

INSTALLATION · OPERATION · MAINTENANCE · PARTS



M A N U F A C T U R I N G ®

BAKERY EQUIPMENT & SERVICE CO.

12-18 Wedge Press

Sales Department

Toll Free (USA & Canada only): 1.800.683.0928

Phone: 1.210.734.5124

Fax: 1.210.737.3925

Email: sales@bescomfg.com

Service Department

24/7 Technical Assistance

Phone: 1.210.547.4121

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Parts Department

Phone: 1.210.547.4118

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200 Lombrano St. San Antonio, Texas 78207 USA

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NEITHER THIS MANUAL NOR ANY PART MAY BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, MICROFILMING, AND RECORDING, OR BY INFORMATION STORAGE AND RETRIEVAL SYSTEM, WITHOUT PERMISSION IN WRITING FROM BAKERY EQUIPMENT & SERVICE CO., INC.

Policy & Procedure for Returning BE&SCO Parts

RETURNING BE&SCO PARTS:

To return any BE&SCO part(s) you must follow BE&SCO's procedure for returning. **NO RETURNS WILL BE ACCEPTED OUTSIDE OF THIS PROCEDURE.** BE&SCO warrants parts for 1 year or 3000 hours, whichever ever comes first, for full credit. This does not include wear and tear items as stated in our manual.

This warranty does not cover any defect due to or resulting from: handling, abuse, misuse, improper maintenance and cleaning, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not of BAKERY EQUIPMENT & SERVICE CO., INC.

PROCEDURE FOR RETURNING BE&SCO PARTS:

1. Contact BE&SCO Parts Department by calling: 1-210-547-4118 or Toll Free at 1-800-683-0928 or by emailing: parts@bescomfg.com. At this time you may request a repair and return, advance replacement or a credit of the component. The Parts Department will then issue you an RA (Return Authorization) number to return the BE&SCO part(s). After you are issued an RA number. You have 10 working days to return the old part(s) for full credit or you will be invoiced for the new part(s).
2. Package the component and include a detailed description of what is wrong with the component. Write the RA number on the outside of the package in a visible place and send the return to:

BE&SCO - Parts Department

RA#

200 Lombrano St.

San Antonio, TX 78207

To obtain warranty on return part(s) the customer or the end user will be responsible for that particular item to be shipped back to BE&SCO. Freight is not covered under warranty, going or coming. BE&SCO recommends that you insure any part(s) that are being returned to BE&SCO, as BE&SCO Inc. is not responsible for any damage or loss that occurs during shipping. If the part is damaged or lost during shipping, BE&SCO will not be responsible for repair or replacement of the part(s).

Delivery & Damage

We firmly pack all our equipment and strap them on heavy wooden skids before giving them to the shipping company. After we give the merchandise to the shipping company, they are responsible for delivering your purchase; therefore, BE&SCO will not be responsible for the loss or damage of your shipment. **IF YOU FIND YOUR PURCHASE DAMAGED, CALL THE SHIPPING COMPANY.**

Operation - Precautions & Warnings



MODEL 12-18 WEDGE PRESS



NEVER OPERATE MACHINE WITHOUT TOP PLATE LATCH CLOSED.

REFERENCE STORYBOARD FOR DAILY MACHINE OPERATIONAL AND CLEANING PROCEDURES (SEE PAGE 6 AND 7).

BE CAREFUL WHEN OPERATING OR CLEANING MACHINE AS SURFACES MAY BE HOT.

CHECK SHELL IS SEATED IF MACHINE FAILS TO START.

BEFORE ALL MAINTENANCE AND CLEANING DISCONNECT THE ELECTRICAL POWER.

ALL MAINTENANCE AND CLEANING MUST BE DONE AS STATED IN THIS MANUAL.

ALL REPAIRS AND MAINTENANCE SHOULD BE PERFORMED BY A QUALIFIED SERVICE PERSON (SEE PAGE 10).

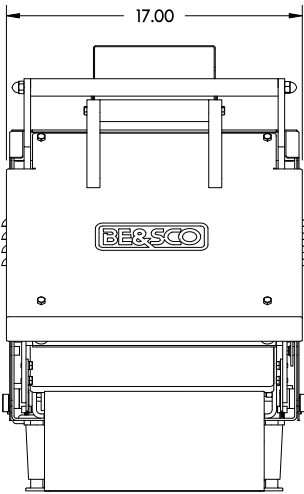
NEVER USE ANY SHARP OBJECTS, CAUSTIC OVEN CLEANER, OR DEGREASER TO CLEAN MACHINE OR PRESS PLATES.

DO NOT CONNECT TO A CIRCUIT OPERATING AT MORE THAN 240 VOLTS TO GROUND.

FOR EMERGENCY SHUTDOWN PUSH MASTER SWITCH.

IN CASE OF POWER FAILURE, SHUTDOWN MACHINE.

Specifications



FRONT VIEW



VOLTAGE: 220/240 AC



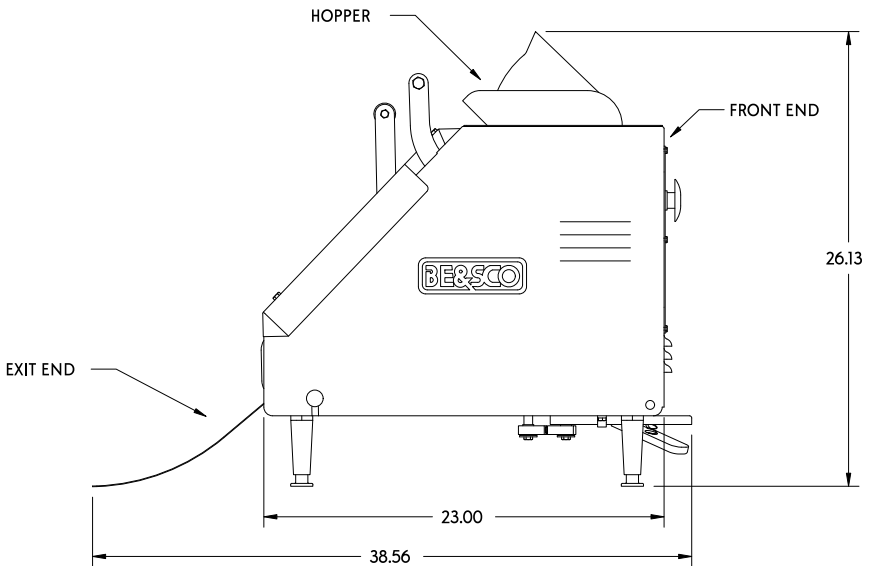
PHASE: SINGLE



CYCLES: 60HZ



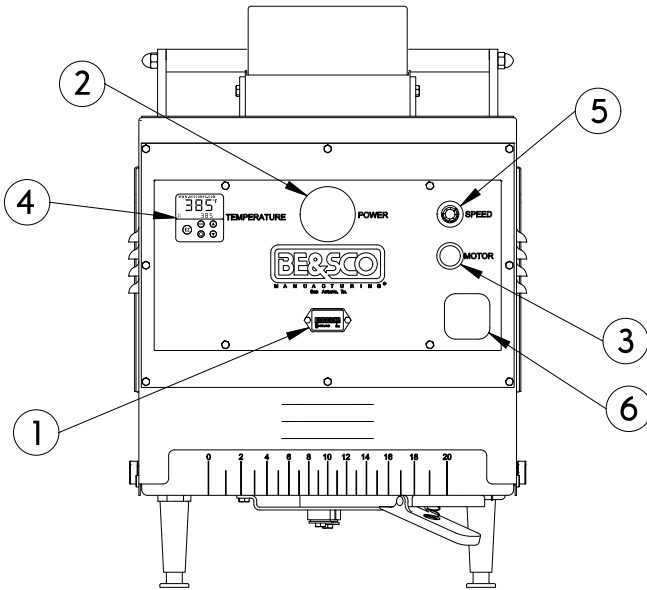
AMPERAGE: 23.4



LEFT VIEW

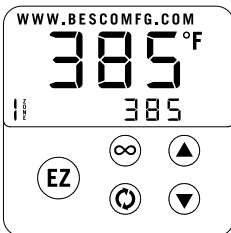
The 12-18 Wedge Press works on 220/240 volt grounded circuits. The voltage and phase must be compatible with the power supply to safely operate. Any installation not matching the electrical specifications for the machine will void your warranty and may damage the unit. Machine installation must follow rules and regulations of the National Electrical Code, ANSI/NFPA 70 or Canada's CSA STD. C22.1, or any other local codes.

Control Panel



1. The **HOUR METER** tracks the operation time in hours.
2. The **MASTER SWITCH** is a red mushroom head button that turns power ON and OFF. It also acts as an emergency shutdown switch.
3. **PRESS MOTOR SWITCH** turns Press Plates ON and OFF.
4. **TEMPERATURE INDICATOR/CONTROLLER** controls the temperature of the Press Plates.
5. **PRESS SPEED** knob changes the speed the Bottom Press Plate rises and falls, and the rate the Hopper Gate opens and closes.
6. **DATA PLATE** is for servicing purposes.

Adjusting the Temperature



ON THE TEMPERATURE CONTROLLER:

Press the up or down arrows to change the press plate temperature to 385°F or the desired set point. Allow the machine to heat for several minutes before making your product.

NOTE: Before adjusting the temperature, the red "mushroom" button must first be pulled to power on the machine.

IF YOU ENCOUNTER ANY PROBLEMS, CALL YOUR QUALIFIED SERVICE PERSON.

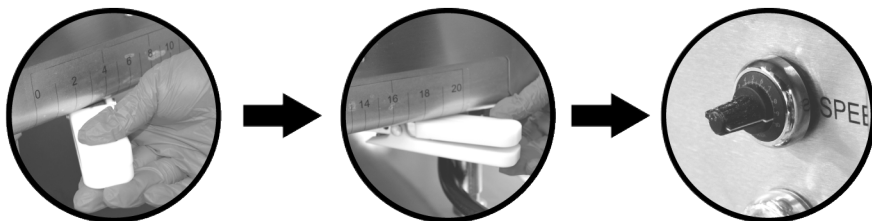
Power Up & Machine Operating Instructions

POWER UP PROCEDURES:



1. Pull the red "mushroom" button to power on the machine. 2. The press is ready to use when the temperature has reached 385°F or the desired set point. 3. Once hot, push the green motor button to power on the press plates and hopper safety gate. The button will glow green when powered on.

PRODUCTION:



1. Using the white adjustment handle control the thickness of your product. Squeeze lever and move the handle toward the left for thinner product. 2. For thicker product, squeeze lever and move the white adjustment handle toward the right. 3. Turn the speed knob to adjust the speed of the press plates. For larger dough balls use speed 7-8, for smaller dough balls use speed 9-10.



4. Lightly dust the dough ball in All Purpose Flour. 5. Place and drop one dough ball in the center of the open hopper safety gate. 6. The pressed dough will then slide out and exit ready to be cooked.

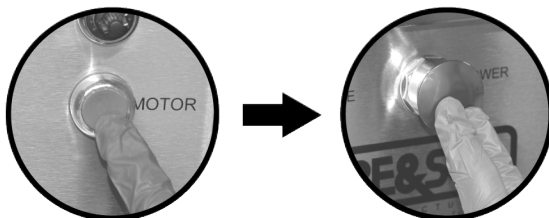


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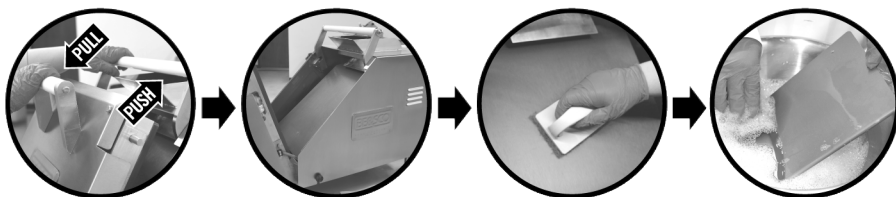
Power Down & Machine Cleaning Instructions

POWER DOWN PROCEDURES:

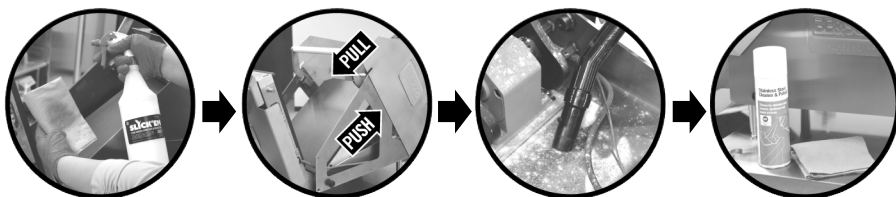
1. Press the green motor button to stop the press plates and hopper safety gate. 2. Press the red mushroom button to power off the machine. Allow to cool for 30-55 minutes.



MACHINE CLEANING INSTRUCTIONS:



1. Once cool, open the press plates by pushing up on the locking handle and pulling the lower white handle. 2. Thoroughly clean the press plates using the recommended green cleaning pads in a circular scrubbing motion. 3. Once per week, remove the press exit slide and wash with warm soapy water.



4. Using a clean soft cloth, apply Slick'Em to press plates and exit slide. 5. Push open the safety cover and pull the bottom press plate upwards to expose motor compartment. 6. Remove excess flour and debris from motor compartment using a vacuum cleaner. 7. Apply Stainless Steel Polish to the machine exterior using a clean soft cloth. 8. Once clean, reassemble.



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Approved Cleaning Supplies



Extend the life of your BE&SCO equipment! Keeping your BE&SCO tortilla and flatbread equipment operating at it's peak performance requires periodic cleaning and maintenance with the use of BE&SCO approved cleaning supplies! Cleaning your BE&SCO machine after every use helps to prevent costly service calls and extends the life of your equipment.



**ORDER CLEANING
SUPPLIES ONLINE!**

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QUESTIONS?

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PARTS DEPARTMENT:**

1.210.547.4118

or

parts@bescomfg.com

DESCRIPTION	QUANTITY	PART NUMBER
BE&SCO OVEN MITT	1	#949952010
BROWN GRILL PADS	1 BOX OF 10	#949911003
DETAIL MOUSE SANDER	1	#921611026
DONUT STICK	1	#949912007
GENERAL CLEANING KIT	1	#01-9000-00
HIGH TEMP GREASE	1	#911211003
LARGE CLEANING KIT	1	#01-8000-00
LARGE GREEN PADS	1 BOX OF 48	#949952002
SLICK'EM, FOOD GRADE LUBRICANT, GALLON SIZE	1	#911522101
SLICK'EM, FOOD GRADE LUBRICANT, QUART SIZE	1	#911522100
STAINLESS STEEL POLISH	1	#911512016
TWIST LOCK PLASTIC PAD HOLDER	1	#949912001

Non-Approved Cleaning Supplies



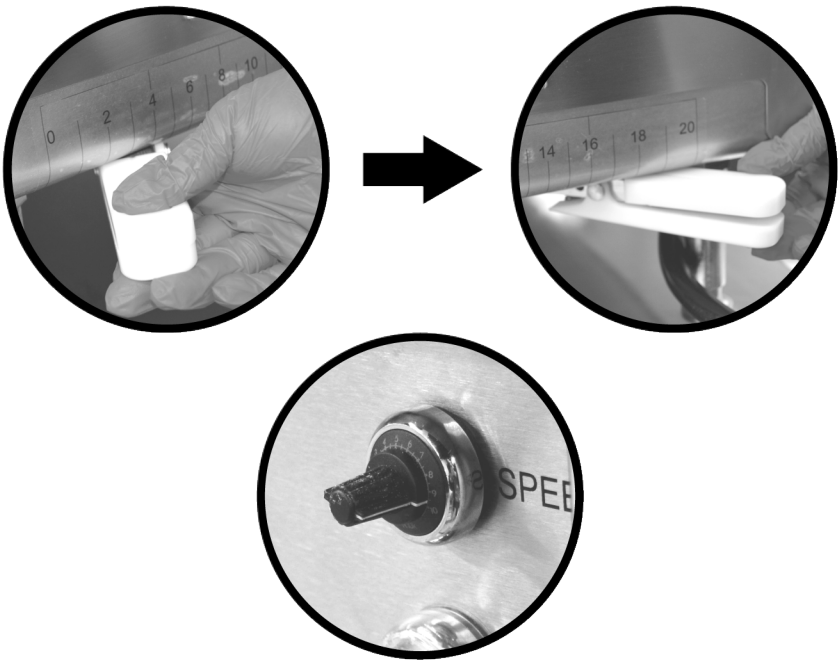
AVOID USING ON PRESS PLATES: Metal Based/SOS Pads, De-greaser, Oil, Grease or Detergents of Any Kind.

Do not clean your BE&SCO Machine with any brand name cleaners, degreasers, and/or sharp objects, such as metal spatulas or knives. For maximum performance of your machines and longevity, **please use only BE&SCO approved cleaning items.** Use of these non-approved cleaning items will ruin your machine!

Changing Product Sizes

This section will cover how to change the size of your product by making adjustments on the 12-18 Wedge Press, no tools required. By changing temperature, dough ball size, speed setting and thickness adjustment setting you can make tortillas and flatbreads from 4" to 13" diameter and 1mm to 14mm thickness range.

NOTE: We recommend experimenting with different dough ball weights and thickness settings to make a variety of sizes for tortillas, flatbreads and pizza!



1. Using the white adjustment handle control the thickness of your product. Squeeze lever and move the handle toward the left for thinner product. 2. For thicker product, squeeze lever and move the white adjustment handle toward the right. 3. Turn the speed knob to adjust the speed of the press plates. For larger dough balls use speed 7-8, for smaller dough balls use speed 9-10.



QUESTIONS?

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Qualified Service Person (QSP)



A **Qualified Service Person (QSP)** is an employee of a firm, a corporation or a company that will:

1. Install, connect, repair, service and replace electrical or mechanical parts of the 12-18 Wedge Press.
2. Follow rules and regulations of the National Electrical Code, ANSI/NFPA 70 or Canada's CSA STD. C22.1, or any other local codes.

Parts & Service



DISCONNECT POWER BEFORE MAINTENANCE.

ONLY INSTALL BE&SCO PARTS (ONLY A QSP SHOULD INSTALL PARTS).

WHEN ORDERING PARTS PLEASE HAVE READY:

- a. Machine Model
- b. Machine Serial Number
- c. Operation Hours
- d. BE&SCO Part Number

NOTE:

If you don't know the part number, please provide the part number nearest to the desired part.

Leveling & Height Adjustments



NOTE:

Machine is very heavy. For your safety, we recommend 2 people perform below task. **DO NOT PERFORM BELOW TASK ALONE.**

ADJUSTING LEG HEIGHT:

1. Unbolt the machine from the shipping pallet.
2. Safely move the machine from the pallet to a stand (or counter-top.)
3. To raise or lower, turn the legs left or right. One person should hold/tilt the machine up while the other makes the leg adjustments.
4. Adjust the legs' height if needed. They can go up to 1 3/4" high.

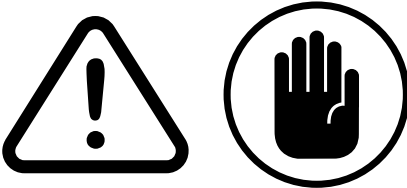
Maintenance

INTRODUCTION:

This section will tell you how to care for your 12-18 Wedge Press. Greasing and replacing parts in your 12-18 Wedge Press is easy to do and should not be ignored. Grease keeps the parts in the 12-18 Wedge Press moving smoothly and reduces the causes of premature wear. When parts wear down, they need to be replaced in order for the machine to operate in top condition or at all. Following these maintenance guidelines will help you avoid machine damages and costly repairs.

MAINTENANCE MATERIALS:

DESCRIPTION	QUANTITY	PART NUMBER
GREASE GUN	1	#911213016
HIGH TEMP GREASE	1	#911211003



PRECAUTIONS:

Unplug electrical power before any repair.

Allow press to cool down for 30 minutes before repairing.

 **ORDER CLEANING
SUPPLIES ONLINE!**

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 **QUESTIONS?**

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1.210.547.4118

or

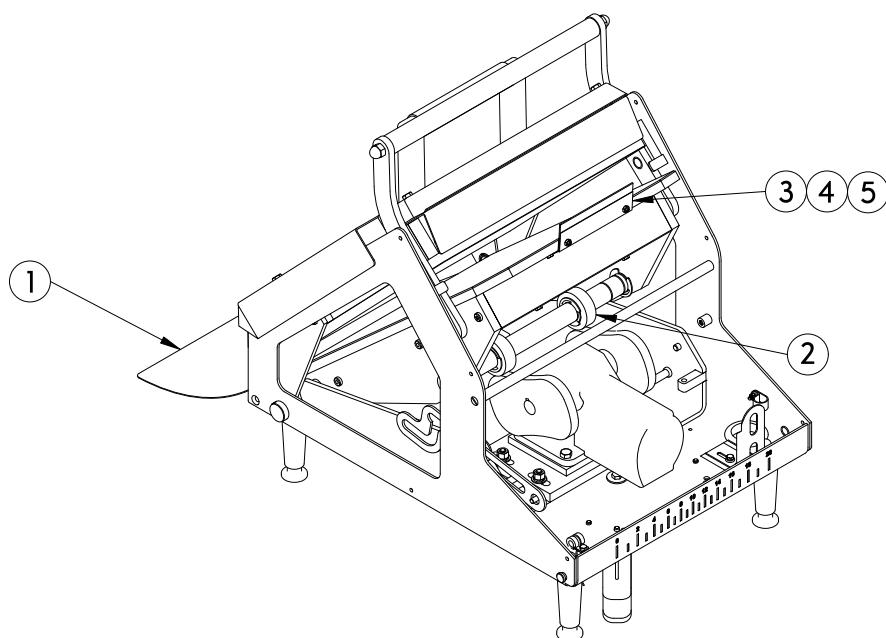
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Part Replacement & Greasing



1. Replace the Cam Rollers every 1500 hours of machine operation if grooves appear on wheel surface.
2. Replace Bottom Plate Bronze Bushings every 1500 hours of machine operation time.
3. Open bottom plate to expose the Gear motor, Cam Rollers and Cams.
4. Twice per week, using a Grease Gun put a dime size amount of High Temp Grease on both sides of the Cam Rollers.

Wear and Tear Parts



ITEM	DESCRIPTION	QTY	PART NUMBER
1	SLIDE, COATED, 12-18	1	#12-9101-01
2	CAM ROLLER ASSEMBLY	2	#B-12-008
3	GATE CLOSURE & STUD ASSEMBLY	1	#12-6109-01
4	BUMPER, GATE	1	#12-2112-01
5	STRAP, GATE BUMPER	2	#12-2113-01

? QUESTIONS?

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Decal Locator Assembly

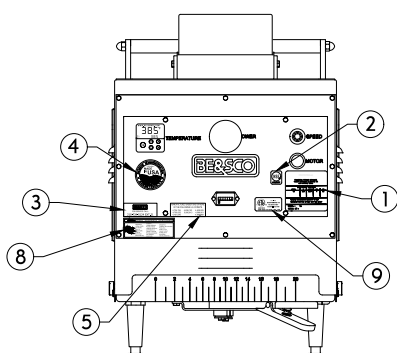


WARNING: BE&SCO decals are placed on every machine for customer safety. If any of the BE&SCO decals are removed or become damaged, another decal should be ordered through the Parts Department.

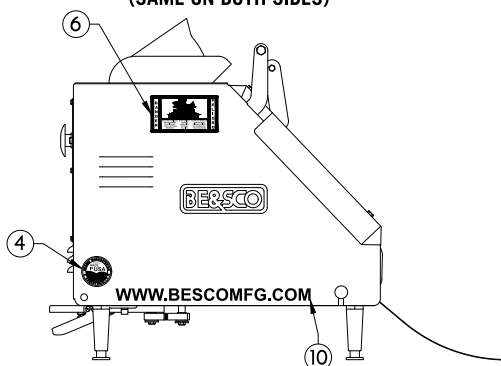
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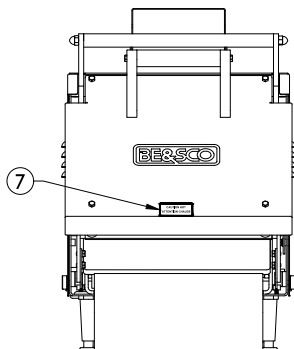
BACK VIEW



**RIGHT SIDE VIEW
(SAME ON BOTH SIDES)**



FRONT VIEW



ITEM	DESCRIPTION	QTY	PART NUMBER
1	WEDGE PRESS NAME PLATE DECAL	1	#082007020
2	NSF DECAL	1	N/A
3	SERVICE DECAL	1	#981300200
4	MADE IN USA DECAL	3	#082007001
5	PATENT NUMBERS DECAL	1	#082007002
6	DANGER PINCH LEXAN DECAL	2	#981300102
7	SMALL CAUTION HOT DECAL	1	#082006001
8	SMALL WARNING HAZARDOUS VOLTAGE DECAL	1	#082006000
9	ETL	1	N/A
10	SMALL WEBSITE DECAL	2	#082007004

Equipment Warranty

BAKERY EQUIPMENT & SERVICE CO., INC. warrants that its products, as supplied to the original user, is free from defects in material and workmanship, and is suitable for the use for which it is sold. The Company's obligation under this warranty shall be limited to replacing, or at the option of **BAKERY EQUIPMENT & SERVICE CO., INC.** repairing, without charge any part found to be defective and expense incurred (labor and material) for its installation for a period of ninety (90) days or 750 hours of operation, whichever occurs first, from date of shipment from the factory, or upon special written request to the factory and acknowledged by the factory from the date of installation when there is a long installation delay. After said ninety (90) days or 750 hours of operation and for (1) year or 3,000 hours of operation, whichever comes first from warranty initiation date, this warranty shall apply to defective parts replacement at no charge to original user.

This warranty does not cover any defect due to or resulting from handling, abuse, misuse, improper maintenance and cleaning, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or acts of God. BE&SCO equipment is solely intended for use in a commercial facility. The warranty will not be supported and may be voided if BE&SCO equipment is used in a non-commercial or household setting. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not of **BAKERY EQUIPMENT & SERVICE CO., INC.**

BAKERY EQUIPMENT & SERVICE CO., INC. shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims, losses or damages incurred or suffered from, in connection with or in consequences of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than **BAKERY EQUIPMENT & SERVICE CO., INC.**

This warranty applies only to products shipped to and used within the Continental United States and Canada. All other customers will be provided a spare parts kit in lieu of the above warranty. These kits will be provided with delivery of your purchased equipment. The kit shall consist of parts identified, at the sole discretion of **BAKERY EQUIPMENT & SERVICE CO., INC.**

At **BAKERY EQUIPMENT & SERVICE CO., INC.**, we continuously strive to provide the highest quality products and services. This warranty serves to exhibit our commitment to this endeavor.



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Closing Statement

NOTE: Prior to operating the 12-18 Wedge Press, we suggest all machine operators first read through the entire manual.

In this manual we have covered a lot of information. You should now know how to care and operate the 12-18 Wedge Press. This manual includes a list wear and tear parts to help you service your machine if needed. When ordering parts: **PLEASE KNOW THE MACHINE MODEL, THE MACHINE SERIAL NUMBER AND THE MACHINE OPERATION HOURS.** If no part number is provided, please know the part number of items from the area you need to order the part.

As always, we constantly strive here at BE&SCO to ensure the highest levels of customer service and satisfaction. If there is ever any way we can assist you, please contact us!



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