



www.BakeMax.com

Project: \_\_\_\_\_

Item: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_

## BakeMax BMTXMW Manual Dual Heat Tortilla Press

The BakeMax BMTX series commercial dual-heat tortilla presses offer your operators the ability to speed up production with faster pressing times. You won't find a more capable and well-built product available in the food service equipment industry than BakeMax®. Our tortilla presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind. Pair this press with a tortilla warmer to complete your tortilla production line. With the right BakeMax® equipment, you will easily recognize more consistency in your tortillas, more efficiency and speed in your production, and greater profits on your bottom line.



### Features:

- Requires No Skilled Labor
- Heavy-Duty White Powder Coat Finish
- New Full Color LCD Touch Screen Controller with Precise Time & Temperature Controls
- Independent Temperature Control for Upper & Lower Platens
- Easy-to-Use Thickness Adjustment
- Bottom Swing Out Design for Saving Space & Ease of Use
- Aluminum Upper & Lower Platens
- Sleek, Modern, Durable & Easy-to-Clean Design
- Upper Platen Leveling Adjustment
- Temperature Range of 0 - 450°F (232.2°C)

### 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

### Tortilla Pressing Tips:

- Recommended Time: 1-3 Seconds
- Recommend Temperature: 250-300°F



BakeMax® / Titan Ventures International Inc.

### Warehouses:

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

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

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com



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# BakeMax BMTXMW Manual Dual Heat Tortilla Press

### Product Specifications:

- Product Dimensions (WDH): 26" x 29" x 36"
- Product Weight: 205lbs.

### Shipping Specifications:

- Shipping Dimensions (WDH) 40" x 30" x 33"
- Shipping Weight: 225lbs.

### Electrical Specifications:

- 220V / 15A / 3600W / 60Hz
- 6-20P 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 & Lower Platens

### Tortilla Production:

- 16" x 20" Diameter Platen allows for making Variable Size Tortillas
- Able to press multiple products at one time
- **9" to 18" Diameter** – 150-200 Tortillas per Hour
- **7 to 9" Diameter** – 300-400 Tortillas per Hour
- **6" or under** – 600-800 Tortillas per Hour



## DOUGH BALL WEIGHTS

### FINISHED SIZE

### WEIGHT OF DOUGH BALL

	<u>TORTILLA</u>	<u>PIZZA</u>
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.

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

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