



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDM-18NH Manual Pizza Press



The BakeMax BMDM-18NH is an economic manual cold pizza dough press, perfect 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 pizza dough. The dough press is an easy, affordable way to improve your production time, as well as your finished product.

Features:

- Thickness adjustment for various product thicknesses
- Flattens dough balls into pizzas up to 18" in diameter
- Powder coated white finish with aluminum upper and lower platens
- Easy to use
- Require no skilled labor
- Safe and no age requirements
- Made in U.S.A



DIMENSIONS

Width: 18 inches, 45.7 centimeters
 Height: 15 inches, 38.1 centimeters
 Depth: 28-1.8 inches, 71.44 centimeters



WEIGHT

Press Only: 92 lbs.

** 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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Recommended Cleaning Instructions:

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

Certifications:

- ETL Sanitation

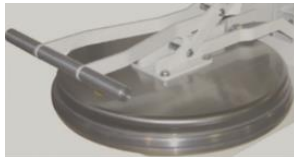
Optional Features:

- Non-stick PTFE coated upper and lower patens

Easy As...



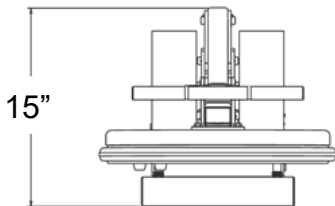
1. After allowing upper platen to reach desired temperature, place pre-portioned ball of dough in center of platen.



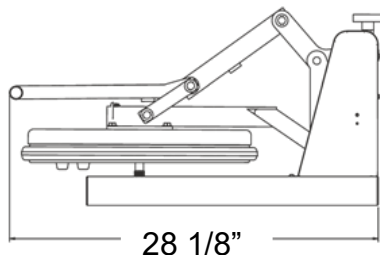
2. After setting time and desired thickness, pull down the handle until it locks into position. When time has elapsed and alert sounds, using both hands, pull up the handle.



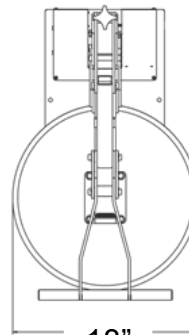
3. Remove your crust from the platen and place on screen, disc, or pan (top of crust on press becomes bottom). Now you are ready for make-up and baking.



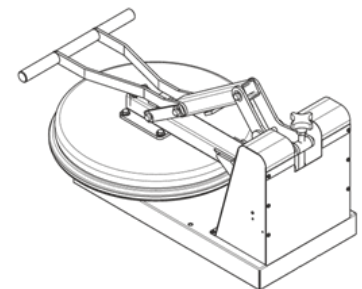
15"



28 1/8"





18"



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