

USER MANUAL

Tilting Hummus Machine



! This manual applies to the following models:

- BDH.30
- BDH.50



Promotional Video

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Introduction

This manual has been prepared to ensure the safe, correct, and efficient use of the BDH.30 / BDH.50 model hummus machines.

Please read this manual carefully before using the product and follow all safety instructions. The manufacturer cannot be held responsible for any malfunctions resulting from failure to follow the instructions.

The machine is intended to be used only in professional environments such as industrial kitchens and must be operated by trained personnel. It is not suitable for domestic use.

We recommend that you read this booklet carefully and keep it for future reference. We wish you a successful operation.

Contact Information

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Tilting Hummus Machine

The industrial-type tilting hummus machine is used in places such as hotels, restaurants, and catering companies for processing hummus and chopping ingredients like onions, parsley, and tomatoes.

Model Number Breakdown (BDH.YY.XX)

B : Boğaziçi Industrial Kitchen Machines

DH : Tilting Hummus Machine

YY : Capacity (Tank Liters)

XX : Phase (01:220V, 02:380V)

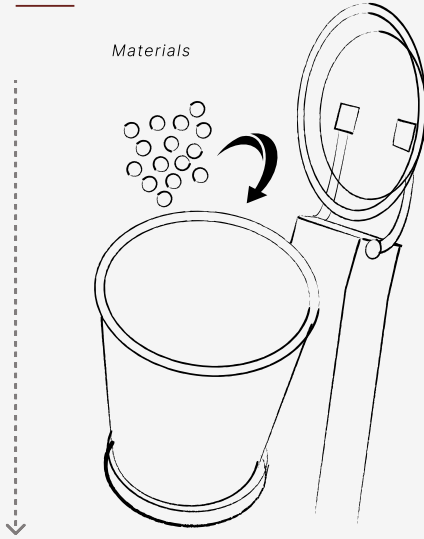
Models: BKK.50.02, BKK.100.02, BKK.150.02

They are produced by classification according to chamber capacity or phase information.

Model	Capacity(Lt)	Motor	Voltage	Dimensions (cm)
BDH.30.02	30 Lt	3 Kw	380V	63×53×117
BDH.50.02	50 Lt	4 Kw	380V	71×53×130

Operating Principle of the Tilting Hummus Machine:

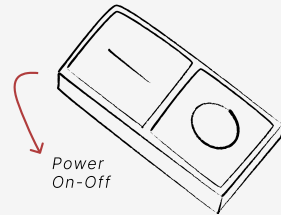
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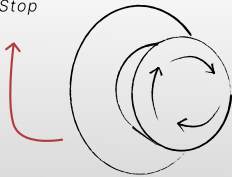
Material Loading: The ingredients required for making hummus (chickpeas, tahini, olive oil, etc.) are placed into the tank located at the top of the machine.

2

Power On/Off: After plugging in the machine, press the "Start (Green)" button. Once the operation is complete, press the "Stop (Red)" button.

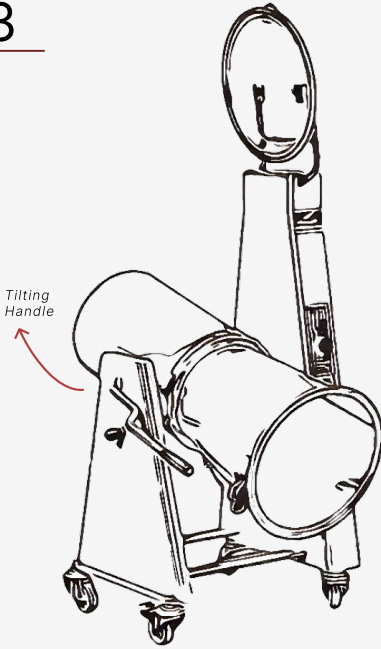


Emergency Stop



Emergency Stop: The Emergency Stop immediately cuts off the electrical flow to the machine, providing instant safety for both the operators and the machine in emergency shutdown situations.

3



Tilting Mechanism: After the hummus preparation is complete, the tank tilts thanks to the machine's tilting feature, allowing the contents to be easily emptied.

4

Discharging: The homogeneous mixture is poured into a container, making it quick and easy to prepare for serving.



Instructions for Use

Responsibility Regarding the Product



To comply with the safety and operating rules specified in this user manual		
Risks and malfunctions that may occur if these rules are not followed		
Cleaning and periodic maintenance of the device		
Malfunctions arising from manufacturing and installation defects even if all conditions in the manual are met		

Installation and Operation Information

-  Before operating the machine, ensure the socket you use is properly grounded.
-  Place the device on a flat, stable surface.
-  ***Do not install the device near flammable or explosive materials, and do not keep any such materials next to the device.***
-  If the device operates at 380V; Brown, Black, Gray wires are ***phase lines***, Blue wire is ***neutral***, Yellow-Green wire is ***grounding***.
-  If the machine does not rotate in the direction of the arrow, swap the positions of the brown and black wires at the plug end.
-  Before first use, wash the tank and blades with hot water, then dry them.
-  Do not leave the machine plugged in when not in use.

Safety Precautions

-  Make sure the lid is closed during operation.
-  Turn the main switch of your machine to the off position when not in use.
-  Do not use the machine for purposes other than its intended function.
-  Do not operate the machine in case of malfunction and contact the supplier company immediately.
-  In case of injuries caused by accidents, first notify the first aid team and also contact the nearest medical facility.

Cleaning and Maintenance

Periodic Maintenance Considerations

To maintain the device's performance and ensure safe operation, regular maintenance is required. It is recommended to perform maintenance at the intervals and with the methods specified below:

Part	Frequency	Instructions
Mixing Tank	After Each Use	Wash with clean water and suitable detergent.
Blade Assembly	After Each Use	No food residues should remain.

-  Always unplug the device before maintenance.
-  Ensure that electrical cables do not come into contact with water during use and cleaning.
-  Do not fill the machine with more product than the tank capacity.
-  After maintenance, parts must be properly reassembled.

Troubleshooting Table

Problem	Possible Cause	Suggested Solution
Device does not operate	Plug not connected / No power	Check the socket and electrical connection
	Main power switch is off	Turn the power switch to the "On" position
	Safety sensor is open	Close the lid
Excessive vibration during operation	Machine not on a flat surface	Place the machine on a flat, stable surface
Ingredients are not being mixed	Too little material added	Check the minimum required amount of material
Device overheats or stops	Motor is overloaded	Follow the capacity instructions in the manual

 **Note:** If the problem is not resolved with the above suggestions, stop using the device and contact the authorized service center.

Warranty Terms

The warranty period begins on the date of delivery of the product and is valid for 2 years.

The warranty covers all parts of the product against material, workmanship, and manufacturing defects, starting from the date of delivery, provided that the conditions specified in the user manual are followed and no maintenance or repair is carried out by anyone other than authorized service personnel designated by Boğaziçi Makina.

In the event of a malfunction during the warranty period, the time taken for repair is added to the warranty period. The maximum repair period is 30 business days. This period begins on the date the fault is reported to the authorized service, or if no service is available, to the seller, dealer, or manufacturer of the product.

The fault can be repaired either at the product's location or at an authorized service workshop.

The selection of technical methods to be applied and the determination of parts to be replaced is entirely at the discretion of Boğaziçi Makina.

If the product fails due to material, workmanship, or assembly errors during the warranty period, it will be repaired free of charge, without any charges for labor, parts, or any other fees.

If the consumer has exercised their right to repair, but within one year:

- the same fault recurs more than twice,
 - different faults occur more than four times, or
 - the total number of faults exceeds six, and this prevents regular use of the product;
- or if:
- the maximum repair time is exceeded,
 - or an official report by the manufacturer, seller, or authorized service (in places without service) states that the fault cannot be repaired, then the consumer may request a replacement, a refund, or a discount proportional to the defect.

For any disputes regarding the warranty certificate, you may contact the Ministry of Industry and Trade, Directorate General for the Protection of Competition.

In the event of a malfunction, presenting this document is mandatory for the warranty to be valid. Please keep it in a safe place.

! *Failures caused by voltage drops or surges in the electrical network that damage the motor or capacitor are not covered under warranty.*