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Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMTXM15 Manual Dual Heat Tortilla Press

The efficient, economical, and durable BMTXM15 is perfect for low to medium production volumes. It is fast, safe, simple, and mess-free. The BMTXM15 features a 15" by 15" platen that can make up to 4 tortillas at once. This press is great for both flour and corn tortillas as well as flatbreads. The swing away design with upper and lower heated platens provides a quick and easy way to flatten your flour tortillas, pizza dough, or flatbread dough.



Features:

- Flattens Dough Balls up to 15" in Diameter
- Temperature Range: Off - 400°F
- Heavy-Duty White Powder Coat Finish
- Easy-to-Use Thickness Adjustment from Paper Thin to 7/8"
- Top Platen Swings Out Design for Easy Loading and Unloading of Dough
- Heat Indicator Light that turns off when Set Temperature is reached
- Sleek, Modern, Durable & Easy-to-Clean Design
- Presses Require no Skilled Labor



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

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.

Tortilla Pressing Tips:

- Recommended Time: 1-3 Seconds
- Recommend Temperature: 275-300°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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Product Specifications:

- Product Dimensions (WDH): 16.75" x 24.13" x 15.2"
- Product Weight: 68lbs.

Shipping Specifications:

- Shipping Dimensions (WDH) 35" x 20" x 23"
- Shipping Weight: 71lbs.

Electrical Specifications:

- 220V / 15A / 3300W / 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:




- 15"x 15" Diameter Platen allows for making Variable Size Tortillas
- Able to press multiple products at one time
- **9" to 15" Diameter** – 150-200 Tortillas per Hour
- **7 to 9" Diameter** – 300-400 Tortillas per Hour
- **6" or under** – 600-800 Tortillas per Hour



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

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