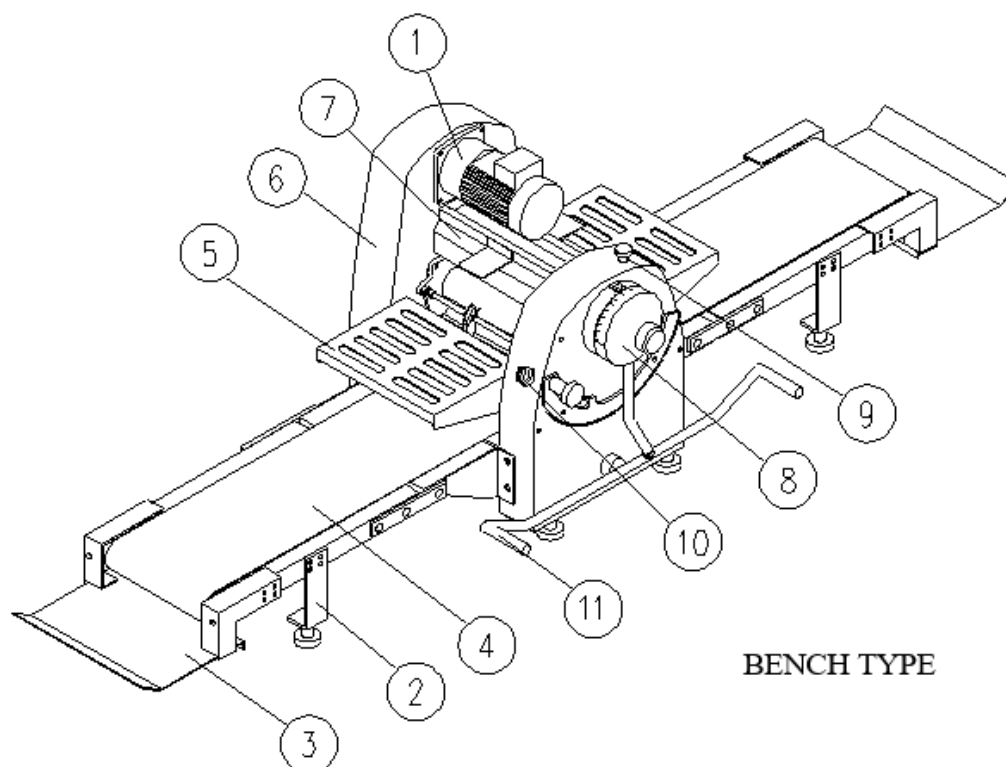
- * To warn against risks inherent in use of the machine due to failure to observe the safety regulations.
- * The machine must be used only for the purpose for which it has been designed. All other uses are considered inappropriate and therefore unreasonable.

TRANSPORTATION INSTRUCTIONS

- * Loading and unloading from the vehicle can be performed.
- * In particular the machine must not be placed on top of other materials and vice versa either during transport or storage.
- * During transport the machine must be positioned so that it cannot be knocked by other materials loaded on the same vehicle.
- * During unloading, place the machine carefully on the ground to prevent it being knocked.

PRODUCT DIMENSIONS

MODEL	DIMENSION W x D x H(Inches)	CRATED DIMENSIONS W x D x H(Inches)	Net Weight (lbs.)	Crated Weight (lbs.)
BMCRS01	70.9" x 31.9" x 23.6"	38.2" x 32.3" x 39.4"	260.1	363.8
BMCRS02	70.9" x 35.8" x 23.6"	41.7" x 32.3" x 39.4"	273.4	377



1. Motor	2. Table Frame	3. Catch Tray
4. Conveyor Belt	5. Safety Guard	6. Rear Panel
7. Flour Tray	8. Thickness Handle	9. Stop Button
10. On/Off Switch	11. Movement Control Lever	

MODEL	BMCRS01	BMCRS02
Belt width (Inches)	17.72"	20.47"
Motor power (HP)	1/2 HP / 375W	1/2 HP / 375W
Voltage (V)	110V	110V
Net Weight / Crated Weight (lbs.)	260.1lbs. / 363.8lbs.	273.4lbs. / 377lbs.
Machine Dimensions W x D x H (Inches)	70.9" x 35.8" x 23.6"	70.9" x 31.9" x 23.6"
Folded Dimensions W x D x H (Inches)	27.6 x 35.8" x 31.5"	27.6" x 31.9" x 31.5"

INSTALLATION OF MACHINE

The machine must be installed on a horizontally-level floor. It should be placed in a location that is convenient for both operation and maintenance. The machine safety features make it possible to stand close to the machine during operation. The room must be provided with adequate lighting and ventilation.

CONNECTING TO POWER SOURCE

- * Qualified personnel in accordance with applicable codes and regulations should make electrical connections.
- * The machine is provided with one single electrical connection with connection cable at the rear.
- * Check that the rating plate voltage corresponds to the mains voltage.
- * The machine must be connected to a manual control voltage disconnection device fitted in an easily accessible position so that the machine electrical equipment can be separated from the mains when necessary.
- * In particular, the system must be installed by a technically and professionally qualified electrician listed in the appropriate register. The installer is obliged to provide the customer with a declaration of conformity. Old systems should be checked & adapted to the latest safety regulations.

OPERATION OF THE MACHINE

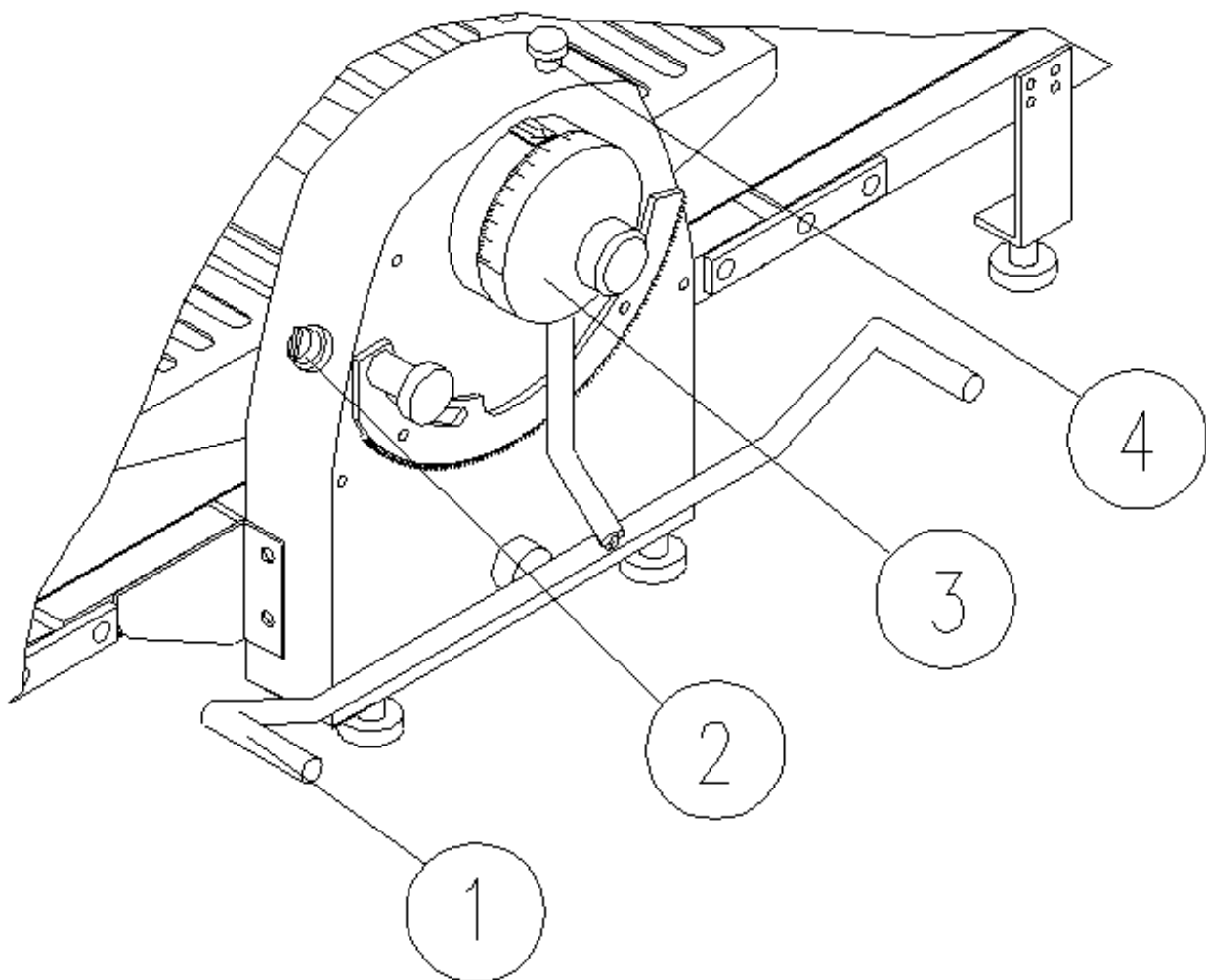
1. Put an appropriate amount of dough on the conveyor and press the dough flat by hand.
2. By operating handle to adjust the gap between upper roller and lower roller as large as possible according to dough measure. Then during the following rolling process gradually adjust the gap smaller and smaller, until sheet dough reaches the desired thickness. In the beginning, repeat spraying oil, folding, and rolling for a few times, until sheet oil and sheet dough are evenly folded in layers.
3. Turn on the electric power.
4. The conveyor belts convey the dough to be rolled through the calibration cylinders from right to left and vice versa. This right-left direction variation is determined by the control lever as follows: When the lever is turned to the left, movement is from right to left whereas if it is turned to the right, movement will be from left to right.

NOTE: To Lower the Guards once they have been lifted & locked into place. Push the Guard towards the back of the machine and that will allow you to lower the Guards.

Note: You can also operate the direction of belts by use of the included Foot Pedal.

CONTROLS

1. Movement control lever...Lever for rolling forth or back by hand control
2. Power switch.....Start & Stop switch
3. Handle.....Adjust the gap between upper and lower rollers
4. Stop switch.....Emergency Stop



CLEANING

WARNING: UNPLUG MACHINE BEFORE CLEANING OR SERVICING

- * After each day's use, clean the conveyor, flour pan and surface thoroughly with hot water and a mild soap solution and rinse with either a mild soda or vinegar solution. Rinse thoroughly with a clean damp cloth.
- * After cleaning the dough scrapers, use vegetable oil or mineral oil to keep the scrapers operating smoothly and noise-free.
- * Clean under machine occasionally.

REMOVAL OF UPPER SCRAPERS:

To remove the Upper Scrapers (V-Shaped) take and Pull the Chrome Rod # 59 outwards and the Scraper should drop down. Take ahold of Scraper so as when dropping down you do not damage the Teflon Edge.

Wipe down the Scraper and apply a light coating of either Vegetable/ Cooking/ Mineral Oil to Scraper. While you have Scraper off you could apply a thin coat of Oil to Upper Rollers, this will prevent the Scrappers from being dry. Dry Scrappers can cause loud squeaking squawking noises.

NOTE: Do not pull Chrome Rod out too far as this will stretch the Tension Springs, just enough so Scraper can be removed

When done pull outwards the Chrome Rod again and reinstall the Upper Scrappers.

REMOVAL OF LOWER SCRAPPERS:

For Lower Scrappers, Lift Outfeed Tables all the way up.

Underneath (on each side) and you will see a Ring (Key Ring) with a Spring attached which holds the Scraper in place.

Take hold of Ring and Pull Down Slightly (1/4") and slip off over Tab on Bar. **Do Not Pull Down Too Far as this will Stretch and weaken Spring.**

Lower Outfeed Tables, reach under where Lower Scraper is and Push Upwards and Scraper should come out of Mounting Brackets.

Wipe down the same as Upper Scrapers and wipe down with a thin film of Oil as specified above.

Reinstall Scrapers making sure to install in Round Notched Mounting Brackets.

Grab rings from underneath the Sheeter and reinstall on Metal Tabs. Loop on Spring itself go on over Tabs, not Key Ring.

NOTE: If you get dirt or stain Belt apply some Flour on Belt and Rub into Belt. You could also try a Mild Detergent or Vinegar.

When lowering the tables do best to center the belt as best you can. Check alignment of Belt on a regular basis. If the Belt seems to travel to the Right or Left adjust the Roller at the End of the Table. This is done with an Allen Key. There are (2) Black Round Headed Allen Key Screws at the End of the Outfeed Table (one on each side). Make small adjustments, if necessary, about 1/4 of a Turn at a time. If the Belt is travelling to the Right loosen Right Screw or Tighten the Left Screw, vice versa if the Belt is Traveling to Left. Try tightening rather than loosening because the belts can stretch over time.

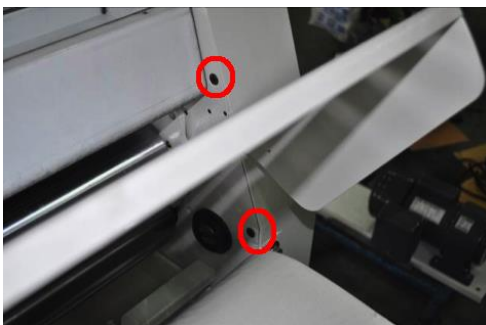
If the Belt starts to slip, firmly grip the Belt (with a clean hand) at the end roller while the belt is travelling. When you can't hold the belt from moving with your hand pressure that is a good tension. You do not wish to over tighten as this will stretch the belt which may cause improper alignment.

How to replace Micro Switch on Dough Sheeter

1. Unplug the machine from power.
2. Remove the Handle Cover (either by unscrewing (Old Style) or by using a small flat-head screwdriver to gently pry & pop the Convex Bolt Cover off. (New Style)



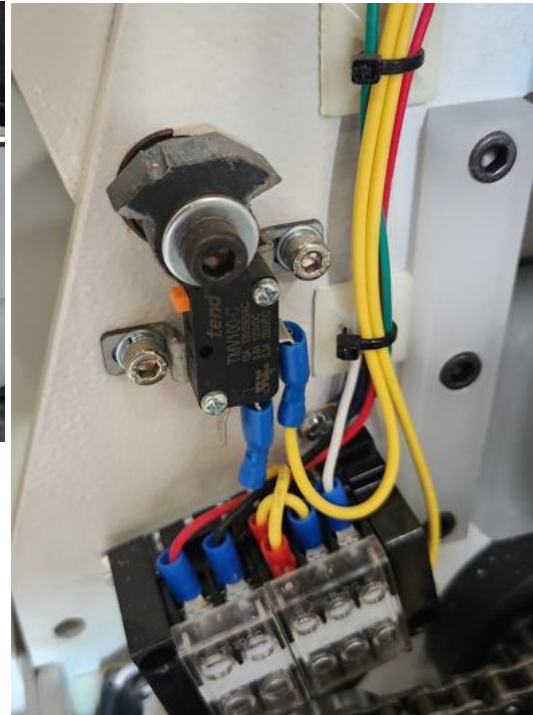
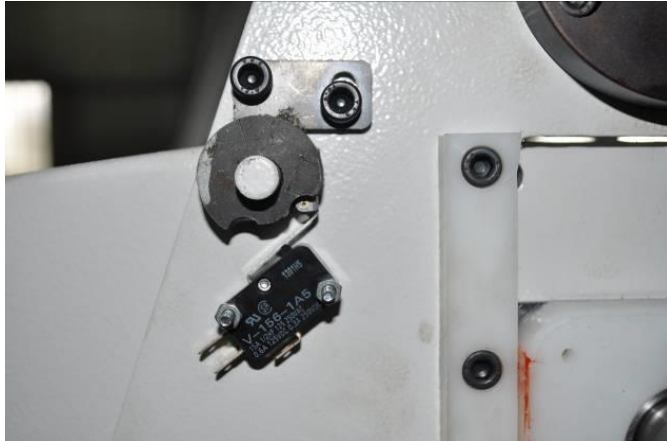
3. Once the Bolt Cover is removed, loosen the (6) Allen Key Screws, not completely out but almost all the way. Remove (3) Bolts out of the (6) completely and Screw these (3) Bolts into the (3) Empty Threaded Holes in the Front part of the Assembly. When you Screw the (3) Screws into the Threaded Holes these 2 parts separate, allowing the handle to be removed.
4. To remove the Front Panel after the Thickness Handle has been removed, there are (4) 5/16" Black Countersunk Allen Head Screws which must be removed. They are located at the Ends of the Main Rollers. There are (2) Screws above the Guard and (2) Screws down next to the Belts. See photos below for screw locations.



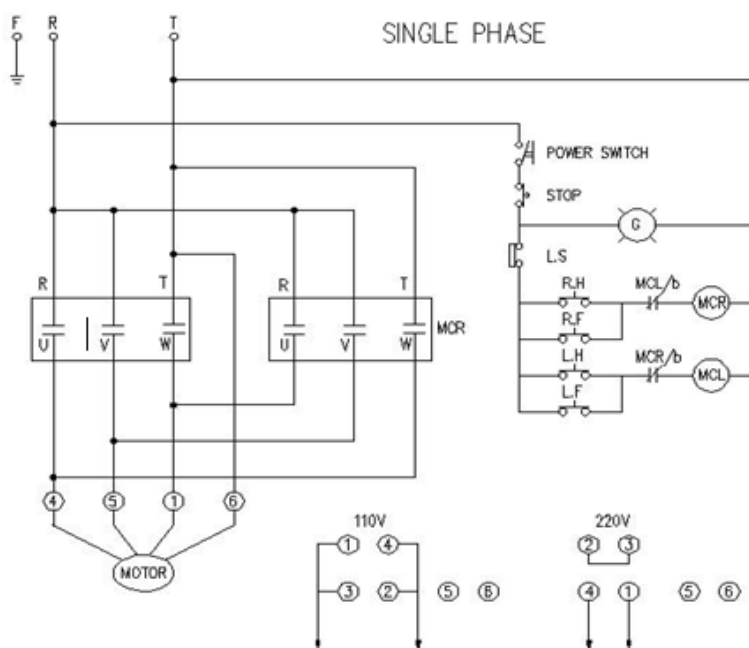
5. Once the (4) Screws holding the Front Panel have been removed, slide the Front Panel away from the Sheeter (use flathead screwdriver if needed to gently pry the Panel apart from the frame). Be cautious while removing the Front Panel as there are wire connections that go to the Micro Switches.
6. Remove the Screws (2 per Switch) that hold Micro Switch.

NOTE: Check where Wires are located on the Terminals on the Switch or otherwise the Switches will not work properly. Take pictures as needed

NOTE: When installing or replacing Switches DO NOT Overtighten the Screws holding the Microswitch.



WIRING DIAGRAM

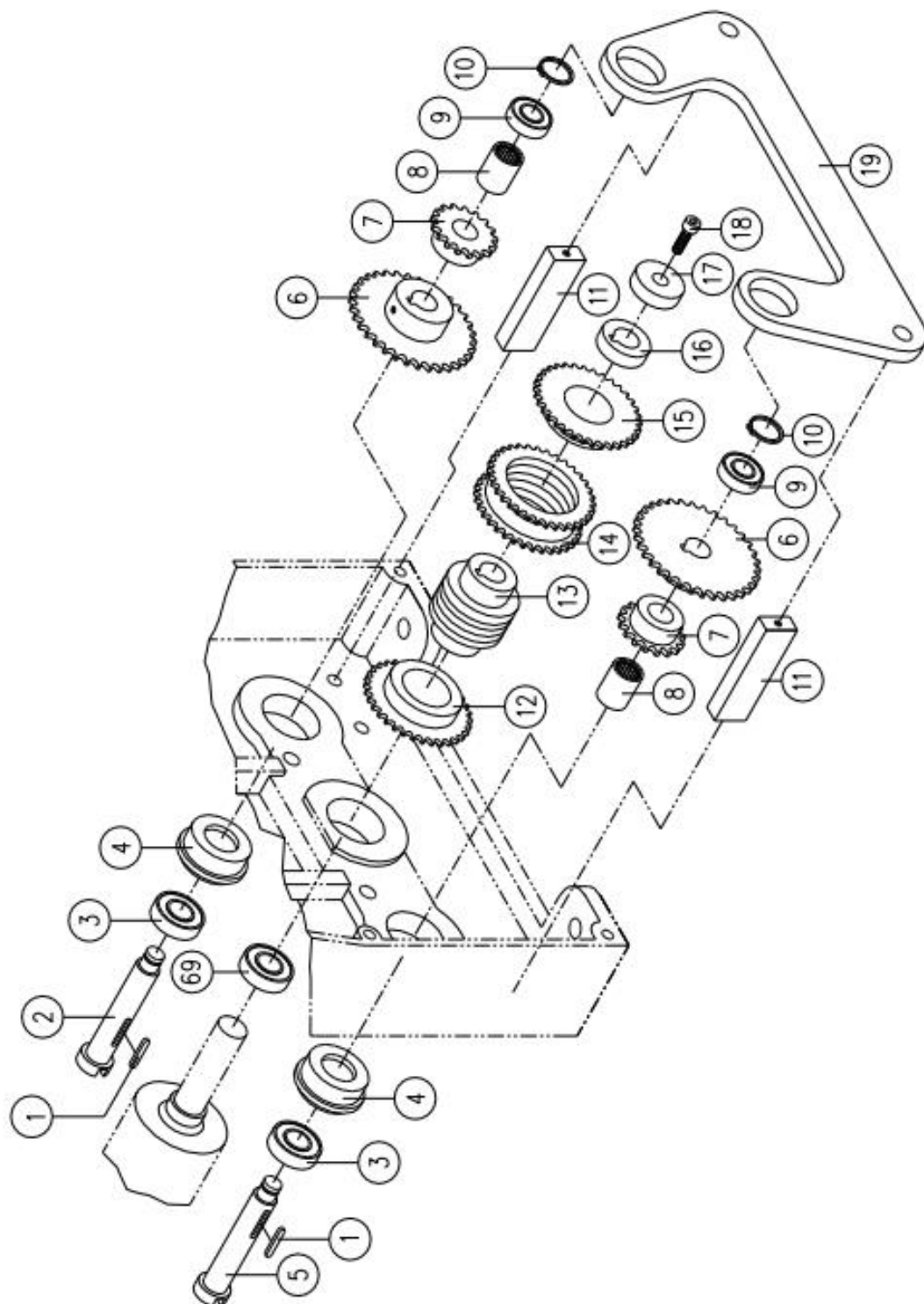


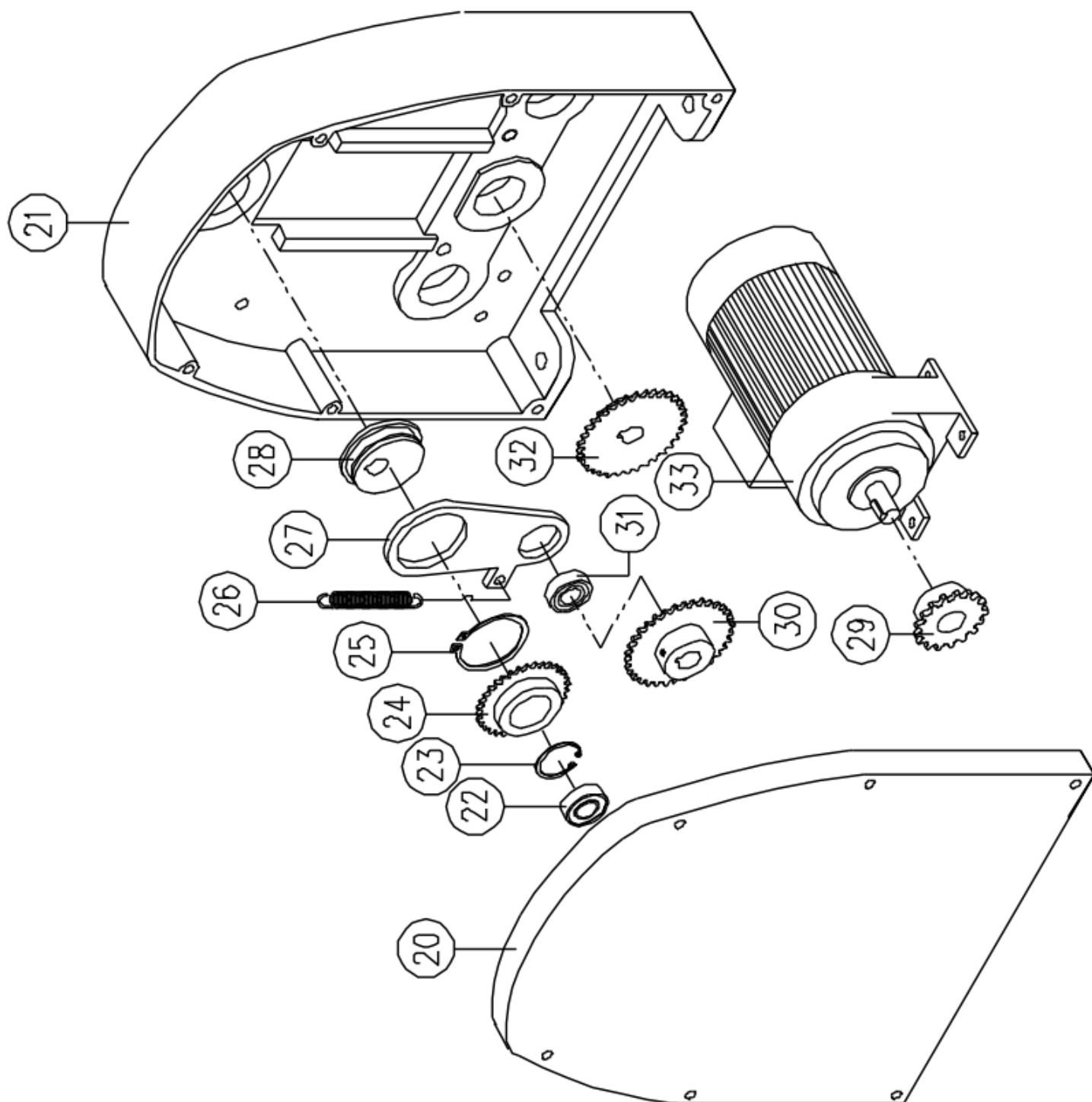
L.S	LIMIT SWITCH OF GUARD
R.H	RIGHT HAND
R.F	RIGHT FOOT
L.H	LEFT HAND
L.F	LEFT FOOT
MCR	RIGHT MICRO SWITCH
MCL	LEFT MICRO SWITCH
MOTOR	MOTOR

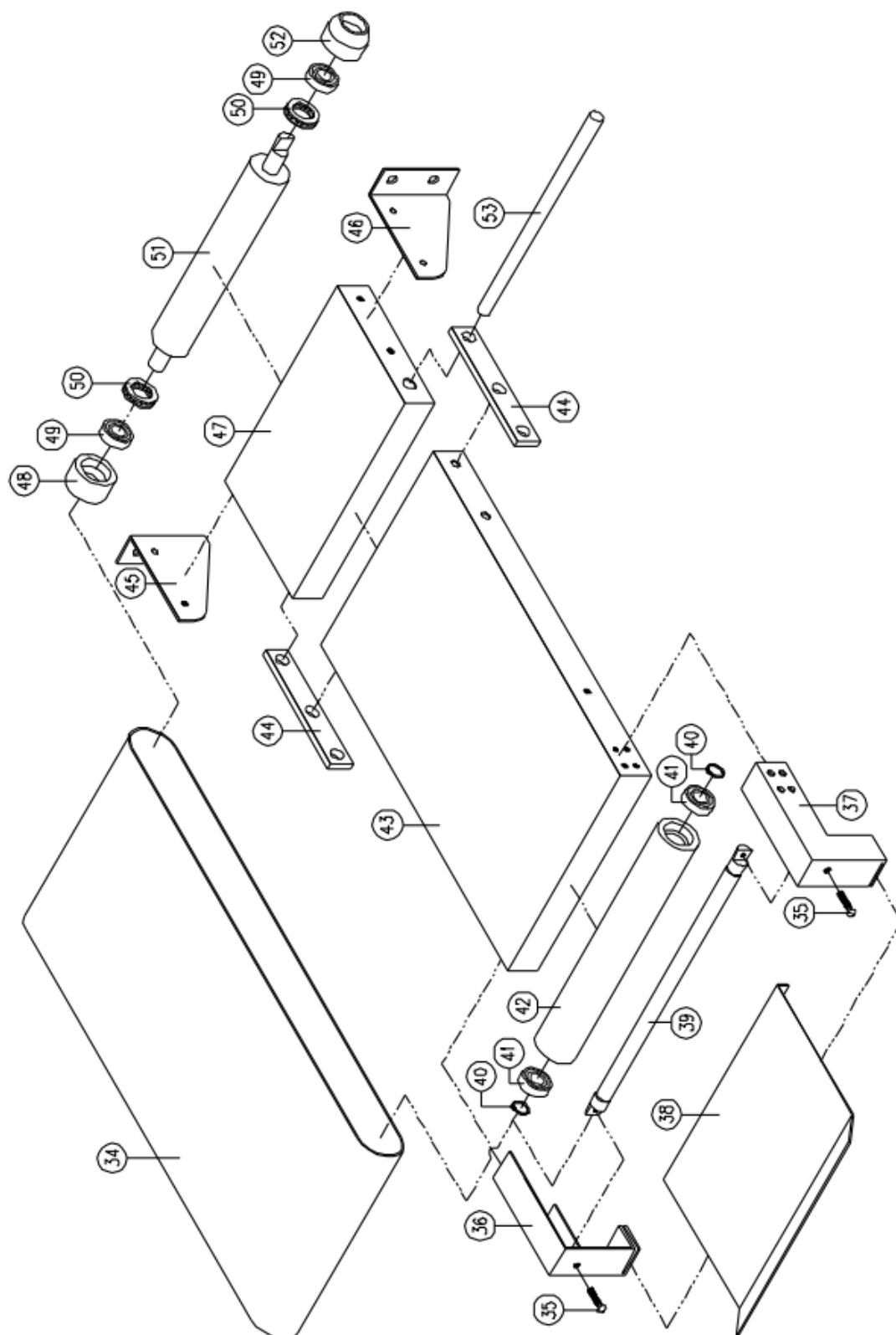
BakeMax Part #	Part Description	BakeMax Part #	Part Description
1 - CRS01/06/001	Key	2 - CRS01/06/002	Right Drive Shaft
3 - CRS01/06/003	Bearing 6004ZZ	4 - CRS01/06/004	Bearing Block
5 - CRS01/06/005	Left Drive Shaft	6 - CRS01/06/006	Sprocket 26T
7 - CRS01/06/007	Sprocket 15T	8 - CRS01/06/008	Locking Bearing FC-20
9 - CRS01/06/009	Bearing 6002ZZ	10 - CRS01/06/010	C. Retainer Ring S-15
11 - CRS01/06/011	Stay	12 - CRS01/06/012	Sprocket 23T
13 - CRS01/06/013	Worm Spline	14 - CRS01/06/014	Double Worm Gear 24T
15 - CRS01/06/015	Sprocket 23T	16 - CRS01/06/016	Spacer
17 - CRS01/06/017	Washer	18 - CRS01/06/018	Bolt
19 - CRS01/06/019	Support bracket	20 - CRS01/06/020	Rear Panel
21 - CRS01/06/021	Rear Frame	22 - CRS01/06/022	Bearing 6205ZZ
23 - CRS01/06/023	C. Retainer ring R-52	24 - CRS01/06/024	Up Roller Sprocket
25 - CRS01/06/025	C. Retainer ring S-70	26 - CRS01/06/026	Up Roller Tension Spring
27 - CRS01/06/027	Connecting Board	28 - CRS01/06/028	Up Roller Cam
29 - CRS01/06/029	Motor Sprocket	30 - CRS01/06/030	Sprocket
31 - CRS01/06/022	Bearing 6205ZZ	32 - CRS01/06/032	Sprocket
33 - CRS01/06/033	Motor (110/220V)	34 - Conveyor Belt	Conveyor Belt
CRS01/06/033A	Centrifugal Governor	CRS01/02/034A	Conveyor Belt (Flat)
CRS01/06/033B	Centrifugal Switch	CRS01/02/034B	Conveyor Belt (Ridges)
CRS01/CAP/STA	Start Capacitor	CRS02/02/034A	Conveyor Belt (Flat)
CRS01/CAP/RUN	Run Capacitor	CRS02/02/034B	Conveyor Belt (Ridges)
CRS01/06/035	Tension Screw	CRS01/06/036	Left Support Bracket
CRS01/06/037	Right Support Bracket	CRS01/06/038	Extension Catch Tray

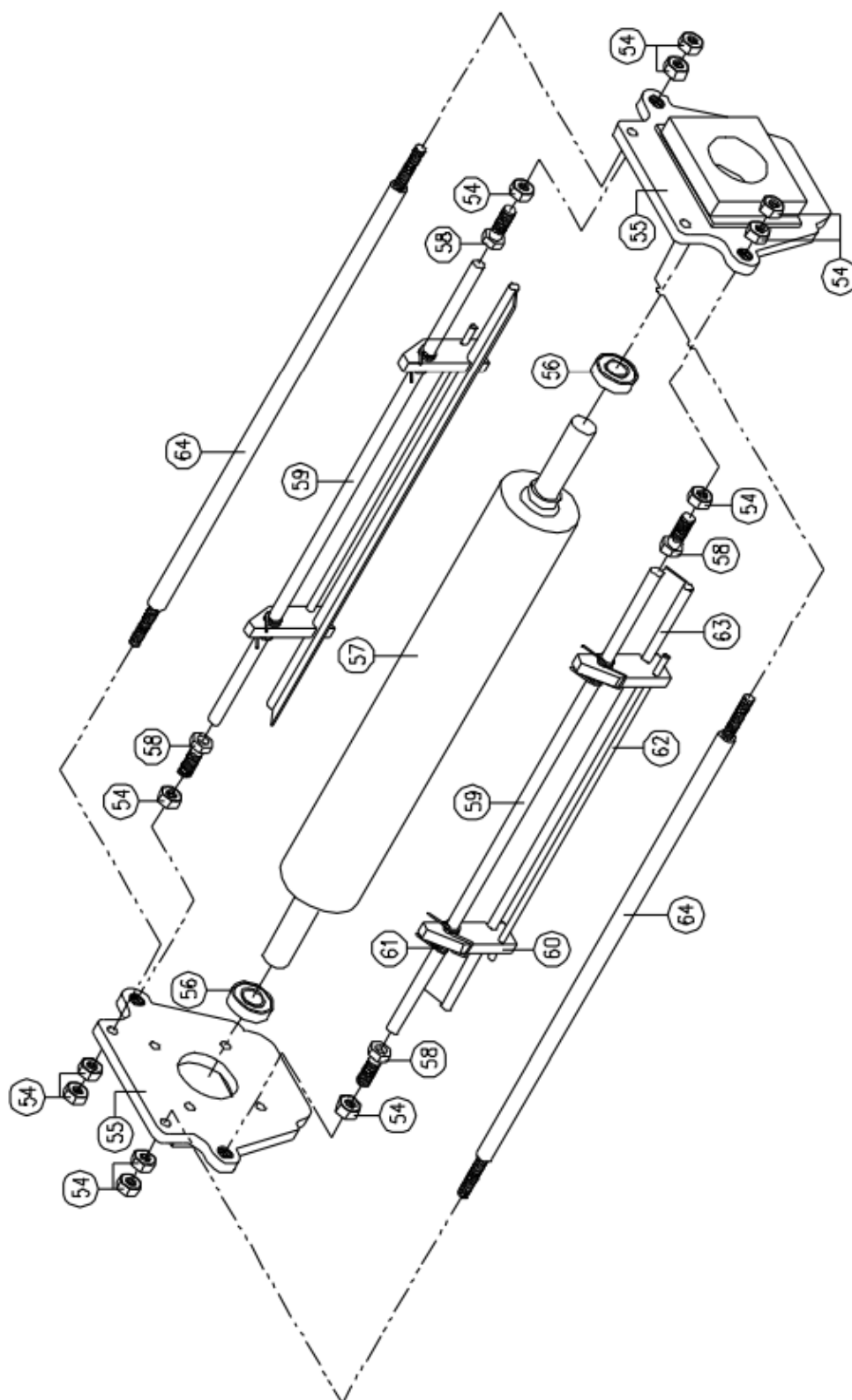
Part #	Part Description	Part #	Part Description
39 – CRS01/06/039	End Roller Complete	40 – CRS01/06/040	C. Retainer Ring S-20
39 – CRS02/06/039	End Roller Complete		
41 – CRS01/06/041	Bearing 6004ZZ	42 – See #39	Roller Shaft - N/A
43 – CRS01/06/043	Outfeed Table	44 – CRS01/06/044	Connecting Rod
45 – CRS01/06/045	Left Support Bracket	46 – CRS01/06/046	Right Support Bracket
47 – CRS01/06/047	Base	48 – CRS01/06/048	Bearing Block
49 – CRS01/06/049	Bearing 6003ZZ	50 – CRS01/06/050	Thrust Bearing 51203
51 – CRS01/06/051	Drive Roller BMCRS01	52 – CRS01/06/052A	Bearing Block (Flat Belt)
51 – CRS02/06/051	Drive Roller BMCR02	52 – CRS01/06/052B	Bearing Block (Ridge Belt)
53 – CRS01/06/053	Support Axle	54 – CRS01/06/054	Nut
55 – CRS01/06/055	Sliding Seat	56 – CRS01/06/022	Bearing 6205ZZ
57 – CRS01/06/057	Up roller	58 – CRS01/06/058	Bolt
59 – CRS01/06/059	Double Scraper Rod	60 – CRS01/06/060	Link Mass
61 – CRS01/06/061	Torsion Spring (Scraper)	62 – CRS01/06/062	Double Scraper Bar
63 – CRS01/06/063	Upper Double Scraper	64 – CRS01/06/064	Double Scraper Bar
63 – CRS02/06/063	Upper Double Scraper	64 – CRS02/06/064	Double Scraper Bar
65 – CRS01/06/065	Front Frame	66 – CRS01/06/066	Roller Head Housing
67 – N/A	Stop Pin – N/A – Welded *Use Long Bolt/Screw	68 – CRS01/06/068	Safety Guard CRS01
		68 – CRS02/06/068	Safety Guard CRS02
69 – CRS01/06/022	Bearing 6205ZZ	70 – CRS01/06/070	Down Roller
71 – CRS01/06/071	Lower Scraper CRS01	72 – CRS01/06/072	Bolt Support CRS01
71 – CRS02/06/071	Lower Scraper CRS02	72 – CRS02/06/072	Bolt Support CRS02
73 – CRS01/06/073	Anchor Block	74 – CRS01/06/074	Drive Roller Tension Bolt
75 – CRS01/06/075	Expansion Spring Lower Scraper	76 – CRS01/06/076	Scraper Ring

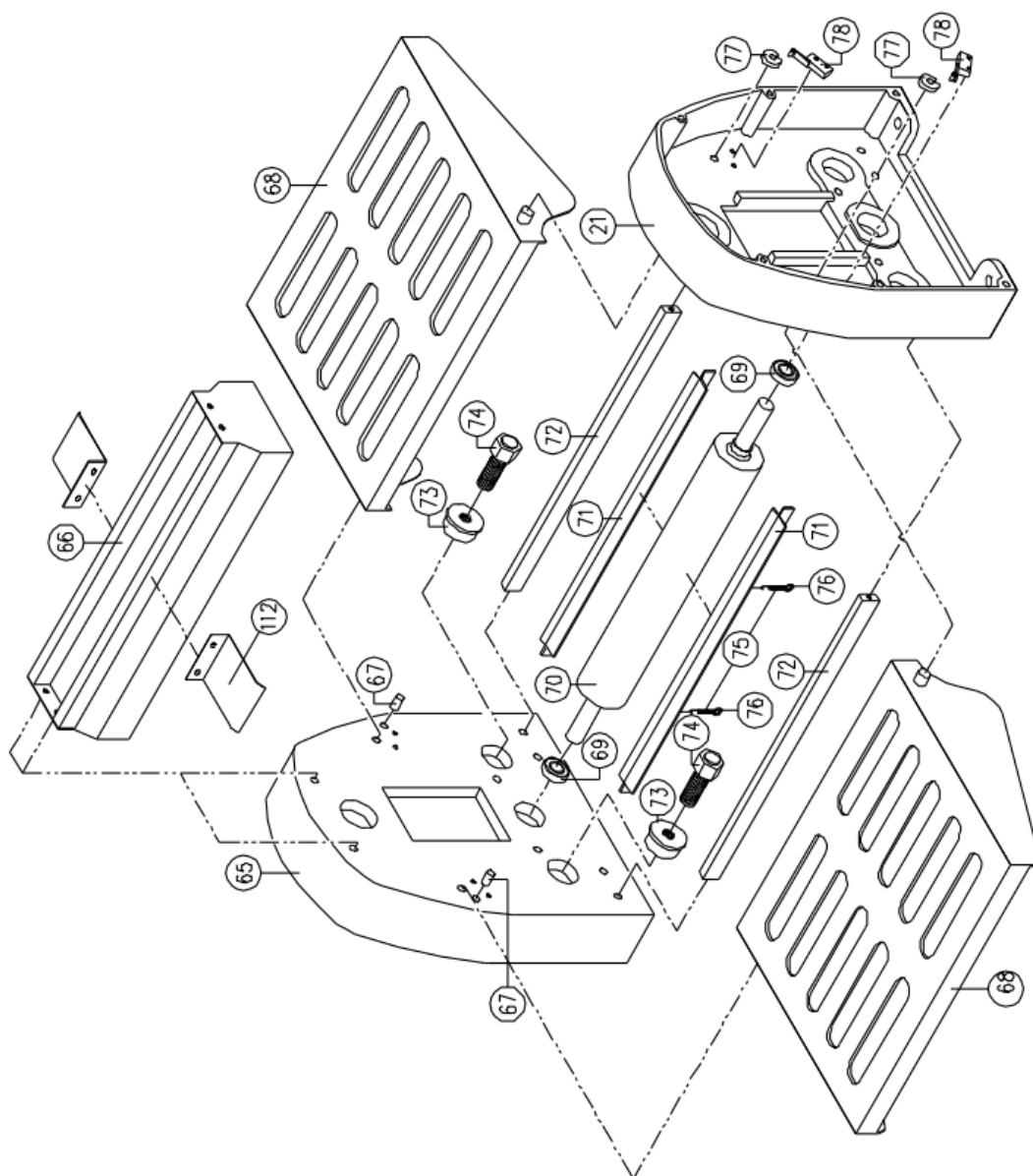
BakeMax Part #	Part Description	BakeMax Part #	Part Description
77 – CRS01/06/077L	Microswitch Trigger Left	78 – CRS01/06/078A	Microswitch (Lever Type)
	Microswitch Trigger Right	78 – CRS01/06/078B	Microswitch (Roller Type)
79 – CRS01/06/079	Bolt	80 – CRS01/06/080	Lock Washer
81 – CRS01/06/081	Washer	82 – CRS01/06/077	Trigger – See # 77
83 – CRS01/06/083	Microswitch (Lever Type)	84 – CRS01/06/084	Bolt
85 – CRS01/06/085	Compression Spring	86 – CRS01/06/086	Ball
87 – CRS01/06/087	Fixed Support	88 – CRS01/06/088	Locating Mass
89 – CRS01/06/089	Movement Control Lever	90 – CRS01/06/090	Thickness Handle Shaft CRS01
		90 – CRS02/06/090	Thickness Handle Shaft CRS02
91 – CRS01/06/091	C. Retainer ring S-25	92 – CRS01/06/092	Connecting Board
93 – CRS01/06/093	Graduated Scale	94 – CRS01/06/094	Arrow
95 – CRS01/06/095	Handle Base	96 – CRS01/06/096	Front Panel
97 – CRS01/06/097	Teflon Spacer	98 – CRS01/06/098	Thickness Adjustment Handle
98 – CRS01/06/098A	Handle O-Ring	101 – CRS01/06/101	Bolt Cover
102 – CRS01/06/102	Trigger Pin	103 – CRS01/06/103	Compression Spring
104 – CRS01/06/104	Trigger Locking Lever	105 – CRS01/06/105	Knob
106 – CRS01/06/106	Rail Rest	107 – CRS01/06/107	Bolt
109 – CRS01/06/109	Internal Half of Handle	110 – CRS01/06/110	External Half of Handle
111 – CRS01/06/111	Cap Screw M6	112 – CRS01/06/112	Handle Locking Assembly
113 – CRS01/06/113	Locating Mass		

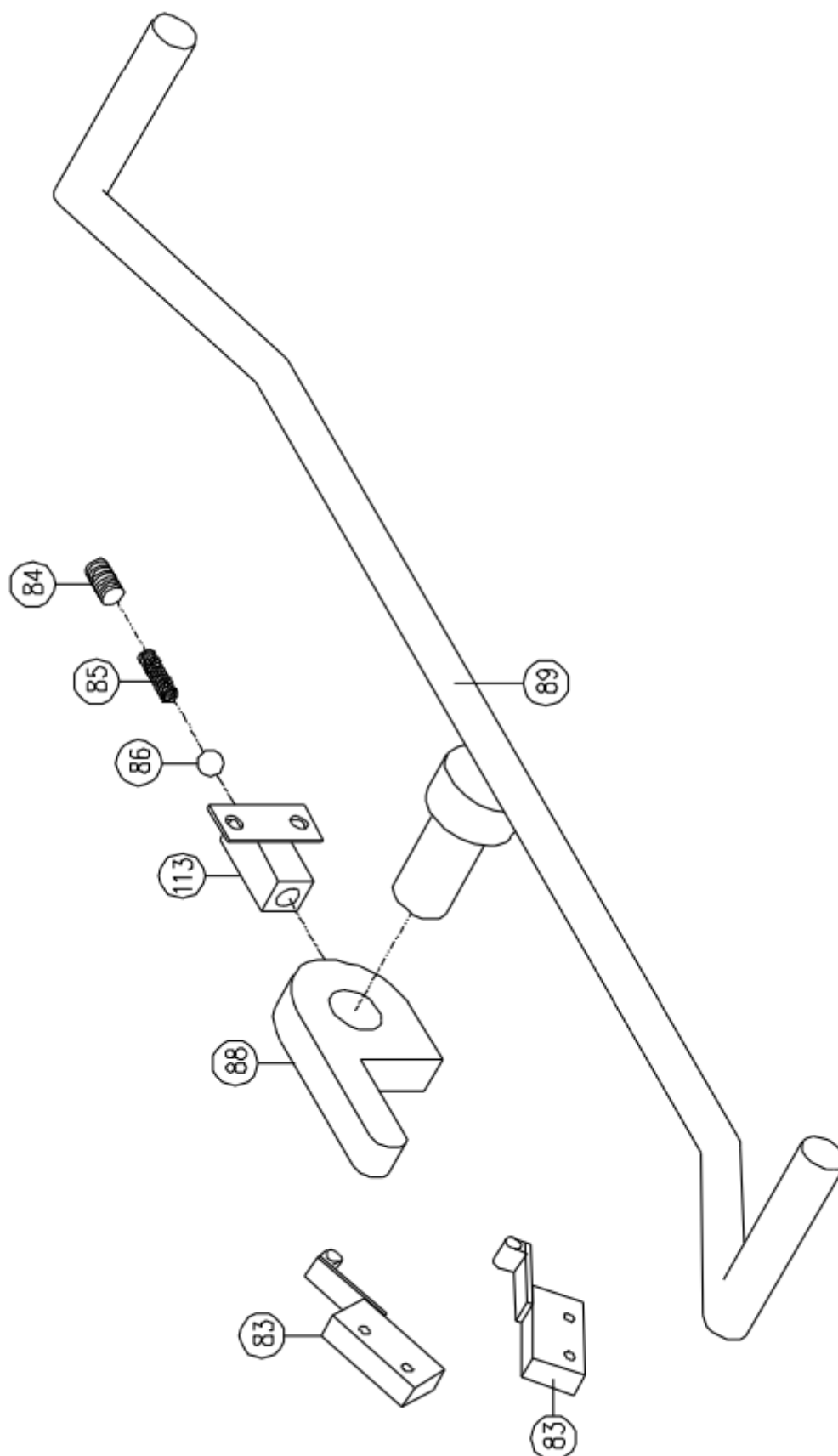


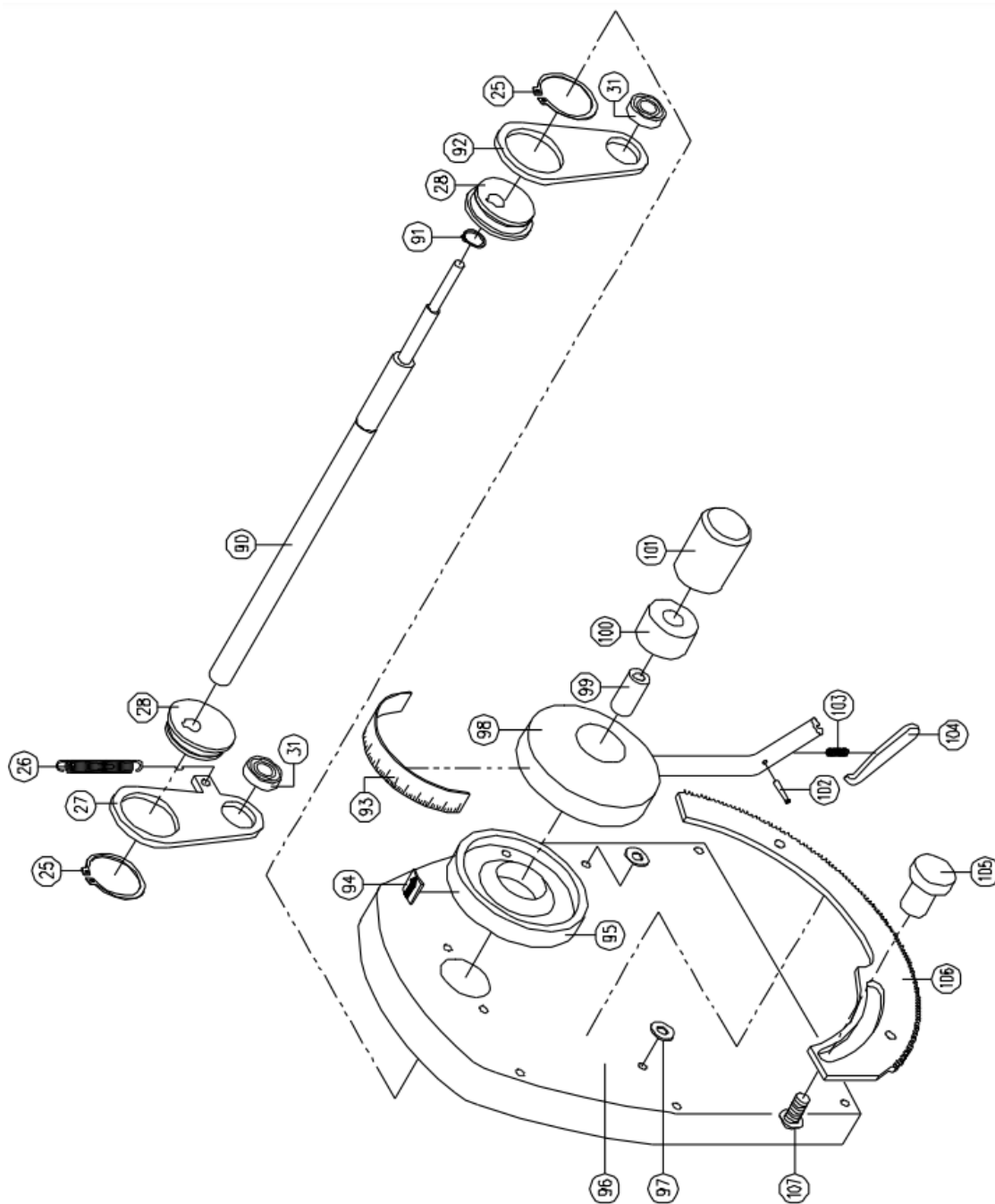












Warranty & Service

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 downtime 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.**

Terms & Conditions

Terms

Net 15 days subject to Credit Approval. All past due Accounts are subject to 2% per month Service Charge as per Credit Application. We accept Visa, MasterCard, and Discover Credit Cards. We also accept E-Transfer & Wire Transfer, additional fees may apply.

Pricing

All prices are subject to change without notice. All prices are Sales Tax Extra, should you be claiming Tax Exemption, Tax Exempt Forms must accompany your Purchase Order. BakeMax products are sold in Canadian and US Dollars. BakeMax is not responsible for specifications errors or printing errors.

Shipping

Free shipping to Canada and the U.S. Minimum order \$6,000 for BakeMax and \$10,000 for BakeMax America Cooking Line. Tailgate Delivery is \$90.00 minimum. All checks made Payable to Titan Ventures International Inc. BakeMax is not responsible for goods damaged during shipping. BakeMax is not responsible for any delays in delivery once product has left our Warehouse and is in the carrier's possession. Products shipped are to be inspected at time of delivery, the receiver is responsible for inspection. Damaged Freight Claims are to be claimed with the carrier. BakeMax assumes no responsibility for Damaged Freight. Shipping Insurance available by request. By signing your name on the delivery receipt without noting any damages, you are stating that you have received your shipment in Acceptable Condition.

Return Policy

Returns will not be Approved unless in Writing. Returns must be made within 30-Days of Purchase and must have a Return Authorization Number issued before returning. The purchase order number, reason for return, and the serial number(s) of the unit are required for the Return Authorization Number. Minimum return amount of \$100.00. Returns are subject to a minimum restocking fee of 30%. The cost of any repairs or re-crating required will be charged back to the dealer. If there is a manufacturer's defect BakeMax® will pay standard freight returned and prepaid shipping back to the customer. Special Order Items, Clearance / Discontinued Equipment, Parts, Refurbished/Demo Equipment, or Non-Standard items are not Returnable.

Ordering Information

Send purchase orders to BakeMax via e-mail orderdesk@bakemax.com or Fax (506-859-6929). Use Model or Part number when ordering including Voltage Requirements, and Product Description. Please include the Dealer, Name, Address, terms, special delivery, or instructions required or attention names to be applied to packaging. Please notify BakeMax should you need order confirmation or tracking numbers, by calling 1-800-565-2253 or email orderdesk@bakemax.com.

Special Terms and Conditions

BakeMax reserves the right to make improvements or equipment changes without prior permission. Setup and Installation are the end user's Responsibility. Failure to properly Install or Maintain Equipment may void Warranty.

Catalog, Spec Sheets and Website

BakeMax is not liable for incorrect information found in our Catalog, Spec Sheets or Website. Please contact us to confirm specifications. Pictures and specifications are for general purposes only. Product may not be exactly as shown. Prices and availability may change at any time without notice. Dimensions shown may change at any time without notice.