



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMTXE-1620 Semi-Auto Press



The BakeMax BMTXE-1620 commercial electromechanical dough press automatically presses dough without the need of hydraulics or supplied air, making it an easy and affordable way to improve your production time as well as your finished product.

The BMTXE-1620 is for high volume production. The large 18" round dual heated platens add versatility to the press. Heat both platens to make up to six fresh tortillas at once, or make an 18" par-baked pizza crust.

Use a cold press to flatten chicken, pork or veal to create larger plate coverage. With the lower platen swing out design, dough placement and removal is fast and easy. The easy-to-use digital controls require virtually no training and cut the high cost of skilled labor.



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: 235lbs.

ELECTRICAL

220 Volt / 60 Hz

3100 Watts

15 Amps

Standard 6-20P NEMA Plug

TEMPERATURE RANGE

Off-450°F, 232°C upper & lower platen

SEMI-AUTOMATIC PRESS CONTROL DIAGRAM



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

BakeMax® / Titan Ventures International Inc.

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