



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDXE Semi-Automatic Press



The BakeMax BMDXE electromechanical model automatically presses dough balls up to an 18" pizza without the use of hydraulics or an accessory air compressor, saving you valuable space for enhanced efficiency. The BMDXE has easy-to-use controls that require virtually no training. Set your time, temperature and thickness, and it will give you consistent results every time.

Dough flow is important, and this units upper platens are heated to aid in dough flow. This unit allows dough to be pressed straight from refrigeration, keeping the dough from shrinking back. The heated platen keeps the dough from sticking to the upper platen and will help activate yeast for faster proofing, if desired.

The BMDXE Variable Thickness Control makes it possible to achieve desired thickness and ensures consistent thickness at the same dough ball weight. The BMDXE requires no skilled labor, unlike hand tossing. Our presses are safe and have no age requirements, unlike sheet/roller equipment. The BMDXE is one of the easiest presses to use and operate.



To operate, prepare dough ball, set temp and thickness, center the dough ball on the lower platen, and press the dough. Plus, the BMDXE is easy to clean. To clean, wipe down with a moist towel or sponge and towel dry. The right amount of support for your pizza operations.



** 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:

- 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

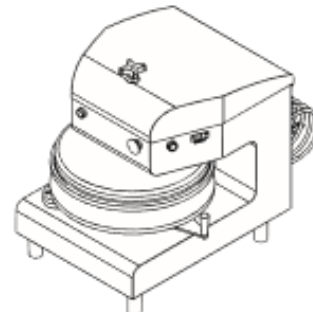
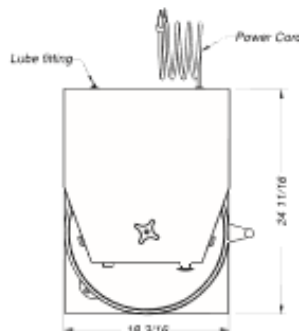
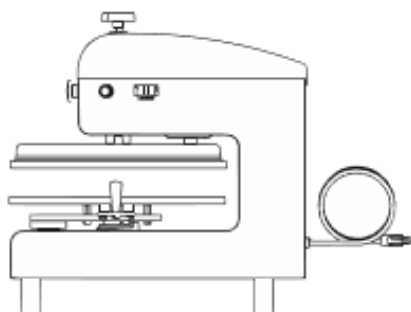
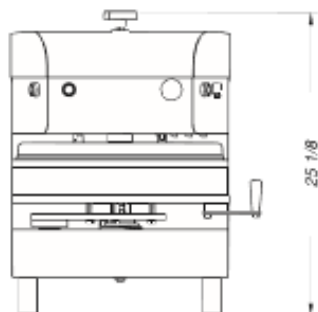
Shipping: 250 lbs.

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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