



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDXM Manual Dough Press



The BakeMax BMDXM commercial manual pizza dough press is perfect for medium to high production volumes (100-150/hr). Its heavy-duty stainless steel construction and cam over-lock make it the top manual press in the industry. It is a fast, safe, simple, mess-free (no flour needed) alternative to hand tossing or sheeting/rolling your pizza dough, and features a swing-away design with an upper heated platen. The BMDXM is an easy, affordable way to improve your production time as well as your finished product.

Features:

- Digital Time and temperature controls
- Flattens dough balls into pizzas up to 18" in diameter
- Illuminated On/Off switch
- Optional non-stick coated upper and lower platens
- Full-range thickness adjustment from paper thin to 7/8"
- ETL and ETL Sanitation listed
- Require no skilled labor
- Safe and no age requirements
- Made in U.S.A





MANUAL PRESS CONTROL DIAGRAM



** 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



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDXM Manual Dough Press

Pressing Tips

- Recommended Time:
Warm dough, moderate to high yeast...2 seconds
Cold dough, moderate yeast...4-6 seconds
Cold dough, small amount of yeast...8 seconds
- Recommended Temperature:
Warm dough...110°F
Cold dough...150°F

Production

- 18" platen allows for making variable crust sizes and thickness up to 18 inches. The size of the crust is determined by the weight of the dough ball and the thickness setting.
- Depends on the desired size of the crust:
9" to 18" = 150-200/hr.
7" to 9" = 300-400/hr.
6" or under = 600-800/hr.

Use

- DXM-SS is easy to use. Prepare dough balls, set temp/thickness, place dough ball in center of lower platen and press the dough.

Finished Product

- Pressed dough keeps air in the crust, unlike sheeted dough where the air is forced out of the crust. Pressed dough is consistent in thickness and size, unlike hand tossed where the thickness and size can be inconsistent.

DIMENSIONS

Width: 22 inches, 55.9 centimeters
 Height: 24-7/8 inches, 63.2 centimeters
 Depth: 30-5/8 inches, 77.7 centimeters

WEIGHT

Shipping: 250 lbs.

ELECTRICAL



120 Volt / 60 Hz | 220 Volt / 60 Hz
 1150 Watts | 1150 Watts
 10 Amps | 5 Amps
 Standard 5-15P NEMA Plug on 120v
 6-15P NEMA Plug on 220v

TEMPERATURE RANGE

Off-200°F, 93°C upper platen

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