



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDXA Air Automatic Press



The BakeMax BMDXA Air Automatic pizza dough press is for high production volumes (150-200/hr). The BMDXA dough press is an easy, affordable way to improve your production time as well as your finished product.

The BMDXA is a swing-away design with an upper heated platen. A dual push button start makes it the fastest and easiest semi-automatic press in the industry. The BMDXA air-automatic stainless steel model is the fastest and easiest pizza press to use. The BMDXA requires 60% less air and energy, allowing you to use a smaller compressor.



The BMDXA is the most efficient and cost effective way to produce uniform shape, thickness and perfectly round pizza dough, leaving your hands free to keep your business moving forward. Set your time, temperature and thickness, and it will give you consistent results every time. It is a mess-free(no flour needed) alternative to hand tossing or sheting/rolling your pizza dough.



** 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

Email: Sales@BakeMax.com



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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

- ETL
- 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.

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 220 Volt/60 Hz
1150 Watts 1150 Watts
10 Amps 9 Amps
Standard 5-15P NEMA Plug on 120v
6-15P NEMA Plug on 220v
AIR
100-130 PSI Inlet, 1 CFM
See Compressor Specifications (Separate).
TEMPERATURE RANGE
Off-200°F, 93°C upper platen

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