



www.BakeMax.com

Project: \_\_\_\_\_

Item: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_

## BakeMax BMD-TXA-2-18 Air Automatic Press



The BakeMax BMD-TXA-2-18 commercial air-automatic dual-heat dough press is perfect for high production volumes(150-200/hr). The BMD-TXA-2-18 dough press is an easy, affordable way to improve your production time as well as your finished product.

The BMD-TXA-2-18 is constructed of heavy-duty stainless steel and is a swing-away design with 18" upper and lower heated platens that aid in pressing sticky dough and activating yeast for faster proofing. A dual push button start makes it the fastest and easiest semi-automatic press in the industry. The BMD-TXA-2-18 can be used with dual heat, upper heat, or no heat – making it an efficient, durable and versatile choice for all types of products.



The BMD-TXA-2-18 Dual Heated Platens offer your pizza and tortilla dough operations the ability to speed up your production with faster pressing times. Operators are able to press thinner products more consistently and faster then traditional methods. Plus, dough pulled from the refrigeration can be pressed immediately, keeping it from shrinking back.



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

**BakeMax ® / Titan Ventures International Inc.**

**Warehouses:**

270 Baig Blvd, Moncton, NB, E1E1C8   
1605 Crescent Circle, Dallas, TX 75006 

**Toll Free:** 1-800-565-BAKE (2253)

**Phone:** 506-858-8990

**Fax:** 506- 859-6929

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## BakeMax BMD-TXA-2-18 Air Automatic Press

### Features Include:

- digital temperature control displays current reading
- digital timer (count down begins automatically when platen lowers and resets after the platen raises)
- full range thickness adjustment from paper thin to 7/8"
- bottom swing out design saves space and is easier to use than top swinging models
- illuminated On/Off switch
- two start buttons for hands clear operation
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into pizzas up to 18" in diameter
- stainless steel exterior with aluminum upper and lower platens
- sleek, modern, durable, easy to clean design
- emergency stop button

### Optional Features:

- Non-stick PTFE coated upper and lower platens
- powder coated white finish

### Certifications:

- CE
- ETL Electrical Safety
- ETL Sanitation

### Recommended Cleaning Instructions:

- wipe down with a moist towel - if needed, use damp sponge with minimal soap and water and then dry off

### Customization:

- Customized upper and lower platens available. Contact Factory for details.

### DIMENSIONS

Width: 18 3/16 inches, 46.2 centimeters  
 Height: 25-1/8 inches, 63.8 centimeters  
 Depth: 24-11/16 inches, 62.7 centimeters

### WEIGHT

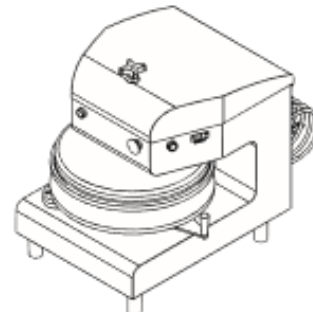
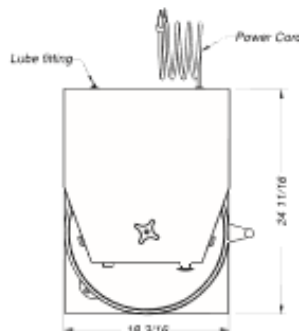
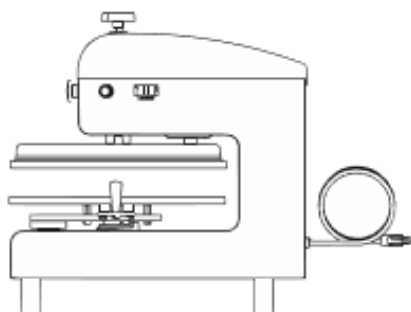
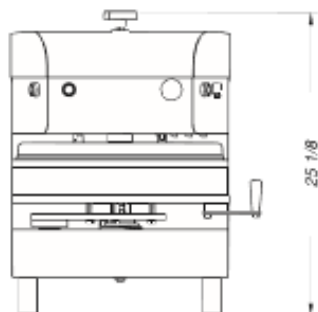
Shipping: 250 lbs.

### ELECTRICAL

120 Volt / 60 Hz  
 1150 Watts  
 10 Amps  
 Standard 5-15P NEMA Plug



### TEMPERATURE RANGE

Off-200°F, 93°C upper platen



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