



www.BakeMax.com

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

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

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

## BakeMax BMDXEW Single Heat Automatic Press

The BMDX series commercial single-heat dough presses are the perfect choice for medium to high production volumes. These presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind. The DX series is a swing away design with an upper heated platen. The lower platen is compatible with our interchangeable platens which are perfect for all sizes of pizza crusts. All of our products are easy to use and do not require any degree of skill or extensive training to operate. These dough presses are an easy, affordable way to improve your production time, as well as your finished product.



### Features:

- Flattens Dough Balls up to 18" in Diameter
- Heavy-Duty White Powder Coat Finish
- New Full Color LCD Touch Screen Controller with Precise Time & Temperature Controls
- 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)

### Upper 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



\*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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# BakeMax BMDXEW Single Heat Automatic Press

### Product Specifications:

- Product Dimensions (WDH): 21.5" x 25" x 26.5"
- Product Weight: 217lbs.

### Shipping Specifications:

- Shipping Dimensions (WDH) 40" x 30" x 33"
- Shipping Weight: 240lbs.

### Electrical Specifications:

- 120 Volt / 11 Amps / 1300 Watts / 60 Hz
- Plug & Go 5-15P 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 & Lower Platens

### Production:

- 18" Diameter Platen allows for making Variable Crust Sizes and Thicknesses
- 9" to 18" Diameter – 150-200 Pizzas per Hour
- 7 to 9" Diameter – 300-400 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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