



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDMS18 Single Heat Manual Pizza Press

The BMDMS18 is an economic manual swing away design with an upper heated platen. Perfect for tortilla production, this press prevents dough from sticking to the upper platen and enables pressing thinner product. We recommend pairing this press with a BakeMax tortilla warmer to complete your tortilla production line.



Features:

- Flattens dough balls into pizzas up to 18" in diameter
- Analog Temperature Control with a Temperature Range: Off - 400°F, 204°C upper platen.
- Variable Thickness Control makes it possible to achieve Desired Thickness and ensures Consistent Thickness at the same time
- Heat indicating light that turns off when set temperature is reached
- Powder coated white finish with aluminum upper and lower platens
- Swing Away Design for Easy Loading & Unloading of Dough
- Full-range thickness adjustment from paper thin to 7/8".
- Sleek, Modern, Durable & Easy-to-Clean Design
- Upper Platen Leveling Adjustment
- Made in the U.S.A.



Intertek Intertek

Pizza Pressing Tips:

- Recommended Time: 2-8 Seconds
- Recommend Temp: 110-150°F

Tortilla Pressing Tips:

- Recommended Time: 1-3 Seconds
- Recommended Temp: 250-300°F

Heated Upper Platen Features:

- Speeds Up Production
- Enables Pressing Thinner Products
- Allows Dough to be Pressed Straight from Refrigeration Unit
- Helps Keep Dough from Shrinking
- Prevents Dough from Sticking to Upper Platen
- Aids in Pressing Sticky Dough
- Helps Activate Yeast for Faster Proofing if Desired

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

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3
5705 Valley Belt Rd Independence, OH 44131
1201 E 27th Terrace Pittsburg, KS 66762

BakeMax® / Titan Ventures International Inc.

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com



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Product Specifications:

- Product Dimensions (WDH): 18.5" x 28" x 30"
- Product Weight: 140lbs.

Shipping Specifications:

- Shipping Dimensions (WDH) 33" x 25" x 23"
- Shipping Weight: 146lbs.

Electrical Specifications:

- 120V / 1150W / 10A / 5-15P NEMA Plug
- 240V / 1150W / 5A / 6-15P NEMA Plug

Cleaning:

- It is recommended to clean daily depending on usage, wipe down with a moist towel – if needed, use a damp sponge with minimal soap and water and then dry off with a dry towel.



Optional Features:

- Non-stick PTFE coated upper and lower patens

Production:

- 18" Diameter Platen allows for making Variable Crust Sizes and Thicknesses
- 9" to 18" Diameter – 75-100 Pizzas per Hour
- 7 to 9" Diameter – 150-200 Pizzas per Hour

DOUGH BALL WEIGHTS

FINISHED SIZE

WEIGHT OF DOUGH BALL

TORTILLA

PIZZA

6"

1-1.5 oz.

5-8 oz.

8"

1.5-2.5 oz.

6-10 oz.

10"

2.5-3.25 oz.

8-12 oz.

12"

3.25-3.75 oz.

16-18 oz.

14"

4-4.5 oz.

18-20 oz.

16"

4.5-5 oz.

20-22 oz.

18"

—

22-24 oz.

Final size is determined by combination of weight of dough ball and thickness setting. Flour Tortillas thickness will vary in final product.

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