



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDM18 Single Heat Manual Pizza Press

The BakeMax BMDM18 is an economic 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. The BMDM18 is a clamshell design with an upper heated platen.



Features:

- Flattens dough balls into pizzas up to 18" in diameter
- All Metal Housing with White Powder Coat Finish with Aluminum Upper and Lower Platens
- New Easy-To-Use Color LCD Touch Screen Controller with Built in Programmable Timer, Temperature Control and Resettable Counter
- Variable Thickness Control makes it possible to achieve desired thickness and ensures consistent thickness at the same time

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



Pizza Pressing Tips:

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



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

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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Product Specifications:

- Product Dimensions (WDH): 18.5" x 28" x 31"
- Product Weight: 92lbs.

Shipping Specifications:

- Shipping Dimensions (WDH) 35" x 20" x 23"
- Shipping Weight: 98lbs.

Electrical Specifications:

- 120V / 1125W / 9.8A / 5-15P Plug
- 220V / 1125W / 4.9A / 6-15P 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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