



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDMS-2-18 Manual Dough Press



The BakeMax BMDMS-2-18 is an economic dual-heat dough press with versatility in that it can be used with dual-heat or no heat making it the perfect choice for all types of products. This manual dough press is ideal for low to medium production volumes (75-100/hr). It is a fast, safe, simple, mess free (no flour needed) alternative to hand tossing or sheeting/rolling your dough. The dough press is an easy, affordable way to improve your production time, as well as your finished product. The BMDMS-2-18 is a swing away design with an upper heated platen.

Features:

- Digital temperature control displays current reading
- Digital timer (count down begins automatically when platen lowers and resets after the platen raises)
- Thickness adjustment for various product thicknesses
- Heat indicating light that turns off when set temperature is reached
- Flattens dough balls into pizzas up to 18" in diameter
- Powder coated white finish with aluminum upper and lower platens
- Optional non-stick coated upper and lower platens.
- Full-range thickness adjustment from paper thin to 7/8".
- ETL and ETL Sanitation listed.



Recommended Time:

Warm dough – Moderate to high yeast = 2 seconds

Cold dough – Moderate yeast = 4-6 seconds

Cold dough – Small amount of yeast = 8 seconds

Recommended Temperature:

Warm dough – 110°F



Cold dough – 150°F



** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax® / Titan Ventures International Inc.

Warehouses:

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BakeMax BMDMS-2-18 Manual Dough Press

Dual Heated Platens:

Pizza/Tortilla Dough

- Speeds up production
- Enables pressing thinner products
- Aids dough flow
- Allows dough to be pressed straight from refrigeration unit
- Helps keep dough from shrinking back

Pizza Dough

- Aids in pressing sticky dough
- Helps activate yeast for faster proofing
- Enables par baking pizza crust

Tortilla Dough

- Initial grill off for tortillas

DIMENSIONS

Width: 18 $\frac{1}{2}$ inches, 46.99 centimeters

Height: 20 $\frac{1}{2}$ inches, 52.07 centimeters

Depth: 22 $\frac{1}{2}$ inches, 57.15 centimeters

WEIGHT

Press Only: 114 lbs, 51.71 Kg

Shipping: 134 lbs, 60.78 Kg

ELECTRICAL

240 Volt

3100 watts

14.5 Amps

6-20P NEMA Plug

TEMPERATURE RANGE

Off-400°F, 204°C upper platen

Easy As...



1. After allowing upper platen to reach desired temperature, place pre-portioned ball of dough in center of platen.





2. After setting time and desired thickness, swing upper platen over dough ball and pull down the handle until it locks into position. Using both hands, pull up the handle.



3. Remove your crust from the platen and place on screen, disc, or pan (top of crust on press becomes bottom). Now you are ready for make-up and baking.

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