



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDMS-18 Manual Pizza Press

The BakeMax BMDMS-18 is an economic single heat manual 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:

- Manual temperature control.
- Thickness adjustment for various product thicknesses
- Heat indicating light that turns off when set temperature is reached
- Flattens dough balls into pizzas up to 18" in diameter
- Powder coated white finish with aluminum upper and lower platens
- Optional non-stick coated upper and lower platens.
- Full-range thickness adjustment from paper thin to 7/8".
- ETL and ETL Sanitation listed.
- Temperature Range: Off - 400°F, 204°C upper platen.
- Made in the U.S.A.



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



** 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

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Email: Sales@BakeMax.com

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Production:

18" Platen allows for making variable crust sizes and thicknesses up to 18" – the size of the crust is determined by the weight of the dough ball and the thickness setting.

- 9" to 18" = 75 – 100 / hour
- 7" to 9" = 150 – 200 / hour
- 6" or under = 300 – 400 / hour

Dimension : 19W X 24.5D X 20H

Weight :140lbs

Electrical : 110v, 3100watts, 14.5amps

5-20P Nema plug

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, swing upper platen over dough ball and pull down the handle until it locks into position. 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.

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