



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDXPPB28 Personal Size Pizza Press

The BakeMax BMDXPPB28 Personal Size Pizza Press is an exciting way to par bake and form the perfect 8" personal size pizza crusts using your own pizza dough. Prepare pizza crust ahead of the rush. Crusts hold for hours refrigerated and longer frozen. Xylan coated platens make dough removal and clean-up an easy task.



Features:

- Flattens Dough Balls into Personal Sized Pizzas, up to 8" in Diameter
- Upper & Lower Platens are Preset to 450°F
- Heavy-Duty All Metal Housing White Powder Coat Finish
- Prepare Pizza Crust ahead of the lunch rush
- Crusts hold for hours refrigerated and longer frozen.
- Non-Stick PTFE Coated Upper & Lower Platens
- Sleek, Modern, Durable and Easy-to-Clean Design
- Dough Presses Required No Skilled Labor
- Dough Presses are Safe for Everyone and Have No Age Requirements
- Made in the USA

Dual Heated Platen Features:

- Speeds Up Production (Faster Pressing Times)
- Enables Pressing Thinner Products
- Aids Dough Flow
- Allows Dough to be Pressed Straight from Refrigeration Unit
- Helps Keep Dough from Shrinking
- Prevents Dough from Sticking to Platens
- Aids in Pressing Sticky Dough
- Helps Activate Yeast for Faster Proofing



Pizza Pressing Tips:

- Recommended Time: 30 Seconds
- Temperature is Preset to 450°F

** 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)
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Fax: 506- 859-6929
Email: Sales@BakeMax.com



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Product Specifications:

- Product Dimensions (WDH): 16.5" x 23" x 22"
- Product Weight: 58lbs.

Shipping Specifications:

- Shipping Dimensions (WDH) 15" x 25" x 19"
- Shipping Weight: 65lbs.

Electrical Specifications:

- 120V / 1750W / 14.6A / 5-15P NEMA Plug
- 220V / 2800W / 11.7A / 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.

Finished Product:




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

Operation:

1. Turn On/Off Switch to the Up Position
2. Wait for Platens to get up to Temperature
3. Adjust the Press to the desired thickness by turning the thickness control knob located at the top rear of the machine.
4. Lubricate the lower platen with food/cooking oil
5. Place your preformed dough ball on lower platen.
6. Add a small amount of Oil to the top of your dough
7. Pull the Handle down all the way until it stops, holding for 30 seconds.
8. Raise the handle up and swing the upper platen away from the lower platen
9. Remove Crust from Platen and It is ready for saucing and adding toppings, or store in the refrigerator or freezer for prepping and baking later.



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